

## Sultana and lemon honeycomb

An intriguing three-layered dessert — when the mould is turned out the top is formed of clear lemon jelly studded with sultanas, the centre is pale and creamy and the bottom is like a spongy honeycomb. Choose a jelly mould with an interesting pattern to enhance the effect

**DESSERT** Serves 6

**Overall timing** 35 minutes plus chilling

**Equipment** 4 bowls, 2 saucepans, sieve,  $2\frac{1}{4}$  pint (1.25 litre) jelly mould

**Freezing** Not recommended

### INGREDIENTS

3	Eggs	3
2	Lemons	2
5 tbsp	Caster sugar	5×15ml
1 tbsp	Powdered gelatine	15ml
$\frac{3}{4}$ pint	Milk	400ml
4fl oz	Carton of single cream	113ml
4oz	Sultanas	125g

### METHOD

- 1 Separate the eggs, putting the yolks into a bowl. Wash the lemons and grate the rind into the yolks. Add the caster sugar and mix well.
- 2 Squeeze the juice from the lemons into a small bowl. Sprinkle the gelatine over and leave to sponge.
- 3 Meanwhile, heat the milk till almost boiling and pour on to the yolks, stirring constantly. Strain into a clean bowl, place the bowl over a pan of simmering water and stir till the custard coats the back of the spoon. Remove from the heat and allow to cool slightly.
- 4 Stand the bowl of gelatine over a pan of simmering water and stir till dissolved. Allow to cool slightly, then pour in a thin stream into the custard and fold in.
- 5 Stir the cream and sultanas into the custard, then chill till syrupy and almost set.
- 6 Whisk the egg whites till stiff but not dry and fold gently into the custard with a metal spoon. Pour into the wetted jelly mould and chill for 3–4 hours till set.
- 7 Press with fingertips round the edge of the jelly to release it from the mould. Turn out on to a serving dish and serve with crisp and golden Cornish fairings (recipe page 908).

## Belgian brioche

Spicy, fruity cake that's rich and filling in authentic Belgian style

**TEA-TIME** Serves 8

**Overall timing**  $1\frac{1}{2}$  hours plus proving

**Equipment** Saucepan, 2 bowls, baking tray

**Freezing** Foil-wrap, seal, label and freeze. Freezer life: 1 month. To use: reheat foil-wrapped brioche from frozen at 350F (180C) Gas 4 for about 20 minutes

### INGREDIENTS

$\frac{1}{4}$ pint	Milk	150ml
3oz	Light soft brown sugar	75g
1oz	Fresh yeast or	25g
4 teasp	Dried yeast	4×5ml
12oz	Strong plain flour	350g
$\frac{1}{2}$ teasp	Salt	2.5ml
1 teasp	Ground cinnamon	5ml
	Ground cloves	
3oz	Softened butter	75g
1	Egg	1
6oz	Sultanas	175g
2oz	Currants	50g

### METHOD

- 1 Warm all but 2 tbsp (2×15ml) of the milk with  $\frac{1}{2}$  teasp (2.5ml) of the sugar. Cream the fresh yeast with the milk, or sprinkle the dried yeast over, and mix well. Leave in warm place till frothy.
- 2 Meanwhile, sift the flour, salt, cinnamon and a pinch of cloves into a large bowl and leave in a warm place.
- 3 Make a well in the centre of the flour and add the yeast mixture, butter, egg, remaining sugar, the sultanas and currants. Mix with a wooden spoon to a soft but not sticky dough.
- 4 Knead the dough on a floured surface till glossy and shape into a ball. Wrap in oiled polythene and leave to prove till doubled in size.
- 5 Turn the dough out on to a floured surface and knead till smooth. Shape into a thick sausage and place on a greased baking tray. Cover with oiled polythene and leave to prove till doubled in size. Meanwhile, preheat the oven to 400F (200C) Gas 6.
- 6 Brush the dough with the reserved milk and bake in the centre of the oven for about 40 minutes.
- 7 Place on a wire rack and leave to cool completely. Serve in buttered slices.

*Left: Belgian brioche — leave uncut for a day or so to allow the flavour to develop*

