



life is sweet

Keep Foster Clark's custard handy in the pantry and you'll never be without a sweet ending to your Christmas meal



Rocky road pudding

from **food ideas**
cover recipe

\$1.44
per serve

Rocky road pudding

Serves 8

- 16 chocolate biscuits
- 1.25 litres vanilla ice-cream, softened
- 1 cup Foster Clark's vanilla custard
- 1 cup mini marshmallows
- ¼ cup desiccated coconut
- ¼ cup granulated nuts
- 1 cup frozen raspberries, roughly crushed
- chocolate Ice Magic, sprinkles and silver cachous, to decorate
- Foster Clark's vanilla custard, to serve

- 1 Line an 8 cup-capacity metal pudding steamer with plastic wrap, allowing a 2cm overhang.
- 2 Break 10 biscuits into 2cm pieces. Combine ice-cream, biscuit pieces, custard, marshmallows, coconut, nuts and raspberries in a bowl. Spoon mixture into prepared steamer. Smooth top. Top with remaining biscuits. Freeze overnight or until firm.
- 3 Stand pudding at room temperature for 5 minutes to soften. Turn out onto a plate. Carefully peel away wrap. Drizzle with Ice

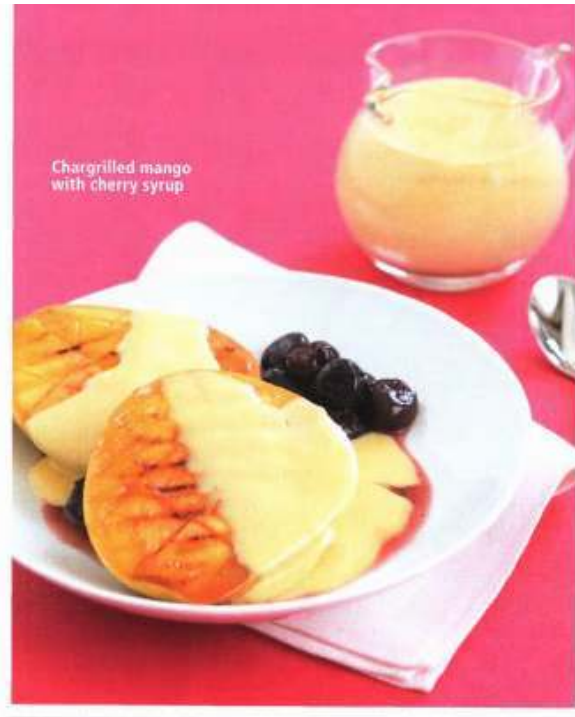
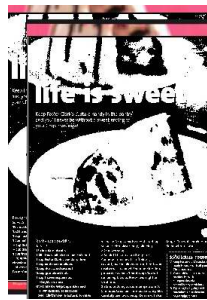
Magic. Top with sprinkles and cachous. Serve with custard.

food ideas recommends

- Keep Foster Clark's custard in the pantry, ready to serve with all your Christmas treats.
- You could replace frozen raspberries with chopped chocolate-coated honeycomb bars.
- Try using finely chopped macadamia nuts instead of granulated nuts.



RECIPE: PEDDALE PHOTOGRAPHY BEN DEARNLEY STYLING HELENE WESTEN PHOTOGRAPHY CLAIRE BIRDSONG & LIZ MACIUI



Char-grilled mango with cherry syrup

Char-grilled mango with cherry syrup

Serves 4

- 1 vanilla bean, halved lengthways
- ½ cup caster sugar
- 200g cherries, pitted
- 4 small mangoes
- ⅓ cup firmly packed brown sugar
- olive oil cooking spray
- 1 cup Foster Clark's vanilla custard

1 Scrape seeds from vanilla bean halves. Place caster sugar and ½ cup cold water in a saucepan over low heat. Add vanilla bean and seeds. Increase heat to medium-high. Bring to the boil.

Reduce heat to medium. Simmer for 2 to 3 minutes or until slightly thickened. Add cherries. Remove from heat.
 2 Cut cheeks from mangoes. Discard stones. Cut 3 vertical and 3 horizontal lines in each mango cheek (don't cut all the way through). Place brown sugar on a plate. Press cut sides of mangoes into sugar.
 3 Lightly spray a chargrill with oil. Heat over medium heat. Cook mango cheeks, cut-side down, for 2 to 3 minutes or until lightly browned.
 4 Remove and discard vanilla bean from syrup. Divide mango between bowls. Top with cherries and syrup. Drizzle with custard. Serve. ■

Serving suggestions

- * Combine berries, sliced bananas and passionfruit. Top with custard.
- * Fold custard, crushed meringue and raspberries through whipped cream. Spoon into glasses. Serve.
- * Combine grapes and diced melon in a bowl. Drizzle with dessert wine. Serve with custard.

