



Dessert with a cherry on top

Harvest the ripest fruits for mouth-watering puddings and the freshest summer flavours

CHOC CHERRY TARTS

Makes 15

Baby tarts look elegant and can be served to finish a cocktail party or with coffee. You could easily upsize to 6-8 individual serves for dessert. If you can't be bothered making the pastry, Passion Ate has pre-made chocolate pastry cases.

Pastry

- 100g unsalted butter
- 1/2 cup caster sugar
- 1 tsp vanilla
- 1/3 cup cocoa
- 3/4 cup plain flour

Topping

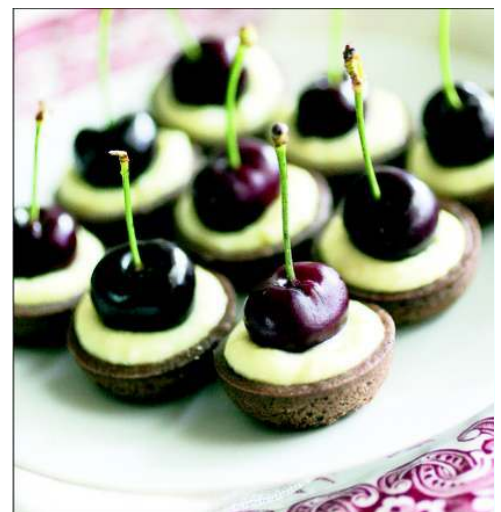
- 150g marscapone
- 1/2 cup chopped white chocolate, melted

- 1 1/2 tsp kirsch

- 15 cherries, stalks on

Place the butter, sugar and vanilla in a food processor and pulse. Add the cocoa and flour and pulse again until it comes together. Tip it on to a work bench and form a dough with your hands. Press into a flat disc and chill for 30 minutes. Roll the pastry out to a thin sheet between 2 sheets of cling film. Line 12-15 small canape-sized tart tins with the pastry and refrigerate for 30 minutes. Preheat the oven to 180C. Bake the tarts for 15 minutes. Cool, then place on a wire tray.

For the topping, stir the whipped cream into the warm chocolate a little at a time, then add the kirsch. Spoon into the tarts and top with a cherry.



Choc Cherry Tarts.



PEACH AND RASPBERRY CREAM CREPES

Serves 6

Make your own crepes or buy them. Most supermarkets stock good-quality frozen crepes.

- 2 cups sugar
- 2 cups water
- 6 peaches
- 1 tbsp orange blossom water
- 350g ricotta
- 100ml cream, whipped
- 1 cup raspberries
- 1 orange, zested

In a medium-sized saucepan, heat the water and sugar, stirring to help it dissolve. Turn up the heat and bring the liquid to the boil. Add the peaches and cook for 8 minutes. Remove them with a slotted spoon and cool them on a

plate or tray. When they are completely cooled, cut into wedges. Reduce the syrup by half and add the orange blossom water when it has cooled. Drain the ricotta and place it in a food processor and pulse until completely smooth. Add a couple of tablespoons of the cooled syrup and pulse again. Scrape the mixture into a bowl and stir through the whipped cream. Finally, stir through the raspberries and orange rind. Place a crepe on a plate and spoon the raspberry cream over the top, then place several slices of peach on top, fold over the crepe and serve with a drizzle of syrup and the remaining sliced peach. Or you could do extra peaches and serve a whole poached peach with the crepe.



Peach and Raspberry Crepes.

LLB ROCKMELON AND STRAWBERRY SALAD

Serves 6-8

This is the simplest yet most refreshing dessert I have come up with, and quite by accident when I spilt my drink into my fruit salad! The rockmelon and strawberries seem

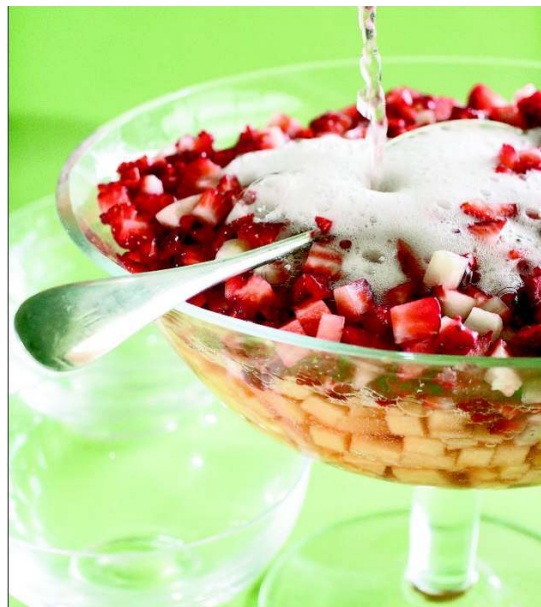
to be the best combination.

- 1 rockmelon
- 1 punnet of strawberries
- 330ml pre-mixed lemon, lime and bitters

Dice the rockmelon and place in a large glass bowl.

Even out the top.

Chop the strawberries into a similar-sized dice and spread over the top of the rockmelon. Place in the fridge and chill. Just before serving pour over the lemon, lime and bitters.



Rockmelon and strawberries with lemon, lime and bitters



MANGO SAGO CREME

Serves 6

This is a great fuss-free dessert for dinner parties because it can be made the night before.

If you can source pomelos, try segments of them to top the dessert instead of grapefruit.

Australian finger limes would also be exciting.

- 3 cups water
- 1/2 cup sago
- 1/4 cup coconut cream
- 2 tbsp icing sugar
- 3 mangoes, pureed
- 1 ruby grapefruit

Bring the water to the boil in a medium saucepan, add the sago and cook for 15 minutes, stirring occasionally. Turn off the heat, replace the lid and allow to stand for 15-20 minutes. The sago should be translucent. Pour the sago into a wire colander and drain then rinse. Mix the coconut cream and icing sugar together. Tip the sago into a bowl and stir the coconut cream through. Add the mango puree and refrigerate for a couple of hours or overnight. To serve, top with filaments of ruby grapefruit. You will need to pull away the membranes that hold the segments together and gently pull the flesh out in chunks.



Mango Sago Creme.

PASSIONFRUIT AND NECTARINE TART

Serves 6-8.

The passionfruit and nectarine add a refreshing sharpness to the creaminess of this tart. You could use any combination of fruit — fresh apricots are delicious.

Pastry

- 120g plain flour
- 1 tbsp icing sugar
- 100g butter, cubed and placed in the freezer for 10 minutes

- 2 tbsp sour cream

Place the flour and icing sugar in a food processor with the butter and blitz until it forms fine breadcrumbs. Add the sour cream a little at a time until the mix starts to come together. You may need a little more or a little less sour cream and will have to judge the amount as you go. Finish amalgamating the pastry on a floured surface and form a large flat rectangle, wrap in cling film and place in the fridge for 30 min. Roll the

pastry out to fit the tart tin and chill again. Preheat the oven to 180C and bake blind, using baking paper and weights, for 10 min. Remove the paper and weights and bake for a further 20 min.

Filling

- 400ml full-cream milk
- 1/2 cup caster sugar
- strips of rind from one lemon
- 6 egg yolks
- 1/4 cup plain flour

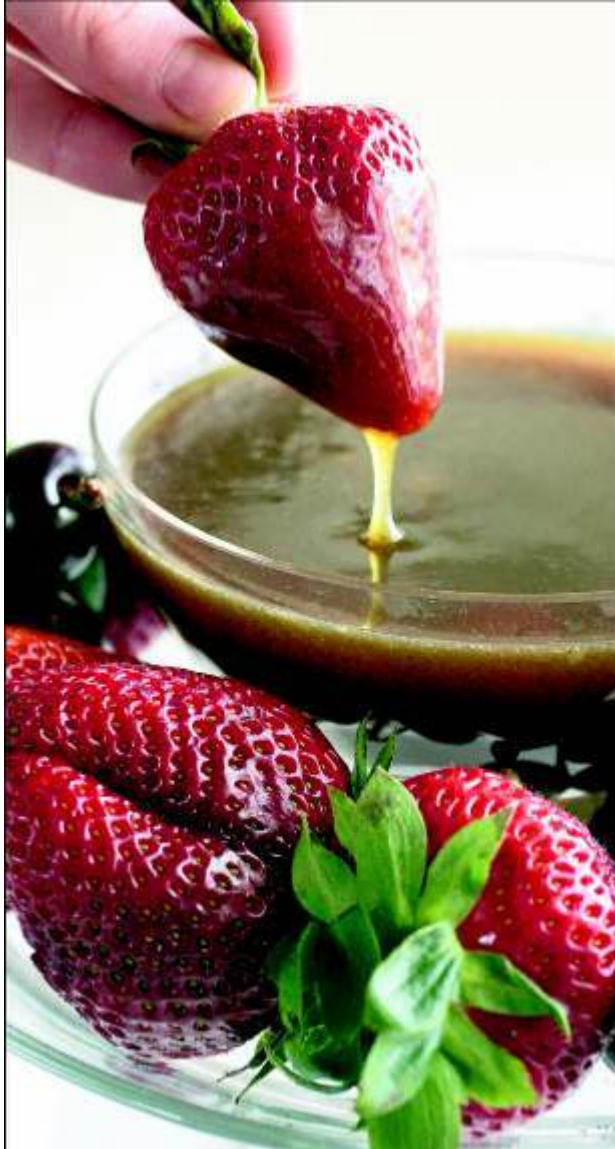
Bring the milk, half the sugar and the lemon rind to just below boiling point. While you are doing that, whisk the egg yolks and remaining sugar until thick, then sprinkle over the flour and stir in. When the milk is just below boiling point, retrieve the rind and discard, pour the milk into the yolk mix in a steady stream, stirring as you do so. Return it all to the saucepan and stir over a medium heat until thick. Lower the heat and continue to cook for another 2-3 min. until the flour taste has been cooked out. Take off the heat and allow to cool slightly then place cling film over the surface of the custard and cool right down in the fridge before spooning into the baked tart shell.

Topping

- 2 nectarines
 - 1 passionfruit
- Cut the nectarines into thin slices and arrange in circular patterns over the creme patisserie. Spoon over the passionfruit pulp.



Passionfruit and nectarine tart.



FAST FOOD

You can make this toffee sauce and store it in the fridge. It will thicken and can be used cold or hot. Heat 300ml cream, 300g brown sugar and 125g butter in a pan until the butter has melted and the sugar has dissolved. Whisk to incorporate the ingredients, adding 1 tsp vanilla extract. Serve with strawberries.

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