

Dreamy desserts

Impress your guests with one of these showstopping desserts – they can all be made ahead

RECIPES SARA BUENFELD AND JANE HORNBY PHOTOGRAPHS MYLES NEW

White chocolate & ricotta cheesecake

This cheesecake is incredibly light despite being made with chocolate.

SERVES 8 • PREP 30 mins

● **COOK 6 mins** **Easy**

FOR THE BASE

50g/2oz butter, melted
150g/6oz digestive biscuits
50g/2oz Amaretti biscuits
sunflower oil, for greasing

FOR THE FILLING

5 leaves gelatine
200g/8oz white chocolate, chopped
6 tbsp milk
500g tub ricotta
300ml pot double cream
50g/2oz icing sugar
2 large eggs, separated

TO DECORATE

white chocolate curls
pomegranate seeds
icing sugar, for dusting (optional)

1 Heat oven to 200C/180C fan/gas 6. Melt the butter in a pan or microwave. Very finely crush the biscuits together, stir with the butter, then press very firmly into the base of a 20cm round loose-

bottomed cake tin. Bake for 6 mins. Cool, then wipe around the inside of the tin with a little oil on kitchen paper.

2 Soak the gelatine in water while you make the filling. Tip the chocolate into a bowl over a pan of simmering water, then add the milk. Gently heat until melted, then stir together. Squeeze the gelatine dry, add to the chocolate mixture and stir to dissolve.

3 Beat the ricotta, cream, sugar and egg yolks together. In a separate bowl, whisk the egg whites.

4 Stir the chocolate and ricotta mixtures together, then gently fold in the egg whites. Carefully pour onto the cooled biscuit base. Cover the tin with cling film, then chill until firm, preferably overnight.

5 To decorate, very generously top the cheesecake with the white chocolate curls, then remove from the tin, scatter with the pomegranate seeds and dust all over with icing sugar, if you like.

PER SERVING 484 kcals, protein 15g, carbs 47g, fat 28g, sat fat 15g, fibre 1g, sugar 33g, salt 0.79g

PREPARE AHEAD

✿ The cheesecake can be made up to 2 days ahead. Keep in the tin and cover with cling film.


✿ Chocolate curls will keep in a cool place in a plastic container for up to 2 days.



White Christmas



Christmas pudding ice cream

SERVES 8 ● PREP 15 mins plus cooling and freezing ● COOK 15 mins **Moderately easy** 

FOR THE BOOZY FRUIT

85g/3oz raisins
85g/3oz sultanas
85g pack dried cherries
100g/4oz fresh or frozen cranberries
6 tbsp brandy
2 tbsp dark muscovado sugar

FOR THE ICE CREAM

2 cinnamon sticks, snapped in half
¼ tsp ground ginger
½ tsp freshly grated nutmeg
¼ tsp caraway seeds
4 cloves
600ml pot double cream
1 vanilla pod, split and seeds scraped out
3 large egg yolks
100g/4oz golden caster sugar
oil, for greasing the bowl

6 ginger nut biscuits, broken into chunks
zest ½ lemon and ½ an orange

FOR THE CRANBERRY SYRUP TOPPING

85g/3oz caster sugar
2 tbsp brandy
100g/4oz fresh or frozen cranberries

1 Mix all of the boozy fruit ingredients together in a bowl, then microwave on High for 3 mins. Stir, then leave to cool completely, ideally overnight.

2 For the ice cream, put the spices in a saucepan and gently heat for 3 mins or so, stirring once or twice, until fragrant. Tip in the cream and vanilla seeds, and bring to the boil. Meanwhile, whisk the yolks and sugar together. Whisk the hot cream into the egg mix, then tip the mix into a clean pan and gently heat for 5-10 mins until it coats the back of a wooden spoon. Pour everything into a bowl or plastic container and leave to cool completely. If possible, chill it overnight as this will infuse the ice cream with

a stronger Christmassy spice flavour.

3 Pass the mix through a sieve into another container, then freeze for 5 hrs, stirring in the frozen edges with a fork every hour until you have a smooth, thick mix. Oil a 1.4 or 1.2-litre pudding basin and line with cling film.

4 Drain the boozy fruit in a sieve, mix the fruit with the ginger nuts and zests, then quickly stir into the ice cream. Tip into the basin, cover the surface with cling film, then freeze for at least 6 hrs.

5 For the topping, put everything into a small pan, gently heat until the sugar dissolves, then simmer for 2 mins. Cool completely. To turn the pudding out, let it sit at room temperature for about 15 mins, then turn onto a plate. Ease the cling film away. Spoon the cranberries and syrup over to serve.

PER SERVING 675 kJ, protein 4g, carbs 61g, fat 45g, sat fat 24g, fibre 2g, sugar 55g, salt 0.15g

PREPARE AHEAD

The beauty of this dessert is that it can be made up to 1 month ahead.

Beautifully creamy

