

Waste Not
Want Not

DELIGHTFUL DESERT



INGREDIENTS

500ml orange, chopped and juice some
200ml orange soft drink
100ml sugar syrup (equal parts sugar:water)
500g jam
50g breadcrumbs
1 egg, whisked
50g flour
1 cup cream
2 tsp plum sauce
1 tbsp icing sugar
Cinnamon, Nutmeg, Cardamom (optional)

INSTRUCTIONS

Granita: Make sugar syrup and then chill all liquid separately. Once chilled, mix all in a freezer safe container and freeze overnight. Once frozen, scrape with a fork until fluffy and put them back into the freezer for at least 2 hours. Take them out and fork the granita again. Keep frozen until serving.

Fried Jam: Place jam into ice cube tray freeze overnight. Remove from the tray and dredge them in flour, then into the egg and then breadcrumbs. Repeat the process at least 3 times and re-freeze.

In a mixing bowl, whip cream into soft peaks. Add icing sugar and continue whisking into stiff peaks. Fold in plum sauce and spices and set aside in the chiller.

Assembly: Heat oil and fry crumbed jam until golden brown. Scrape the granita again to make it fluffy and place in a chilled glass. Place in cream then carefully place the crumbed jam on top.

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STORAGE TIP!

Wash withered veggies in 50°C water before cooking.