



# CHAPTER ONE

## at Home

### **Warm Ginger and Molasses Sponge, Chilled Coconut Anglaise, Roasted Pineapple and Toasted Coconut Shavings**

- Preheat oven to 180°C
- Place a pan of water on the stove and bring to the boil.
- Place the ginger sponge on a tray and place in the oven for 2-3 minutes.
- Place the pineapple in the bag into the boiling water and turn off the heat.
- Leave it for 2 minutes to warm through.
- Place a pool of Anglaise in the centre of a plate. Place the sponge on top.
- Remove the pineapple from the water cut the bag open and place a piece of pineapple next to the sponge. Sprinkle with the toasted coconut and serve.

**Ingredients (allergens in bold)** stem ginger, ground ginger, mixed spice, cinnamon, treacle, butter (**dairy**), flour (**gluten**), egg (**egg**), muscovado sugar, cream (**dairy**), milk (**dairy**), malibu (**sulphites**), coconut, pineapple

### **Petits Fours**

Remove packaging and serve.

**Ingredients (allergens in bold):** Salted Caramel Chocolate Truffles: cream (**dairy**), salt, sugar, chocolate (**soya**)

Fruit Jellies: fruit, sugar, pectin.

Dish Colour



*Keep refrigerated. Use within 3 days. Not suitable for home freezing.*