



Treacle and almond slice with raspberry jam, vanilla pannacotta and fresh raspberries

Ingredients

For the slice:-

85g fresh white breadcrumbs
300g golden syrup
60g ground almonds
30g flaked almonds
1 egg
150ml double cream
4 teaspoons raspberry jam

Biscuit base:-

4 digestive biscuits
1 table spoon of rolled oats
50 g soft butter

For the pannacottas:-

150ml milk
50g double cream
1 leaf gelatine
50g sugar
2 vanilla pods

For garnish and coulis:-

40 fresh raspberries
50g stock syrup

Method:

- 1) Place all of the ingredient for the treacle and almond slice except the jam in to the robot coupe and blitz together, when mixed put into a bowl and chill.
- 2) Blitz the biscuits, oats and butter together and press into 4 dessert moulds, chill.
- 3) Soak the gelatine in cold water. Put the milk, cream and sugar into a saucepan and bring to the boil. Take off the heat, split the vanilla pods and remove the seeds and add to the liquid. Add the gelatine and leave to cool and when cool pour into 4 dariole moulds. Place in the fridge until set.
- 4) Divide the treacle mix between the biscuit lined dessert moulds, bake at 180° c for 10 mins. Then put the almond flakes on the top and reduce the heat to 150° c for another 10 mins. Remove from the oven and un-mould and put on the plates.
- 5) Run the outside of the darioles under warm water and un-mould the pannacottas and place on the plates.
- 6) Blitz 24 of the raspberries with the stock syrup, a place into a squeezey bottle.
- 7) Put 4 dots of raspberry coulis on each plate and place a raspberry on each dot.
- 8) Dust the top of each slice with icing sugar and serve.

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