

SNIPPETS From here and there

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Note from the Editor.

It looks as though some of the restrictions re- the coronavirus may be lifting slowly for some of us, in the meantime it has been suggested that we consider sending out a monthly 1page Snippets to keep our spirits up and entertain us briefly while we are house-bound.

I have included below a recipe of a cheese cake that Cheryl Isles supplied for our February MGC morning tea. I think some of us enjoyed this lovely recipe, so here it is below.

By the way, if anyone has a favourite recipe that you think we may like, how about sending it to me for inclusion in next month's Snippets?

Thank you Cheryl,
Margaret.

Raspberry and White Chocolate Cheesecake

1 ¼ cups shortbread biscuits, crushed
75g butter, melted
¾ cup castor sugar
500 g cream cheese, softened
1 cup cream, lightly whipped
1 teas grated lemon rind
½ cup frozen raspberries
2 teas gelatine, dissolved in ¼ cup boiling water
200g white chocolate

Combine crushed biscuits and melted butter and press into a lightly greased 8" spring form tin. Put in the refrigerator.

Beat cream cheese, sugar and lemon rind until smooth. Stir in dissolved gelatine mixture then fold in the melted chocolate and whipped cream. Carefully stir through raspberries.

Pour filling into prepared base and refrigerate until set. (I usually do this overnight)

Garnish with extra raspberries and dust with icing sugar. (I use fresh raspberries with this topping)

Jelly Topping

1 ½ cups frozen raspberries
1 ½ cups frozen strawberries
½ cup sugar
3 tbsp water
3 tbsp cornflour

Place berries and sugar into a saucepan with 2 tbsp of water. Bring to a simmer and cook for 2-3 minutes. Push the mixture through a sieve to remove seeds. Return the liquid to the saucepan and bring to the boil.

Dissolve the cornflour in 1 tbsp of water and then add and stir until the mixture thickens. Remove from heat and allow to cool. Carefully pour over cold cheesecake. Return to the refrigerator until topping is firm.

ENJOY

Cheryl Isles
Cheryl Isles

