PUDDING DESCRIPTION MARCH 2012

Bramley apple crumble with custard
Topping- butter, sugar, flour and flaked almonds
Filling- fruit mix is made from fresh diced Bramley and Cox's apples, sugar and vanilla.
Vanilla custard – double cream, milk, egg yolks, sugar, vanilla pods.

Trinity burnt cream with Julian Temperly's eau de vie cherries
In Britain, a version of *crème brûlée* (known locally as 'Trinity Cream' or 'Cambridge burnt cream') was introduced at Trinity College in Cambridge 1879 with the college arms, impressed on top of the cream with a branding iron. Studded with Somerset eau de vie cherries. (Morello cherries macerated in apple eau de vie)
Allergies: alcohol

Cinnamon doughnut with a perry poached pear and chocolate sauce
Warm cinnamon ring doughnut with half a pear poached in perry (pear cider). Served with whipped cream and chocolate sauce.
Doughnut - beat eggs and sugar until fluffy, add sour cream, vanilla and flour with bicarbonate soda, baking powder, salt. Dough roll out to 0.5 cm thick, cut out with specified rings and fry from each side approximately 2 minutes. Toss in cinnamon and sugar to coat.

Sticky date pudding with winter fruit compote and Cornish clotted cream
Warm sticky date pudding served with a pear, Cox's apple and sultana compote, toffee sauce and clotted cream

Green & Blacks soft-centered chocolate pudding with rippled sea buckthorn berry ice cream
Chocolate pudding stuffed with a sea buckthorn berry jelly which turns to a syrup when baked. Served with sea buckthorn berry and clotted cream ice cream. Sea buckthorn has been planted to strengthen the British coastline and slow down coastal erosion. The berries have a very sharp unique flavour similar to passion fruit. (allow 12 mins)
Green & Blacks have donated some free chocolate to make this dessert so any profit from its sales will go to the Mayor's fund for London.

Blood orange jelly with jaffa-ripple ice cream
Jelly made from blood orange juice studded with segments. Served with clotted cream ice cream.
Allergies: Not vegetarian

Herefordshire goat's curd cheesecake with Yorkshire rhubarb and stem ginger
Cheesecake made from Herefordshire goats curd. Served with a compote of forced rhubarb and

candied stem ginger.
Allergies: Gluten/nuts

Selection of home-made ice creams and fruit ices with almond biscuits
Check board at briefing