

# BISCUIT AND APRICOT CREAM (EASY AND A LITTLE BIT POSH)

YOU WILL NEED:

50g GRATED DARK CHOCOLATE

500g TUB VANILLA CUSTARD

2x 250g TUBS MASCARPONE

1 kg APRICOTS (STONED AND HALVED)

85g GOLDEN CASTER SUGAR  
JUICE AND  
GRATED ZEST OF 1 ORANGE

140g BISCUITS (CRUSHED ROUGHLY)

PUT APRICOTS,  
ZEST, JUICE +  
SUGAR IN A ROASTING  
TIN, MIX IT UP AND  
COVER WITH 2x FOIL

PLACE TIN  
ON A FIRE FOR  
20 MINS, SHAKING  
OCCASIONALLY UNTIL  
THE FRUIT IS SOFT

WHISK CUSTARD  
+ MASCARPONE  
TOGETHER

LAYER IT ALL IN A BIG BOWL

RECIPE: LISA CLIFFORD

