

FOOD TECH

PLATINUM PUDDING COMPETITION

Calling all budding Chefs!

As part of the celebrations for the Queen's Platinum Jubilee a special dessert has been created in honour of the Queen and it has been called the **Platinum Pudding**. As part of our celebrations, the Food Tech Department is holding a competition in search of the best **RPS Platinum Pudding**.

The recipe for Platinum Pudding is below for you to follow if you wish, however please feel free to add your own special twist on the recipe or to make up your very own pudding recipe. All you need to do is make your version of the Platinum Pudding at home and take pictures of your wonderful desserts then send an email with your pictures and details of your own recipe or any adaptations to Kerri Rymill at k.rymill@roundwoodpark.co.uk by Tuesday 7th June 2022.



Ingredients

Swiss Roll

4 large free-range eggs
100g caster sugar, plus extra for dusting
100g self-raising flour, sieved
Butter, for greasing
1 Jar lemon curd
1 pack Lemon Jelly
1 pack orange jelly
Custard
425ml double cream
3 large free-range egg yolks
25g golden caster sugar
1 tbsp cornflour
1 tsp lemon extract

Chunky Mandarin Coulis

4x 298g tins mandarins
45g caster sugar
16g arrowroot (2 sachets)
Half lemon, juice only
White Chocolate Bark
50g mixed peel
1 tbsp caster sugar (optional)
200g white chocolate, broken into pieces

1 pack Amoretti Biscuits

600ml Double cream

Method

1. Preheat the oven to 180C/160C fan/Gas 4. Grease and line the two Swiss roll tins with baking paper
2. Beat the eggs and sugar for the Swiss rolls together with an electric hand whisk for about five minutes, or until light, pale and doubled in size
3. Gently fold in the flour with a metal spoon
4. Divide the mixture between the two tins and bake for 10-12 minutes, or until the sponges are lightly golden and cooked through
5. Sprinkle some extra caster sugar on two sheets of baking paper and place sponges onto the paper. Peel the paper off and roll the sponges into a tight spiral, starting from the short side, then leave to cool
6. To make the St Clement's jelly, combine the orange and lemon jelly pieces and add 200ml of boiling water, stir until all of the jelly cubes have melted then add 400ml cold water and allow to chill in a jug but not set.
7. Place the cream for the custard into a saucepan and simmer it over a gentle heat, stirring occasionally
8. Whisk egg yolks, sugar, cornflour and lemon extract, then gradually add the hot cream to the bowl and continue whisking. Return the mixture to the pan, continue whisking over heat until the custard is thick and smooth, then pour it into a bowl or jug and leave it to cool with cling film placed over the top as this will stop a skin forming
9. To make the chunky mandarin coulis, strain two tins of mandarins, get rid of the juice and add the fruit to a saucepan with the sugar. Put over a low heat until the fruit has broken down, then remove from heat
10. Mix the arrowroot with two tablespoons of cold water and add to the mandarins. Mix in with lemon juice and add to a large bowl. Add the remaining tins of strained mandarins to the bowl and leave to cool
11. Melt the white chocolate in a bowl sitting over a saucepan of simmering water, then pour it onto a baking tray lined with baking paper and sprinkle over the peel. leave it to set in the fridge, when set break it up into shards
12. Unroll the Swiss rolls and spread lemon curd on one side, then roll them back up. Slice one into 2.5cm thick slices. Place these slices upright around the bottom edge of the trifle dish so the spiral is visible from the outside. Slice the other Swiss roll into thicker pieces and use these to fill the bottom of the dish, ensuring the top is roughly the same level as the slices that line the edge. Use off-cuts of sponge to fill any gaps
13. Pour the St Clement's jelly over the Swiss roll layer and put the trifle in the fridge for 1-2hrs to allow the jelly to completely set
14. Once set, pour over the custard then arrange a single layer of amaretti biscuits, saving a few for the top.
15. Now pour the chunky mandarin coulis over the top of the custard
16. In a large bowl, whip the double cream until soft peaks form, then spoon it over the coulis
17. Crumble the remaining amaretti biscuits over the top and decorate the trifle with the chocolate bark shards