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SPICED ORANGE CREAM

Prep: 30 mins + 2h cooling – Serves 4 – Easy

2 eggs
120g sugar
1 tsp vanilla sugar
a pinch of cinnamon
3 oranges
½ lemon
160ml cream
2 tsp cornstarch

Crack the eggs into a saucepan and mix with the sugar, vanilla sugar and cinnamon.

Squeeze the juice from the oranges and lemon and pass through a sieve to remove any pulp. Add the orange and lemon juice to the saucepan with the eggs and mix.

Mix 2 tbsp of cream with the cornstarch and add to the egg mix, whisking until the cornstarch has dissolved.

Place the saucepan over a medium heat, keep whisking and warm the liquid until it thickens. Once the liquid has thickened and covers the back of a spoon, pour into a serving bowl and leave to cool.

Once it is completely cool, beat 150ml cream in a separate bowl until stiff. Fold the whipped cream into the cooled egg mix until you get a smooth mousse.

Distribute between four serving bowls, dust each portion with some cinnamon and serve with butter cookies.

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