

CHRISTMAS Recipes:

This traditional Christmas favourite given a new look.

MASCAPONE AND BERRY TRIFLE

200gm raspberries
200gm blueberries
200gms strawberries, quartered
400gm of Mascarpone
1/3rd cup (80ml) orange juice
1/3rd cup (80ml) maple syrup
2 pavlova nests (20gm), crumbled
1 tablespoon flaked almonds

Combine berries; blend mascarpone, juice and maple syrup till smooth (adjust to your taste); divide 1/4 of mascarpone mixture among four 250ml dessert glasses, sprinkle with some of the berries. Repeat layering with remaining mascarpone mixture and berries, finishing with berries. Sprinkle meringue and nuts over trifle and refrigerate, covered for at least 3 hours.

Dessert with a difference. The taste is amazing, but please, do not give to young children.

RUM PLUMS with CINNAMON CREAM

2 x 825gm cans dark plums
2.5cm (1in.) piece of cinnamon stick
4 whole cloves
2 tablespoons of rum
300ml thickened cream
2 teaspoons sugar
Cinnamon

Drain plums, reserve the syrup. Cut plums in half, remove stones. Place syrup in a pan with the cinnamon stick and cloves, bring to the boil, reduce heat and simmer uncovered for 5 minutes. Remove saucepan from heat, add the rum and stir until combined. Strain the syrup over the plums then refrigerate until cold.

Spoon the plums with syrup into serving bowls. In a smallish bowl, beat the cream and sugar until soft peaks form. Spoon the cream on top of the plums, sprinkle with a little cinnamon and serve.

Meanwhile, please have a Merry Christmas and a safe and happy holiday. Elizabeth and I hope to see you all in the New Year.

Happy stitching.....*Penne and Elizabeth*



But wait.....there's more.....

Janet Pickup's Christmas Trifle.....she reckons it's delicious and with a few variations on the theme, you can make it your own.

The recipe is one of Matt Preston's who is one of Australia's premier chefs.

ONE BIG WHOPPER TRIFLE - ENOUGH TO FEED A SMALL ARMY

2 x 85 g packets raspberry jelly crystals, made as per packet instructions

2 large jam rolls from the supermarket

375 ml (1½ cups) sherry

750 ml (3 cups) thick custard from the supermarket

150 g frozen raspberries

1 x 400 g can peach slices, drained

200 ml thickened cream, whipped

80 g (¼ cup) flaked almonds, toasted

TIP: You can use Cointreau in place of sherry and if you'd rather not use any alcohol, use another packet of jelly and dip the cake in the liquid jelly instead of sherry

Trifles are a hassle but using stuff you can find in any supermarket anywhere reduces the hassle and the fact it is so childishly delicious makes the patience-trying assembly well worth it.

Pour a little warm, unset jelly in the bottom of a large bowl and allow it to set a little but not fully.

Cut one of the jam rolls into 12 slices and dip one side of each slice into the sherry and layer the bottom and lower sides of the bowl with the cake.

Pour some custard over the cake, scatter on the raspberries then pour in some liquid jelly, covering any exposed cake. Place the trifle in the fridge at this stage to allow the jelly to set properly.

When it is set, slice the other jam roll in 12 and then each slice in half. Dip each slice in the sherry and line the sides of the bowl with the cake and place the rest in the middle. If there is any liquid jelly left splash it on the cake to moisten. Place a layer of peaches however you like, or arrange in a layer around the side of the bowl as pictured, saving a few to decorate the top. Pour in more custard if you have space, then finish with whipped cream to serve. Decorate the top with a few thinly sliced peaches and toasted almonds.

Refrigerate to allow the flavours to meld. Trifle is often better the next day. If you want to make it a day ahead, leave the cream off and add when you are ready to serve.

SERVES 10-12, PLUS LEFTOVERS

President's Report: November 2020

From L.C.A.C.A meeting: The old ferry is no longer viable for Lawrence Museum (it's too far gone). A plaque of the ferry in the same place has been suggested. There is also talk of a statue of a Scotsman be put in Cameron Park. Grafton is painting murals on their new bridge and maybe there could be murals on Harwood Bridge. Phyllis Austin Award entries are to be in no later than close of business this coming Friday. A reduced premium of \$2000 has been secured from their insurer. The lease for Ferry Park is still being worked out with Council. L.C.A.C.A. is still trying to get a ten year lease. They are still trying to get signage on the new highway for Ferry Park and this is still under consideration.

P&Q: There is no meeting 1st December and don't forget our Christmas morning tea on the 8th December. A small plate of goodies would be welcomed. This year is drawing towards the end and although many of us will be glad to see the end of it, we have been able to keep it all together. Thanks to Sue for her time and effort, keeping us all informed. Also to Bev, for without Bev we would not have had the use of the Baptist Church hall. This year has been very constructive with a lot of time and material given to make quilts for the fire ravaged towns of Nymboida and Rappville something they didn't expect and gave them a lift up. Among other things quilts will be ready next year for the Allawa Children's Home which have been embroidered with children's motives. This will be our last meeting before Christmas and I would like to wish every one of you a safe and happy holiday season.

Val