



## **Name of the recipe: Raspberry & almond Charlotte**

**Maureen Rasmussen – Alumni & former Sports Coach**

**Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!**

**For a 22 cms diameter removable ring cake tin**

### **Ingredients:**

1. 500 grs ladyfinger cookies
2. 500 grs fresh or frozen raspberries
3. 1 cup peeled finely chopped or slivered almonds

### **For the custard:**

1. 750 cc low fat milk;
2. 6 egg yolks (large eggs);
3. 1.1/3 cup. granulated sugar;
4. 3 heaptbsp corn starch;
5. 2 tabbsp vanilla essence;
6. the rind of one lemon or orange;
7. ¼ cup cognac, rum, or any other sweet liquor;
8. 2 cups syrup prepared with 2 cups water & ½ cup sugar.

### **To prepare:**

#### **For the custard:**

1. In a pan, add the yolks and little by little the sugar, always using a whisk so they don't stick;
2. Dissolve the corn starch in ½ cup of the milk;
3. Continue beating thoroughly until you have a smooth no lump mixture;
4. Add milk, a little at a time, the vanilla essence and the lemon or orange rind;
5. Finish adding all the milk, whilst always stirring;
6. Lower to medium-low (4/10) heat, continue using the whisk;
7. At first it doesn't seem to thicken but soon it will become a creamy thick mixture as a dense custard;
8. Remove from heat and pour into a glass bowl;
9. Let cool, keep in fridge, put some plastic wrap over it until it is time to use, hopefully within 2 days.

#### **To assemble the Charlotte:**

1. In a deep medium bowl add the syrup with the liquor of your choice;
2. Use a cake tin with removable ring and parchment paper at the bottom;
3. Place the ladyfingers in rows leaving no spaces in between;
4. With the silicone brush, moist the cookies with the syrup mixture;
5. Layer with the custard, raspberries and finely chopped or slivered almonds;
6. Continue with extra layers until finishing with custard at the top, trying to install the ladyfingers across each layer;
7. Cool for at least three hours;
8. Remove the ring, and turn upside down onto a platter, eliminate the paper;
9. Decorate with fresh raspberries and extra almonds on top and on sides if you wish.