



## Raspberry Shortcake parfait

PREP TIME 15 MINS COOK TIME 10 MINS

Pretty as a picture, these individual layered desserts are simply 'parfait'! With freshness in every spoonful, serve after a lovely springtime lunch.

### RASPBERRY COULIS

200g fresh or frozen raspberries, plus extra to serve

½ cup (110g) caster sugar

### BISCUIT BASE

250g Arnott's Raspberry Shortcake biscuits

### MARSHMALLOW FILLING

150g pink marshmallows

1 tbsp milk

300ml thickened cream

**1** Raspberry Coulis: Place raspberries and sugar in a small saucepan over medium heat and cook until the sugar dissolves. Simmer for 5 minutes until raspberries collapse and mixture thickens. Cool for 15 minutes, then cover and refrigerate until ready to serve.

**2** Biscuit Base: Reserve 4 Raspberry Shortcake biscuits. Place remaining 10 biscuits in the bowl of a food processor and pulse until crumbs form. Set aside.

**3** Marshmallow Filling: Place marshmallows and milk in a small saucepan, stir over low heat for 5 minutes or until melted and mixture is smooth. Transfer to a heatproof bowl. Set aside for 10 minutes to cool, stirring occasionally.

**4** In the bowl of an electric mixer, beat cream until firm peaks form. Stir two-thirds of the whipped cream into cooled marshmallow mixture until combined.

**5** Spoon crumbs into the base of four 1 cup (250ml) capacity serving glasses. Top with marshmallow filling, raspberry coulis and remaining whipped cream.

**6** Serve parfaits topped with extra raspberries and a reserved biscuit.

**SERVES 4**

### A TIP FROM Chef Ness

To avoid the marshmallow filling splitting, have cream at room temperature before adding.





## 4 ways ice-cream sandwiches



### Jatz

Place 12 Jatz on a tray. Top each Jatz with a scoop of ice-cream, smooth side and top, sandwich ice-cream with another Jatz and press firmly. Freeze for 20 minutes. Dip each sandwich halfway into a bowl of melted dark chocolate, then dip the chocolate half into a bowl of 100's & 1000's sprinkles to coat. Freeze until ready to serve.

MAKES 12

### Malt 'O' Milk

Line a 20cm square cake tin with baking paper. Spoon 1 litre softened Neapolitan ice-cream in distinct colour rows into tin. Place 12 Malt 'O' Milk biscuits on ice-cream in rows. Freeze until firm. Cut around the biscuits. Place another biscuit on the other side of ice-cream to form sandwiches, press firmly, place on a tray and freeze. Dip the end of each sandwich in melted dark chocolate, then dip into crushed nuts. Freeze until ready to serve. MAKES 12



### Wagon Wheels

Using a sharp knife split 2 x 48g Arnott's Wagon Wheels biscuits in half to separate. Place 2 biscuits chocolate-side down on a baking-paper-lined tray. Put a round cutter on each biscuit and fill with softened vanilla ice-cream; smooth top. Remove cutter and sandwich with remaining biscuit halves marshmallow-side down, pressing firmly. Freeze until ready to serve. MAKES 2

### Iced VoVo

Line an 18cm x 28cm slice tin with baking paper. In a bowl, gently combine 1 litre softened vanilla ice-cream with 1 cup (150g) frozen raspberries. Spoon mixture into tin. Place 16 Iced VoVo biscuits on ice-cream in rows. Freeze until firm. Cut around the biscuits. Place another biscuit on the other side of ice-cream to form sandwiches, press firmly. Freeze until ready to serve. MAKES 16





GF MA FF NB

## Scotch Finger & berry ice-cream cake

PREP TIME 15 MINS FREEZER TIME 12 HRS+

The ideal summer celebration dessert. It's best to make it a day ahead so the layers are completely frozen. Take it out of the freezer about 5 minutes before serving to soften slightly, making it easier to cut into slices.

250g pkt Arnott's Scotch Finger biscuits (or 250g Arnott's Gluten Free Scotch Finger biscuits)  
100g unsalted butter, melted  
600ml thickened cream  
395g can sweetened condensed milk  
1 cup (150g) frozen mixed berries  
fresh mixed berries, cherries and icing sugar (ensure gluten free, if required), to serve

- 1** Line a 6cm x 13cm x 24cm loaf tin with baking paper, extending the paper 2cm above edge of tin.
- 2** Place Scotch Finger biscuits in the bowl of a food processor and pulse until fine crumbs form. Add melted butter and pulse until combined. Press a third of the biscuit mixture firmly into base of tin. Cover and refrigerate until needed. Reserve remaining biscuit crumbs.
- 3** In the bowl of an electric mixer, beat cream and condensed milk for 3–4 minutes or until firm peaks form.
- 4** Spoon half the cream mixture over biscuit base. Layer with frozen mixed berries, pressing gently into cream mixture, then top with half the remaining biscuit crumbs, pressing down gently. Spoon remaining ice-cream over biscuit crumbs, smooth top; finish layering with remaining biscuit crumbs, pressing down gently. Cover and freeze for 12 hours or overnight until firm.
- 5** To serve, turn ice-cream cake out onto a platter, top with fresh mixed berries and cherries. Dust with icing sugar.

**SERVES** 8–10



## Milk Arrowroot reindeers

**PREP TIME** 30 MINS **COOK TIME** 2 MINS

Create these adorable reindeer faces as a fun, festive activity with the kids. And Santa is sure to love a couple of these left out with a glass of milk.

290g pkt white chocolate  
Melts  
250g pkt Arnott's Milk  
Arrowroot biscuits  
60 Arnott's Tiny Teddy  
Chocolate biscuits  
60 candy eyes  
30 red chocolate buttons

- 1** Place white chocolate in a microwave-safe bowl. Microwave for 1–2 minutes on medium power, stirring every 30 seconds until melted and smooth.
- 2** Using a spoon, spread melted white chocolate over the flat side of each Milk Arrowroot biscuit, leaving a 3mm border. Place Tiny Teddy biscuits, face-side down, in the top third of chocolate for antlers. Position 2 candy eyes and 1 red chocolate button for the nose to each biscuit. Stand for 30 minutes or until set.

**MAKES** 30

### A TIP FROM Chef Ness

Store reindeer biscuits in an airtight container for up to 3 days.







## Butternut Snap mango cheesecake

PREP TIME 30 MINS FRIDGE TIME 4 HRS+

Celebrate summer with the tropical tastes of mango and coconut, in this luscious cheesecake tart. You'll get a burst of sunshine in every bite.

sliced mango and toasted shredded coconut, extra, to serve

### COCONUT BISCUIT BASE

250g pkt Arnott's Butternut Snap Cookies  
½ cup (40g) shredded coconut

100g butter, melted

### MANGO FILLING

150g chopped fresh mango  
1 tbsp caster sugar  
1 tsp gelatine powder

1 tbsp boiling water

### CREAM CHEESE FILLING

1½ tsp gelatine powder  
2 tbsp boiling water  
250g pkt cream cheese, softened

½ cup (75g) caster sugar

1 tsp vanilla extract

½ cup (125ml) thickened cream

**1** Line base of a 12cm x 34cm loose-based tart tin with baking paper.

**2** Coconut Biscuit Base: Chop 50g Butternut Snap biscuits and reserve. Place

remaining 200g biscuits and coconut in the bowl of a food processor and pulse until fine crumbs form. Add melted butter and process until just combined. Press mixture firmly into base and sides of tin, smoothing the surface. Cover and refrigerate for 20 minutes or until firm.

**3** Mango Filling: Place mango and sugar in the bowl of a food processor and process until smooth. Combine gelatine and boiling water in a small jug; stir until gelatine dissolves. Whisk into mango mixture. Refrigerate until it thickens to the consistency of thickened cream.

**4** Cream Cheese Filling: Combine gelatine and boiling water in a small jug; stir until gelatine dissolves. In the bowl of an electric mixer, beat cream cheese, sugar and vanilla until smooth. Gradually add cream beating until combined and slightly thickened. Add gelatine mixture beating gently to combine; don't overbeat.

**5** Spoon cream cheese filling into biscuit case. Dollop spoonfuls of mango filling on top and, using a skewer, swirl gently through cream cheese filling. Cover and refrigerate for 4 hours or until firm.

**6** Serve cheesecake topped with extra sliced mango and toasted coconut, sprinkled with reserved chopped biscuits.

**SERVES 12**

### A TIP FROM Chef Ness

This cheesecake can also be made in a 24cm round, loose-based tart tin. Store in an airtight container in the fridge for up to 3 days.







MA FF NB

## Choc Ripple cherry loaf

PREP TIME 25 MINS FRIDGE TIME 8 HRS+

Made with just a few ingredients, this classic flavour pairing of chocolate and cherry makes this dessert a favourite for all ages and any occasion. Cut the loaf on the diagonal so each serving gets a layered effect.

600ml thickened cream  
2 tsp vanilla extract  
2 x 250g pkts Arnott's  
Choc Ripple biscuits  
fresh cherries and toasted  
coconut flakes, to serve

- 1 In the bowl of an electric mixer, beat 450ml of the cream with vanilla until firm peaks form.
- 2 Line a 6.5cm x 13cm x 24cm loaf tin with cling wrap. Spread  $\frac{1}{2}$  cup of the whipped cream over base of the tin. Place 8 Choc Ripple biscuits on the cream in the tin and spread with a little more cream. Spread  $1\frac{1}{2}$  teaspoons of cream on the base of a biscuit then sandwich with the top of another biscuit. Place on its side on top of the base biscuits, running lengthways to form a log. Repeat until all the biscuits have been used to form two logs running side-by-side.
- 3 Spread the remaining whipped cream over the completed loaf. Cover and refrigerate for 8 hours or overnight to allow the biscuits to soften.
- 4 Close to serving, in the bowl of an electric mixer beat the remaining cream until firm peaks form. Turn loaf out onto a serving plate and spread cream all over.
- 5 To serve, top loaf with fresh cherries and toasted coconut.

**SERVES 12**