

RASPBERRY & LEMON SLICE



INGREDIENTS

Biscuit Base

- 5 digestive biscuits
- 1 tablespoon honey
- 25g butter at room temperature

Topping

- 300g mascarpone cheese
- 1 tablespoon lemon juice
- 125g confectioner's sugar
- 200g raspberries



EQUIPMENT

- Small loaf tin
- Plastic wrap
- Rolling pin
- Plastic freezer bag
- Mixing bowl
- Wooden or plastic spoon
- Serving plate



METHOD

1. Take a small loaf tin and line carefully with plastic wrap.
2. Put the biscuits in a plastic bag and roll over them with a rolling pin until they are crushed into crumbs.
3. Mix the biscuits in the bowl with the honey and soft butter until completely combined.
4. Press into the bottom of the loaf tin.
5. Position the raspberries on top of the biscuit base.
6. Mix together the mascarpone cheese, lemon juice and sugar.
7. Pour this mixture on top of the raspberries and refrigerate.
8. Leave for 2-3 hours in the refrigerator.
9. When ready to serve dip the loaf tin briefly into warm water using the plastic wrap to help pull it free.
10. Once the slice is loose, you can place a plate on top of the tin and turn the tin upside down.
11. The Raspberry and Lemon Slice should land neatly on the plate!
12. Slice into portions. This can be served with chocolate or raspberry sauce.

TOP TIPS

When lining the loaf tin leave a little margin of plastic wrap over the top rim so that you can use this to help pull out the slice.