

Lemon and Ginger Fool

Serves 4

90g (3oz) ginger biscuits, crushed
2 balls of stem ginger, thinly sliced
45ml (3 tbsp) of stem ginger syrup
150ml (¼pt) double cream
150ml (¼pt) full fat greek yoghurt
120ml (8 tbsp) lemon curd

For the biscuits

125g plain flour
2.5ml bicarbonate of soda
10ml powdered ground ginger
5ml ground cinnamon
10g caster sugar
60g butter
90g golden syrup

Method

Pre- heat the oven to 190C/ Fan 170C/375F/Gas5

Sift together the flour, bicarbonate of soda, ginger, cinnamon and sugar in a large bowl.

Melt the butter in a medium saucepan, stir in the syrup until well blended. Stir in the dry ingredients and mix well.

Roll the mixture into 18g balls, flatten them slightly and put on to a greased baking tray with plenty of space between them.

Bake for 10-12 minutes. Cool before transferring to a cooling rack.

For the fool

1. Divide the crushed biscuits between four dessert glasses. Spoon the syrup over the biscuits, about 10ml for each glass.

2. Whip the cream until floppy, then fold in the greek yoghurt. Lightly fold in the lemon curd.

3. Spoon the mixture over the biscuits and decorate with slices of stem ginger. Refrigerate for at least 3 hours before serving.