Brandy Snap Baskets



* Ingredients
*  50g butter, chopped
*  1/3 cup (70g) brown sugar
*  1/4 cup (60ml) golden syrup
*  1/3 cup (50g) plain flour
*  1 teaspoon ground ginger
* Method
1. Step 1

Preheat oven to 180°C. Line a tray with baking paper. Combine the butter, brown sugar and golden syrup in a saucepan and cook over medium heat, stirring, for 2-3 minutes or until butter melts and sugar dissolves. Set pan aside for 5 minutes to cool slightly.

1. Step 2

Add the flour and ginger to the mixture and stir to combine. Drop four teaspoonfuls of mixture on to the tray, spaced well apart. Bake for 5 minutes or until they are bubbling and have spread to 10cm in diameter.

1. Step 3

Remove from oven and allow to cool for 1 minute. Working quickly, use a palette knife to lift each one and onto upside down coffee cups or moulds and press down around the edges to form a basket.

1. Step 4

 Leave to set for 1 minute, gently slip off the mould and transfer to a wire rack. Repeat with remaining mixture.

Chocolate Mousse



* Ingredients
*  1 1/2 cup pure cream
*  375g mascarpone
*  1 ½ teaspoon vanilla extract
*  3 teaspoon icing sugar mixture
*  3 tablespoon Dutch cocoa
* Method
* Notes
1. Step 1

Using an electric mixer, beat cream, mascarpone, vanilla, icing sugar and cocoa for 2 to 3 minutes or until thick and creamy (don't over-mix).

1. Step 2

Spoon mousse mixture into a large piping bag fitted with a star shaped nozzle. Keep in fridge until ready to serve.

1. Step 3 Pipe mousse into brandy snap baskets. Serve