

Desserts

Crunchy fruit and custard

(serves 4-6)

Dry a variety of fruits in a dehydrator (sliced apples, pears, peaches, nectarines, plums, grapes, peaches, apricots, mangos, etc) and when cool, store in an airtight container.

½ cup dried fruit per person into a ziplock bag

2-3 butternut biscuits per person into a ziplock bag

1 litre carton UHT custard (serves 4-6)

Soak the dried fruit in a little warm water until soft and the water absorbed. Divide into individual bowls. Crunch up the biscuits, over the top of the fruit. Pour on the custard. Eat.

Chocolate Mousse and Cream

(serves 4-6 people)

1 small packet instant chocolate pudding

200 gms powdered milk in a ziplock bag

Dessertspoon of slivered almonds and dessertspoon coconut into a ziplock bag

Mix powdered milk with 600ml cold water, stir in the instant pudding mix, pour into bowls or cups and leave for 5 minutes to set. Serve with UHT cream and almonds and coconut on top.