

**FREE!** COOKERY MAGAZINE

9 771461 523124

01

JANUARY 2010 | £3.20

# Good Homes

## Storage special

Clear away clutter  
Showcase collections  
US Best furniture buys

**REAL HOMES YOU'LL LOVE**  
Kent coastal retreat  
New-build cottage  
Renovation project

# 415

## FABULOUS HOME BUYS

**COMPLETE GUIDE**  
Home cinema

# Bright colour ideas for 2010

**GIVE YOUR HOME A DRAMATIC MAKEOVER FOR THE NEW YEAR**



## Lemon mousse

A light, palate-cleansing dessert with an exquisite lemon taste.

**SERVES** 4

**READY IN** 20 minutes

- 284ml double cream
- 1 lemon, juiced and zested
- 60g caster sugar
- 2 egg whites

**1** Put the cream, lemon zest (reserving some) and sugar into a large bowl and whisk them together until the mixture starts to thicken. Add the lemon juice and whisk again until the mixture thickens further; but don't let it get too stiff.

**2** Whisk the egg whites in a clean bowl until they form soft peaks and then fold them into the lemon mixture. Spoon the mousse into four glasses and chill. Decorate with the reserved zest.

**LIGHT  
LEMON**



## Chocolate and vanilla melting moments

These melt-in-the-mouth biscuits are truly irresistible.

**MAKES** 16

**READY IN** 55 minutes

- 350g unsalted butter, softened
- 80g icing sugar
- 1 tsp vanilla extract
- 300g plain flour
- 50g cornflour
- 25g cocoa powder

### FOR THE FILLING

- 250g mascarpone
- 1 tbsp golden caster sugar
- 25g plain chocolate
- Few drops vanilla extract

**1** Heat the oven to 180°C/fan 160°C/gas 4. Beat together the butter and icing sugar until pale and creamy, then add the vanilla extract and mix. Sift the flour and cornflour over and mix thoroughly. Halve the mixture and add the cocoa powder to one half. Mix well and add a drop of water if

the mixture is too stiff.

**2** Spoon the mixtures into two piping bags fitted with star nozzles. Line two baking sheets with baking paper and pipe out 16 walnut-sized biscuits from each bag, leaving a little space between each biscuit.

**3** Bake for 15–20 minutes. Remove them from the oven and allow to cool on the baking sheet.

**4** Meanwhile, mix the mascarpone and sugar

until smooth, then divide between two bowls. Melt the chocolate in a bowl over a pan of simmering water or in the microwave. Add the melted chocolate to one of the bowls and the vanilla extract to the other. Mix both until smooth.

**5** Sandwich the vanilla biscuits with the chocolate cream and the chocolate biscuits with the vanilla cream.



## KITCHEN HELPERS

Enjoy baking with these gorgeous accessories

### NOSTALGIC LOOKS

This practical set will look great on display.

Heritage measuring jug and spoon set, £12, Sainsbury's.



### CAKE STORE

Make sure cakes and biscuits stay fresh in these decorative tins.

Set of two cake tins, £12, Next.



### TRAVELLING TIN

Transport and store traybakes with ease in a non-stick baking tin with a clip-on lid and its own handle.

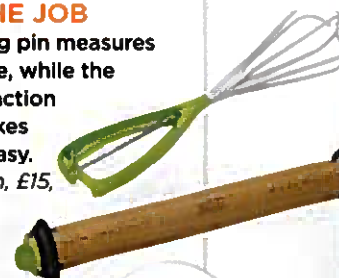
Traybake tin with lid, £9.78, Lakeland.



### JUST THE JOB

This rolling pin measures pastry size, while the squeeze-action whisk makes beating easy.

Rolling pin, £15, Twisk, £12, Joseph Joseph.



### ACCURATE MEASURES

These electronic scales come in six colourways and can weigh in metric and Imperial units. Scales, £37, Mastrad.



☎ ☒ @  
For stockists turn to page 128

These recipes first appeared in BBC GoodFood & Olive magazines. For more ideas, visit [bbcgoodfood.com](http://bbcgoodfood.com).