



ORANGE DUST

A more unusual topping

- 4 oranges
- 300g (11oz) granulated sugar
- 120ml (4fl oz) water
- oil for greasing

Scrub the oranges and pat them dry. Using a vegetable peeler, remove the top layer of peel, but ensure you don't remove the pith. Bring the sugar and the water

to the boil and, without stirring, boil for about 10 minutes or until it begins to form a syrup (test by dropping some on to a plate; if it begins to set immediately it is ready). Add the orange peel and continue to boil without stirring for another 10 minutes. Brush some oil on to a baking sheet and, using a pair of tongs, transfer the caramelised peel to the baking sheet. Leave to cool and dry completely before pulverising in a food-processor. Store in an airtight container.

CHOCOLATE GANACHE

A thick, rich and creamy filling or topping. If you need more, simply increase the quantities, keeping the ingredients in the same proportions.

- 300g (10oz) dark chocolate, minimum 60% cocoa solids, chopped
- 300ml (10fl oz) double cream

Put the chocolate into a large bowl. Heat the cream until it begins to simmer, pour it over the chocolate and immediately begin to whisk. Continue to whisk until the mixture has cooled and thickened.

NIGELLA'S BLOND ICING

- 200g (7oz) white chocolate
- 50g (2oz) unsalted butter
- 220ml (8fl oz) crème fraîche
- 100g (3 1/2 oz) unrefined golden icing sugar, sifted

Melt the chocolate and the butter in a heatproof bowl suspended over a saucepan of barely simmering water. Remove and leave to cool a little, add the crème fraîche and then gradually beat in the icing sugar. Put the icing in the fridge for a little while so that it sets before you need to use it.



RayWhite

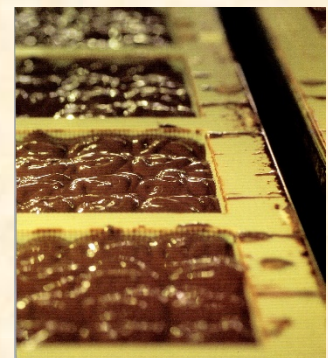
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