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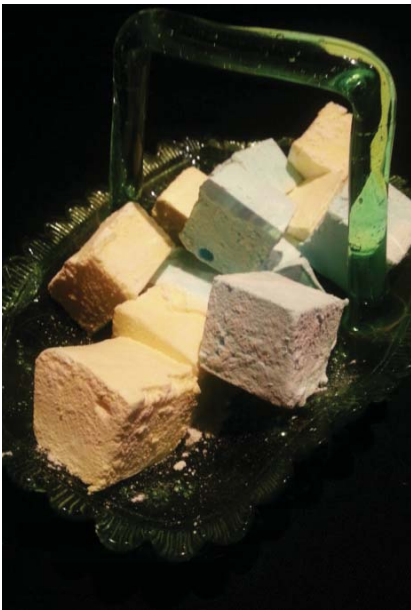
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Marshmallows

Ingredients

- 30 grams gelatine
- 1 cup cold water
- 370 grams sugar
- Colouring and essence
- 200 grams icing sugar

Method

Soak the gelatine in half a cup of water. Heat the sugar and remaining water. When it is boiling add the soaked gelatine, keep on stirring till a glossy film falls from the spoon. Remove from the fire. When slightly cool whisk till foamy and white. Divide into two bowls and add different colouring and different essence. Pour into two slightly buttered dishes and leave to set for about 8 hours. When set cut in cubes and dust with icing sugar. Pack in air tight container.

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Spiced Prawn Puffs

Choux pastry

Ingredients

- 60g plain flour
- ¼ teaspoon salt
- 125mls water
- 60 grams butter
- 2 large eggs

Method

Preheat oven to Celsius 200 degrees. Combine water and butter in a saucepan. Bring it to boil, when the butter is melted remove from the fire and add the flour. Stir to combine. Return the pan to the heat and stir until the mixtures forms a ball that leaves the side of the pan clean. Remove from the heat and cool for a few minutes. When cool beat the mixture with

eggs adding one at a time. Pipe marble sized moulds onto a lightly greased baking tray and bake for about 30 minutes until golden brown. When cool cut puffs horizontally into halves and spoon prawn filling inside and serve.

Prawn Filling

Ingredients

- 125 grams butter
- 1 teaspoon ground cumin
- ¼ teaspoon ground garam masala
- 200g peeled and cooked prawns (finely chopped)
- 1 teaspoon chilli powder
- Salt to taste

Method

Melt 1 teaspoon of butter and add the spices and cook for 1 minute. Remove from the heat. Mix the finely chopped prawns with the remaining butter and add salt to taste.