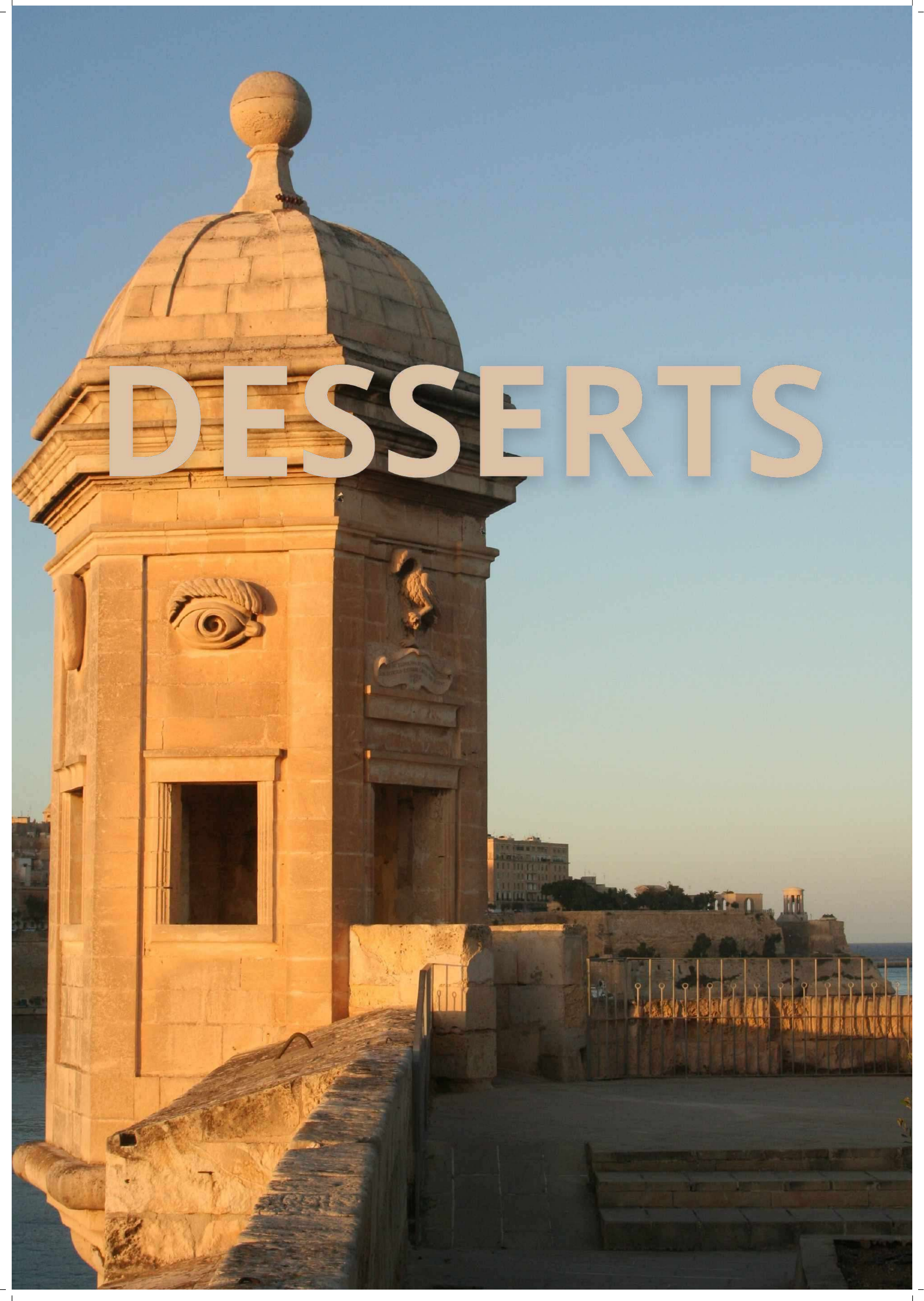


DESSERTS



Chocolate Salsami

Ingredienti: - 2 paketti gallettini plain (morning & Coffe jew Marie), kwant zokkor, naps minherant kukudina, pakett margerine stork, grokk Whisky jew Vermouth, 4 bajdiel u icing sugar

Metodu: - Farrak il-gallettini serwa. Go stjuna stira kawwad il-bajd, jid maghluom iz-zokkor istet il-kukudina u l-grokk u kawwad serwa. Go borwa koll it-taklita il-buttin fuq in-nar. Imbaghad istet it-taklita u l-gallettini mal-buttin. Kawwadhom flit bl-ingharfa fuq in-nar ghal xi 2 jew 3 minuti. Wizzel minn fuq in-nar. Ghamel zewg lijjiet karti straggi, istet flit icing sugar fuq il-karti. Imbaghad istet it-taklita fuq il-karti. Gerbel ziska romblu u dabalbu fil-fridge.



Ground Almond Biscuits

by Keira Chetcuti

Ingredients

**225g pure grounded almond,
165g sugar,
2eggs,
grated lemon peel,
2ml of vanilla essence,
2ml almondessence**

Method

Mix the ingrents all together. Cut them and roll them into balls. Put a sheet of rice paper on the the tray before putting the ball onto it. Then put them into the oven for 10 mins at 160oC.

Maltese Bread Pudding

by **Trudie BuhagiarArgento**



Ingredients

Bread (Any type, amount depends on how many servings)

Milk (enough to soak the bread in)

Flour (handful)

2/3 table spoons;

Sugar Butter

To add to enhance the flavour: Raisins Nuts or Coconut shavings or Cocoa powder

Method

Soak the bread in some milk and leave it for about 30mins. Mash the bread with your fingertips.

Add the flour and continue combining the two together. Add the list of extra ingredients if desired.

Finally, mix all together and put in a tray.

Figolli

by Sarah Cassar Dymond

Ingredients

For the dough

**500g plain flour,
200g softened margerine,
200g sugar,
1 large egg,
1 egg yolk,
1/3 teaspoon baking powder,
rinse of a small lemon,
1 teaspoon vanilla,
juice of one orange.**

For the filling

**500g crushed almonds,
350g sugar,
1 teaspoon almond essence,
1 tablespoon water.**



Method

Preheat the oven to 180C. Line a baking tray with parchment paper. Roll out the dough until it is about 2cm thick.

With a shaped cutter, cut the dough into the shape and place on the parchment paper.

Place a generous layer of the almond filling on the dough. Cover the almond filing with another piece of dough with the same shape and seal well the sides.

Bake the figolla for about 30minutes or until golden. Let them rest and cool and decorate the figolli with melted chocolate or royal icing and add the toppings you like.

Mbuljuta (Hot chestnut soup)

by Martina Micallef

Ingredients

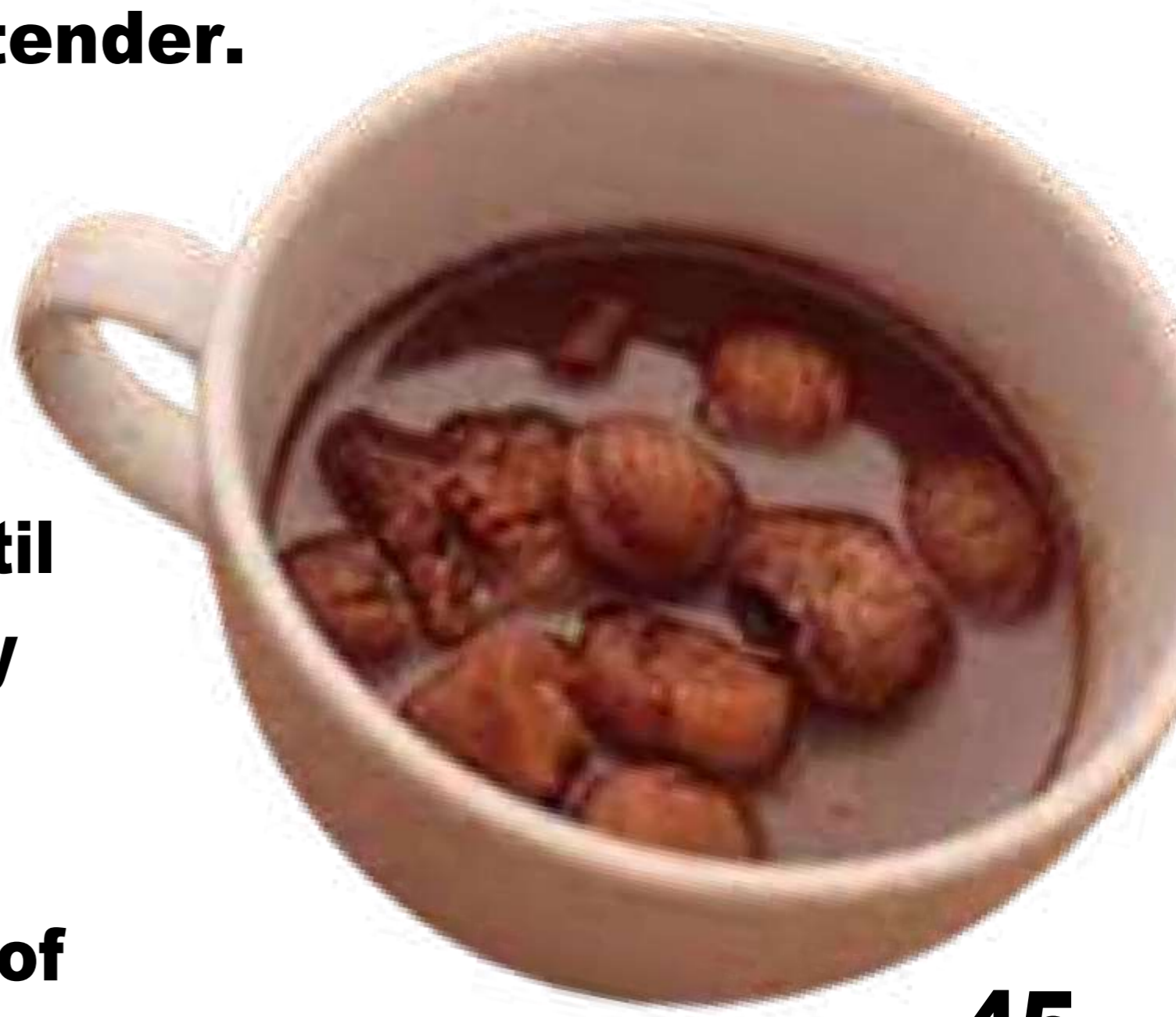
400g dried chestnuts,
1 heaped tablespoon
cocoa, 2 tablespoons sugar
and/or treacle,
1 orange peel,

1 tsp mixed spice,
1 tsp cinnamon,
1 tsp cloves
and a piece of chocolate
(optional).

Method

Wash the chestnuts well. Place them in a large bowl, cover with water and allow to soak overnight. The next day remove any loose pieces of skin and do not throw the water away. Place the chestnuts in a pressure cooker (to save time) and boil, using the water the chestnuts were soaked in, until they are tender.

Then add the other ingredients and leave to simmer for about 30 minutes. If the soup is watery, leave to simmer until desired consistency. Finally taste to check sweetness. You can add more sugar, cocoa or even melt a piece of chocolate. Serve hot.



Biscuit Fudge

Ingredients

3 Pkts plain biscuits

6 eggs

kwart zokkor

1/2 pkt. margarine

2 spoons fry cocoa

Vanilla

2 spoons whisky

Method

Habbat l'isfa tal bajd ghalib u halltu mar-zokkor
Habbat tajjeb. Deww il-butir fuq nax buti u
halltu mal-bajd u z-zokkor. Ixhud il-cocoa u
uqe hawwad. Habbat l-abjad tal-bajd u hallat
mal-whisky u hallat kollor f'dagga. Farrak il-
gallittini u ilfa mat-tahlita. Yerbib fit-tond
fuq karta strazza. Poggich fit-fridge.
meta jaghqad sew ferrixlu fit-icing masbul fuq
imbaghad sew it imqatta roti roti. Jew inkella
bott kalib maghqad u pkt. cocoa nuts. Hallathom
u idlik il-wice. Daxhal fit-fridge.