



Serving Suggestions

After Dinner Decadence

Increase the attraction of your after dinner coffee by adding a couple of Café Curls or Sugar Curls. This instantly adds a taste of the continent



Berry Tuile Baskets

Ingredients:

6 Askeys Tuile Baskets
1 x 250g carton crème fraîche
250g mixed berries (e.g. redcurrants, raspberries & blueberries)
mint leaves to decorate

Method:

Spoon the crème fraîche into the Tuile Baskets. Arrange the berries on top and decorate with a sprig of mint. Dust with icing sugar if wished.



Brandy Snap Baskets with Plum & Custard

Ingredients:

6 Askeys Brandy Snap Baskets
6 red plums
150ml water
50ml red wine
50g sugar
1 tspn redcurrant jelly
6 tspn thick custard

Method:

Halve the plums, discard the stones then cut each half into three or four slices, depending on their size. Put the water, wine and sugar into a shallow pan & boil together

until the sugar has dissolved. Add the plums and cook gently for 6-8 mins until tender. Remove them to a bowl with a slotted spoon. Add the redcurrant jelly to the syrup and boil until it reduces to a thick consistency. Pour over the plums and leave to cool. Spoon the custard into the Brandy Snap Baskets, arrange the plums on top, then pour a little syrup over each. Serve at once.



Café Curl Banana Boat

Peel a banana and slice lengthways. Position either side of a dish. Scoop flavoured and vanilla ice cream alternately along the length of the banana. Place two Café Curls into the ice cream. Finish with Askeys Toffee Treat, toffee chunks and redcurrants.



Café Curls

Simply serve with a scoop of chocolate and a scoop of vanilla ice cream on a plain plate. Garnish with seasonal fruit. A simple and stylish dessert for any menu.



Christmas Brandy Snap Baskets

Ingredients:

6 Askeys Brandy Snap Baskets
210g chestnut purée
50g icing sugar
150ml double cream (lightly whipped)
40g plain grated chocolate
chocolate curls & redcurrants to decorate

Method:

Put the chestnut purée into a bowl and beat in the sugar until it is smooth. Fold in the cream and grated chocolate, then spoon into the Brandy Snap Baskets. Decorate with redcurrants and chocolate curls or extra grated chocolate.



Christmas Cranberry Tuile Baskets

Ingredients:

6 Askeys Tuile Baskets
125g fresh cranberries
3 tbsp water
50g sugar
1 tbsp port or orange juice (optional)
vanilla ice-cream
chocolate holly leaves to decorate

Method:

First make the cranberry compote. Wash the cranberries and put into a small pan with the water and sugar, bring to the boil and simmer for 3-4 minutes until they just begin to pop. Remove from the heat and add the port or orange juice, if using. Allow to cool completely and the juices will thicken. To serve, place scoops of vanilla ice-cream into the Tuile Baskets, then spoon over the cranberry compote. Decorate with the chocolate holly leaves.



Dubarry Delight with Peach and Amaretto

Position slices of peach or nectarine topped with amaretto flavoured whipped cream over dubarry fan wafers. Sprinkle chopped almonds over the top.

Ice Cream Extravagance

Pile generous amounts of ice cream and finely chopped pistachio and hazelnuts over a meringue base. Top with Premier Fan wafers for all to share



Jewelled Italian Pompadour Fans

Mix mascapone or ricotta cheese with chopped nuts and stem ginger, finely chopped plain chocolate and fresh raspberries. Spoon onto wafer and stack.



The options are only limited by your imagination. If you would like to submit a serving suggestion or recipe idea please do so via the 'contact us' page on the website, include a picture if possible. Each published creation will receive an Askeys goodie bag!



Serving Suggestions

Orange and Marscapone Brandy Snap Baskets

Ingredients:

6 Askeys Brandy Snap Baskets
1 x 250g carton mascarpone cheese
orange curd
1 medium orange
50g sugar

Method:

Using a vegetable peeler cut a few fine strips of orange peel. Boil in a little water for 2 minutes to soften, then drain. To make the syrup, put 5 tbsp water into the pan with the sugar & boil 2-3 mins, add the orange strips and boil for 5 mins. Cool. Remove the rest of the peel & pith from the orange and cut into segments. Using a teaspoon, spoon alternate layers of mascarpone and orange curd into the brandy snap baskets. Decorate with orange segments and a pile of the orange strips.



Waffle Basket with a Tropical Spin

Fill an Askeys Waffle Basket with mango sorbet, pieces of papaya and kiwi fruit. Garnished with spun sugar.



Waffle Zest

Scoop three boules of vanilla ice cream into an Askeys Waffle Basket. Separate each boule with segments of orange. Sprinkle the zest of

lemon and orange over the top and garnish with a slice of lemon and a slice of lime.



Premier Fan Berries and Cream

Simply scoop strawberry ice cream and fresh whipped cream into a bowl. Top with two Askeys Premier Fans and garnish with strawberries and raspberries.



White Chocolate Mousse Tuile

Ingredients:

6 Askeys Tuile Baskets
250g white chocolate mousse
12 fresh strawberries
mixed nuts
white chocolate shavings

Method:

Slice 6 of the strawberries into thin pieces. Spoon or pipe c 40g mousse into each basket, arrange the sliced strawberry pieces around the top. Add mixed nuts to the top and decorate the plate with a chocolate shaving or two, the other strawberry and dust with icing sugar.



Sugar Curl Sundae

Serve your sundaes with style. Add chocolate shavings and two sugar curls to top your customers' choice of ice cream. Delicious and simple.

Sugar Curls

Simply serve with your customers' favourite ice cream such as blackcurrant ripple. Garnish with a sprig of mint.

Tuile Baskets with Chocolate Mousse

Ingredients:

6 Askeys Tuile Baskets
100ml milk
200ml double cream
200g dark chocolate (70% cocoa solids)
white chocolate shavings
redcurrants

Method:

To make the filling, put half the milk and half of the cream into a small pan and bring to the boil. Break the chocolate into a bowl then pour over the hot cream, leave for 2 minutes, then slowly stir until completely melted. Stand until just cool. Add the rest of the cream and whisk together until beginning to thicken. Immediately spoon into the Tuile Baskets. Decorate with shavings of white chocolate and a sprig of redcurrants on each.



Raspberry Fool Tuile

Ingredients:

6 Askeys Tuile Baskets
250g raspberry fool
6 tspns raspberry jam or raspberry coulis
orange skin shavings

Method:

Fill each basket with raspberry fool and decorate with 1 tspn coulis and the orange skin. To make this a more indulgent dessert add fresh raspberries to the raspberry fool



Summer Raspberry Delight

Ingredients:

6 Askeys Brandy Snap Baskets
Raspberry sorbet
Fresh raspberries
raspberry coulis & sprig of mint to decorate

Method:

Arrange the sorbet in each basket by using an ice cream scoop
decorate with fresh raspberries and a sprig of mint
drip some coulis around the plate to finish



The options are only limited by your imagination. If you would like to submit a serving suggestion or recipe idea please do so via the 'contact us' page on the website, include a picture if possible. Each published creation will receive an Askeys goodie bag!

Serving Suggestions

Fresh and Fruity Brandy Baskets

Ingredients:

6 Askeys Brandy Snap Baskets
a selection of fresh fruit

Method:

Prepare and slice the fruit, choose from a Summer selection:- cherries, strawberries, raspberries, pineapple, kiwi
or an Autumn/Winter selection:- apples, pears, plums
Simply serve with a sprig of mint for a fresh, light dessert any time of the year.



Dark Chocolate Desire

Ingredients:

6 Askeys Tuile Baskets
200g luxury dark chocolate ice cream
6 fresh berries (e.g. blackberries)
Askeys dark chocolate Treat to finish

Method:

Using an ice cream scoop fill each basket

with a serving of luxury ice cream and decorate with either a raspberry or a blackberry and a drizzle of chocolate Treat. Add cream for an extra decadent touch or substitute with low fat ice cream for a lighter version.



Waffle Decadence

Ingredients:

Askeys Waffle Baskets
Luxury ice cream in a selection of flavours
Askeys dark chocolate Treat sauce
Mixed nuts

Method:

Simply serve a selection of luxury ice creams topped with a generous helping of Treat sauce and mixed nuts to decorate.



Fresh n Fruity Tuile

Ingredients:

Askeys Tuile Baskets
Fruity ice cream:- try vanilla, pineapple & banana
Fresh fruit

Method:

Serve a selection of fresh fruit topped with fruity ice cream in a Tuile basket with a side serving of fruit.



The options are only limited by your imagination. If you would like to submit a serving suggestion or recipe idea please do so via the 'contact us' page on the website, include a picture if possible. Each published creation will receive an Askeys goodie bag!