

# Ingredients

## Swiss roll:

- 100mls aqua faba (Oggs)
- 100g caster sugar
- 125g Gluten Free Self-raising flour
- 1/2tsp baking powder
- 2tsp egg replacer
- 30mls olive oil (or other suitable oil)
- Zest 1 lemon (optional)
- Vanilla paste (optional)

## Lemon curd:

- 1 1/2tbs Cornflour
- Juice of 2 lemons
- Zest from 1 lemon
- 50mls water
- 100g caster sugar
- 25g dairy and soya free vegan baking block (Flora plant butter/Violife baking block)
- 2tbsp milk and soya free cream (Violife cream/Schlagcreme)

## St Clements jelly:

- 4 oranges
- 2 lemons
- 150g sugar
- 200mls water
- 6 sheets gelatine (would work with veg-gel too, just follow instructions for amount for 500mls liquid)

## Custard:

- 3tbs Custard powder
- 3tbs sugar
- 1tsp vanilla paste or extract
- 600mls milk substitute - I used potato milk, thinner milks like coconut (which is classed as a seed) may need extra custard powder or cornflour to make thick enough, I like mine with 500mls milk subs, then after thickening, stir in 100mls suitable cream

## Mandarin coulis:

- 2 tins mandarins
- 20g sugar
- 1 sachet arrowroot (or 1tbs cornflour, but then your coulis won't be clear)
- 50mls water (I used the juice from the tin)

## Amaretti biscuits:

- 50mls aqua faba
- 85g caster sugar
- 30g polenta
- 20g gluten free self-raising flour
- 1/4tsp baking powder
- 70g ground tiger nut flakes (could probably use the flour)

## Cream:

- 200mls dairy and soya free cream. Make sure it's a whippable one.

## Chocolate shards:

- 3 Moo Free small white chocolate bars
- Mixed peel



# Platinum Pudding

**FreeFrom the top 14 allergens**



10 servings

As part of the Queen's Platinum Jubilee celebrations, we want to mark the occasion by sharing with you a 'FREEFROM' version of the winning Fortnum and Mason's Platinum Pudding competition.

The winning pudding was a Lemon Swiss Roll & Amaretti Trifle and we have been lucky enough to have friend and supporter of Allergy UK, Julia Marriott, re-create the wonderful winning pudding - allergy free!

We would like to say a massive thank you to Julia and praise her for her efforts, it looks delicious!

For more information and resources about food allergy visit [www.allergyuk.org](http://www.allergyuk.org)



**AllergyUK**

Supporting people living with allergy  
#itstimetotakeallergyseriously

# Method

## Swiss roll:

Grease and line a Swiss roll tin and preheat oven to 180°C. Whisk the aqua faba until soft peaks form, whisk in the sugar. Fold in the rest of the ingredients (don't worry if you lose the volume of the bubbles). Pour into the tray and spread out evenly. Bake for 12-15mins until springy to the touch. Don't leave too long or it will be too brittle to roll. Turn out onto a clean tea towel or muslin, carefully peel off the paper and roll up. Leave to cool.

## Lemon curd:

Grate the zest of an unwaxed lemon, add to bowl with the cornflour, mix to a paste with the water. Add the sugar and lemon juice and stir well. Microwave stirring every minute until sugar dissolved and starting to bubble and thicken (you can do this in a pan too but stir constantly). Beat in the baking block and cream until melted and fully mixed in. Set aside to cool.

## St Clements jelly:

Soak gelatine sheets in cold water for 5 minutes until soft. Peel 3 strips off the lemon and orange and add to a pan with the sugar and water, heat gently until sugar dissolved. Add strained gelatine to the pan and stir until dissolved. Add the juice from the oranges and lemons and leave to cool. Remove the strips of peel.

## Custard:

Put the sugar, custard powder and vanilla, if using, into a bowl, mix to a paste with a little of the milk substitute, then add the rest of the milk. Microwave stirring every minute until boiling and thick. (Follow instructions on tin for making in a pan if you don't have a microwave.) Leave to cool, Stirling occasionally.

## Mandarin coulis:

Drain the mandarins and reserve the juice, put one tin in the pan and mash with a fork. Mix the arrowroot with a little of the juice to make a smooth paste. Add the rest of the juice and pour into the pan with the mashed segments. Warm gently until simmering and thickening, add the other tin of drained segments, stir and leave to cool.

## Amaretti biscuits:

Whisk the aqua faba until forming stiff peaks, whisk in the sugar, then fold in the rest of the ingredients to make a thick dough. Roll tsps. of the mix into balls and place on lined baking tray. Bake at 180°C for 15 mins, turn off oven and leave for 5-10 mins to crisp up more.

## Cream:

Whisk cream until thick and pipe or spoon onto the top of the trifle.

## Chocolate shards:

Life's too short to chop chocolate and melt over a bowl of water. After I took my Swiss roll out of the oven, I put the chocolate bars on a tray lined with a bit of greaseproof paper and put it in the oven for a couple of minutes until just starting to melt, shook the tray to even it out and sprinkled with mixed peel before leaving to cool. Snap or cut into shards with a sharp knife.



## Trifle Assembly:

Carefully unroll the Swiss roll, I left mine curved, so it didn't crack, and spread with lemon curd. Roll up again and cut into slices.

Line trifle dish with Swiss roll slices. Pour in jelly to cover. The ones on the bottom kept floating up so I put a small glass bowl in the middle to hold them in place while it set a little, removed bowl and filled the dip with more jelly. If you want it to set quickly, place trifle town in a larger bowl filled with ice before putting in fridge to set.

Once jelly mostly set, top with custard, then a layer of the amaretti biscuits. Cover with coulis and top with whipped cream. Decorate with the shards of chocolate and crumbled amaretti. Chill and serve.