

Ginger Nut Ruffle



Ingredients

1 Tbsp	Blueberries/Cherries/Chocolate
1 Packet	Icing Sugar
600g	Ginger Nuts
½ Cup	Whipped Cream
	Wine or Coffee

Preparation

Whip the cream and castor sugar in a food processor until you achieve a consistency similar to Ice Cream.

Dip a biscuit lightly in the wine or coffee; you can use any fortified wine. Port, Sherry etc; I used Milk Wine, or black coffee at the cooking class.

Apply some cream on one side of a biscuit repeat with all other biscuits and placing them alongside each other so that they form a "roll" of sorts (as above) and apply the balance of the cream to completely cover the "roll".

Decorate with any berries you prefer or chocolate sprinkled.

Enjoy.