

1. Lemon Meringue Pie

300g digestive biscuits
150g butter, melted
1 jar Folláin lemon curd
4 egg whites
225g caster sugar

Preheat the oven to 180C. Line a 23cm spring form tin with greaseproof paper. Crush the biscuits till they form grainy sand. Add the melted butter and mix. Press this mix into the base of the tin using a spoon to compact it down. Create a dip in the centre and bring up the sides to form an edge to contain the filling. Bake for 10 mins then set aside. Dollop the lemon curd and passionfruit curd on top of the biscuit base. Swirl to gently combine in places. Set aside.

Place the sugar on a tray in the oven to warm for 5 mins as the oven preheats. Whisk the egg whites with the sugar in a spotlessly clean bowl till voluminous and glossy. Spoon this on top of the lemon curd mix then swirl it all together gently. Bake for 10-15 mins until the meringue is slightly golden in colour and set.

Leave to set for an hour before cutting (we couldn't wait!) I like to keep this out of the fridge. I shimmied it off the greaseproof paper and onto a plate, serve with cold softly whipped cream. So gorgeous!

2. Rhubarb & Strawberry crumble

800g Rhubarb, chopped
200g strawberry jam
4 strawberries, chopped (optional)
2 tbsp cornflour
200g plain Flour
100g Oats
80g Brown sugar
100g Butter, melted

Preheat the oven to 180C.

Mix the chopped rhubarb with the strawberry jam in an oven proof serving dish. Place in the oven to cook for 10-15 mins until the rhubarb starts to soften. Sift over the cornflour and stir well to combine. Add the chopped strawberries.

To make the filling stir the oats, flour and sugar together till combined. Pour in the melted butter and stir together with a fork till just mixed.

Pour the crumble topping over the rhubarb and return to the oven for 15-20 mins till golden and the fruit syrup is bubbling up at the edges.

3. Magic Chocolate Mousse

650g cubed butternut squash

400g dark chocolate (I used 200g @lindt_ireland dark & 180g @tonyschocolonely_uk_ire milk)

2 tbsp coconut oil

Boil the butternut squash in water till completely soft. Drain well then add straight to a food processor along with the chopped chocolate and coconut oil. Blitz till smooth & creamy. Pour into a lined spring form cake tin to make a torte or 6 individual glasses. Store in the fridge for a few hours till set. Top with raspberries, cacao nibs, yogurt, cream etc.

4. Mille Feuille

Such a summer dessert & so easy to make! The classic French Mille feuille has creme patisserie or pastry cream piped inside but I love using fresh Irish cream 🍷

The trick is to stack 3 layers of the puff pastry before baking. Dust with icing sugar then bake @ 180C for 15-20 mins till puffed up & golden. The pastry develops a caramel glaze on top 😊

Once cooled it's so easy to just slice each pastry in three for 3 perfectly shaped layers 🍰🍰🍰

I mashed some raspberries with lemon juice & sugar and layered that with the cream. You can also use fresh berries, lemon curd or caramel sauce etc. so delicious 🍷

5. Roast peaches

This is the easiest summer dessert and breakfast! Just grab a punnet of fresh peaches, half them and remove the stone by twisting and scooping out with a teaspoon. Drizzle with a little olive oil and roast for 10 mins @ 200C.

Add a dollop of yogurt, or icecream and scatter with flakes almonds or granola. Drizzle with honey and serve warm. You can also do this with plums, nectarines and apricots. So good!