

RECIPES

LAZY COOK'S CHOCOLATE BOMBE

Serves six to eight portions. Always buy double cream as it will keep fresh much longer and can be made into single cream by stirring in a little milk

Ingredients

10oz double cream
Three to four teaspoons of ready grated chocolate
100g bitter chocolate
50g butter
Four large eggs
50g chopped walnuts (optional)

Method

Whip the double cream to a spreadable consistency, stir in the ready grated chocolate then spread to cover the inside of a two pint basin. Put into a freezer bag and freeze.

Make the filling by melting the bitter chocolate with the butter, stirring in the egg yolks and if you're using them, the chopped walnuts.

Using a large bowl, whisk the egg whites to a stiff consistency then stir in the chocolate mixture.

Pour into the frozen cream mould, put back into the freezer bag and freeze for a minimum of 24 hours or until required.

To serve, remove the freezer bag and put the bombe into a refrigerator to thaw a little before loosening the side with a palette knife and turn on to a serving dish. Leave in a refrigerator to continue to thaw for three to four hours, or until the centre has defrosted.

Before serving, spike with chocolate squares, or for a more dramatic presentation, spike sparklers in the top and light.

LAZY COOK'S SUMMER LIVER

Serves four and is ideal with warm bread and chilled wine

Ingredients

Oil for cooking
Minimum of 450g lamb's liver
Small amount of plain flour to coat and freshly ground pepper
One lemon for rind and juice
Fresh parsley

Method

Whilst one tablespoon of oil is heating in a large frying pan, dry thin slices of lamb's liver on kitchen paper before lightly coating in flour seasoned with freshly ground pepper.

Add to the hot oil and turn each slice as it cooks.

Remove from the pan and put on kitchen paper to absorb any excess oil.

Put the livers on a hot serving dish, sprinkle liberally with fresh lemon juice and keep warm.

Repeat until all the liver is cooked, scraping the base of the pan and adding a little more oil as necessary to prevent sticking.

To serve, scatter the liver with freshly chopped parsley and plenty of lemon zest.



If you're short of time, 'Lazy She can make

No chef is worth their salt unless they have a television series, restaurant chain and a political crusade. But self-proclaimed lazy cook Mo Smith is a different kettle of fish. **EMMA RACE** spoke to the queen of laid-back meals

Picture: Paul Nicholls C256055-PN05

