

# RECIPE IDEAS TO PUT YOUR KIDS IN THE MOOOOOD FOR CHRISTMAS!

Submitted by: HDPR

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Get the kids involved in Christmas food preparation this year by tempting them with some deliciously indulgent yet simple recipe ideas for desserts.

Moo, the long-life moo-licious milk brand made and distributed in the UK by a co-operative of 2,500 farmers based in the South West of England (with a little help from their cows!), have developed some yummy, scrummy recipes to get your kids' taste for the creative flowing for the festive season!

## Toffee Banoffee Pie

200g (7oz) digestive biscuits, crushed  
100g (4oz) butter, melted  
300ml (1/2pt) Toffee Banoffee Mini Moo  
25g (1oz) demerara sugar  
25g (1oz) cornflour  
To decorate:  
Sliced bananas  
300ml Moo Double Cream

Mix together the crushed biscuits and melted butter and press over the base and up the sides of an 8in (20.5cm) loose bottom flan tin. Press down with the back of a spoon and chill until firm.

Meanwhile whisk together the Moo Milk, sugar and cornflour and heat gently whisking until you have a thick custard. Cover with a circle of baking parchment and allow to cool.

When cool whisk in 150ml (1/4pt) of the cream. Spoon this into the crumb flan case level and chill for 1 hour.

To serve whip remaining cream and pipe or spoon randomly on top of the pie with slices of bananas to decorate

## Moo Milk Trifles

1 pack strawberry or raspberry jelly  
6 sponge fingers  
225g (8oz) fresh strawberries, washed hulled and sliced  
350ml (12froz) Moo Full Cream Milk  
3tbsp (45ml) custard powder  
25g (1oz) caster sugar  
To decorate:  
Whipped Moo Double Cream  
Fresh strawberry slices

Make up the jelly according to packet instructions and allow to cool.

Break the sponge fingers and divide equally between 6 individual glass dishes. Divide the sliced strawberries between the dishes and pour the jelly over. Allow to cool and chill until set.

Meanwhile make the custard. Whisk together the Moo milk, custard powder and caster sugar, heat gently, whisking until you have a smooth custard. Allow to cool then spoon equal amounts over the set jelly.

Chill.

When ready to serve, pipe a small rosette of whipped cream on top of each trifle and decorate with a sliced strawberry.

Long-life Moo Milk, new sugar free, Mini Moo flavoured Milk Drinks and new Moo Single and Double Creams are now widely available in the UK and can be found at Tesco, Sainsbury, Asda, Waitrose, Morrisons and other good food shops.

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For further information contact: Heloise D'Souza, HDPR, Tel: 01460 239299/07770 988 612

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