

YOU

3 MAY 2015

THE WAY TO
PRINCE HARRY'S
HEART

RECIPES WITH
ROYAL APPROVAL

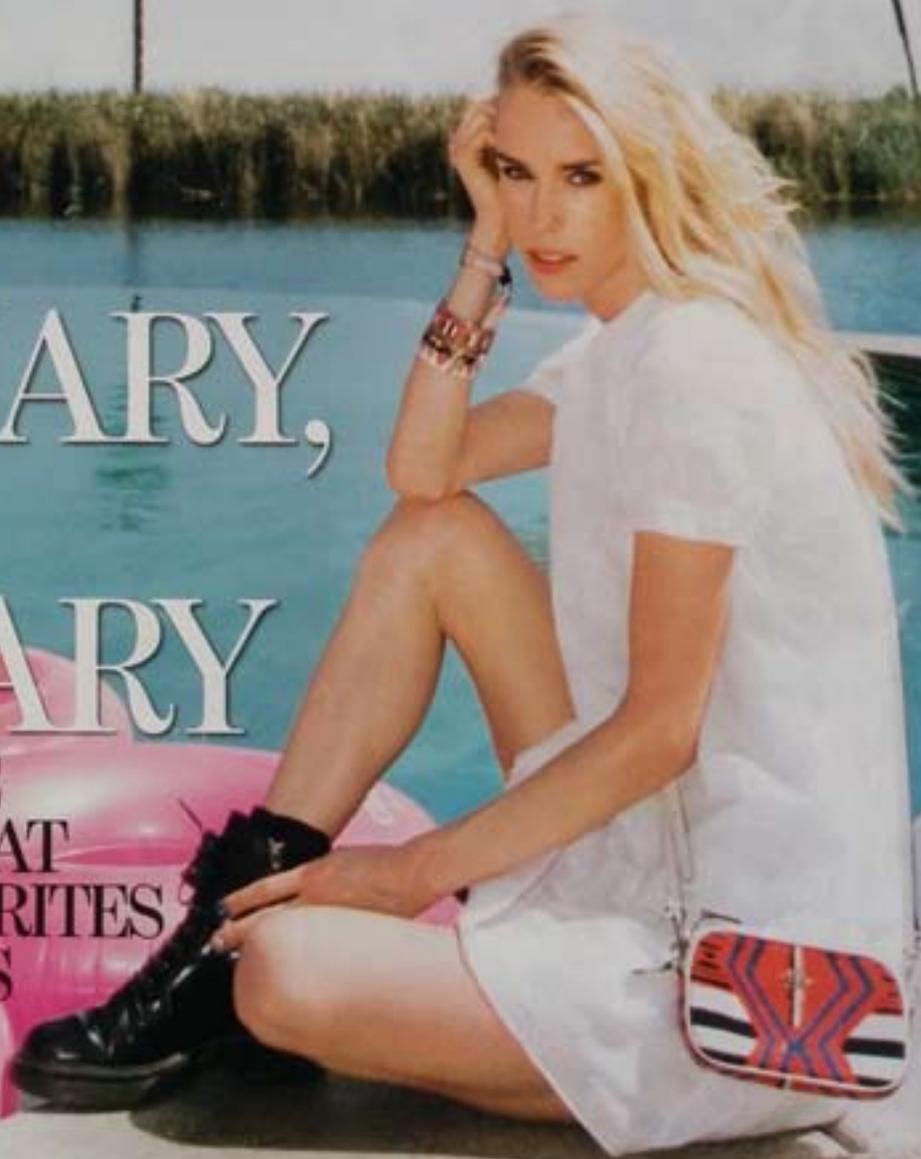
PLUS

REAL LIVES

'I WAS BORN IN A
NAZI DEATH CAMP'

REBEL MARY,
QUITE
CONTRARY

MEET THE
ARISTOCRAT
WHO REWRITES
THE RULES





QUEEN OF ROYAL PUDDINGS

As chef to Prince Charles and Princess Diana, CAROLYN ROBB witnessed first-hand the family's ups and downs. Here she shares her memories – and the recipes she cooked for the royal household, including Prince Harry's favourite treacle tarts

REPORT *Charlotte Pearson Methven*
PHOTOGRAPHS *Joe Plimmer*

A MODEST COTTAGE in a village near Reading is perhaps not the setting in which one would expect to encounter one of the closest witnesses to the doomed marriage of Prince Charles and the late Diana, Princess of Wales. But it is here that I have come to meet Carolyn Robb, private chef to HRH The Prince of Wales from 1989 to 2000.

Carolyn, slim with a cropped hairstyle not unlike that which Diana once sported, has kept her light under a bushel, until now. But that is set to change with the release of *The Royal Touch*, a cookery book and also

an homage to the family she grew to adore, living and working with them at Kensington Palace and Highgrove, and accompanying Charles on engagements, during a tumultuous decade. She joined the household when William and Harry were seven and four, went on to observe at close hand Charles and Diana's divorce, Diana's subsequent death, and the instalment of Camilla Parker Bowles as consort (Carolyn's most recent contact with the family was when she catered for Camilla's food-writer son Tom's wedding in 2005).

Given the vantage point from which she observed our heirs to the



Carolyn with her daughters Lucy, left, and Mandy and, top, a Christmas card from the Princess of Wales



throne, it's amazing that it has taken Carolyn so long to write a book. (Other insiders, such as former butler Paul Burrell, have not been so restrained.) But Carolyn, I quickly ascertain, is respectful and reserved in a way that seems at odds with the modern world of tell-all books, reality TV and over-sharing on social media. She's a carry-over from a gentler age, even though she is only 49. It's easy to see why the prince felt comfortable having her close.

Carolyn's cookery style is also old-fashioned and understated. No elimination diets or green-juice blogs for her: 'I advocate a common-sense approach,' she tells me as we chat in her compact, no-frills kitchen with wooden worktops and shelves lined with jars of every staple imaginable. 'My recipes are made with ingredients that can be found at Waitrose; you don't need speciality shops. I have sympathy for people with wheat and dairy intolerances, but I don't suggest that the general population sign up to fad diets and exclude whole food groups. My parents lived to 89 and 92. As long as you use fresh, quality ingredients, and avoid processed foods, there's no reason why you shouldn't have a bit of everything.' Thus it is that in her recipes you won't find many fat-free, gluten-free or dairy-free alternatives.

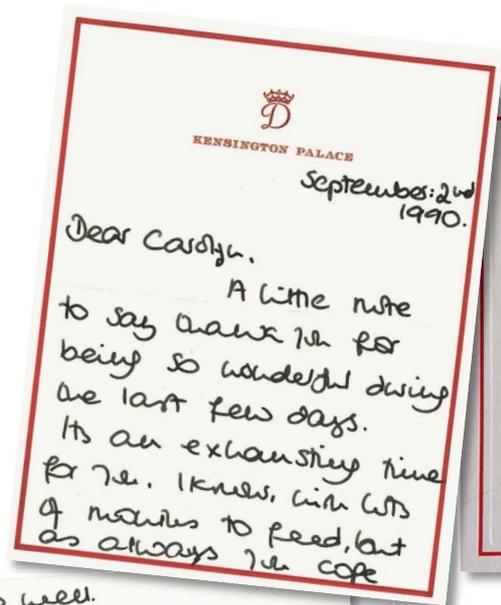
Instead, *The Royal Touch* is a lovingly pulled together collection of very English recipes inspired by Carolyn's time in the royal household. It lifts the lid, ever so discreetly, on domestic life with the Waleses, peppered with copies of handwritten notes Carolyn received from both Charles and Diana. Charles, in one, refers to her 'deft touch'; in another, he describes her first course as 'a triumph' and thanks her for being 'such a star'; there's even one messily written with his left hand because he had broken his right arm playing polo. Diana assures Carolyn that all her hard work 'does not ever go unnoticed' and tells her how much she enjoyed meeting her mother; in another, the princess admits to feeling 'overwhelmed' ►

◀ and thanks Carolyn, for 'always coping so well'. A particularly sweet note from the princess reads just, 'Mummy says it's okay,' referring to Prince Harry's request for one of the mini treacle tarts that Carolyn kept in supply for him (she had told him he must first ask Mummy – who was always 'very involved' in the boys' diets, never delegating this to staff).

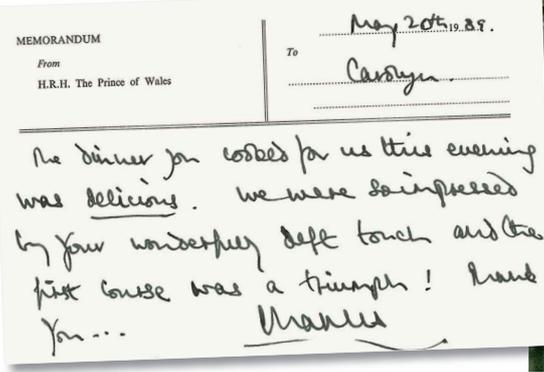
The book brims with nostalgic musings about victuals such as wild mushrooms foraged from Balmoral in Scotland, salmon from the river there, game from Sandringham in Norfolk, and plums picked from the trees at Highgrove, all inspiration for Carolyn's recipes. There are puddings aplenty – the treacle tarts Harry was so fond of, plus the chocolate biscuit cake that William had re-created for his wedding (the one made for him by Carolyn as a child was his favourite cake). There are the nursery favourites: crumble, trifle, eton mess, queen of puddings. 'I wanted to call the book *A Trifle Royal*, but my publisher thought it wouldn't work in America.'

Carolyn is now a single mother to two young daughters, having tragically lost her partner suddenly to pancreatic cancer, just as they were set to marry. She was raised near Durban in South Africa by an English mother and South African father and moved to London after dropping out of university. 'I always knew I wanted to cook, so it seemed pointless to be studying languages.' She found herself in Kensington Palace, aged 21, when the Duke and Duchess of Gloucester hired her after she completed her Cordon Bleu cookery course.

The transition between the two royal households came about two years later when Charles and Diana dined one evening with the Gloucesters and were so impressed with Carolyn's cooking that they called her for an interview the next day. So she moved apartments within Kensington Palace to take up residence with its most famous inhabitants. Carolyn insists this led to no rancour between the families



Clockwise, from far left: Carolyn in her royal chef whites; thank-you notes to Carolyn from the Prince and Princess of Wales; a royal Christmas card; a birthday card from Prince Harry and Princess Diana, and Carolyn in the kitchen at top French restaurant Le Moulin de Mougins near Cannes, 1993



and she is still on very good terms with the Gloucesters. 'It was a dream come true,' she says. 'I grew up with a mum who was very much a royalist. Preparing roast chicken and shepherd's pie for a family was what I wanted to do. I was in the right place at the right time,' she says modestly. 'Prince Charles had always had male chefs and I think he wanted to try something different, that home touch you get with a girl.' One imagines that the prince, what with the turbulence taking root in his home life, was probably not looking to have a challenging character in his kitchen. Carolyn nods: 'A job like

this is as much about personality and temperament as about cooking skills. I was very quiet, and that was probably a good deal to do with why they chose me. Their needs had to come first. I was cooking sumptuous feasts, but often all I had time to eat was a piece of toast and a coffee, as I worked through mealtimes.' Carolyn never resented this. In the Prince of Wales she found someone whose belief in the value of seasonal, sustainable food was a perfect fit with her own. 'Growing up in South Africa, I ate nothing processed. My father grew his own fruit and vegetables and it was easier and cheaper to feed us five children from the garden.' Carolyn

adds that her parents – who relocated to England for the final years of their lives, both passing away within the past two years – continued in this vein until the end. 'Dad was still growing spinach and raspberries aged 89 and Mum was making jam even after she had lost her sight.' Carolyn now lives with her daughters, Lucy, aged six, and Mandy, two, in her parents' cottage, tending her father's vegetable garden and an allotment, drawing on her experience with Prince Charles for inspiration. 'The prince had incredible foresight about food. I hated that he was mocked for being "weird". I learned so much from him. You

NICE MATIN/REX, PRESS ASSOCIATION IMAGES



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Carolyn,
That Pudding was
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From me to you
to Carolyn.
With Love
A very
Happy Birthday
from Diana
and Harry

and lobster at every meal, but that could not be further from the truth. It was more often a plate of asparagus that had been picked an hour before.' She insists the prince is not picky. 'He is particular.' Among the guests she cooked for in his homes – who would 'wander into the kitchen to ask for recipes' – were Elton John, Stephen Fry, Emma Thompson and Barbra Streisand. ('I remember her asking for an egg-white omelette when those were a health craze in America. I thought, "How strange!" But I made one for her.') Carolyn is still close friends with many of the other household staff, who became like family. 'It was a wonderful atmosphere where we all helped each other out – chefs, nannies, butlers, valets, security, the princess's dresser. The kitchen was the centre of it all – everyone would be popping in and out.'

As well as keeping the plates spinning at home, Carolyn spent much of her time travelling abroad with Prince Charles. 'The first tour I did was with the prince and princess to Brazil. After that, it was always just the prince...' She trails off, refusing to be drawn on the deteriorating state of the royal marriage. Trinidad, Guyana, Mexico, Kuwait, Bhutan, Nepal and Hong Kong (Carolyn was on the royal yacht during the handover) were just a few of the places she accompanied Charles to, preparing three meals a day for him and his entourage. 'He liked to have his own food with him.' Thus, large cool bags of English supplies came on tour. 'He couldn't risk going down with a bad stomach when he was so busy,' Carolyn explains. Lunch was often a sandwich in the car. The prince's favourite was her soda bread with home-made pesto. Supper was often late when he returned from a day of engagements.

Princess Diana was 'less of a foodie' and didn't share Charles's passion for the provenance of ingredients. 'She had her share of protein because she took a lot of

exercise, and she loved soufflés and lamb, but she ate mostly salads.' As Carolyn talks about them, it is clear how much they were very different people leading separate lives. After the divorce Carolyn stayed on as Charles's chef, primarily at Highgrove because his apartment in St James's Palace was small. 'I could have gone with either of them, but Charles chose me. It was all very sad. Diana was so generous and thoughtful. She was always coming into the kitchen for a chat. She had no airs and graces and was wonderful with her children.' She is full of praise for the Queen, 'the most warm, cosy granny with her grandsons. I remember seeing her at William's confirmation and thinking you couldn't wish for a more lovely grandmother.'

Of the boys, she says: 'William was very much the older brother. If Harry ever forgot to thank me, he would kick him into line.' They were also good little eaters. 'The dishes of vegetables went up to the nursery and came back empty. Later on, when the boys were at Eton and had access to a kitchen, they would come back and say, "Carolyn, how do we make a bolognese sauce or a chicken Kiev?" and I would show them. They were keen to have a few dishes they could do for themselves.'

Carolyn recalls with a shudder the awful evening when William and Harry returned to Highgrove following their mother's funeral. She had remained there while Charles and the princes were on their annual visit to Balmoral when she heard of the accident in Paris. 'It was too awful. There can be nothing sadder than that night, those two little boys coming in after saying goodbye to their mother. I gave them supper

and thought, "I wish I knew what to say." I almost gave them a hug, but didn't. I felt they needed space.'

It is this same impulse not to crowd them that has caused Carolyn to keep a distance from the royals since her departure – a decision she describes as 'very emotional', taken because, 'after 11 years, the prospect of getting my evenings and weekends back was appealing'. She wanted more time to exercise and look after herself and to be with her ageing parents who had recently relocated to the UK.

'Initially after I left, I felt lost and kept waiting for my pager to go off!' But she soon readjusted and now she has her beloved daughters, who she relishes cooking with. 'We bake a loaf of bread together every

weekend. And we often make pesto.' She adds: 'You can't show a child a basil leaf and expect them to like it. They need to understand what you can do with it.' Going forward, Carolyn would like to write another book, showing parents how to encourage in their children a love of

food and cooking; and she would like a line of culinary products. But she's not interested in a TV series. 'I admire people like Nigella, but I prefer to keep a lower profile.'

It is a testament to her discretion that, until now, Carolyn has stepped back and not 'cashed in' on her royal connections. She did not contact William when he got married or send anything when Prince George was born. 'Out of respect, I don't bother them. They have so many people around them all the time. I've never wanted to be another hanger-on, adding to all that.'

'It was a fantastic time in my life, but now they're doing different things, and I'm doing different things. But I do like to reminisce.' ■

“
Diana always came into the kitchen for a chat. She had no airs and graces
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TURN TO PAGE 60 FOR FABULOUS RECIPES FROM CAROLYN'S NEW BOOK *THE ROYAL TOUCH*



FIT FOR A PRINCE (OR TWO)

Regal recipes from former royal chef CAROLYN ROBB, left
RECIPES from *A Royal Touch* by Carolyn Robb, see page 67 for details
FOOD PHOTOGRAPHS *Simon Brown* PORTRAIT *Joe Plimmer*

**BONUS
RECIPES ONLINE**

*You can find the recipes for
Carolyn's special trifle royal and
spring lamb salad with mint
vinaigrette on our website
- you.co.uk.*

MOUSE CUPCAKES

These little mice hold a very special place in my repertoire of children's food, as they were the first thing that I made for Their Royal Highnesses Prince William and Prince Harry, when they were just three and six years old respectively. At the time, I was chef to TRH The Duke and Duchess of Gloucester, and the young Princes came to have nursery tea with Lady Davina and Lady Rose. I remember making tiny sandwiches, personalised gingerbread men and these little mice for this very special tea party.

TURN TO PAGE 67 FOR THE RECIPE >



Asparagus & new potato soup (with parmesan straws)

Whenever I cook with asparagus, I always remember the perfect asparagus that was grown at Highgrove, HRH The Prince of Wales's country residence. Asparagus was only ever on the menu when it was growing in the garden. The traditional season for asparagus in England runs from St George's Day to Midsummer's Eve (23 April to 21 June). Asparagus remains a wonderful treat when it is keenly anticipated for 44 weeks of the year and eaten with relish during these eight weeks only!

**MAKES 4 GENEROUS SERVINGS
OR 6 STARTER-SIZE SERVINGS
FOR THE SOUP**

800g (1¾ lb) asparagus (about 50 spears)
2 medium onions
1 small leek
2 tbsp olive oil
750ml (26fl oz) tasty chicken stock
150ml (5fl oz) crème fraîche
1 tbsp finely chopped chives
salt and freshly ground black pepper

FOR THE GARNISH

the tips from the 800g (1¾ lb) asparagus
6 small new potatoes
30g (1oz) butter
a handful of fresh chervil

1 Make the soup: snap off and discard the tough, woody bottom section of the asparagus stalks. Cut off the tips to use for the garnish. Chop the remaining stalks into 1cm (½ in) sections.

2 Peel and finely dice the onions, wash and finely chop the leek. Cook them slowly in the olive oil in a heavy-based pan over a low heat with a lid on until the onion is translucent and the leek is very soft. Don't allow them to brown as this will spoil the colour of the soup.

3 Bring the chicken stock to the boil in another pan. Cook the asparagus tips in the stock for 3-5 minutes until tender, plunge them into cold water, drain and keep on one side.

4 Dice the new potatoes, cook them in the stock until tender, drain and keep on one side.

5 Once the onion and leek are soft, add the chicken stock and asparagus stems to the pan. Cook for 10-12 minutes until the asparagus is tender. Don't overcook or the asparagus becomes a very dull colour.

6 Remove from the heat and cool before blending to a silky smooth consistency using a liquidiser or a stick blender.

7 To serve the soup, reheat it thoroughly. Whisk in the crème fraîche and chives, add salt and pepper to taste.

8 Meanwhile, reheat the asparagus tips and diced new potato in the butter.

9 Pour the soup into pre-warmed cups or bowls and top with a spoon of diced potato, a few asparagus tips and a pretty sprig of chervil.

SERVING IDEA I like to serve this with a couple of home-made parmesan straws per person, as in the picture.



PARMESAN STRAWS

The perfect accompaniment to the soup, these are easy to make using ready-made all-butter puff pastry. Check out the expanded version of the soup recipe on our website, you.co.uk



Curried chicken salad with fresh mango & toasted cashews

This is my interpretation of coronation chicken, a dish that was created especially for Her Majesty The Queen's Coronation celebrations in June 1953. When I make this, it always brings back fond memories of the many buffet lunches that I prepared aboard HMV *Britannia* (the royal yacht). It was a favourite to put on the menu when we had a large number of guests to feed, particularly when we were in a hot climate. Wherever in the world we were, when we were on board the royal yacht it felt as if we had brought a tiny corner of Britain with us. It always looked spectacular, with every brass detail glistening, the paintwork immaculate, flags flapping in the breeze.

I use bulgur wheat combined with red and white quinoa for the salad here, but you can also use any combination of wild, basmati, jasmine, brown or camargue red rice. I recommend mixing the chicken into the sauce the night before you serve this, as it allows the flavours to develop and it becomes even more delicious.

SERVES 4 OR MORE

FOR THE SAUCE

3 tbsp curry powder
2 tbsp honey
3 tbsp white wine
4 tbsp mango chutney
225ml (8fl oz) mayonnaise
100ml (3½ fl oz) double cream
4 cooked chicken breasts,
approximately 650g (1lb 4oz) total

FOR THE MIXED GRAIN SALAD

225g (8oz) mixed bulgur wheat
and red and white quinoa
½ sweet red pepper
½ orange pepper
½ yellow pepper
60g (2oz) peas
60g (2oz) sweetcorn
½ courgette

DRESSING

2 tbsp red wine vinegar
6 tbsp olive oil

1 tsp wholegrain mustard

1 tsp honey
1 tbsp finely chopped parsley
salt and pepper to taste

FOR THE GARNISH

60g (2oz) raw cashews
1 perfectly ripe mango
1 small avocado
2 tsp fresh lemon juice
a handful of cress or microgreens
a handful of edible flowers, such as
nasturtiums if wished

1 Make the sauce: simmer the curry powder and honey together in a small heavy-based saucepan for a few minutes, watching it closely because it catches and burns very easily.

2 Add the wine and chutney and cook for a further 3 minutes, then leave to cool.

3 When completely cold, stir the curry mixture into the mayonnaise. Whip the cream and then fold it into the curried mayonnaise.

4 Dice the chicken into 1cm (½ in) cubes and mix it into the sauce. (If possible, leave the chicken overnight before serving.)

5 Make the mixed-grain salad: cook the grains according

to the packet instructions. Drain and leave to cool.

6 Dice the peppers, cook the peas and sweetcorn and grate the courgette. Toss all the vegetables into the mixed grains.

7 Make the dressing by shaking all the ingredients together in a jar. Season to taste. Add the dressing to the mixed-grain salad and mix well.

8 Lightly toast the cashews. Dice the mango. Slice the avocado and sprinkle with lemon juice.

9 Pile the chicken in the centre of a plate or dish and surround it with the mixed-grain salad. Decorate with mango, avocado, cashews, cress and edible flowers, and serve straight away. ➤



Mummy says
it's okay!

Tiny treacle tarts

When HRH Prince Harry was very young I used to make miniature treacle tarts for him. I kept a supply of them in the freezer so that they were available at a moment's notice. Once, when he came into the kitchen to get one, I asked him to check with HRH The Princess of Wales if he could have one. He reappeared moments later with a slip of paper in his hand. It read, 'Mummy says it's okay!' in Princess Diana's handwriting (above right). I have always treasured this wonderful little note.

MAKES 20 SMALL TARTS FOR THE ORANGE PASTRY

120g (4oz) butter
2 tbsp golden caster sugar
240g (8oz) plain flour
zest of 1 orange see method
1 medium free-range egg yolk
4 tbsp cold water

FOR THE FILLING

400g (14oz) golden syrup
150g (5½ oz) fresh white breadcrumbs
zest of 1 lemon see method
1 tbsp freshly squeezed lemon juice
2 tbsp double cream

YOU WILL NEED

two 12-hole cupcake tins or two medium 12-hole muffin pans, or you can use 20 individual tartlet moulds about 5cm-6cm (2in-2½ in) across

1 First make the orange pastry: in a food processor, combine the butter, sugar and flour and process until it resembles breadcrumbs. Grate the orange zest directly into the bowl. Add the egg yolk and a little of the water, while pulsing the food processor on and off. Continue adding the water until the dough comes together, but be careful not to overprocess or the pastry will be tough when cooked.

2 Remove the pastry from the food processor and, on a lightly floured board, bring it together into a ball. Wrap and chill for 20 minutes.

3 While it is chilling, warm the golden syrup in a small heavy-based saucepan – do not let it boil. Remove from the heat, add the breadcrumbs and grate the lemon zest in. Leave it to sit so that the crumbs absorb the golden syrup and swell.

4 Remove the pastry from the refrigerator and roll it out on a floured board to a thickness of about 3mm (¼ in). Cut out circles to line 20 of the cupcake moulds (or muffin tins or tartlet moulds) and press the pastry down well into each mould. Chill for a further 15 minutes.

5 Preheat the oven to 180C/350F/gas 4.

6 Add the freshly squeezed lemon juice and double cream to the golden syrup and breadcrumb mixture.

7 Place a little filling in each tartlet.

8 Decorate the top of each one with tiny pastry shapes or a lattice of very thin pastry strips (as many as you can fit). You can also personalise them by putting names or initials on the top using pastry letters.

9 Bake for 15-18 minutes. Cool in the moulds for 10 minutes before removing.

10 Serve warm with whipped cream, custard or ice cream, or just pop one in your mouth fresh from the oven. ►

Mouse cupcakes

MAKES 12

FOR THE CUPCAKES

- 2 tbsp unsweetened cocoa powder
- 115g (4oz) self-raising flour
- 115g (4oz) golden caster sugar
- 115g (4oz) soft butter
- 2 medium free-range eggs
- 1 tsp pure vanilla extract

FOR THE CHOCOLATE GLAZE

- 150g (5oz) milk chocolate or chocolate buttons
- 85g (about 3oz) butter

FOR THE DECORATION

- 12 marshmallows
- chocolate buttons or flaked almonds (ears)
- flaked almonds, cut into thin strips (whiskers)
- miniature marshmallows (eyes and noses)
- tiny chocolate stars, Smarties or M&M's

YOU WILL NEED

- 12 paper cupcake liners and a 12-hole cupcake tin, or small individual tartlet moulds

- 1 Preheat the oven to 190C/375F/gas 5.
- 2 Place the paper liners in the cupcake tin.
- 3 Make the cupcakes: sift the cocoa and flour into a mixing bowl. Add the sugar, butter, eggs and vanilla extract and beat by hand or with an electric mixer until thoroughly mixed and smooth.
- 4 Divide the mixture among the paper liners - they should be approximately half full. Scoop out the middle so that when cooked the cupcakes are flat and do not have a peak in the centre.
- 5 Bake for 12-15 minutes until springy to the touch. Leave to cool.
- 6 Make the chocolate glaze: melt the chocolate and stir in the butter to form a very glossy, pourable mixture. As chocolate varies a lot from brand to brand, you may need to add extra chocolate to thicken the glaze.
- 7 Assemble the mice: if the tops of the cupcakes have risen at all, cut them off so that the top is level. Place a little spot of the chocolate glaze in the centre of each cupcake and then stick a marshmallow on to each one to form the head.
- 8 Spoon the chocolate glaze over the marshmallow and on the cake so that both are completely covered.
- 9 Before the chocolate sets, stick the mini marshmallow eyes and nose on to each mouse's head. Also put the ears and whiskers on.
- 10 You can do further decorating around the top of the cupcake, using the little stars, Smarties or M&M's.
- 11 These can be stored in an airtight container for up to three days.



Chocolate biscuit cake

My mother used to make this when I was a child and it was a great favourite of mine. When Prince William and Prince Harry were very young, I made it for them using the same recipe. It was a firm favourite in the royal nursery; so much so that, many years later, Prince William chose to have chocolate biscuit cake at his wedding for the groom's cake. It was designed, made and gifted to Prince William by McVitie's biscuit manufacturers and is said to have been made from 1,700 biscuits and 17kg of chocolate! This recipe is very simple and children always enjoy crushing and crumbling the biscuits. For children I leave out the pistachios and soft figs included here and replace them with the same weight in biscuits. You can also replace the pistachios with pecans, toasted almonds or macadamia nuts, and the figs with raisins, sultanas or dried cherries.

SERVES 16-20

FOR THE CAKE

- 340g (12oz) butter
- 240g (8½ oz) golden syrup
- 60g (2oz) unsweetened cocoa powder
- 120g (4oz) dark chocolate, chopped
- 1 tsp pure vanilla extract
- 60g (2oz) pistachios
- 100g (3½ oz) soft, plump dried figs, sliced or chopped
- 450g (1lb) digestive biscuits, crushed

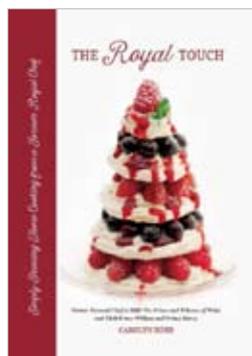
TO DECORATE

- 300g (11oz) dark chocolate, chopped
- 50g (2oz) white chocolate, chopped
- selection of small chocolate sticks and dark and white Maltesers or Whoppers

YOU WILL NEED

- one 20cm (8in) round or square cake tin about 7cm (2¾ in) deep (or use a flan ring)

- 1 Melt the butter with the golden syrup in a heavy-based pan. Do not let it boil.
- 2 Remove from the heat and add the cocoa powder, dark chocolate and vanilla extract.
- 3 Stir until you have a very smooth, glossy mixture.
- 4 Add the pistachios, figs and crushed biscuits to the chocolate mixture and stir well.
- 5 Line the base and sides of the cake tin with baking parchment or plastic wrap.
- 6 Place the mixture in the tin and press it down. (If you are using a square tin, make sure you press it down well into the corners.)
- 7 Leave to cool at room temperature before covering and chilling in the fridge. It will take about 2 hours to set completely firm.
- 8 When set, remove from the tin and place on a cooling rack.
- 9 Melt the dark chocolate and white chocolate separately.
- 10 Spread the dark chocolate all over the cake.
- 11 Decorate with the Maltesers before the chocolate sets, so that they stick to the cake. Position chocolate sticks as desired and drizzle with the white chocolate (and a little extra dark, if wished).
- 12 Store in an airtight container in the refrigerator.
- 13 Keeps for up to two weeks, although it seldom lasts that long, once people know that it is there! **N**



GET A 25% DISCOUNT ON CAROLYN'S NEW BOOK

Our recipes are from *The Royal Touch: Simply Stunning Home Cooking From A Royal Chef* by Carolyn Robb, published by ACC Editions, price £25. Chapters include: Magnificent Morsels; Beautiful Beginnings; Light & Summery; Warm & Comforting; Sweet Temptations; Cookies & Small Confections; Cakes; Bountiful Breads, and Tracklements & Treats. To order a copy for £18.75, contact the YOU Bookshop at you-bookshop.co.uk or call 0808 272 0808.

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