



# Dessert recipes that will impress your guests

Spring is in the air which means our urge to entertain is just getting warmed up.

As guests start filing through your door for a taste of your latest recipes, the right dessert will ensure they leave with sweet dreams on the horizon.

Entertaining a sweet tooth can be the ultimate challenge so we've put together a list of six stunning dessert recipes that will wow your guests and leave them in awe of your culinary skills.

These desserts are sure to delight!

## **Cherry Ripe Layer Cake**

Inspired by Australia's oldest chocolate bar, the Cherry Ripe Layer Cake is the ultimate crowd pleaser. It has layers of chocolate sponge with cherry and coconut filling that will keep your guests coming back for more. [Click here for the NEFF recipe.](#)

## **Chocolate Peppermint Tart**

Chocolate and peppermint are every foodie's dream combination, but being able to make a truly impressive dessert in only half an hour is what makes this tart a winner. The sweetness of the chocolate contrasts with the freshness of the mint making it a balanced dessert that hits the right spot every time. [Click this link to try to the NEFF recipe.](#)

## **Mixed Berry Trifle**

Every entertainer needs a good mixed berry trifle recipe on their shelf. With layers of custard, jelly, fresh berries and meringue, there is something for everyone in this delicious dessert. It doesn't just look good, it tastes amazing too! [Click this link to find NEFF's most popular Mixed Berry Trifle recipe.](#)

## **Coffee Roulade with Coffee Cream**

Here's one for the coffee lovers. This light and fluffy coffee roulade is sure to impress your guests and can be whipped up in just 30 minutes, making it the perfect treat when you are strapped for time. The aroma of this dessert is irresistible! [Click here to see NEFF's famous recipe.](#)

## **Currant Meringue Tartlet with Saffron Cream**

These tartlets are simple to prepare and put together in front of your guests. With a dash of icing sugar and some fresh berries on top, your dessert will be the subject of every guest's photographs. They're easy on the eye and the tastebuds! [Click here to see NEFF recipe.](#)

## **Fruit salad with Crème Anglaise**

When it comes to dessert, fresh fruit salad is a time-honoured favourite. But when you add our Crème Anglaise, a simple treat becomes a real showstopper! It's a French pouring custard made from sugar, eggs, vanilla and hot milk that can be whipped up in minutes. You can pour it over a cake or serve it on its own. Regardless of how you plate it up, every home chef needs a crème anglaise recipe in their arsenal.

**Serves:** 6-10

**Preparation time:** 15 minutes

**Cooking time:** 30 minutes

**Level of difficulty:** Easy

### **Ingredients**

500 ml Milk

5 egg yolks

100 g sugar

1 tsp vanilla paste or 1 vanilla pod cut in half and seeds removed

### **Method**

In a medium mixing bowl place your milk, sugar and vanilla paste. Separate your eggs and place the yolks in the same bowl. Wisk until everything is combined then place in your steamer tray and cover so the top is sealed.

Place in the oven on your steam function and set to 80 degrees. Cook for 30 minutes then remove from the oven, give it a quick stir and serve.