

**Sumptuous Spring Bakes with Bonne Maman**

As the spring flowers bloom and Easter approaches, surely it’s time for some sumptuous showstopper bakes filled with fresh, citrus flavours?



This ***Vanilla & Almond Plum Layer Cake with Ricotta Frosting*** decorated with rose petals, primroses and fresh rosemary is pretty as a picture and makes a gorgeous Easter tea centrepiece. Three sponge layers, filled with either Bonne Maman Mirabelle Plum, Peach or Apricot Conserve and fresh fruit and then encased lightly with a layer of ricotta frosting.

These two Bonne Maman Lemon Curd recipes are full of sunshine. This ***Lemon & Raspberry Meringue Tart,*** is simply made with a crushed biscuit layered with raspberries drenched in Lemon Curd. Whilst this ***Lemon & Passionfruit Drizzle Cake*** combines beautifully moist flavoured sponge with the contrasting flavours and textures of passionfruit seeds, pistachio nuts and icing sugar to serve.



**-Ends-**



**High resolution and other images, recipes and samples available – contact Pippa Evans on e:pippa@wixhill.co.uk or Holly Darke on e:holly@wixhill.co.uk or call WixHill on 01483 203992.**

For further information, tips and recipes see [www.bonnemaman.co.uk](http://www.bonnemaman.co.uk/), like on Facebook @BonneMamanUK and follow on Instagram @bonnemaman\_uk

* Stockists may vary
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**About Bonne Maman:** Bonne Maman is one of Britain’s best-loved conserves, famous for its signature gingham lids, use of simple, traditional methods and high quality, all natural ingredients. The full Bonne Maman UK range includes:

- **Conserves** -Rhubarb & Strawberry, Mirabelle Plum, Strawberry, Strawberry & Wild Strawberry, Wild Blueberry, Black Cherry, Fig, Apricot, Berries & Cherries, Raspberry, Peach, Damson Plum and Blackcurrant

- **Intense Conserve** – Strawberry, Apricot and Raspberry

- **Curds** – **new** Lemon

- **Marmalade**s - Bitter Orange

- **Caramels** – Salted Caramel

- **Hazelnut Chocolate Spread**

- **Compotes** –Apricot, Cherry, Rhubarb and Peach

- **Chilled Desserts** – Strawberry Mousse, Chocolate Mousse, Rhubarb Mousse, Blackcurrant Mousse and **new** Clementine Mousse; Salted Caramel Crème, Coffee Crème, Dark Chocolate Crème with a Touch of Sea Salt and Milk Chocolate Crème; Crème Caramel, Crème Brûlee, Baba au Rhum and Riz au Lait plus Tarte au Citron and Red Fruit Tarte

- **Yoghurts** – Layered Yoghurts: Raspberry, Rhubarb and Apricot plus Large pot Fruit Yoghurts; Morello Cherry, Rhubarb & Strawberry, Violet Fig plus Raspberry & Blackberry.

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