

June Newsletter



MU Prayer Diary Monthly Prayer - June

Heavenly Father, unite us in communion as your church. Inspire us by your Spirit to glorify your holy name. Empower us by your Spirit to carry out your mission that your kingdom may be built on earth.
Amen.

On-line Services via ZOOM

Weekly **zoom services** continue every **Tuesday** at **8pm**.
The service on **Tuesday** the **7th** will be a special **Prayer Litany** for **Ukraine**.
The Zoom link can be sent on request, and is the same for all services.

****Please note there will be no service on June 21st**



The War in Ukraine

As the war in Ukraine rages on, MU members continue to pause and pray together every evening at 7pm, and we continue to support those in need however we can.



God of peace and justice, we pray for the people of Ukraine today. We pray for peace and the laying down of weapons. We pray for all those who fear for tomorrow - Lord, bring them reassurance. We pray for those who are injured or bereaved - Lord, bring them comfort. We pray for those who have fled to safety - Lord, bring them calm. And we pray for those who have taken up arms - Lord, bring them peace. We pray in the name of Jesus, the Prince of Peace. Amen.

Calling All Crafters

We have been asked by a nursing home in the diocese to make some fiddle mats and sleeves for their residents with Alzheimer's and Dementia. If you would like to get involved with this project then please let me know, so that I can arrange collection and delivery of the crafts. The pictures below are an example of what the nursing home would like, but the fiddle muffs in the MU pattern book are also suitable.



MU Re-Imagining Conference

In July Naomi and I will attend the **Re-Imagining Conference** in **Liverpool** and ahead of it there are a number of questions we have been asked to consider, and also to get the thoughts of our members. Please join us for an open and frank discussion, via Zoom, on **Friday 17th June** at **7.30pm**. The link will be sent in advance - to request same please email me at cfodpmothersunion@yahoo.com or call/text/whatsapp me on 085 8890029.



Jemma's Lemon Swiss Roll and Amaretti Trifle

Prep time: over 2 hours | Cook time: 35 minutes | Serves: 20

Try this impressive trifle as a crowd-pleasing summer dessert. For this recipe you will need 2 Swiss roll tins, measuring approximately 24cmx34cm / 9½inx13½in and a trifle dish with capacity of approximately 3.5 litres/6 pints. However, you could always halve the recipe to serve 10. For shortcuts to this recipe, see Jemma's Top Tips below.



Ingredients

For the Swiss Roll:

4 large free-range eggs
100g/3.5oz caster sugar, plus extra for dusting
100g/3.5oz self-raising flour, sieved
Butter, for greasing

For the Lemon Curd:

4 large free-range egg yolks
135g/4.75oz granulated sugar
85g/3oz salted butter, softened
1 lemon, zest only
80ml/2.5fl oz fresh lemon juice

For the Jewelled Chocolate Bark:

50g/1.75oz mixed peel
1 tbsp caster sugar (optional)
200g/7oz white chocolate, broken into pieces

For the Custard:

425ml/15fl oz double cream
3 large free-range egg yolks
25g/1oz golden caster sugar
1 tbsp cornflour & 1 tsp lemon extract

For the Amaretti Biscuits:

2 large free-range egg whites
170g/6oz caster sugar
170g/6oz ground almonds
1 tbsp amaretto
Butter or oil, for greasing

For the Chunky Mandarin Coulis:

4 x 297g tinned mandarins
45g/1.75oz caster sugar

For the St. Clement's Jelly:

6 gelatine leaves
4 unwaxed lemons
3 oranges
150g/5.5oz golden caster sugar

To Assemble:

600ml/20fl oz double cream

To make the Swiss Rolls: Preheat the oven to 180C/ Fan 160C /Gas 4. Grease and line the 2 Swiss roll tins with baking paper. In a large bowl beat the eggs and sugar together with an electric hand whisk for approximately 5 minutes or until light and pale. Using a metal spoon gently fold in the flour. Divide between the 2 tins and bake for 10-12 minutes or until the sponges are lightly golden and cooked through. Sprinkle some extra caster sugar on 2 sheets of baking paper then turn the sponges out onto the sugared paper. Peel off the paper from the underside and, while still warm, roll them both up from the short end into a tight spiral using the paper to help. Leave to cool.

To make the Lemon Curd: Place the egg yolks, granulated sugar, butter, lemon zest and lemon juice in a glass bowl over a saucepan of simmering water (don't let the bowl touch the water). Whisk until combined and whisk continuously as the curd cooks until thickened. This should take about 15 minutes. Pour into a clean bowl and set aside to cool.

To make the St. Clement's Jelly: Soak the gelatine leaves in cold water for 5 minutes to soften. Using a vegetable peeler, peel 6 strips from the lemon and 6 strips from an orange and put these into a saucepan with the sugar and 400ml/14fl oz of water. Bring to a simmer over a medium heat, stirring occasionally until the sugar has dissolved. Remove from the heat and discard the peel. Squeeze the water out of the gelatine and stir into the pan until dissolved, then leave to cool. Squeeze the lemons and oranges, so you have 150ml/5fl oz of both lemon and orange juice. Stir into the pan then strain the jelly through a fine sieve into a jug and chill until cool, but not set.

To make the Amaretti Biscuits: Preheat the oven to 180c/Fan 160C/Gas4. In a large bowl beat the egg whites until firm. Mix the sugar and almonds gently into it. Add the amaretto and fold in gently until you have a smooth paste. Place some baking paper on a baking tray and lightly brush with butter or oil. Using a teaspoon, place small heaps of the mixture, approximately 2cm/0.75in apart, as they will expand during cooking. Bake for approximately 15-20 minutes or until golden brown. Remove from oven and set aside to cool.

To make the Chunky Mandarin Coulis: Strain 2 tins of mandarins. Discard the juice and put the fruit into a saucepan with the sugar and heat gently until broken down. Remove from the heat. In a small bowl stir the arrowroot with 2 tablespoons cold water to make a paste, then add the warm mandarins. Add the lemon juice and mix well before pouring into a bowl. Strain the remaining 2 tins of mandarins and add the fruit to the bowl, then leave to cool completely.

To make the Jewelled Chocolate Bark: If the peel feels wet or sticky, roll in caster sugar to absorb any moisture. Melt the white chocolate in a bowl sitting over a saucepan of gently simmering water. Pour the white chocolate onto a baking tray, lined with baking paper, and scatter over the mixed peel. Leave to set, then break into shards.

To Assemble: Unroll the cooled Swiss Rolls and spread with lemon curd. Roll back up again and slice into 2.5cm/1in slices, and place upright around the bottom edge of a trifle dish so the swirl is visible. Slice the other Swiss Roll into thicker pieces and use to fill the bottom of the dish., ensuring the top is roughly the same level as the slices that line the edge. Use off-cuts of sponge to fill any gaps. Pour the St. Clement's Jelly over the Swiss Roll layer and set aside in the fridge to completely set. This will take approximately 3 hours. Once set, pour over the custard then arrange a single layer of Amaretti Biscuits, keeping a few back for the top. Pour over the Mandarin Coulis. In a large bowl, whip the double cream until soft peaks form, then spoon over the coulis. Crumble over the reserved Amaretti Biscuits and decorate with the Chocolate Shards.

Jemma's Top Tips - Instead of making your own replace with ready-made: Lemon Curd - 300g/10.5oz; St. Clement's Jelly - 1 pack of lemon jelly making 568ml/1pint; Custard - 500ml/18fl oz; Amaretti Biscuits - 100g/3.5oz; and instead of making the Jewelled Bark scatter the top of the trifle with some broken amaretti biscuits, mixed peel and white chocolate chunks.