



Press information, 26th April 2007

Fruity Indulgence

To make the most of the sweet and delicious summer fruits, Pyrex offers all the cookware and bakeware you will need for creating your favourite fruity treat, from the Raspberry Cheesecake Creams to a super fruit salad, both detailed below. This year, Pyrex is also the proud supporter of UKTV Food's The People's Cookbook, championing the best in home cooking across the UK. For more information on Pyrex products, recipes, competitions and much more, please visit www.pyrex.com.

Raspberry Cheesecake Creams

Serves 2

125g fresh English raspberries

100g tub of low fat soft cream cheese

150g tub low fat Greek style yogurt

Zest of 1 lemon

2-3 tablespoons light muscovado sugar

4 tablespoons crunchy muesli

Preparation time: 15 minutes

Chilling time: 30 minutes



- Beat the cream cheese until soft in a Pyrex mixing bowl.
- Add the yogurt and lemon zest blend well.
- Place a few raspberries in the bottom of two glass Pyrex ramekin dishes, then spoon over half the yogurt mixture. Sprinkle the yogurt with half the sugar.
- Repeat the layers again.
- Top the cheesecake creams with the muesli and remaining raspberries then leave for at least 30 minutes in the refrigerator before serving. The sugar will dissolve and run down through the layers.

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FRESH FRUIT SALAD © David Cavalier 2001

Serves 4-6

100g / 4oz strawberries, tops removed and halved

2 kiwi fruit, peeled and sliced

75g/ 3oz each, white and red grapes

75g / 3oz blueberries

2 oranges, peeled and segmented

½ ogen melon, balled

½ charentais melon, balled

1 green apple, sliced

¾ pt cold water

8 tbsp caster sugar

1 vanilla pod, split



- Prepare all fruit as detailed above, and place in layers into the Pyrex brioche dish.
- Mix together the water and sugar in a saucepan, adding the vanilla pod. Place over heat and simmer for 15 minutes until mixture has thickened into a syrup. Set aside to cool.
- Pour syrup over fruit and chill in fridge.
- Serve with cream.

Ends

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