

## Apricot Charlotte



### Ingredients

About 24 sponge finger biscuits

(Lady Fingers)

3 tbsp superfine sugar

3 tbsp kirsch

1 medium-sized jar apricot jam

Butter for greasing the mould

• Serves 8 Preparation time: 20 minutes Resting time: 12 hours

### Method

Make syrup by bringing the sugar, kirsch, and 100 ml (½ cup) of water to a boil. Line the base of a greased charlotte mold with Lady Fingers dipped in syrup, filling any gaps with bits of broken biscuit.

Spread a layer of apricot jam on top of this, then a layer of biscuits dipped in syrup, then a layer of apricot jam and another layer of biscuits (laying them at right angles to the first layer) and repeat until all the biscuits are used up. Cover with a plate slightly smaller in diameter than the mold, put a weight on top and leave it to rest in the fridge for 12 hours.

#### **TIP**

This charlotte can be served with vanilla crème anglaise.