**One of Julie’s Bombes!**

**Ingredients:**

4oz plain chocolate (melted)

4oz caster sugar

4oz unsalted butter

3 eggs (separated)

1 packet of boudoir biscuits

rum

½ pint of double/whipping (my favourite) cream

**Method**

1. Beat the sugar and butter until creamy
2. Add the melted chocolate.
3. Beat in 3 egg yolks
4. Fold in stiffly whipped egg whites (meringue consistency)
5. Dip the sponge fingers in to a saucer of rum (do not soak)
6. Line a pudding basin with the fingers
7. Pour in the chocolate mixture (can be done 3 days before needed or frozen at this stage)
8. On the day needed turn out and cover with cream and at least one cherry (strategically placed !)