

Jackie Biggs

'Just Dessert'

She will make you a tart
like you have never tasted before,
the best there ever can be.
It will be paradise in your mouth.

The flour must be the finest, whitest,
so it drifts like mist around
fat cubes of rich, yellow butter,
squeezed into the bowl.

She will leave small pieces of fat
that will dissolve warm on your tongue.
And use egg to bind the mix,
so it is as rich as you deserve.

Wash green-skinned apples,
watch the colour shine under the stream,
brighter than emeralds in a mountain beck.
She will season their flesh with lemon zest and sugar,
so the tang will linger on your tongue.

Roll the pastry until it is very thin.
It will be crisp, yet melt in your mouth.
Your senses will explode with lightness.
Cut red apples into paper-thin slices,

leaving on their deep bloody skin,
arrange in precise circles over the tart.
Heat apricot jam to make a sticky golden shine,
a fine coat of sweetness on the acid heart
of your dessert.

Bake until hot and then allow to cool a little -
enjoy the scent rousing your taste buds.

You will want her
to fill your mouth
with her perfect tart.

She will cut a flawless portion
with the double-edged blade of her silver knife.

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