

*The lights come up again revealing RÉGINE trying to repair the chess-table.*

DAPHNE *enters, dabbing her lips with a napkin.*

DAPHNE (to RÉGINE) Get off. (*Into the wings*) Come on!

RÉGINE *exits. O'REILLY enters left, minus trenchcoat, also dabbing his lips with a napkin.*

O'REILLY What a positively delightful meal, Thelma... Daphne.

DAPHNE It was nothing.

O'REILLY But what about that delicious lemon soufflé, which added a touch of sheer luxury to the bill of fare?

DAPHNE Well, it may have seemed ultra-sophisticated, but in fact it's so quick and easy to prepare.

O'REILLY I must make a note of the recipe.

DAPHNE Let me see if I can remember it. Ah, yes. To serve six to eight people put the yolks of four eggs, five ounces of sugar, half a pint of water, half an ounce of gelatine, and the grated rind of two lemons into a large basin.

O'REILLY Will a wash-basin do?

DAPHNE Certainly not. Then put the basin over a saucepan of hot water and whisk the mixture until it's light and creamy. Remove from the heat and add the juice of two lemons and continue to whisk until thick. Add half a pint of double cream and the whisked egg whites. Turn this into a soufflé dish and leave to set. Decorate with whipped cream and nuts.

O'REILLY Mmmmm, thanks, Daphne. I'm sure the boys at the station will want to give this to their wives tonight.

DAPHNE And what about you, Inspector? Will you be giving it to your wife tonight?

O'REILLY I would if I had one. But, truth to tell, I'm fancy free. What about you?