



Cascade “Mousse au Chocolate”

A “Mousse au Chocolate” with a difference !

Ingredients :

a bar each of a strong Black chocolate and Orange Chocolate

A couple of eggs

Liquid Cream

Generous quantity of “Grand Marnier”, “Curaçao” or “Cointreau”

A variation is Mint Chocolate & “Crème de Menthe”



Put the cream in a bowl, place over a saucepan of boiling water – important, the bowl must not touch the water. Break the chocolate up into it, stir in till melted – then add the eggs and whisk till light and frothy. I use my Food Processor to do this !

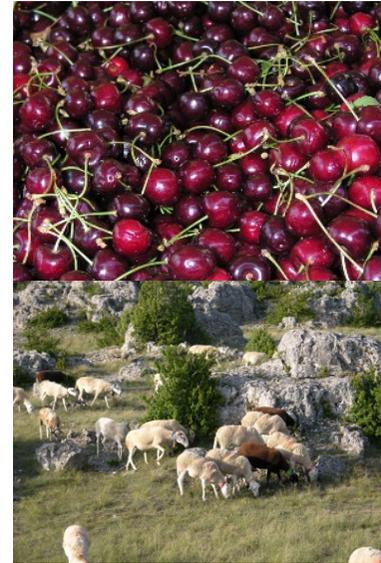
Pour into glasses and I decorate with a little grated white chocolate



Cherry Season in the Languedoc

At this time of the year, if one goes up to what is known as "The High Valley of the 'River Orb' - one will find the river lined with Cherry Orchards.

The river starts in the foothills of the Larzac Plain, which is the western end of the Cevennes Mountains. Home of another specialty of the region - the sheep that provide the milk to make "Roquefort Cheese"



A "super" early summer Dessert, is to combine the two . (not the sheep !!!)

First stage is to lightly cook your cherries (maybe with a touch of Kirsch or Amaretto !), then prepare the rings on your plates and get your "food processor" out of the cupboard !

Whizz up some Digestive Biscuits (though I like to use a traditional British biscuit - "Ginger Nuts") - then into a pan with some melted butter. Together with a small quantity of "Miel du Garrigue" (honey) - another product from the Larzac





A thin layer, should be pressed well down into the ring mould

Next - the Roquefort Cream. A liquid whipping cream with a small quantity of Roquefort. Don't be too generous with the cheese, it has a very strong flavour and can easily take over (note - I use a blade, not a whisk !) - pop in fridge till firm - then run a knife round to loosen the ring.

Top it all with the cherries and a drizzle of the juice - ready to serve and so easy !!!!!!!

Even easier is - just the fresh cherries on a bed of the cream in a large dish to be spooned out ! In this case one can make the Roquefort a little stronger "Desert and Cheese" in one course !



Gâteau Suzette

A nice little and very easy recipe for Valentine Gateau (it being in the month of pancakes !)

Buy a ready pack of "Breton Crepes" - a jar of marmalade, a pot of whipping cream - plus some "Grand Marnier" - you can make a "Gateau Suzette"

Layer them up - crepe, marmalade and the whipped cream with some "GM" folded in - several layers - then grate some real chocolate on top - pop in the fridge till ready to serve - then "Flambé" - easier to do with brandy (safe tip: heat the brandy in your microwave, then pour over and light when at the table - added advantage - it has not gone out before it gets to the table !!!!)



Cranachen

Originally a celebration of harvest, there are many versions of this traditional Scottish pudding. Cream, whipped up with some medium or coarse oatmeal (toasted), runny honey, malt whisky. Quantities to suit yourself - but so easy to make - it goes down with a "Whoa" with my French friends. A modern version is to top it with some fresh raspberries (I don't think these are really necessary ! - but it looks more glamorous)

Raspberry Brulée



Fresh raspberries in the bottom of the glass topped with thick cream, a few more raspberries, then a generous layer of Demerara Sugar. When you are ready to serve - warm up some Whisky, Brandy or whatever) - pour over and light at the table – wonderful ! (but don't touch the top of the glass)

Christmas Cake

Try this Recipe from Nick Bradford of Domaine des Pensées Sauvage in the Corbières - who always supplied our “House Wine”

Ingredients:

1 cup water 2 cups dried fruit 1 cup brown sugar
1 cup flour 1 tsp salt 8 oz nuts
4 large eggs 1 tsp baking soda juice of 1 lemon
1 bottle of whisky

Method: Sample the whisky to check for quality.

Take a large bowl. Check the whisky again. To be sure it is of the highest quality, pour one level cup and drink.

Repeat.

Turn on the electric mixer, and beat one butter in a large fluffy bowl. Add one tsp. of sugar and beat again.

Make sure the whisky is still OK. Cry another tup.

Turn off the mixer. Break two eggs and add to the bowl and chuck in the dried fruit. Mix on the turner. If the dried fruit gets stuck in the beaters, pry it loose with a screwdriver.

Sample the whisky to check for consistency.

Next sift in two cups of salt. Or something - who cares !

Check the whisky.

Now sift the lemon juice and strain your nuts. Add one table. Spoon. Of sugar or something.

Whatever you can find. Grease the oven. Turn the cake tin to 350 degrees. Don't forget to beat off the turner.

Throw the bowl out of the window, check the whisky and go to bed.



A few examples of "Cascade" Cakes & "Gateau"



"Gingembre"



"Poire William"



"Sacher Torte"



"Christmas Cake"