



d'nièr beurre “Jersey Black Butter”

This is a very old and traditional farm-house delicacy of Jersey, and the product is important not only in gastronomic terms, but as a constituent of the traditional rural culture of the Island.

Between 1600 and 1700, twenty percent of Jersey’s arable land was made up of orchards. Cider was made by farmers to give to their staff, making up part of their wages. A great tradition that exists as a result of Jersey’s proliferation of apples is the production of ‘black butter’ or ‘Le Niere Buerre’. Made from cider apples, the new cider is boiled over a fire for many hours - up to two days! When the cider is ‘reduced’ by half, apples, sugar, lemon, liquorice and spices are added. The mixture is continuously stirred with a wooden ‘rabort’ or paddle. Production of the butter is a very popular community event following each winter crop with traditional singing, dancing, storytelling and chatting going on into the early hours of the morning.

La séthée d'nièr beurre (the black butter evening) - photos & text: Société Jersiaise



this Jersey couôteunme (custom) that is somewhat misnamed as it requires longer than eune séthée to make this local delicacy. Here's one version of l'èrchette (the recipe). Un tas d'monde (lots of people) each armed with un couté (a knife) are first set to work à p'ler (peeling) and à quarteller (slicing up) the apples. Meanwhile, the fire is alleunmé (lit) and eune peïlée d'cidre (a preserving-panful of cider) is put on to bouoilli (boil). Douochement (slowly) the apples are ajoutées (added). This is where lé travail (the work) really starts, because i' faut rêmuier sans cêsse (one must stir non-stop). Otherwise the nièr beurre will be brûlé (burnt). Les hommes (the men) – and these days les femmes étout (the women as well) – take turns to r'muier using lé rabort (long-handled stirrer). The long handle of the rabort is important to avoid les êcliatchies (spits) of the boiling mixture. La r'mueûthie (the stirring) continues for eune niétchie (a night) and then eune journée (a day). Eune heuthe (one hour) after lé drein lot d'pommes (the last lot of apples), des limons (lemons) are added. And then trais heuthe (three hours) before lé nièr beurre is ready, the final îngrédgiens (ingredients) are added: d's épices (spices) and du ricolisse (liquorice).

There's a test to find out when la rêmueûthie can stop, eune tchul'lée (a spoonful) of mixture is put on eune assiette (a plate). When it's sticky enough so that eune tchulyi en bouais (a wooden spoon) pressed into the dollop can lift l'assiette, lé nièr beurre est prêt (is ready) to be poté (put in pots).

Bouôn appétit!

Ingredients

10 gallons cider

700 lb sweet apples, peeled and cut

20 lb sugar

3 sticks liquorice, finely chopped

24 lemons, sliced cinnamon sticks

Method

Boil the cider until it turns to jelly. Add the apples, stirring all the time to prevent sticking. Two hours after the last batch of apples has been stirred in, add the sugar, liquorice and lemons. In the last ten minutes of cooking add the spice. Store in jars.



My “Cheat” Recipe

Sorry I can't get Jersey Cider Apples, nor Jersey Cider !!!! - but Brittany cider is the next best thing. In this case, made from two bottles of cider made from apples in my garden by the River Rance, near St Malo, more than twenty years ago !!!!

I now live in the South of France – a small town called Béziers



Ingredients exactly as before in the traditional recipe – but quantities more in keeping – for you to judge your needs !!!!! I don't bother to peel the apples – peelings' a pain ! (& one loses a lot of the “goodness”) So cider into my “Channel Island Bean Jar” to reduce – sorry, one hour later, no patience to reduce it properly, so in with the chopped apples ! A while later the lemons and everything else. Continue stirring for another hour – can't be doing with this (one needs the team – as on the farm) What to do ? Into jars – then for a couple of hours in the oven – perfect. Almost like the real thing, but not quite so concentrated ! Without all the work. (Nor the Jolly Weekend !!!!!)

Not so concentrated – a little more like a chutney - but with all the traditional flavours



But what to do with it ?

Traditionally it was just used as a “Tartine” - spread on bread or toast But it is a wonderful alternative to the standard “Apple Sauce” on a nice roast of pork. Or use it in making a sauce for cooking white fish – gives a “kick” to the French recipe - “Raie Au Beurre Noir” - Skate with Black Butter !!

**Article in the
Jersey Evening Post
27th. October, 2012**

RECIPE

A cheat version of Jersey black butter

A FORMER Jersey resident has come up with a cheat version of making black butter at home.

Malcolm Reynard, born in 1937, moved to Jersey when he was 10 in 1948. He stayed in the Island until 1964 when he moved to Guernsey. Today Malcolm lives in the South of France near Montpellier. He retains a strong affection for the Channel Islands to this day.

'My first memory of black butter is helping to make a batch of it on a farm in St Martin in the mid-fifties,' Malcolm said.

'The jollity of the making is what I recall most. It was a big event and at that time very rarely done because it had fallen out of fashion. The tradition was revived by the Société Jersiaise, thank goodness. Black butter is an important part of Jersey's culture and culinary history. The Channel Islands has a large culinary history which is separate and different from the UK's and France's.'

Malcolm was inspired to have a go at making some black butter himself after visiting La Mare Wine Estates while on holiday in the Island last year.

'I thought: "That's interesting I'm going to have a go at it again." That's what cooking is all about, after all.

'My version of black butter is not as concentrated as the real thing. The end result has got all the flavours but without the consistency – the real thing is more a paste whereas this is more like an apple sauce. I'm far too lazy to wait until the sauce is really thick.'

Malcolm believes that his black butter sauce is more flexible than the real thing. He serves it with pork or adds it to his sauce when cooking white fish as he finds it gives it a kick.

Below is the traditional black butter recipe. Malcolm wasn't sure about the exact amounts needed to produce a smaller cheat batch but he suggested reducing the ingredients in equal proportions. To make eight jam jars of his black butter, Malcolm used two bottles of cider.



If you have been unable to attend this year's black butter-making at The Elms, why not try making your own batch?

Ingredients

- 10 gallons cider
- 700 lb sweet apples, peeled and roughly chopped
- 20 lb sugar
- 3 sticks liquorice,
- finely chopped
- 24 lemons, sliced
- Cinnamon sticks
- Mixed spice
- And many hours of voluntary help



With just a few ingredients, and a bit of patience, you can make black butter at home



METHOD

Here is the basic method for making black butter. Malcolm roughly follows this method but his own version (right) takes less time to make.

1. Boil the cider until it turns to jelly. Add the chopped apples, stirring all the time to prevent sticking.
2. Two hours after the last batch of apples has been stirred in, add the sugar, liquorice and lemons.
3. In the last ten minutes of cooking, add the spice.
4. Store the end result in jars.

MALCOLM'S METHOD

1. Boil the cider in a pan for 30 minutes to two hours.
2. Don't bother peeling the apples – chuck them in roughly chopped along with the sugar, lemon, liquorice and cinnamon sticks.
3. Carry on boiling and stirring for at least one hour (the longer you leave it the more concentrated your black butter will be).
4. Malcolm gets bored of stirring so he puts his mixture into sterilised jam jars and leaves them in the oven at a low/medium temperature for at least two hours.
5. The entire process can take anything from two to five hours (depending on how patient you are).

Spicy Orange Chutney

Ingredients

4 oranges

2/4 red chillies, de-seeded and finely chopped (depending how spicy you want it)

1 medium onion

clove of garlic, finely chopped

1 tsp mustard seeds

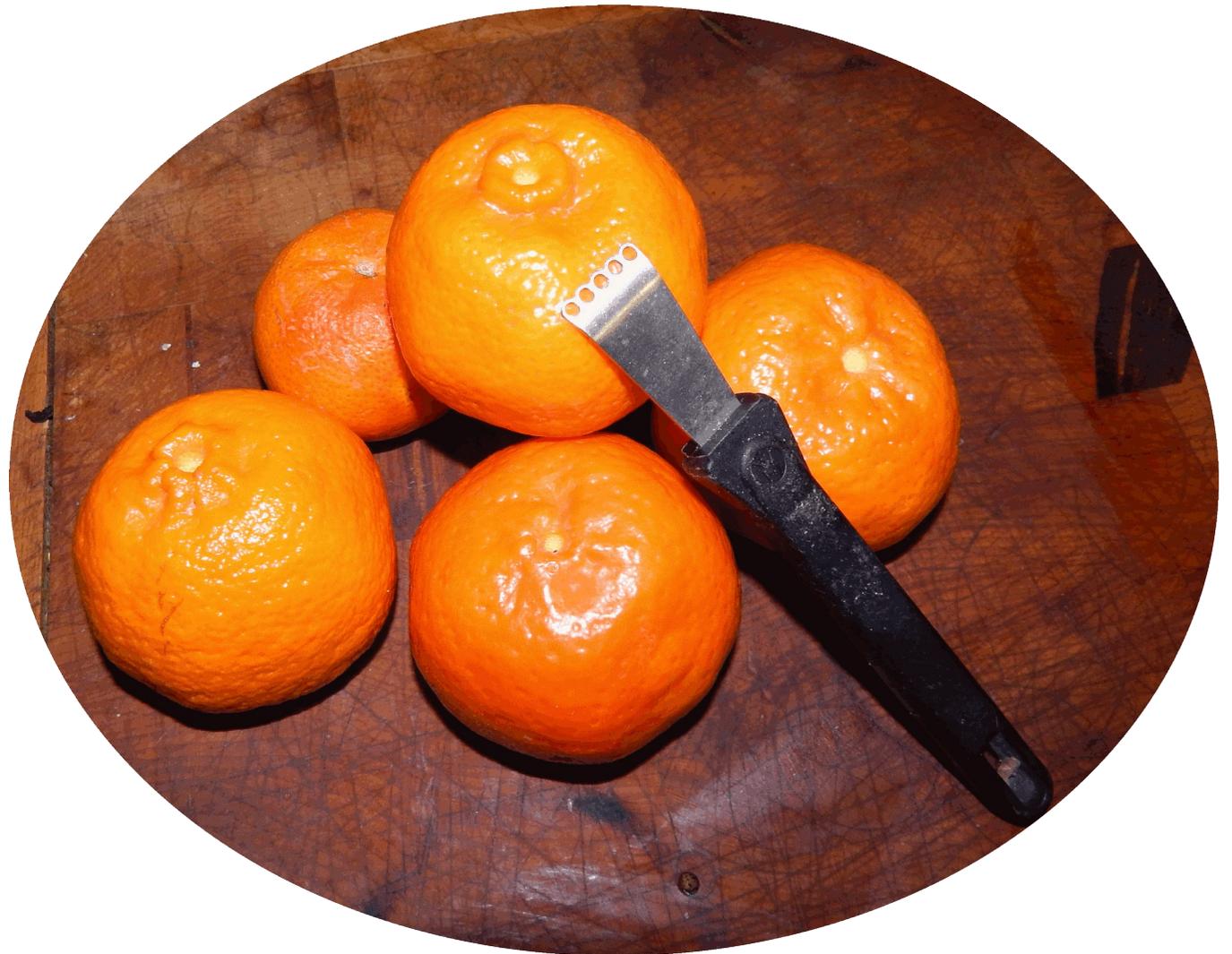
star anise

vinegar

brown sugar

olive oil

salt and pepper



Method

Use a knife to remove the zest from the oranges, leaving as much white pith as possible. Cut the zest into thin strips. Remove the pith with a knife and discard, leaving behind segments of the orange. Slice out each segment, leaving the slightly tougher membrane bit.

Slice the onion and fry off with the mustard seeds in a little oil. When the onion is translucent, add the orange zest and flesh to the pan and turn the heat right down. Add the chillies and garlic. Now for the chutney bit... the sugar and vinegar. The amount you need depends on how sweet the oranges are, so really it's just to taste. The end result should have a tang to it, so don't add too much sugar right away – you can always add more later. Add salt and pepper.



Cook the mixture until the orange rinds have softened completely . Transfer to sterilised jars and finish off in your oven (about 170/80 c) till it is a nice firm consistency.

Market Harborough Pork Pie



For the hot water crust pastry

5000g plain flour
Pinch of salt
1 medium egg yolk
175g lard
150 / 200 ml water
Beaten egg for glazing

For the filling

1kg coarsley minced pork
450g cooking apples (Bramleys), peeled, cored & chopped
2 medium sized onions finely chopped
50g caster sugar
sage
black pepper

For the jellied stock

couple of marrow bones
gelatine (if necessary)

To make the pastry, sift the flour and salt into a bowl & make a well in the centre. Drop in the egg yolk and cover with a little of the flour. Cut the lard into chunks and place in a pan with the water. Heat gently until the fat has melted, then bring to the boil and pour quickly into the dry ingredients, mixing with a wooden spoon until the dough is cool enough to handle. Turn the dough out onto a lightly floured board and knead it until smooth & soft and no traces of egg remain. Return it to the warm mixing bowl & cover with a plate. Leave in a warm place for 30 minutes. I use a food processor, which makes the whole process easier !

Meanwhile, mix together the filling ingredients, and butter your moulds

Take three quarters of the warm pastry and roll it out into rounds. Fold and lift it into the ring and mould it carefully and evenly to the shape, raising the sides with your fingers until a little above the top of the tin. The pastry should be about 5mm thick. Leave it to set slightly, then pack in the filling, mounding it slightly in the middle.

Heat the oven to 230C Brush the pastry edges with beaten egg & roll out the remaining pastry to make lids. Place them on the pies and seal the edges and trim neatly. Brush the top with beaten egg and cut a small hole in the centre to let steam escape.

Bake the pies in the hot oven for twenty minutes. Cover the top with foil, lower the heat to 170C and bake for a further three hours. Remove and allow the pie to cool in the tin.

When the pie is almost cold, warm the stock and dissolve the powdered gelatine in it. Allow it to cool. When the stock has become syrupy, pour it into the pie through the hole in the lid, using a small funnel. Refrigerate the pie for a couple of hours until cold. As I have made quite a few, I put several in my freezer to eat at another time



Jersey "Cabbage" Loaf



80

Lundi 5 juin 2017

Moules Fumé à "La Cascade" *
Corbières Rosé du Château Aiguilloux - 2015

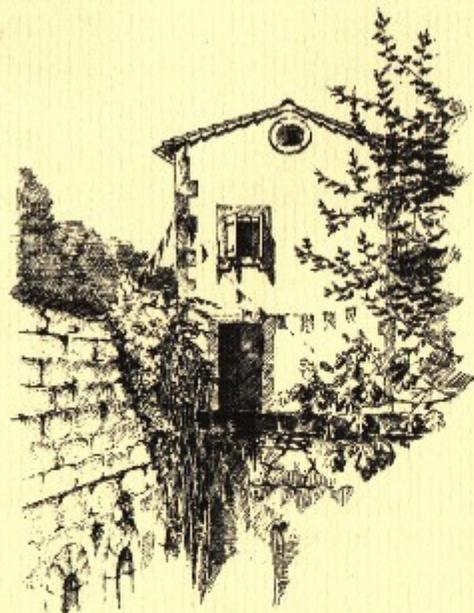
Terrine du Sanglier, Terrine façon "Haggis",
Paté de foie de Poulet au Curry*, Jambon façon "York"*,
Terrine du Champignon et Noisette*
servi avec "Jersey Cabbage Loaf" *
Corbières Rouge du Château La Voulte Gasparet - 1992

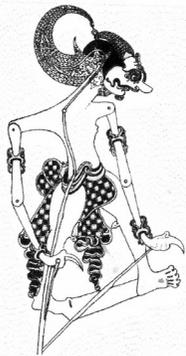
Thon marine aux Anchois du Collioure et Herbes du Garrige *
Legumes façon "Thai Gado Gado" *
Corbières Rouge du Château Aiguilloux - 1998

Gâteau "La Cascade" *
Domaine Reynardiere "Ugni" Blanc

Fromage de l'île de Guernesey et Fromage Anglaise
accompagnie par "d'nièr Beurre", "Pickled" Echalots
et "Crackers" Anglaise
Corbières Rouge du Domaine Pencées Sauvage - 2002

Jersey Apple Brandy





Buffet Rijsttafel

Table de Riz Buffet - Ricetable Buffet
Indonesienne / Hollandaise



đậu Hà Lan - spicy peas

dầu phộng - spicy peanuts

Krupuk - Shrimp Crackers

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Samosa

Bơ - Avocado Salad

Cá hồi - Salmon with horseradish

~

hến hun khói - smoked Oysters

hàu hun khói - smoked Mussels

Cừu - Lamb Skewers

Babi kecap - Pork Belly

Củ hành - Onion Bajees

Xiên gà - Chicken Skewers

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Tôm cay - Spicy Shrimps

Gạo gừng - Ginger Rice

Opor ayam - Chicken Saté



May the 4th, 2019

"Repas" Japanese



日本の食事

(Repas Japanese)

Apero Umeboshi Prunes, Wasabi Pois / Cacahuètes

Miso Soup du Sardines avec Moules et Crevettes

Gambas Tempura Gambas avec Yakitory Sauce

Maki Thon & Saumon avec une variété de sauces Japon





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"Bon Appétit"