

KitchenAid®



90 YEARS OF KITCHENAID® - THE COOKBOOK

KitchenAid®

KITCHENAID® - THE COOKBOOK

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KitchenAid's® Artisan® Stand Mixer is every cook's dream machine. It provides an extra pair of hands in the kitchen for busy cooks who need as much help as they can get to create delicious made-from-scratch meals. The legendary mixer has helped make light work of time-consuming food preparation in professional and domestic kitchens for more than 90 years.

'The Ultimate Mixer Cookbook' has been rewritten and updated to ensure you get the most out of your machine. The mixer is designed to mix, whisk and knead perfect breads and cakes while its sturdy attachments do everything from cutting, slicing and shredding to making fresh pasta, juicing fruits or grinding meats.

Herbert Johnston launched the first domestic KitchenAid® stand mixer in 1919. It was an adaptation of his commercial mixer – the Hobart model H – which had revolutionised the work of bakers five years earlier. It was an instant success.

In 1936, Johnston employed the design skills of Egmont Arens. His flair, combined with the uncompromising quality of the KitchenAid® Stand Mixer, produced three award-winning design classics. Nearly twenty years later, the mixer was produced in a range of stunning colours sending the world of white goods into a spin – new colours are still being added to the range on a regular basis. Today, the design remains pretty much intact making the KitchenAid® Artisan® Stand Mixer a glamorous, super efficient workhorse, just as it always has been.

With more than 120 recipes from around the world, our Cookbook offers exciting ideas for every occasion from soups, salads and starters to mid-week meals and stylish suppers for entertaining.

The KitchenAid® Artisan® Stand Mixer is not simply for baking; exploit its special attachments and make the most of your extra pair of hands. The eclectic recipes in this book will hopefully inspire even the most reluctant cook to use the KitchenAid® Artisan® Stand Mixer almost every day!

Dirk Vermeiren
Managing Director KitchenAid Europa, Inc.



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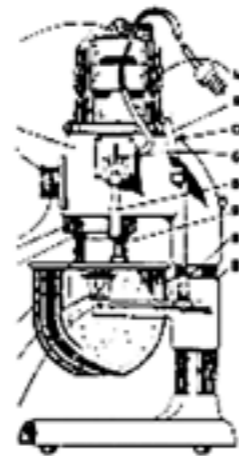
**KITCHENAID®
WORKHORSE AND STYLE ICON**



1908

First introduced in 1919, the KitchenAid® Mixer has become a true design classic. It was designed at a time when the United States was fizzing with energy, when American manufacturers led the way in making state-of-the-art machinery. All this time KitchenAid® has maintained its legendary number one position in professional and domestic kitchens. The Artisan® Stand Mixer is evidence of the brand's ability to combine stylish elegance with professional efficiency and sheer power, making it the standard by which domestic mixers are judged today.

It was in 1908 – the year the Harvard Business School was established and Henry Ford produced the Model T – that Ohio-based engineer Herbert Johnston began work on developing a commercial mixer. After watching a baker laboriously mixing bread dough by hand, Johnston decided to build a mixer which would transform the baker's backbreaking labour.



1919

Six long years later, in 1914, the Hobart model H was launched. It was an overnight success. Its 75-litre capacity changed bakers' lives forever by making light work of the mixing and kneading that used to be done by hand. In 1917, even the US Navy installed the monster mixer in the galleys of its entire fleet. Johnston saw the enormous potential of what he had produced and put his engineering genius to work developing a smaller but just as efficient mixer for domestic cooks.

However, it was not until after the First World War – when American manufacturers could finally reclaim their businesses from necessary war work – that Johnston was really able to get started. His home mixer would have to be made from the best quality materials, it would need reliable mechanics and, just as importantly, it would also have to look good. In 1919, the mixer was born.



1927

When it was launched, the KitchenAid® Hobart model H-5 caused a sensation. With Johnston's insistence on quality, only four machines a day were produced at the Springfield, Ohio factory. Unfortunately, only the well-off could afford a KitchenAid® mixer, as they cost £189.50 – equivalent to £1,500.00 in today's money. During the following decade, Johnston worked tirelessly on refining the mixer, believing that it should be sold at a price everyone could afford. The elegant model G, launched in 1927, made the company's fortune and no fewer than 10,000 were sold every year for the next three years.



Egmont Arens

1936

The devastating effects of the Depression in the 1930s called for even cheaper models, so in 1936 Johnston employed the unrivalled design skills of Egmont Arens, editor of *Creative Arts* magazine and society rag *Vanity Fair*. Arens's flair, combined with the uncompromising quality of the KitchenAid® mixer, culminated in the creation of three new K models. After winning several awards, in 1955 the K was produced in a range of colours, including Petal Pink, Sunny Yellow, Island Green, Satin Chrome and Antique Copper. America fell in love with the KitchenAid® mixer, a love affair which still continues today.





1994

The 1936 design remains pretty much intact, to the extent even that its attachments can still be used in a machine bought today.

In 1994 **new colours** were introduced to the range, including Imperial Red, Cobalt Blue, Almond Cream, Onyx Black, Matt Grey, Brushed Nickel and Majestic Yellow. Later, the striking Caviar, Ice Blue, Pink, Tangerine and Pearl Metallic joined the existing range.



2008

In 2008, three more delicious hues were added: **Chocolate, Boysenberry and Bronze Pearl**. For the 90th anniversary, the lip-smacking **Candy Apple** made its striking debut.

What has made the Artisan® Stand Mixer the envy of its competitors? In 2009 it is still a glamorous workhorse, just as it always was. Still assembled by hand from sturdy die-cast metal parts, it sits solidly on the worktop and even when working at full speed it will not produce the slightest wobble. Age has made the celebrated design even more recognizable and the Artisan® Stand Mixer's famous sleek curves still come in the same shiny but tough enamel coating.

KitchenAid®



2009

But perhaps even more so, it is what is on the inside that remains crucial to the Artisan® Stand Mixer's success. Patented in 1919, the unique **'planetary'** action continues to work its magic today, the beater rotating in one direction while at the same time turning in the opposite direction on its own axis. The machinery is silent, reliable and built to last, while the controls are simplicity itself to use. The 4.83-litre Standard Bowl is capacious and safe to use with its ergonomic handle, and the handy tilt-up feature makes the mixer a doddle to clean.



The Artisan® Stand Mixer is so much more than just a mixer, though. It is a high-performance machine that comes complete with standard accessories – a stainless steel bowl, wire whisk, dough hook and flat beater. But the trademark hub allows for the attachment of numerous accessories which will turn your mixer into a pasta maker, citrus juicer, meat grinder, ice cream maker, vegetable slicer or even sausage stuffer.

The KitchenAid® Artisan® Stand Mixer is a great example of how award-winning design and workmanship can go hand in hand and as such it deserves a place on every kitchen's countertop.



FOR THE WAY IT'S MADE.™



YOU AND YOUR KITCHENAID® MIXER

The Artisan® Stand Mixer is one of the most sophisticated there is, yet so simple to use. The recipes in this book will help you get to know your mixer.

COOK LIKE A PROFESSIONAL

KEEP IT ON YOUR WORK SURFACE

The Artisan® Stand Mixer is a piece of timeless design, so keep it on your work surface where it can be seen and admired. Its presence will inspire you to use it every day. The three basic attachments are easily stored in the Standard Bowl and you can use the custom-made Mixer Cover to keep everything dust-free.



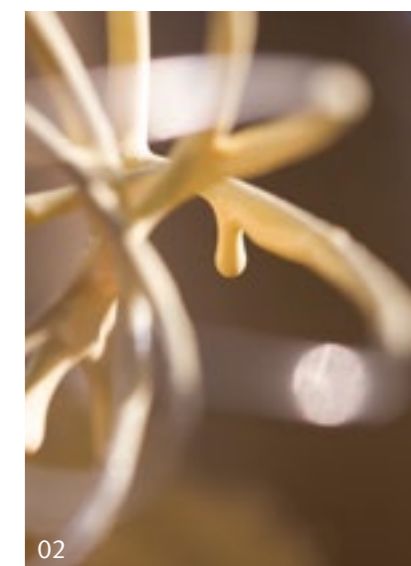
WHISKING IS SO MUCH FUN WITH THE WIRE WHISK (01 & 02)

The primary task of the wire whisk is to incorporate air into ingredients – such as double cream or egg whites – allowing you to whip up sweet or savoury mousses, flavoured creams and meringues. The wire whisk will also help you make perfect mayonnaise, hollandaise or zabaglione. Start at the lowest setting and increase the speed as you go. It is important not to whisk too fast, or less air will be incorporated and the resulting mixture will be heavy. Remember never to use the wire whisk to beat butter: it will get stuck in the wires and you will end up with an unwieldy clump.



MAKING BREAD HAS NEVER BEEN EASIER WITH THE DOUGH HOOK (03)

The name says it all. With the dough hook you can make great bread – from a simple cottage loaf to focaccia, brioche or pretzels – as well as fresh pasta. Before you start kneading, mix the dry ingredients with the flat beater for a more even distribution. Change to the dough hook when you want to add the liquid ingredients, kneading these in slowly. Leave the machine to do the work and after a short while you will end up with a ball of dough. Knead for a few minutes more until it has become smooth and elastic and leave the dough to prove in the bowl.





GENTLY DOES IT WHEN MIXING WITH THE FLAT BEATER (01)

The flat beater is the real workhorse of your Artisan® Stand Mixer. It will tackle any job which does not require the specific actions of whisking or kneading. The flat beater is great for creaming cake and biscuit batters but will also mash vegetables or whip up dips, flavoured butters and pastry for pies or tarts. As with the wire whisk, start on the lowest speed and then gradually build up to the required setting. This reduces splashing, particularly when there is a lot of liquid involved. If you are not sure what speed to use, consult the Speed Control Guide for help.



STANDARD POURING SHIELD

The pouring shield serves a dual purpose. It fits snugly on the rim of the Standard Bowl and so reduces splashing to a minimum. The pouring spout directs ingredients to the sides of the bowl, so they never directly touch the beater, hook or whisk.



ROTOR VEGETABLE SLICER AND SHREDDER (02)

This useful attachment makes light work of repetitive kitchen jobs. The rotor vegetable slicer and shredder comes with three standard drums: a sharp slicing drum, a medium and a coarse shredding drum. Use them to slice potatoes, grate cheese, shred vegetables, chop fruit etc. There are three optional drums for the rotor vegetable slicer and shredder: a julienne drum, a potato drum and a fine shredding drum.



FOOD GRINDER (03)

The food grinder can be used to mince meat and fish. The two-sided four-blade knife has many more uses, such as making breadcrumbs, puréeing cooked potatoes or grinding nuts. It also acts as a food mill if you want to purée chunky sauces. Choose between two grinding plates – fine and coarse.



FRUIT AND VEGETABLE STRAINER

The fruit and vegetable strainer is ideal if you like very smooth sauces and purées. The strainer attaches to the food grinder and will purée fruit and vegetables, while at the same time removing the stems, pips and skins. Use the Food Stomper to help guide the ingredients into the strainer.



FOOD TRAY

Used with the food grinder and the fruit and vegetable strainer, the food tray allows you to process larger quantities of food.



SAUSAGE STUFFER (04)

The sausage stuffer attaches to the food grinder. With it you can make sausages to your heart's content, using any type of meat you like. Even vegetarian sausages are no effort to make with this handy attachment.



PICK AND MIX ACCESSORIES



PASTA SHEET ROLLER AND CUTTER SET (01 & 02)

The traditionally-styled pasta roller and cutter set is made of durable chromed metal. All you need to do is put pasta dough through the rollers until you obtain thin sheets of pasta. From then on, you can leave the sheets as they are or feed them through the cutters to produce tagliatelle or spaghetti.



RAVIOLI MAKER

This is a little extra to go with the pasta machine and will turn your pasta sheets into plump little ravioli, filled with a stuffing of your choice.



PASTA SHAPE PRESS (03)

The pasta shape press allows you to extrude spaghetti as well as small and large macaroni, bucatini, rigatoni or even fusilli. The dough is simply fed through the press and cut off with a wire cutter at the desired length.



CITRUS JUICER

The citrus juicer will make light work of juicing large quantities of oranges, lemons, grapefruit or any other kind of citrus fruit.



GRAIN MILL (04)

The grain mill allows you to mill your own grains and can be adjusted to produce finely milled flour as well as coarsely cracked grains. You could even try grinding dried pulses such as chickpeas. A word of warning: do not grind coffee beans, nuts or seeds in the grain mill. The high oil content could damage the grinding mechanism.



ICE CREAM MAKER

A Freeze Bowl with liquid within the walls ensures that ice cream freezes evenly as it is being churned by the Dasher, producing up to 1.9 litres of perfectly smooth ice cream at a time.

OTHER USEFUL ACCESSORIES

OPTIONAL BOWLS



There are two extra bowls: a 4.28-litre bowl and a smaller 3-litre bowl.



CAN OPENER

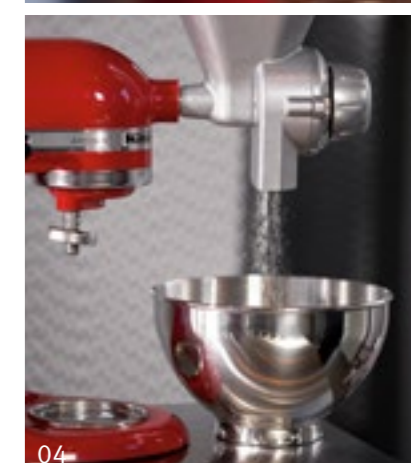
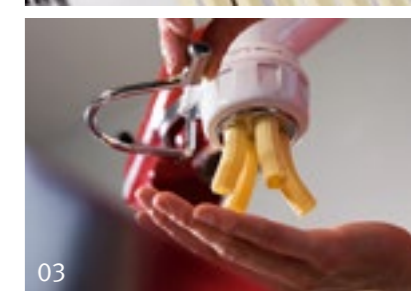
NOTES FOR THE READER

1 tsp = teaspoon = 5 ml
1 tbsp = tablespoon = 15 ml
Spoon measures are always level.

1 egg = 45-50 g
1 large egg = 55-60 g
Always bring eggs to room temperature before using.
Raw eggs should not be eaten by pregnant women, the elderly, children or those with a weak immune system.

Butter is unsalted, unless stated otherwise.
Double cream has a minimum fat content of 35%.
Always chill double cream before whipping.
Oranges and lemons should be thoroughly scrubbed before using the zest, unless you are using unwaxed or organic fruit.

All recipes are based on use of a conventional oven. When using a convection oven, lower the indicated temperatures by 10°C. As all ovens vary, cooking times may need to be adjusted as well.





01

THE KITCHENAID® ARTISAN® BLENDER

With its five-speed power and possibility to pulse at any speed, the KitchenAid® Artisan® Blender stands proudly alongside the Artisan® Stand Mixer.

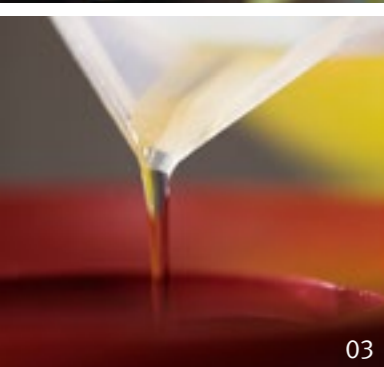
As with the Artisan® Stand Mixer, the concept of the Blender is based on the idea of professional quality for domestic use. It is a powerful machine with a die-metal base and heavy-duty glass pitcher with a capacity of 1.5 l. What is unique about the Blender is its stainless steel blade with sharp tines that are fitted at four different levels. These allow for fast, thorough and consistent blending.

The Artisan® Blender is a powerful machine and its 0.9 horsepower motor works at five speeds, which can easily be controlled with touch buttons, represented by five symbols which are arranged in order of speed on the clean touch control pad: Stir, Chop, Mix, Puree and Liquefy. In addition, it also features Crush Ice and Pulse modes. The Intelli-Speed™ control system keeps the speed constant, even when ingredients are added while the Blender is in operation. The Blender is so powerful that most jobs take less than a minute from start to finish. The Pulse button can be used at any speed, except Crush Ice as this automatically pulses at staggered intervals for optimal results. Use the Pulse button to control the texture of the ingredients you are blending and prevent food from becoming overprocessed.

A golden rule is to always start blending at the lowest speed: this way you will prevent splashes and allow the ingredients to be mixed thoroughly. Press the desired button when you are ready to move on to a higher speed. Always make sure that the lid is firmly attached before you start blending. You can remove the ingredient cup if you need to add liquids or ice cubes during blending.



02



03





01



02



03



04

MAYONNAISE (01, 02, 03 & 04)

Making your own mayonnaise is very rewarding and easy to do. You can vary this basic recipe by experimenting with different flavours. I have given a few suggestions below.

Makes 250 ml
Prep: 10 minutes

- 1 large egg
- 1 egg yolk
- 1 tsp lemon juice, plus extra if needed
- 1 tsp Dijon mustard
- 100 ml olive oil
- 100 ml groundnut oil
- salt and freshly ground black pepper

Warm the mixer bowl and wire whisk under hot running water, then dry thoroughly. Make sure all the ingredients are at room temperature, otherwise the mayonnaise will split. Place the egg, egg yolk, lemon juice and mustard in the mixer bowl. Whisk with the wire whisk on speed 8 until well-combined and frothy.

Mix the oils in a measuring jug, then add the oil to the bowl while the motor is running: drop by drop at first, then in a thin stream as the mayonnaise begins to thicken. When all the oil has been absorbed, season the mayonnaise and sharpen with extra lemon juice if necessary. This mayonnaise will not thicken as much as a mayonnaise prepared with only egg yolks.



Variations

Wasabi mayo

Stir 1 to 2 tablespoons of wasabi paste into the mayonnaise. Serve with crab cakes.

Sesame mayo

Replace the olive oil with 75 ml toasted sesame seed oil and 25 ml groundnut oil. Stir in 2 tablespoons of toasted sesame seeds. Serve with white fish and cold poached chicken.

Anchovy and lemon mayo

Pound half a tin of anchovy fillets to a paste with a mortar and pestle and stir into the mayonnaise. Add the grated zest of 1 lemon. Serve with grilled pork or lamb chops, or roast salmon.

PESTO (01)

Pesto is traditionally flavoured with basil but other herbs work just as well, for example mint, coriander, parsley, sage and even rocket.

Makes 200 ml
Prep: 10 minutes



- 30 g Parmesan cheese
- 30 g Pecorino Romano
- 60 g fresh basil
- 40 g toasted pine nuts
- 2 garlic cloves
- 120 ml extra virgin olive oil
- salt and freshly ground black pepper

Grate the cheeses with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Place the basil, pine nuts and garlic in the blender, and blend to a purée on stir speed 6; make sure that the pesto retains some texture. With the motor running, gradually add the olive oil until all the oil has been absorbed. Scrape the mixture into a bowl and fold in the cheese. Season to taste but be careful with the salt, as the cheese is quite salty. Use immediately, or cover with a thin layer of olive oil and store in the refrigerator.

Variations

Mint and pistachio pesto

Replace the Pecorino with Parmesan cheese, the basil with mint and the pine nuts with shelled pistachio nuts. Proceed as described above. This pesto is delicious with grilled aubergines or roast lamb.

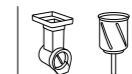
Rocket and goat's cheese pesto

Replace the cheeses with 120 g fresh goat's cheese and the basil with rocket. Proceed as described above. This pesto is great on bruschetta with artichokes in olive oil.

BÉCHAMEL SAUCE (02 & 03)

This classic white sauce should be part of any cook's repertoire. Enhance the sauce with your own choice of flavourings.

Makes 500 ml
Prep: 5 minutes
Infuse: 15 minutes
Cook: 10 minutes



- 1 small onion
- 1 clove
- 12 black peppercorns
- 1 bay leaf
- 1 blade of mace
- 4 parsley stalks
- 500 ml milk
- 25 g butter
- 25 g flour
- salt and freshly ground white pepper

Slice the onion into a saucepan with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Add the clove, peppercorns, bay leaf, blade of mace, parsley stalks and milk. Bring to the boil over a gentle heat, then immediately remove from the heat, cover and infuse for 15 minutes.

Strain the milk and discard the flavourings. Melt the butter in a heavy-based saucepan, sprinkle in the flour and stir to mix. Cook over a gentle heat for 2 minutes, stirring constantly. Gradually add the milk and keep stirring until the sauce is smooth. Cook the béchamel for 5 minutes over a low heat to cook out the flour and thicken the sauce. Remove from the heat and add a flavouring of your choice or use as is. Cover the béchamel with clingfilm if you are not planning to use it immediately; this will prevent a skin from forming on the surface as it cools.



01



02



03



01



02



03



04



05

TOMATO SAUCE (01 & 02)

No cook should be without a recipe for a good tomato sauce. It is the basis for so many dishes: pasta sauces, pizza toppings, stews and even soups.

Serves 4
Prep: 5 minutes
Cook: 50 minutes



- 2 onions
- 1 celery stalk
- 1 carrot
- 2 garlic cloves
- 100 ml olive oil
- 1 kg ripe plum tomatoes, or 800 g tinned plum tomatoes
- 1 tsp dried oregano
- ¼ tsp chilli flakes (optional)
- 1 bay leaf
- 1 sprig of rosemary
- 2 tbsp tomato purée
- a pinch of sugar (optional)
- salt and freshly ground black pepper

Chop the vegetables and garlic with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Heat the olive oil in a large saucepan and sauté the vegetables and garlic for 5 minutes until softened. Purée the tomatoes into the mixer bowl with the coarse grinding plate on the food grinder on speed 4. Add to the pan with the herbs and tomato purée. Add a pinch of sugar, if necessary. Season and simmer for 45 minutes until the sauce has thickened and intensified in flavour.

RAGÙ (03, 04 & 05)

Ragù or bolognese sauce is a chunky meat sauce which is traditionally served with tagliatelle. But you can also use it as a filling for lasagne, cannelloni or ravioli. The addition of star anise was inspired by Heston Blumenthal's recipe.

Serves 4
Prep: 10 minutes
Cook: 1 hour 15 minutes



- 75 g pancetta
- 250 g lean beef
- 2 tbsp olive oil
- 25 g butter
- 1 red onion
- 1 celery stalk
- 1 carrot
- 1 garlic clove
- 1 star anise
- 100 g tinned chopped tomatoes
- 400 g tinned plum tomatoes
- 50 ml beef stock
- 50 ml red wine
- 2 bay leaves
- 2 sprigs of thyme
- salt and freshly ground black pepper

Slice the pancetta into thin strips. Heat half the olive oil and butter in a large heavy-based pan and sauté the pancetta until golden brown. Remove from the pan with a slotted spoon and set aside. Cut the beef into strips, then mince into the mixer bowl with the coarse grinding plate on the food grinder on speed 4. Add the beef to the pan and sauté until golden brown. Remove from the pan and set aside as well.

Chop the vegetables and garlic into a bowl with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Heat the remaining olive oil and butter in the pan and sauté the vegetables and star anise for 5 minutes until softened. Add the chopped tomatoes, beef stock, red wine, herbs and sautéed meat. Break up the tomatoes with a fork. Season to taste, then simmer for 1 hour until the sauce has thickened and the flavours have developed. Remove the star anise and herbs, and use the ragù as desired.

PASTA DOUGH (01, 02, 03 & 04)

Homemade pasta dough is quick and easy to make. Be sure to use Italian '00' flour, as ordinary flour will result in a grey and unappealing dough.

Makes 450 g
Prep: 10 minutes
Rest: 1 hour



- 300 g '00' flour
- 3 eggs
- 1 tbsp olive oil

Place the flour, eggs and olive oil in the mixer bowl. Mix slowly with the flat beater on speed 1 until you obtain a homogenous mixture. Change to the dough hook and increase to speed 2, kneading for 5 to 8 minutes until the dough is smooth and elastic. Wrap in clingfilm and chill for 1 hour.

Attach the pasta roller and set the adjustment knob to 1. Cut the dough into 4 portions, roll out with a rolling pin and pass one portion slowly through the roller at speed 2. Fold into three and pass through the roller again, then repeat this process four or five times.

When the dough is no longer sticky, set the adjustment knob to 2 and pass the pasta through. Do not fold the dough this time. Continue rolling the dough through, two or three times on each setting, until you obtain the desired thickness. Repeat with the remaining portions of dough, then cut the dough into the desired shapes.



01



02



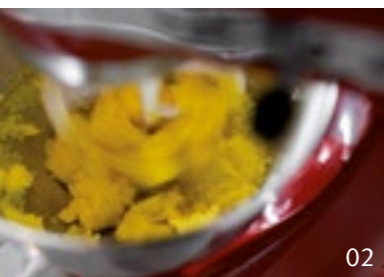
03



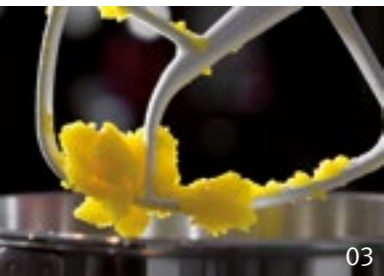
04



01



02



03



04



05

SAFFRON MASH (01, 02 & 03)

This recipe was inspired by French chef Joël Robuchon whose signature dish is potato mash with lashings of butter and milk. Not for the faint-hearted! I have left out the milk but added saffron, which makes for a truly luxurious experience.

Serves 4
Prep: 5 minutes
Cook: 20 minutes



500 g floury potatoes
125 g softened butter
2-3 capsules powdered saffron
salt and freshly ground white pepper

Peel the potatoes and cut them into same-size chunks. Boil the potatoes in salted water until tender. Drain the potatoes well, then return them to the pan and place on a gentle heat to dry out. Purée the potatoes into the mixer bowl with the fine grinding plate on the food grinder on speed 4. Add the butter and saffron, and beat with the flat beater on speed 2 until well-incorporated and smooth. Season to taste and serve with white fish such as halibut or sea bass.

Variations Aligot

Leave out the saffron and reduce the amount of butter to 25 g. Beat the butter into the potatoes, together with 200 g finely grated Cantal cheese. Season with lots of black pepper. This cheesy mash goes well with roast lamb or steamed vegetables.

Olive oil mash

Leave out the saffron and replace the butter with 100 ml milk and 100 ml extra virgin olive oil. Season to taste with black pepper. This mash is particularly good with seafood.

SHORTCRUST PASTRY (04 & 05)

This recipe is for 'pâte brisée' and contains half as much butter as flour. It is therefore ideal for savoury and sweet tarts; in the latter case, use the sweet version. Shortcrust pastry is always made with the 'breadcrumb' method.

Makes about 300 g
(enough for 1 large tart or 6 small tartlets)
Prep: 10 minutes
Chill: 30 minutes



200 g flour
¼ tsp salt
2 tbsp icing sugar (for Sweet shortcrust pastry)
100 g cold butter
1 beaten egg
1 tsp lemon juice
1-2 tbsp iced water

Place the flour, salt and icing sugar (if using) in the mixer bowl. Dice the butter and add to the bowl. Mix with the flat beater on speed 2 until the mixture resembles breadcrumbs.

Add the egg, lemon juice and iced water. Continue to knead until a smooth dough is formed. Turn out onto a lightly floured surface and knead briefly. Shape into a ball, wrap in clingfilm and chill for at least 30 minutes.

SHORTBREAD PASTRY (01 & 02)

This recipe is for 'pâte sablée' and contains a high amount of butter, which makes it ideal for biscuits. It is prepared with the 'creaming' method. Vary the basic recipe by adding lemon zest, vanilla seeds, ground nuts and even finely chopped herbs, such as rosemary or thyme.

Makes about 350 g
(enough for 1 large tart or 6 small tartlets)
Prep: 10 minutes
Chill: 2 hours



100 g softened butter
75 g icing sugar
1 egg yolk
½ tsp vanilla extract
150 g flour

Beat the butter and icing sugar in the mixer bowl with the flat beater on speed 2 until creamy and well-blended. Add the egg yolk and vanilla and mix for 10 seconds. Sieve the flour and mix in on speed 1. Turn out onto a floured surface and shape into a ball. Wrap the pastry in clingfilm and chill for at least 2 hours.

LEMON AND FENNEL SHORTBREAD (03, 04, & 05)

The addition of cornflour makes this shortbread very crispy. Kept in a plastic container, the shortbread will keep for up to a week. If you like, you could use salted butter, which will give the shortbread a delicate but intriguing salty flavour.

Makes 24-30
Prep: 10 minutes
Rest: 1 hour
Cook: 15 minutes



225 g softened butter
grated zest of 2 lemons
115 g sugar
1 tsp fennel seeds
225 g flour
115 g cornflour

Preheat the oven to 170°C/gas mark 3. Place the butter and lemon zest in the mixer bowl. Blitz the sugar and fennel seeds in a coffee mill. Add to the mixer bowl and mix with the flat beater on speed 6 until the mixture is pale and fluffy.

Sieve the flour and cornflour into the mixer bowl. Mix in with the flat beater on speed 2 until you obtain a smooth dough. Turn out and form into a ball. Wrap in clingfilm and chill for 1 hour, or until the dough is firm enough to roll out.

Roll out the dough on a lightly floured surface and stamp out shapes with a cutter of your choice. Place these on a baking sheet lined with greaseproof paper. Bake for 15 minutes until the shortbread is light golden in colour. Leave to cool on a wire rack.

Variations

Poppy seed shortbread

Replace the lemon zest and fennel seeds with 1 tablespoon of poppy seeds.

Stem ginger shortbread

Replace the lemon zest and fennel seeds with 50 g chopped stem ginger.



01



02



03



04



05



01



02



03

FLAKY PASTRY (01)

Flaky pastry is easier to make than puff pastry but the flavour is just as buttery and the texture just as crispy. Flaky pastry also freezes well.

Makes about 400 g
Prep: 20 minutes
Chill: 2 hours



225 g flour
a pinch of salt
150 g butter
approx 100 ml chilled water

Sieve the flour and salt into the mixer bowl. Dice 45 g butter and scatter over the flour. Blend with the flat beater on speed 2 until the mixture resembles breadcrumbs. Gradually mix the water into the mixture on speed 1 until you obtain a soft dough. Wrap in clingfilm and chill for 30 minutes.

Roll the dough on a lightly floured surface into a 30 cm x 10 cm rectangle. Cut 35 g butter into very small dice and dot these evenly over the top two thirds of the pastry. Leave a good margin around the edges. Fold the bottom third of the pastry up and over the butter, then fold the top third down over the whole. Press the two open sides of the parcel together with a rolling pin to seal in the butter. Wrap in clingfilm and chill for 10 minutes.

Give the dough a half turn. Repeat the rolling and folding process once more without adding any butter, then wrap and chill for 10 minutes. Roll and fold the dough twice more, using 35 g finely diced butter each time. Wrap and chill for 10 minutes. Roll and fold the dough one final time without adding any butter. Wrap and chill for at least 1 hour before using.

CHOUX PASTRY (02 & 03)

Choux pastry doubles in size during cooking, so leave enough room when piping it onto baking sheets. Pouring a glass of water into the oven when the choux are cooking will create steam and help the choux to rise. Choux pastry can be used to make sweet as well as savoury pastries.

Makes 300 g
(enough for 30 choux or 15 éclairs)
Prep: 15 minutes



150 g flour
1 tsp sugar
½ tsp salt
100 g butter
125 ml milk
125 ml water
4 eggs

Sieve the flour, sugar and salt into a bowl or onto a sheet of greaseproof paper. Gently heat the butter and milk with the water until the butter has melted. Raise the heat and, as soon as the liquid is boiling fast, tip in all the flour in one go. Beat vigorously to form a smooth paste. Continue to beat on a low heat until the mixture forms a ball and leaves the sides of the pan. This will take about 30 seconds.

Remove from the heat and transfer the contents of the pan to the mixer bowl. Leave to cool for 2 minutes. Gradually beat in the eggs with the flat beater on speed 4 until you obtain a shiny dough; you may not need all the egg. The pastry is ready when it drops reluctantly from a wooden spoon.

STRUDEL PASTRY (01 & 02)

Strudel pastry is not difficult to make, as you don't need to worry about the dough becoming tough. But you do need a large work surface to roll it out. Prepare sweet and savoury strudels with this pastry or use it as you would filo pastry.

Makes enough for 1 strudel
Prep: 10 minutes
Rest: 30 minutes



300 g flour
1 tsp salt
2 egg yolks
3 tbsp sunflower oil
125 ml water

Sieve the flour and salt into the mixer bowl and mix with the dough hook on speed 1. Mix the egg yolks and sunflower oil with the water. Add to the flour with the dough hook on speed 1. Knead to a soft and sticky dough. Add up to 2 tablespoons of water, if necessary. Continue to knead on speed 2 for 4 to 5 minutes until the dough is smooth and elastic. Cover and leave to rest for 30 minutes.

VANILLA CUSTARD (03 & 04)

Despite being better known under its French name 'crème anglaise' this sauce was invented by the English. It is a classic sweet sauce and can be flavoured in a myriad ways.

Makes 350 ml
Prep: 10 minutes
Infuse: 20 minutes
Cook: 15 minutes



250 ml milk
250 ml double cream
1 vanilla pod
5 egg yolks
50 g sugar

Bring the milk and cream to the boil with the split vanilla pod. Remove from the heat and leave to infuse for 20 minutes. Beat the egg yolks and sugar in the mixer bowl with the wire whisk on speed 6 for 2 minutes until very pale and thick.

Bring the milk and cream back to the boil, remove the vanilla pod and slowly pour into the creamed mixture. Mix with the wire whisk on speed 1 until amalgamated. Pour the custard back into the saucepan and cook on a low heat, stirring continuously, until the custard thickens and coats the back of a wooden spoon. Serve hot or cold. If serving cold, pour the custard into a bowl and cover the surface with clingfilm to prevent a skin from forming on the surface as it cools.

Variations

Bay leaf and orange custard

Infuse the milk and cream with the zest of 1 orange and 2 fresh bay leaves instead of the vanilla pod. Continue as described above.

Saffron and orange flower custard

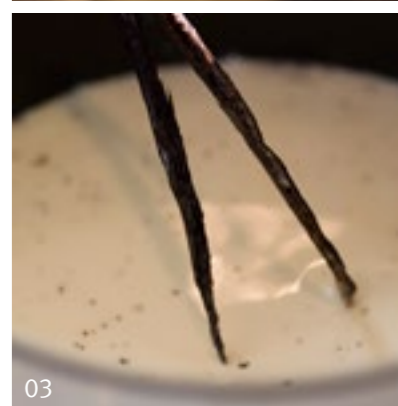
Infuse the milk and cream with a good pinch of saffron threads instead of the vanilla pod, then continue as described above. Stir in orange flower water to taste at the end.



01



02



03



04



01



02



03



04

PASTRY CREAM (01 & 02)

This 'crème pâtissière' is a classic recipe which can be flavoured to your liking. Use it in tarts, choux buns, mousses, as a filling for cakes etc.

Makes 500 ml
Prep: 10 minutes
Infuse: 20 minutes
Cook: 5 minutes

500 ml milk
1 vanilla pod
6 egg yolks
125 g sugar
40 g flour or cornflour

Bring the milk to the boil with the split vanilla pod. Remove from the heat and leave to infuse for 20 minutes. Beat the egg yolks and sugar in the mixer bowl with the wire whisk on speed 6 for 2 minutes until very pale and thick. Sieve over the flour or cornflour and beat until well-blended.

Bring the milk back to the boil, remove the vanilla pod and slowly pour onto the creamed mixture. Mix with the wire whisk on speed 1 until amalgamated. Pour the cream back into the saucepan and cook on a low heat, stirring with a wooden spoon until the cream comes to the boil and starts to thicken. Gently simmer for 1 minute to cook out the flour, stirring all the time. Remove from the heat, transfer to a bowl and cover the surface with clingfilm to prevent a skin from forming on the surface as it cools.



REAL VANILLA ICE CREAM (03 & 04)

This is a basic recipe which will serve you well, as you can use it to make any flavour of ice cream you wish. I have given a few suggestions below.

Serves 4-6
Prep: 5 minutes
Infuse: 30 minutes
Cook: 15 minutes
Freeze: overnight

1 vanilla pod
300 ml milk
4 large egg yolks
100 g sugar
300 ml double cream

Split the vanilla pod and scrape out the seeds. Put both the seeds and the pod in a saucepan. Add the milk and bring to the boil. Remove from the heat immediately, cover and leave to infuse for 30 minutes.

Whisk the egg yolks and sugar in the mixer bowl with the wire whisk on speed 6 until pale and thick. Bring the infused milk back to the boil, then pour onto the egg yolks and whisk on speed 4.

Rinse out the saucepan and pour the vanilla cream back into the pan. Stir on a gentle heat until the custard thickens and coats the back of a spoon. Strain into a bowl and cover the surface with clingfilm to prevent a skin from forming on the surface. Chill.

When the custard is completely cold, stir in the double cream and pour into the freeze bowl. Churn with the dasher on speed 2 until almost firm. Spoon into a freezerproof container and freeze overnight. The next day, place in the refrigerator for 20 minutes before serving to soften.



Variations

Caramel ice cream

Double the amount of sugar and make a caramel with 75 ml water. Infuse the milk with the vanilla but leave the pod whole. Pour onto the caramel but be careful: the mixture will spit and solidify. Heat gently until the caramel is smooth again, then continue with the recipe as described above.

White chocolate ice cream

Make the custard as described above but use 6 egg yolks instead of 4. Then pour the custard onto 125 g grated white chocolate and stir until smooth. Strain, then chill and continue as described above.

CHOCOLATE GANACHE (01, 02 & 03)

This recipe is for a soft ganache, to be used for filling or glazing. For a firm ganache, suitable for making chocolate truffles, increase the basic amount of chocolate with one third.

Makes 250 ml
Prep: 2 minutes
Cook: 5 minutes

150 g dark chocolate (70%)
100 ml double cream

Grate the chocolate with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Place in a heatproof bowl. Bring the cream to the boil on a low heat. Pour onto the chocolate and leave for 2 minutes, then stir gently until the chocolate has melted. Leave to cool.

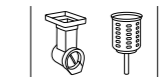
Variations

Milk chocolate and nutmeg ganache

Replace the dark chocolate with 165 g milk chocolate and add ¼ to ½ teaspoon freshly grated nutmeg.

White chocolate and rose liqueur ganache

Replace the dark chocolate with 175 g white chocolate, and add 1 to 2 tablespoons of rose liqueur when the ganache is still warm but not hot.



01



02



03



GIN AND TONIC SYLLABUB (01 & 02)

This is the English answer to 'crème Chantilly'. It is sharp, boozy, thick and fluffy all at the same time. The gin and sparkling wine can of course be replaced with alcohol, liqueur or wine of your own choosing. The syllabub can be served at once or will keep for 2 to 3 days in the refrigerator.

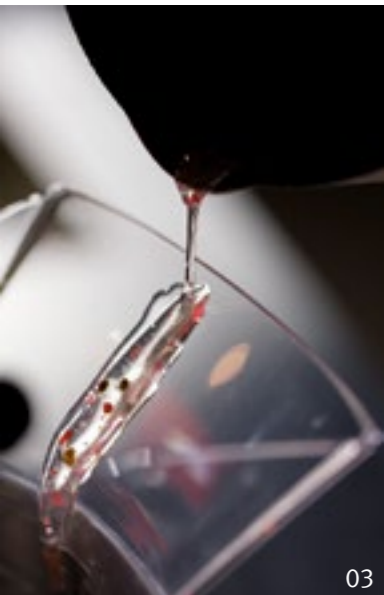
Serves 4
Rest: 2 hours
Cook: 5 minutes



juice of 1 lemon
grated zest of 2 lemons
2 tbsp good-quality gin
50 g sugar
200 ml double cream
100 ml sweet sparkling wine

Place the lemon juice and zest, gin and sugar in a bowl and stir to dissolve the sugar. Leave for at least 2 hours.

Whisk the cream in the mixer bowl with the wire whisk on speed 6 until it just holds its shape. Gradually whisk in the sparkling wine on speed 4; do not add the wine too fast or the cream will split. Reduce to speed 2 and add the lemon and sugar mixture. Keep whisking until the syllabub is thick and fluffy.



ITALIAN PINK PEPPER MERINGUES (03)

These meringues are made with a hot sugar syrup, as opposed to French meringues which are prepared with uncooked sugar. Use this basic recipe to flavour the meringues with any aroma you like. You can sandwich the meringues together with whipped cream, Syllabub (see p28) or Chocolate ganache (see p27).

Makes 24-30
Prep: 15 minutes
Cook: 1 hour 30 minutes



120 g sugar
1 tsp liquid glucose (available from the chemist)
1 tsp coarsely ground pink peppercorns
2 large egg whites
2 tbsp water

Preheat the oven to 110°C/gas mark 1/4. Put the sugar, glucose and pink pepper in a heavy-based pan with the water. Bring to the boil on a gentle heat, stirring occasionally until the sugar has dissolved. Cook the syrup steadily until it reaches 115°C on a sugar thermometer. This will take 5 to 7 minutes.

Meanwhile, whisk the egg whites in the mixer bowl with the wire whisk on speed 4, increasing to speed 8, until soft peaks form. Reduce to speed 2 and slowly pour in the sugar syrup in a thin stream. Be careful to pour the syrup onto the egg whites, not the wire whisk. Continue to whisk until all the syrup has been incorporated and the meringue is stiff and glossy. Keep whisking until the meringue is completely cold.

Spoon into a piping bag fitted with a small star-shaped nozzle and pipe small meringues onto a silicone sheet. Cook for 1 hour 30 minutes until the meringues feel dry to the touch and can easily be lifted off the silicone sheet. Turn the oven off but leave the meringues in the oven until they have cooled completely. Store in an airtight tin.

MONT BLANC MACAROONS (01, 02 & 03)

These little almond biscuits can be flavoured and filled to your heart's content. The flavours of the macaroons in this recipe echo those of a classic French dessert: Mont Blanc, or crispy meringues filled with whipped cream and sweet chestnut purée.

Makes 40 macaroons
Prep: 10 minutes
Rest: 15 minutes
Cook: 25 minutes



1 vanilla pod
4 egg whites
a pinch of cream of tartar
25 g sugar
225 g icing sugar
125 g ground almonds
200 g crème de marrons (sweetened chestnut purée), for filling

Preheat the oven to 150°C/gas mark 2. Line two baking sheets with greaseproof paper or silicone sheets. Split the vanilla pod and scrape the seeds into the mixer bowl. Add the egg whites and whisk with the wire whisk on speed 4 until frothy. Increase to speed 8 and beat in the cream of tartar until soft peaks form. Reduce to speed 4 and add the sugar, then increase to speed 8 again and whisk until the meringue is firm.

Sieve the icing sugar and ground almonds twice, then carefully fold into the meringue with a large metal spoon. The batter should be smooth and shiny. Fill a piping bag with a 1 cm plain nozzle and pipe little heaps of batter 2 cm in diameter onto the baking sheets. Leave 2.5 cm between the macaroons, as they spread during baking. You could also use a teaspoon to drop heaps of batter onto the baking sheets. You should have 80 little heaps, enough for 40 filled macaroons. Leave to rest for 15 minutes.

Bake the macaroons for 20 to 25 minutes. The macaroons are ready when they have risen and feel dry and firm to the touch. Allow to cool for 2 to 3 minutes before removing the macaroons from the greaseproof paper. Leave to cool completely before sandwiching with chestnut purée.





FROZEN RASPBERRY, ROSE AND MINT DAIQUIRI

An authentic daiquiri combines rum, lime juice and sugar syrup. However, you can add any fruit you like and combine it with different herbs or flavourings for that certain 'je ne sais quoi'...

Serves 2
Prep: 10 minutes



125 g raspberries
2 tbsp rose liqueur
6 large mint leaves
4 tbsp white rum
1 tbsp rosewater
juice of 2 limes
1 scoop of raspberry sorbet
ice cubes, to serve

Place the raspberries in the blender and mix on stir speed . Push the raspberry purée through a fine sieve, then return to the blender. Add the remaining ingredients and process at liquefy speed  until smooth. Pour over ice cubes into two cocktail glasses and serve immediately.



BLOOD ORANGE AND CHILLI MARGARITA

A margarita is usually made with lime juice but blood orange adds a sweet and sour note, as well as a great infusion of colour. Use fresh juice, if you can. The chilli syrup provides an intriguing hint of heat.


Serves 4
Prep: 10 minutes



1 lime
sea salt flakes
60 ml tequila
60 ml triple sec (eg Cointreau)
80 ml lime juice
120 ml blood orange juice
18 ice cubes

Chilli syrup:
200 g sugar
100 ml water
1-2 bird's-eye chillies

First make the chilli syrup. Place the sugar in a pan with the water and the sliced chilli (or chillies). Bring slowly to the boil, then simmer for 5 minutes. Halve the lime and run around the rim of four cocktail glasses. Dip the glasses in salt flakes and set aside.

Place the tequila, triple sec, 2 tablespoons of chilli syrup, lime and blood orange juice in the blender with the ice cubes. Process at liquefy speed , until well-blended. Pour into the prepared glasses and serve immediately.



ROSEWATER AND LEMON BALM LEMONADE

There is nothing so satisfying as making your own lemonade. The fresh taste will have you turning to this recipe again and again.

Serves 4
Prep: 10 minutes
Cook: 5 minutes
Infuse: 15 minutes



100 g sugar
6 sprigs of lemon balm
1 lime leaf
100 ml water
6-8 juicy lemons
1 tbsp rosewater
500 ml cold water

Place the sugar, lemon balm and lime leaf in a small pan with the water. Bring slowly to the boil, stirring until the sugar has dissolved. Simmer gently for 5 minutes until the syrup has thickened slightly. Remove from the heat and leave to infuse for 15 minutes, then chill.

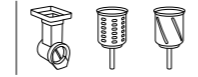
Squeeze the juice from the lemons with the citrus juicer on speed 4; you should have 250 ml juice. Stir the lemon juice into the cooled and strained lemon balm syrup, then add the cold water. Mix in the rosewater and chill thoroughly before serving.



GARLIC MUSHROOM BRUSCHETTA

Bruschetta is Italian toast rubbed with garlic and topped with grilled or raw vegetables, cheese and/or herbs. It is great served with drinks.

Serves 6
Prep: 5 minutes
Cook: 20 minutes



6 shallots
4 garlic cloves
450 g mushrooms
3 tbsp olive oil
100 ml dry white wine
3 tbsp finely chopped rosemary
6 tbsp mascarpone
12 ciabatta slices
Parmesan shavings, to garnish
salt and freshly ground black pepper

Chop the shallots and 3 garlic cloves with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Slice the mushrooms with the slicing drum. Heat the olive oil in a large frying pan and sauté the shallots and garlic for 5 minutes until softened. Add the mushrooms and sauté for 10 minutes on a high heat until golden brown.

Add the wine and reduce. Stir in the mascarpone and rosemary, then season to taste and remove from the heat.

Toast the ciabatta slices and halve the last garlic clove. Rub the cut ends of the garlic over one side of each piece of toast. Top the bread with the mushroom mixture and garnish with a few Parmesan shavings. Serve immediately.




CHOCOLATE TAPENADE CROSTINI

Tapenade is a Provençal olive paste, which traditionally includes capers and anchovies. In this recipe they have been replaced with dark chocolate.

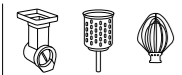
Serves 6
Prep: 10 minutes



60 g dark chocolate (70%)
300 g stoned black olives
1 sprig of thyme
5 tbsp olive oil
24 baguette slices
100 g mature goat's cheese
freshly ground black pepper

Melt the chocolate. Mix the olives and thyme leaves in the blender . With the motor running, gradually pour in the olive oil and melted chocolate until the mixture has a spreadable consistency. Season with pepper and spoon into a bowl, cover and chill. Lightly toast the baguette slices on both sides until crispy, then top with the tapenade. Crumble over the goat's cheese and serve immediately.





Serves 6
Prep: 40 minutes
Rest: overnight
Rise: 1 hour
Cook: 35 minutes

100 g buckwheat flour
100 g flour
7 g dried yeast
1 tbsp sugar
½ tsp salt
300 ml warm milk
2 eggs
50 g melted butter, for frying

Beetroot-cured salmon:
400 g skinless salmon fillet
1 ½ tbsp sea salt
2 tsp sugar
3 tbsp chopped dill
75 ml vodka
125 g cooked beetroot
200 g soured cream
caviar or black lumpfish roe, to garnish

BLINIS WITH SOURED CREAM AND BEETROOT-CURED SALMON

These yeast-leavened buckwheat pancakes are traditionally served with soured cream and caviar but are just as tasty topped with smoked or marinated salmon.

Start this recipe the day before by making the beetroot-cured salmon. Rinse the salmon and pat dry with kitchen paper. Mix the salt, sugar and dill and rub all over the salmon. Place the salmon in a shallow dish and pour over the vodka. Cover and chill for at least 4 hours or overnight. Turn over once.

Next day, grate the beetroot with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Remove the salmon from the marinade and mix the grated beetroot into the juices. Return the salmon to the marinade and chill for another 6 hours.

Place the buckwheat flour, plain flour, yeast, sugar and salt in the mixer bowl. Separate the eggs. Mix the milk and egg yolks into the dry ingredients with the wire whisk on speed 4 until smooth. Cover and leave to rise at room temperature for 1 hour, or until doubled in volume.

Transfer the batter to another bowl. Clean and dry the mixer bowl and wire whisk thoroughly. Whisk the egg whites with the wire whisk on speed 8 until stiff, then fold them into the batter.

Heat a little melted butter in a large frying pan on a medium heat. Add 4 heaps of batter, about 1 ½ tablespoons per blini, to the frying pan. Cook the blinis for 45 seconds on one side, then flip them over carefully and cook for another 30 seconds. Remove the blinis from the frying pan and keep them warm in a low oven. Continue to cook the rest of the blinis, brushing the frying pan with melted butter each time.

Rinse the salmon and pat dry, then cut the salmon into 5 mm dice. Garnish each blini with a dollop of soured cream and arrange the salmon on top. Garnish with a little caviar or lumpfish roe.



ICED GUACAMOLE WITH CHERRY TOMATO SALSA


This savoury ice cream is a new way of serving guacamole, ideal for surprising your guests at a summer party. The heat of the chilli is countered by the coldness of the ice cream.

Serves 4-6
Prep: 30 minutes
Freeze: overnight



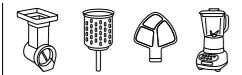
350 g ripe avocado flesh
1 red bird's-eye chilli
1 garlic clove
juice of 2 limes
grated zest of 1 lime
2 tbsp finely chopped coriander
½ tsp salt
1 tbsp sugar
200 ml double cream
ready-salted tortilla chips, to serve

Salsa:
4 spring onions
½ red onion
12 cherry tomatoes
1 tbsp olive oil
juice of ½ lime
1 tbsp finely chopped coriander
salt and freshly ground black pepper

Place the avocado flesh in the blender. Deseed the chilli and add to the blender, together with the garlic, lime juice and zest, coriander, salt, sugar and cream. Process at purée speed  until the mixture is well-blended but flecks of chilli and coriander are still visible. Place the mixture in the freeze bowl and churn with the dasher on speed 1 until almost firm. Spoon into a freezerproof container and freeze overnight.

The next day, place the ice cream in the refrigerator for 30 minutes before serving to soften. Meanwhile, chop the spring onions, red onion and cherry tomatoes. Mix with the olive oil, lime juice and coriander. Season to taste. Place the ice cream in cocktail glasses and spoon over the cherry tomato salsa. Serve with tortilla chips.





Serves 6-8
Prep: 25 minutes
Chill: 10 minutes
Freeze: 4 hours

2 cucumbers
1 tsp salt
1 tsp dried oregano
450 g Greek yoghurt
2 crushed garlic cloves
1 tbsp white wine vinegar
2 tbsp extra virgin olive oil
3 tbsp finely chopped mint
freshly ground black pepper


Cucumber granita (optional):
50 g sugar
200 ml water
1 tbsp finely chopped mint
1 kg cucumbers
1 tbsp lemon juice
a pinch of salt
pitta crisps, to serve

TZATZIKI WITH CUCUMBER GRANITA

This Greek dip is lovely on its own with bread or as part of a mezze platter with Taramasalata (see p46) and Aubergine caviar (see p48). For a more elegant presentation, serve it in glasses with cucumber granita and pitta crisps.

Shred the cucumbers into the mixer bowl with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Sprinkle with the salt and oregano, and leave to drain for 10 minutes. Pour off the excess liquid, then place the cucumber in a sieve and gently squeeze out any remaining liquid.

Return the cucumber to the mixer bowl and stir in the yoghurt with the flat beater on speed 2. Add the garlic, vinegar, olive oil and mint. Stir well and season to taste. Chill for 10 minutes, then serve.

Make the cucumber granita, if using. Put the sugar in a pan with the water. Slowly bring to the boil, stirring until the sugar has dissolved. Add the mint, then simmer on a low heat for 2 to 3 minutes. Peel and deseed the cucumbers, then process in the blender at liquefy speed . Sieve into a freezerproof container, then stir in the mint syrup, lemon juice and salt. Chill first, then freeze for 2 hours until the granita is firm around the edges.

Break up the ice crystals with a fork and stir them into the granita. Return to the freezer for 30 minutes and fork through again. Repeat this freezing and forking through until the granita is fluffy, then scrape onto the tzatziki. Serve with pitta crisps.




TARAMASALATA

Homemade taramasalata is so much tastier and more appealing than the bubblegum-pink shop-bought version. And it is a doddle to make too.

Serves 8
Prep: 15 minutes
Chill: 1 hour



50 g sliced white bread
4 tbsp warm water
200 g tarama (smoked cod's roe)
150 ml olive oil
juice of 1 lemon
finely chopped chives, to garnish (optional)
salt and freshly ground black pepper

Remove the crusts from the bread and tear the bread into pieces. Pour over the water and leave for 10 minutes. Place the bread in the blender and process briefly on mix speed . Add the tarama and blend again until a paste is formed.

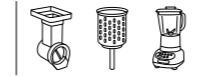
With the motor running, gradually add the olive oil and lemon juice until you obtain a smooth purée. Add a tablespoon or two of hot water if the taramasalata is too thick. Scrape into a bowl and season to taste; do not add too much salt. Cover and chill for 1 hour. Just before serving, give the taramasalata a quick stir and sprinkle over the chives, if desired. Serve with pitta bread.



AUBERGINE CAVIAR

This silky aubergine purée – also called melitzanosalata – is delicious served as part of a meze platter with Taramasalata (see p46) and Tzatziki (see p44).


Serves 8
Prep: 5 minutes
Cook: 1 hour



500 g aubergines
2 crushed garlic cloves
1 tsp ras el hanout (Moroccan spice mix)
2 tbsp olive oil
50 g shallots
½ tsp harissa
50 ml extra virgin olive oil
2 tbsp lemon juice
100 g peeled, deseeded and diced plum tomatoes
1 tbsp chopped coriander
salt and freshly ground black pepper

Preheat the oven to 200°C/gas mark 6. Halve the aubergines lengthways and score the flesh in a diamond pattern. Spread the garlic over the flesh, then sprinkle with the ras el hanout and 1 tablespoon of olive oil. Sandwich the aubergine halves together and wrap in aluminium foil. Bake for 45 minutes to 1 hour, or until the aubergines feel very soft to the touch.

Meanwhile, chop the shallots with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Heat the remaining olive oil in a pan and sauté the shallots for 5 to 10 minutes. Stir in the harissa and remove from the heat.

Unwrap the aubergines and scrape the flesh into the blender. Add the shallots and process on purée speed  until smooth. With the motor running, drizzle in the extra virgin olive oil until the purée is very smooth and silky. Add the lemon juice.

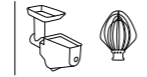
Spoon the aubergine caviar into a bowl and stir in the diced tomatoes and coriander. Season to taste and serve with toasted pitta bread.



FOAM OF HUMMUS

This recipe is a twenty-first century way of serving hummus and definitely worth a try. If you prefer the classic recipe, follow the instructions below.

Serves 6
Prep: 15 minutes



400 g tinned chickpeas
1 garlic clove
150 ml double cream
1 tbsp tahini (sesame seed paste)
20 g olive oil
½ tsp salt
¼ tsp paprika
½ tsp ground cumin

Drain the chickpeas but reserve their liquid. Rinse the chickpeas under cold running water, then purée with the garlic into the mixer bowl with the fruit and vegetable strainer on speed 4. Bring the cream to the boil with 50 ml of the reserved chickpea liquid. Mix this, as well as the tahini, olive oil, salt, paprika and cumin into the chickpea purée with the wire whisk on speed 4. Pour into a 500 ml siphon and screw on two N²O capsules. Shake well, then pipe into glasses and serve at once.

Hummus bi tahina: classic recipe

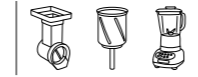
Drain the chickpeas, discarding their liquid, and rinse them under cold running water. Purée the chickpeas and garlic as above, adding the tahini, salt, paprika and cumin as well. Place the flat beater and omit the double cream but increase the olive oil to 100 ml. Mix for 1 minute on speed 4. Stir in the juice of 1 lemon and a handful of finely chopped coriander. Serve with toasted pitta bread.



ICED COURGETTE AND BASIL SOUP WITH LEMON OIL


An iced soup is very refreshing on a hot summer's day. Vary the vegetables and herbs; for example, try peas and mint or green asparagus and lemon thyme. If you like, you can add a few drops of Tabasco to spice things up.

Serves 4
Prep: 5 minutes
Cook: 20 minutes
Chill: overnight



2 courgettes
2 tbsp olive oil
1 bunch of basil
2 tbsp lemon olive oil, plus extra for drizzling
50 g toasted pine nuts
4 ice cubes
25 g salmon roe, to garnish
salt and freshly ground black pepper

Slice the courgettes with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Heat the olive oil in a large saucepan and sauté the courgettes for 5 minutes. Cover with water, bring to the boil and cook for 5 minutes until tender. Leave to cool for 15 minutes.

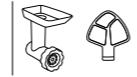
Pour the contents of the saucepan into the blender with the basil, lemon oil and pine nuts. Mix  until smooth; you may need to do this in batches. Season to taste and chill. Pour the soup into chilled bowls or glasses and drop an ice cube into each portion. Garnish with salmon roe and a drizzle of lemon oil.



GAZPACHO

*This classic cold soup is at its best when prepared with ripe summer vegetables.
Add as many garnishes as you like: chopped cucumber, olives, capers etc.*

Serves 4-6
Prep: 15 minutes
Chill: overnight

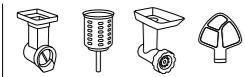


750 g ripe plum tomatoes
1 red pepper
1 red onion
½ cucumber
2 garlic cloves
100 ml tomato passata
a few drops of Tabasco
4 tbsp olive oil
2 tbsp balsamic vinegar
100 ml cold water
2 hard-boiled eggs
8 spring onions
12 gherkins
½ yellow pepper
100 g finely diced cooked ham
extra virgin olive oil, to serve
salt and freshly ground black pepper

Roughly chop the tomatoes, pepper, onion and cucumber. Purée the vegetables and garlic into the mixer bowl with the coarse grinding plate on the food grinder on speed 4. Add the passata, Tabasco, olive oil, balsamic vinegar and water. Mix thoroughly with the flat beater on speed 4. Season to taste. Refrigerate overnight for the soup to chill thoroughly and the flavours to develop.

The next day, finely chop the eggs, ham, spring onions, gherkins and yellow pepper. Pour the gazpacho into chilled bowls and drizzle some extra virgin olive oil into each bowl. Sprinkle the garnishes over the soup.





Serves 8
Prep: 20 minutes
Chill: 1-2 days
Cook: 2 hours

3 shallots
3 garlic cloves
125 g mushrooms
3 tbsp butter
450 g pork belly in one piece,
rind and bones removed
175 g pork fillet
175 g chicken livers
150 g pancetta, in one piece
2 tbsp finely chopped flat-leaf parsley
1 tbsp finely chopped sage
1 tbsp finely chopped thyme
2 tbsp finely chopped basil
2-3 tbsp Vecchia Romagna
(Italian brandy)
10-12 rindless back bacon rashers
Plum, pear and sultana chutney
(see p138), to serve
salt and freshly ground black pepper

RUSTIC PORK TERRINE **WITH MUSHROOMS AND FRESH HERBS**

Making your own terrine requires a little work but it is well worth the effort. Instead of the chutney, you could serve this flavoursome terrine with mostarda di frutta, fruit preserved in a mustard syrup.

Preheat the oven to 170°C/gas mark 3. Chop the shallots, garlic and mushrooms with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Melt the butter in a frying pan and sauté the shallots, garlic and mushrooms for 10 minutes on a high heat. Cool.

Mince the pork belly, pork fillet, chicken livers and pancetta into the mixer bowl with the fine grinding plate on the food grinder on speed 4. Change to the flat beater, then mix in the mushroom mixture, herbs and Vecchia Romagna on speed 2. Season to taste.

Line a 1-litre terrine dish with the bacon rashers, letting the ends hang over the sides. Spoon the meat mixture into the dish and press down firmly. Fold the bacon over the top and cover with either a lid or a double sheet of aluminium foil.

Place in a roasting tin half-filled with hot water and cook in the oven for 1 hour 45 minutes to 2 hours until the terrine shrinks away from the sides of the dish and a skewer inserted in the centre comes out clean.

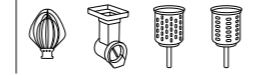
Remove the terrine from the roasting tin and cool for 1 hour. Remove the aluminium foil or lid, cover with clean foil and weigh down with several tins. Cool completely, then chill with the weights for 1 to 2 days. Return the terrine to room temperature before serving. Cut into slices and serve with the chutney. Eat within 2 to 3 days.



CELERIAC, APPLE AND PECAN RÉMOULADE

This crunchy salad is a great accompaniment to a grilled pork chop or flash-fried slices of smoked salmon.

Serves 6
Prep: 15 minutes



5 tbsp Wasabi mayo (see p18)
5 tbsp crème fraîche
1 tbsp lemon juice
600 g celeriac
2 red apples
2 tbsp finely chopped flat-leaf parsley
50 g chopped pecan nuts
salt and freshly ground white pepper

Place the wasabi mayo, crème fraîche and lemon juice in the mixer bowl and whisk together with the wire whisk on speed 6. Season to taste.

Peel the celeriac and cut into chunks. Grate the celeriac into the mixer bowl with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Toss the grated celeriac into the dressing immediately. Core and grate the apples into the bowl with the coarse shredding drum. Stir in the parsley and pecan nuts and serve.





Serves 6
Prep: 25 minutes
Marinate: overnight
Cook: 1 hour

1 onion
1 carrot
1 celery stalk
1 lemon
600 g veal loin, in one piece
1 bay leaf
2 cloves
½ l dry white wine, preferably Italian
1 tsp sea salt
½ l water

Dressing:
200 g drained tinned tuna
4 anchovy fillets
2 tbsp capers
2 egg yolks
juice of ½ lemon
250 ml olive oil
2 tbsp Crema Tartufata (white truffle cream)
a handful of caperberries, to garnish
freshly ground black pepper

TRUFFLED VITELLO TONNATO

For an even more luxurious version of this dish, you could replace the truffle cream with 15 g finely chopped fresh black truffle.

Slice the onion, carrot, celery and lemon into a large bowl with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Add the veal, bay leaf and cloves. Pour over the white wine, cover and chill overnight. Regularly turn the meat over while it is marinating.

The next day, put the contents of the bowl into a large pan. Add the salt and water. Bring to the boil, then reduce the heat and cover. Simmer for 45 minutes to 1 hour until the veal is cooked and tender. Leave to cool in the pan.

Make the dressing. Place the first 5 ingredients in the blender and process on mix speed ⤵ . Gradually pour in the olive oil on speed 6 until the dressing is thick and shiny. Add about 2 tablespoons of poaching liquid to thin the dressing. Finally, mix the Crema Tartufata into the dressing on stir speed ⤵ . Season with extra lemon juice, if you like.

Drain the veal from the stock and slice as thinly as possible. Arrange on serving dishes and spoon over the dressing. Garnish with a few caperberries and serve.



NEW POTATO SALAD WITH SALSA VERDE, ROAST BEETROOT AND SMOKED EEL

*Try this strongly-flavoured Italian sauce with grilled lamb, roast pork or steamed halibut.
The choice of whether you peel the potatoes or not is up to you.*


Serves 4
Prep: 15 minutes
Cook: 20 minutes



250 g small beetroot
2 tbsp olive oil
500 g new potatoes
200 g smoked eel
salt and freshly ground black pepper

Salsa verde:
1 garlic clove
2 tbsp capers
2 tbsp gherkins
3 anchovy fillets
½ tsp Dijon mustard
a handful of flat-leaf parsley
1 bunch of basil
1 bunch of mint
125 ml extra virgin olive oil
1 tbsp red wine vinegar

Preheat the oven to 200°C/gas mark 6. Peel the beetroot and cut into wedges. Toss with the olive oil, season and place in a roasting tin. Roast for 30 minutes until tender.

Prepare the salsa verde. Place the first 5 ingredients in the blender. Pick the leaves from the herbs and add to the blender. Process on stir speed  to a coarse purée. While the motor is running, drizzle in the olive oil until fully incorporated. Add the vinegar and season.

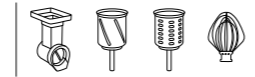
Cut the potatoes into same-size chunks, if necessary, and boil in salted water until tender to the bite. Drain and immediately mix in two thirds of the salsa verde. Mix the remaining salsa verde with the beetroot. Spoon onto plates and arrange the smoked eel on top.



RED CABBAGE, BEETROOT AND CRANBERRY SALAD

This salad tastes great the next day when the flavours have had a chance to develop. Serve with cold meats or cheese.

Serves 6
Prep: 20 minutes
Chill: overnight



½ small red cabbage
1 medium beetroot
1 small red onion
50 g walnuts
50 g dried cranberries

Dressing:

1 tbsp lemon juice
4 tbsp red wine vinegar
1 tbsp honey
4 tbsp walnut oil
6 tbsp olive oil
½ tsp caraway seeds
salt and freshly ground black pepper

Remove the outer leaves and central core of the red cabbage. Slice the cabbage into a colander with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Rinse well under cold running water until the water runs clear. Drain thoroughly, then place the red cabbage in a bowl.

Peel the beetroot and red onion. Grate both into the bowl containing the red cabbage with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Toast and roughly chop the walnuts. Add to the cabbage salad with the cranberries.

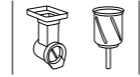
Make the dressing. Place all the ingredients in the mixer bowl and blend with the wire whisk on speed 4 until smooth. Pour over the cabbage salad, toss lightly and chill overnight before serving.



COURGETTE SALAD WITH MINT, RED CHILLI AND LEMON

Replace the mint with basil or marjoram, and the feta with ricotta for a variation on this fresh summer salad.

Serves 4
Prep: 5 minutes
Cook: 10 minutes
Marinate: 15 minutes



4 small courgettes
1 mild red chilli
1 garlic clove
2 tbsp olive oil
4 tbsp extra virgin olive oil
juice of ½ lemon
1 bunch of mint
100 g feta
salt and freshly ground black pepper

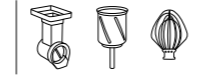
Slice the courgettes, chilli and garlic with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Brush the courgettes with olive oil and cook on a griddle pan until golden brown and just tender. Mix the extra virgin olive oil with the lemon juice, then finely chop the mint and stir into the vinaigrette. Add the sliced chilli and garlic, season to taste and pour the vinaigrette over the courgettes. Marinate for 15 minutes, then crumble over the feta and serve.



CHORIZO, SAFFRON AND PARSLEY TORTILLA

A tortilla is a thick Spanish omelette which is slowly cooked over a low heat. Usually made with only potatoes and onions, I have added chorizo, saffron and parsley. Not only do they add tons of flavour, they also make for a rainbow-coloured tortilla.

Serves 6-8
Prep: 15 minutes
Rest: 15 minutes
Cook: 15 minutes



150 g spicy chorizo sausage
600 g peeled potatoes
1 large onion
150 ml extra virgin olive oil
6 eggs
2 capsules powdered saffron
3 tbsp finely chopped flat-leaf parsley
salt and freshly ground black pepper

Peel and slice the chorizo into a bowl with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Slice the potatoes and onion as well. Heat 1 tablespoon of olive oil in a large deep frying pan and sauté the chorizo until golden brown. Remove from the pan with a slotted spoon and leave to drain on kitchen paper. Pour away the oil and wipe out the pan.

Heat 100 ml olive oil in the frying pan and sauté the potatoes and onions for 10 to 15 minutes until the vegetables are golden brown and tender. Remove from the heat and cool for 15 minutes.

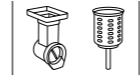
Beat the eggs, saffron and parsley in the mixer bowl with the wire whisk on speed 2. Stir in the chorizo, and potatoes and onions with their oil. Season to taste. Heat the remaining olive oil in the frying pan and pour in the egg mixture. Cook on a low heat for 10 minutes until the tortilla is almost cooked through. Carefully slide the tortilla onto a large plate and place a large lid on top. Invert the tortilla onto the lid and slide back into the pan. Cook for another 5 minutes, then cool to room temperature before serving.



ASIAN COLESLAW

This white cabbage salad is delicious with barbecued meats and fish. Alternatively, you could stir through some shredded poached chicken for a light lunch.

Serves 6
Prep: 15 minutes
Chill: overnight



500 g white cabbage
100 g carrots
75 g shallots
2 tbsp finely chopped coriander
2 tbsp finely chopped mint
50 g roasted salted peanuts
salt and freshly ground black pepper

Dressing:

50 g sugar
75 ml rice wine vinegar
juice of 1 lime
2 tbsp sweet chilli sauce
2 tbsp fish sauce
1 crushed garlic clove

Prepare the dressing first. Put the sugar and vinegar in a pan. Bring slowly to the boil, stirring until the sugar has dissolved. Remove from the heat and add the lime juice, chilli and fish sauces, and garlic.

Remove the outer leaves and hard inner core of the cabbage and cut the cabbage into wedges. Peel the carrots and halve the shallots. Shred the cabbage, carrots and shallots into the mixer bowl with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Pour over the dressing, season to taste and mix well. Cover and chill overnight. Stir the herbs into the coleslaw just before serving and sprinkle the roughly chopped peanuts on top.





Serves 4-6
Prep: 20 minutes + overnight soaking
if using dried beans
Cook: 40 minutes

400 g tinned borlotti beans,
or 200 g dried borlotti beans
2 carrots
1 small leek
2 small courgettes
1 onion
2 garlic cloves
4 tbsp olive oil
4 sprigs of rosemary
400 g tinned chopped tomatoes
4 tbsp tomato purée,
preferably of sun-dried tomatoes
1.5 l water
100 g spaghetti
freshly grated Parmesan cheese, to serve
salt and freshly ground black pepper

Gremolata:
2 garlic cloves
½ bunch of flat-leaf parsley
grated zest of 1 lemon

MINISTRONE WITH GREMOLATA

Served with some crusty bread or fragrant garlic bread, minestrone is a meal in itself. Replace the borlotti beans with cannellini beans, if you prefer.

If using dried beans, rinse them well and cover with plenty of cold water. Soak overnight. The next day, drain the beans well, then place them in a saucepan and cover with fresh water. Bring to the boil, then drain and cover again with cold water. Return to the boil and simmer for 15 minutes, then drain and reserve the beans. If using tinned beans, drain and rinse them well.

Slice the vegetables and garlic into the mixer bowl with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Heat the olive oil in a large saucepan, then add the vegetables and sauté for 5 minutes. Finely chop the rosemary, then add half to the saucepan and cook for another minute. Finally, add the tinned tomatoes and tomato purée, cover with the water and bring to the boil. Simmer for 20 minutes, or until the vegetables are al dente.

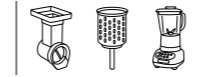
Break up the spaghetti into smallish pieces and add to the pan with the borlotti beans. Cook for another 5 to 10 minutes until the pasta is al dente. Stir in the remaining rosemary and remove the saucepan from the heat. Season to taste and leave for a few minutes. Meanwhile, make the gremolata. Finely chop the garlic and parsley, then mix in the lemon zest. Ladle the minestrone into bowls and sprinkle over the gremolata. Serve with Parmesan cheese.



PEA, MARJORAM AND MASCARPONE SOUP

Green pea soup is a classic spring soup. Replace the marjoram with basil and the mascarpone with ricotta for a lighter version of this soup.

Serves 6
Prep: 10 minutes
Cook: 25 minutes



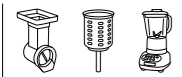
2 large shallots
2 garlic cloves
50 g butter
800 g frozen peas
1 l chicken or vegetable stock
125 g mascarpone
3 tbsp chopped marjoram
6 pancetta slices
3 slices of white bread
6 fat king scallops
1 tbsp olive oil
salt and freshly ground black pepper

Chop the shallots and garlic with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Heat half the butter in a large saucepan and sauté the shallots and garlic for 5 minutes until softened. Stir in the peas and cook for 1 minute.

Add the stock, bring to the boil and cook for 5 minutes until the peas are tender. Leave to cool for 10 minutes. Pour the contents of the saucepan into the blender with the mascarpone and marjoram. Liquefy until smooth; you may need to do this in batches. Season to taste and keep warm.

Heat the remaining butter in a frying pan and fry the pancetta until crisp, then drain on kitchen paper. Cut the crusts off the bread and cut the bread into 1 cm cubes. Fry the bread in the pancetta butter until golden brown. Slice each scallop horizontally into three thin slices. Heat the olive oil in a frying pan and sear the scallops for 10 to 15 seconds on each side. Pour the soup into bowls and sprinkle over the croûtons. Gently place the scallops on the soup and finish with the crispy pancetta.





Serves 4
Prep: 10 minutes
Cook: 1 hour

750 g pumpkin
4 tbsp olive oil
1 red onion
2 garlic cloves
½ tsp cracked cardamom pods
500 ml vegetable stock
grated zest of 1 orange
a handful of sage leaves
salt and freshly ground black pepper

Amaretti crumble:
40 g crunchy amaretti biscuits
50 g ground almonds
¼ tsp ground cinnamon
20 g butter


PUMPKIN SOUP WITH CRISPY SAGE LEAVES AND AMARETTI CRUMBLE

Pumpkin soup is a winter staple, comfort food at its best. Serve with a crispy crumble for added texture and fried sage leaves for a subtle infusion of flavour.

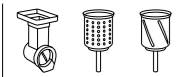
First prepare the amaretti crumble. Coarsely crush the amaretti biscuits and mix with the almonds and cinnamon. Melt the butter in a small pan and sauté the amaretti mixture until golden brown. Leave to cool.

Preheat the oven to 200°C/gas mark 6. Peel the pumpkin and scoop out the seeds. Cut into slices. Drizzle over 1 tablespoon of olive oil and roast in the oven for 30 to 40 minutes, or until the pumpkin is cooked through.

Chop the onion and garlic with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Heat 2 tablespoons of olive oil in a large saucepan and sauté the onion and garlic until softened. Cut the pumpkin flesh into cubes and add to the pan with the cardamom pods. Pour in the vegetable stock and gently simmer until the vegetables are tender.

Ladle the soup into the blender. Add the orange zest and mix on purée speed  until the soup is completely smooth. Season to taste and keep warm. Heat the last tablespoon of olive oil in a small pan and fry the sage leaves until crispy. Drain on kitchen paper. Ladle the soup into bowls and sprinkle the amaretti crumble on top. Decorate with a few crispy sage leaves and serve at once.





Serves 4
Prep: 10 minutes
Cook: 40 minutes

750 g onions
4 tbsp butter
2 tbsp flour
750 ml light beef stock
1 tbsp finely chopped thyme
salt and freshly ground black pepper

Herbed cheese toasts:
60 g Gruyère cheese
1 tbsp finely snipped chives
1 tbsp finely chopped flat-leaf parsley
1 tsp finely chopped garlic
1 tbsp finely chopped shallot
4 tbsp melted butter
4 thick baguette slices

FRENCH ONION SOUP WITH HERBED CHEESE TOASTS

This hearty winter soup is a French classic. For an interesting variation, use red onions and replace some of the stock with red wine. Flavour with rosemary instead of thyme.

Preheat the oven to 200°C/gas mark 6. Make the herbed cheese toasts first. Grate the cheese with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Set aside. Stir the herbs, garlic and shallot into the melted butter. Brush the baguette slices with the herb butter and bake for 5 to 10 minutes in the oven.

Slice the onions with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Melt the butter in a large saucepan and sauté the onions in a covered pan on a low heat for 25 minutes. Dust the onions with the flour and continue to cook until golden brown, stirring constantly. Add the beef stock, mix well and cook for 10 minutes. Season to taste.

Stir the thyme into the soup and pour the soup into heatproof bowls. Divide the cheese over the toasts and place these carefully on the soup. Place the soup bowls under a preheated grill until the cheese has melted. Serve immediately.




CAULIFLOWER AND STILTON SOUFFLÉ

Although soufflés tend to have a redoubtable reputation, they are not so difficult to make. Just whisk the egg whites until stiff and fold them into the batter quickly, otherwise you will knock the air out of them and the soufflé will not rise. Keep an eye on the soufflés as they are baking; do not go and answer the telephone !

Serves 6
Prep: 25 minutes
Cook: 25 minutes



butter and grated Parmesan cheese, for the ramekins
500 g cauliflower
25 g butter
25 g flour
150 ml milk
½ tsp Espelette pepper
25 g cream cheese
3 eggs
75 g Stilton (or Irish Cashel Blue)
2 egg whites
salt

Preheat the oven to 200°C/gas mark 6. Lightly butter 6 x 175 ml ramekins and dust them with grated Parmesan. Cut the cauliflower into florets and steam or cook for 8 to 10 minutes until tender. Leave to cool, then process in the blender on stir speed  to an almost smooth purée. Place in the mixer bowl.

Melt the butter in a small saucepan and stir in the flour. Cook over a gentle heat for 2 minutes, then gradually mix in the milk. Heat for another 2 minutes until the sauce thickens and coats the back of a spoon. Remove from the heat, then season with salt and the Espelette pepper. Add to the mixer bowl, with the cream cheese. Mix with the flat beater on speed 2.

Separate the eggs and beat the egg yolks into the cauliflower mixture on speed 4. Clean and dry the mixer bowl thoroughly, then whisk all the egg whites with the wire whisk on speed 8 until stiff. Carefully fold into the cauliflower mixture, adding the crumbled Stilton in the process. Spoon into the prepared ramekins. Bake the soufflés for 20 to 25 minutes until golden brown and well-risen. Serve at once.





Serves 4
Prep: 15 minutes
Chill: 30 minutes
Cook: 10 minutes


2 spring onions
2 tbsp chopped coriander
2 tbsp fish sauce
1 red bird's-eye chilli
2 lemongrass stalks
2.5 cm fresh ginger
1 large egg white
250 g fresh white crabmeat
1 beaten egg
3 tbsp dried breadcrumbs
3 tbsp desiccated coconut
sunflower oil, for frying
lime wedges, to serve

Salsa:
1 ripe but firm mango
2 plum tomatoes
150 g tinned sweetcorn
1 red onion
1 mild green chilli
juice of 2 limes
2 tbsp finely chopped coriander

CRAB CAKES WITH MANGO AND SWEETCORN SALSA

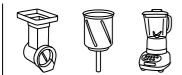
In many crab cake recipes, the crabmeat is often combined with white fish, prawns or potatoes. Here, only white crabmeat is used in combination with fragrant herbs and spices.

Make the salsa first. Peel and stone the mango, then cut into 5 mm dice. Deseed and cut the tomatoes in 5 mm dice. Drain the sweetcorn. Finely chop the red onion. Deseed and finely chop the chilli. Mix all the ingredients for the salsa, cover and chill.

Place the first 7 ingredients for the crab cakes in the blender and process on stir speed . Place the crabmeat, egg, breadcrumbs and coconut in the mixer bowl. Mix in the herb paste with the flat beater on speed 2. Chill for 30 minutes until firm.

Shape the crab mixture with wet hands into 8 medium-sized cakes (or 16 small ones). Heat 1 cm of sunflower oil in a heavy-based pan and cook the crab cakes for 2 minutes on each side (1 minute for the small ones) until golden brown and crispy. Serve immediately with the salsa and lime wedges.





Serves 4
Prep: 30 minutes
Chill: 30 minutes
Cook: 45 minutes

1 quantity Shortcrust pastry (see p22)
250 g carrots
300 ml carrot juice
300 ml water
150 ml double cream
1 egg
1 egg yolk
50 ml olive oil
150 g girolle mushrooms
salt and freshly ground black pepper

Vinaigrette:
75 g finely diced carrots
175 ml olive oil
1 sprig of sage
½ tsp salt
100 ml white balsamic vinegar
200 ml Sauternes wine
300 ml carrot juice
2 tsp finely chopped sage
1 tbsp toasted pine nuts

CARROT TARTLETS WITH SWEET AND SOUR CARROT VINAIGRETTE AND GIROLLE MUSHROOMS

These tartlets are ideal for a light lunch or as a sophisticated starter. Any vegetable purée would work well in the filling, but vary the herbs accordingly.

Roll out the shortcrust pastry and line 4 x 8 cm tartlet tins. Prick the pastry with a fork and chill for 30 minutes. Preheat the oven to 200°C/gas mark 6. Line the pastry with greaseproof paper and baking beans. Bake the tartlet cases blind for 15 minutes, then remove the paper and beans and bake for another 5 minutes. Reduce the oven temperature to 170°C/gas mark 3.

Slice the carrots with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Cook the carrots in the carrot juice and water until the carrots are tender and the liquid has all but evaporated. Purée the carrots in the blender, then add the cream and process again until smooth. Mix in the egg and egg yolk, then season to taste. Pour into the tartlet cases and bake for 15 to 20 minutes. Leave to cool for 10 minutes.

Sauté the girolle mushrooms in 50 ml olive oil. Season and keep warm. Make the vinaigrette. Sauté the diced carrots in 50 ml olive oil until softened, then add the sprig of sage, salt and balsamic vinegar. Reduce by half. Add the Sauternes and reduce by two thirds. Add the carrot juice and reduce by two thirds, as well. Stir in the remaining olive oil, the chopped sage and the pine nuts. Season to taste. Serve the carrot tartlets with the sautéed girolle mushrooms and lukewarm vinaigrette.



QUICHE LORRAINE

This famous tart from the Alsace-Lorraine region in France is traditionally made without adding cheese.

Serves 4-6
Prep: 10 minutes
Cook: 50 minutes

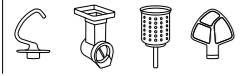


1 quantity Shortcrust pastry (see p22)
25 g butter
250 g diced smoked bacon
4 eggs
150 ml milk
150 ml double cream
a pinch of freshly grated nutmeg
2 tbsp snipped chives
salt and freshly ground black pepper

Preheat the oven to 200°C/gas mark 6. Roll out the pastry into a circle and line a greased 23 cm tart tin. Prick the base all over with a fork and line with greaseproof paper. Fill with baking beans and bake blind for 15 minutes. Afterwards, remove the paper and baking beans. Lower the oven temperature to 180°C/gas mark 4.

Make the filling. Melt the butter in a large frying pan and sauté the bacon until golden brown. Drain the bacon on kitchen paper, then scatter over the pastry. Mix the eggs, milk, cream, nutmeg and chives in the mixer bowl with the wire whisk on speed 4. Pour over the bacon and bake for 35 to 45 minutes until the top is golden brown and the filling has just set. Serve warm or at room temperature with green salad leaves.





Serves 10
Prep: 1 hour
Rest: 1 hour
Cook: 1 hour 20 minutes

500 g flour
1 tsp salt
2 tbsp olive oil
approx 300 ml water

Spinach filling:
1 kg fresh spinach
2 tbsp olive oil
1 small red onion
1 bunch of marjoram
75 g toasted pine nuts
1 large stale ciabatta roll
100 ml milk
75 g Parmesan cheese
8 eggs
500 g ricotta
6 tbsp olive oil
50 g butter
salt and freshly ground black pepper

TORTA PASQUALINA

This savoury Italian Easter tart from Liguria features eggs, a potent Easter symbol. For a quicker and easier version, you could replace the pastry with puff pastry or even filo pastry.

Sieve the flour and salt into the mixer bowl. Mix with the dough hook on speed 1, then slowly add the olive oil and water until you obtain a smooth dough. Continue kneading on speed 2 for 3 minutes until the dough is very smooth and elastic. Divide into 12 pieces, shape into balls and place on a floured tea towel. Cover with a damp tea towel and leave for 1 hour.

Prepare the filling. Remove the stalks from the spinach and wash thoroughly. Cook the spinach in 1 tablespoon of olive oil until just wilted. Drain thoroughly and squeeze out any excess liquid, then chop. Finely chop the onion and sauté in 1 tablespoon of olive oil. Mix into the spinach with the finely chopped marjoram and the pine nuts. Cut the crusts off the bread and tear the bread into pieces. Pour over the milk and leave to soak.

Grate the Parmesan cheese into a small bowl with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Break 2 eggs into the mixer bowl and mix with the flat beater on speed 4. Stir in 2 tablespoons of grated Parmesan. Squeeze out any excess moisture from the bread and mix into the eggs with the ricotta. Add the spinach on speed 4.

Preheat the oven to 200°C/gas mark 6. Grease a deep 20-22 cm springform tin. Roll out one of the dough balls on a lightly floured surface, stretching the dough by hand in all directions like strudel pastry. Arrange in the base of the tin, so that the pastry hangs over the sides. Brush with olive oil. Repeat with the next 5 balls of pastry, brushing each layer with olive oil.

Spoon the filling into the tin, smooth the top and brush with olive oil. Make 6 indentations in the filling. Place a little butter in each and crack an egg on top; take care not to break the yolks. Season, then sprinkle the remaining Parmesan on top.

Roll out the remaining balls of pastry and arrange on top, brushing each layer with olive oil. Place the remaining butter around the edges, then fold over the overhanging pastry. Brush with olive oil and carefully pierce two or three times, so the steam can escape. Bake for 1 hour 15 minutes until golden brown. Serve warm or at room temperature.





Makes 2 pizzas
Prep: 20 minutes
Rest: 1 hour
Cook: 20 minutes

15 g fresh yeast
250 ml lukewarm water
a pinch of sugar
1 tbsp olive oil
400 g white bread flour
½ tsp salt

Topping:
1 small courgette
1 yellow pepper
125 g mushrooms
3 tbsp olive oil
1 jar artichokes in olive oil
½ quantity Tomato sauce (see p20),
or 400 g tinned chopped tomatoes
1 tsp dried oregano
a handful of black olives
250 g smoked mozzarella
small basil leaves, to garnish
salt and freshly ground black pepper

PIZZA RUSTICA

You can add as many ingredients as you like to this pizza; try chorizo sausage, anchovy fillets, capers, cooked ham, sun-dried tomatoes, hard-boiled eggs etc.

Crumble the yeast into a measuring jug and add the water, sugar and olive oil. Stir until the yeast has dissolved and leave for 10 minutes until the mixture starts to foam. Place the flour and salt in the mixer bowl. Mix together with the flat beater on speed 2.

Change to the dough hook and gradually add the yeast mixture on speed 2. Knead for 1 minute until the dough forms a ball. Cover with a damp tea towel and leave to rise for 1 hour, or until doubled in volume.

Prepare the topping. Dice the courgette, slice the pepper thinly and chop the mushrooms. Heat the olive oil in a large frying pan and sauté the vegetables on a high heat until al dente. Drain the artichokes. Add to the vegetables and season to taste. Leave to cool.

Preheat the oven to 200°C/gas mark 6. Knock back the dough, then knead briefly on speed 2. Divide the dough into two pieces and roll each one out into a thin circle. Grease two pizza pans and place the dough in the pans. Make a slightly thicker rim around the edge of the dough.

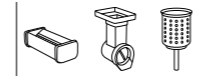
Spread the tomato sauce or chopped tomatoes over the dough, then top with the vegetables. Sprinkle over the oregano and olives, then finish with the diced mozzarella. Bake for 15 to 20 minutes until the dough is cooked and the cheese is golden brown and bubbling. Garnish with basil leaves and serve at once.



LINGUINE ALLA BOTTARGA

Bottarga is cured, dried and pressed fish roe, usually of grey mullet or tuna. It is very flavourful and salty, so this dish needs little more than a squeeze of lemon and some fiery chilli to liven it up.

Serves 4
Prep: 20 minutes
Dry: 30 minutes
Cook: 10 minutes



1 quantity Pasta dough (see p21), rolled out to setting 5 thickness
40 g bottarga
120 ml extra virgin olive oil
¼ tsp chilli flakes
1 tbsp finely chopped flat-leaf parsley
2 tbsp lemon juice

Attach the spaghetti cutter to the mixer and feed the sheets of pasta through on speed 2, catching the strands of pasta in one hand as they come through. Lay the strands in a single layer on a clean tea towel or hang them over a pasta drying rack. Leave to dry for 30 minutes, then use. Or coat lightly in flour and store in an airtight tin.

Grate the bottarga with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4 and set aside. Heat the olive oil in a heavy-based pan and gently cook the chilli flakes for 1 minute. Remove from the heat and stir in the parsley.

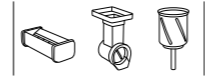
Cook the linguine in plenty of lightly salted boiling water until al dente. Drain, then add to the pan with the flavoured oil. Add the bottarga, and toss until each strand of pasta is coated with oil and bottarga. Stir in the lemon juice and serve immediately.



TAGLIATELLE WITH CRAB, LEMON AND FRESH HERBS

The mild flavour of fresh pasta is a perfect foil for the spicy and herby flavours of the crab. Remember, pasta and risotto with seafood are never served with cheese.

Serves 4
Prep: 20 minutes
Dry: 30 minutes
Cook: 15 minutes



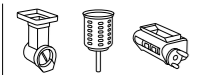
1 quantity Pasta dough (see p21), flavoured with 1 tbsp Espelette pepper and rolled out to setting 6 thickness
125 ml olive oil
2 garlic cloves
2 mild red chillies
300 g fresh white crabmeat
2 tbsp finely chopped flat-leaf parsley
1 tbsp finely chopped tarragon
2 tbsp finely chopped dill
1 tbsp finely chopped mint
1 tbsp finely chopped chives
juice of 1-2 lemons
salt and freshly ground black pepper

Attach the tagliatelle cutter to the mixer and feed the sheets of pasta through on speed 2, catching the strands of pasta in one hand as they come through. Lay the strands in a single layer on a clean tea towel or hang them over a pasta drying rack. Leave to dry, then use. Or coat lightly in flour and store in an airtight tin.

Heat the olive oil in a heavy-based pan. Slice the garlic and chillies with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Sauté the garlic and chillies for 5 minutes until lightly coloured. Remove from the heat and leave to infuse for 10 minutes. Stir in the crabmeat, herbs and lemon juice to taste. Season.

Cook the tagliatelle in plenty of salted boiling water until al dente. Drain but leave a tablespoon or two of the cooking water in the pan. Add the tagliatelle and crab sauce, then toss until every strand of pasta is coated with the sauce. Serve immediately.





Serves 4
Prep: 45 minutes
Rest: 30 minutes
Cook: 15 minutes

100 g shallots
1 bunch of spring onions
2 garlic cloves
50 g butter
a handful of flat-leaf parsley
200 g chestnut mushrooms
200 g shiitake mushrooms
200 g oyster mushrooms
100 ml Noilly Prat
1 quantity Pasta dough (see p21),
flavoured with 10 g finely ground dried
porcini and rolled out to setting 8
thickness
125 g butter
1 bunch of sage
freshly grated Parmesan cheese, to serve
salt and freshly ground black pepper

FOUR MUSHROOM RAVIOLI WITH SAGE BUTTER

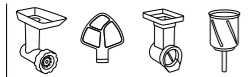
When making ravioli, experiment with different fillings. These are made with dried porcini pasta and have three kinds of mushroom in the filling for a truly autumnal flavour.

Finely chop the shallots, spring onions and garlic with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Melt the butter in a large frying pan and sauté the vegetables for 5 minutes until softened. Chop the mushrooms with the coarse shredding drum. Add to the pan and cook on a high heat until the mushrooms have coloured and their juices have evaporated. Deglaze with the Noilly Prat, cook down and leave to cool. Finely chop the parsley and mix into the mushroom mixture. Season to taste.

Lay the pasta sheets on a floured surface. Stamp out rounds with a 5 cm plain or fluted cutter. Fill a piping bag fitted with a large plain nozzle with the mushroom mixture and pipe teaspoonfuls of filling on half of the pasta rounds. Or use a teaspoon to place the filling on the pasta rounds. Moisten the edges of the remaining pasta rounds and place on top to encase the filling. Pinch the edges of the pasta firmly together but make sure that no air is trapped within the ravioli, otherwise they will burst open during cooking. Sprinkle the ravioli with flour and leave to rest for 30 minutes.

Cook the ravioli in plenty of salted simmering water for 3 to 4 minutes or until al dente. Meanwhile, melt the butter over a medium heat. Pick the leaves from the sage. Add to the butter and cook until crispy. Drain the ravioli well and carefully coat in the sage butter. Serve at once with freshly grated Parmesan cheese.





Serves 4-6
Prep: 40 minutes
Rest: 30 minutes
Cook: 10 minutes

100 g smoked salmon
150 g gravlax (Swedish dill-cured salmon)
200 g cream cheese
¼ tsp cayenne pepper
grated zest of 1 lemon
2 tbsp finely chopped dill
1 egg
1 quantity Pasta dough (see p21),
flavoured with 1 tbsp wholegrain mustard
and rolled out to setting 7 thickness
2 leeks
50 g butter
100 ml Noilly Prat
250 ml crème fraîche
1 tbsp wholegrain mustard
salt and freshly ground black pepper

MUSTARD TORTELLINI WITH SMOKED SALMON AND LEEK CREAM

With tortellini, just like ravioli, the choice of ingredients is up to you. Just make sure that you choose a really flavoursome filling.

Grind the smoked salmon and gravlax into the mixer bowl with the fine grinding plate on the food grinder on speed 4. Change to the flat beater and mix in the cream cheese, cayenne pepper, lemon zest, half the dill and the egg on speed 2. Season to taste.

Lay the pasta sheets on a floured surface and cut out 6-7 cm squares. Put the salmon filling in a piping bag fitted with a large plain nozzle and pipe teaspoonfuls of filling in the centre of the pasta squares. Or use a teaspoon to place the filling on the pasta squares. Moisten the edges of the pasta with a little water and fold over to encase the filling and create triangles. Then curve the edges around the filling and pinch them together to form a little mitres (hats). Dust the tortellini with flour and leave to dry for 30 minutes.

Meanwhile, slice the leeks with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Melt the butter in a saucepan and sauté the leeks for 5 minutes until softened. Add the Noilly Prat and reduce by half. Add the crème fraîche and reduce until thickened. Remove from the heat, stir in the mustard and remaining dill. Season to taste and keep warm.

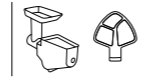
Cook the tortellini in plenty of salted simmering water for 3 to 4 minutes until al dente. Drain the tortellini, then return them to the pan. Gently fold in the leek cream and serve at once. Garnish with a sprinkling of cayenne pepper.



PUMPKIN GNOCCHI WITH ROCKET AND GOAT'S CHEESE PESTO

These gnocchi are made with pumpkin instead of potatoes and have quite a mild flavour. Rocket pesto is a great accompaniment but other types of herb pesto would work just as well.

Serves 4
Prep: 45 minutes
Chill: overnight
Cook: 10 minutes



750 g pumpkin
2 tbsp butter
175 g flour
1 egg yolk
1 quantity Rocket and goat's cheese pesto (see p19)
melted butter and Parmesan shavings, to serve
salt and freshly ground black pepper

Peel the pumpkin and cut into chunks. Roast the pumpkin for 30 minutes in the oven at 200°C/gas mark 6, then purée with the fruit and vegetable strainer on speed 4. Place the pumpkin purée in a pan with the butter and cook on a high heat until the pumpkin has dried out. Return to the mixer bowl and add the flour and egg yolk. Season to taste, then mix with the flat beater on speed 2 to a soft dough. Chill overnight.

The next day, turn out the dough onto a heavily floured surface and roll out into long sausages about 1.5 cm in diameter. Cut into 2 cm pieces and lightly press down with a fork on the gnocchi to make the characteristic pattern.

Bring a large pan of salted water to the boil and cook the gnocchi in batches. Drain the gnocchi well and keep them warm while you cook the remainder. When all the gnocchi are cooked, toss them first in melted butter and then fold in the pesto. Serve at once with Parmesan shavings.





Serves 4-6
Prep: 30 minutes
Cook: 35 minutes

600 g fresh spinach
75 g shallots
100 g walnuts
40 g butter
2 tbsp brandy
400 g ricotta
2 eggs
75 ml double cream
a pinch of freshly grated nutmeg
100 g Pecorino Romano cheese
75 g Parmesan cheese
½ quantity Pasta dough (see p21),
rolled out to setting 7 thickness
1 quantity Tomato sauce (see p20)
salt and freshly ground black pepper

SPINACH, RICOTTA AND WALNUT CANNELLONI

Spinach and ricotta is a classic combo for vegetarian pasta dishes. Here, it is livened up with the addition of crunchy walnuts and salty cheese.

Wash the spinach and discard any tough stalks. Blanch the spinach briefly in salted boiling water, then plunge immediately into iced water and squeeze out all the excess liquid. Chop the spinach finely.

Chop the shallots and walnuts with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Melt the butter in a large frying pan and sauté the shallots and walnuts for 5 minutes until golden brown. Deglaze with the brandy and stir in the spinach. Place the contents of the pan in the mixer bowl. Mix the ricotta, eggs, cream and nutmeg into the spinach mixture with the flat beater on speed 2. Season to taste. Grate the Parmesan and Pecorino with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Fold two thirds of the cheese into the spinach mixture.

Preheat the oven to 200°C/gas mark 6. Lay the pasta sheets on a floured surface and cut into rectangles of 15 cm x 7 cm; you need approximately 12 pasta sheets. Cook the pasta sheets in batches for 30 seconds at a time in plenty of salted boiling water. Afterwards, refresh the pasta in cold water with a little olive oil and drain on clean tea towels. Cover to prevent the pasta drying out.

Place about 2 tablespoons of spinach filling at one long end of a pasta sheet. Moisten the edges and roll up to enclose the filling. Place the roll, seam-side down, in a greased ovenproof dish. Repeat with the remaining filling and pasta sheets. Pour over the tomato sauce, then sprinkle with the remaining cheese. Bake for 25 minutes until golden brown and bubbling.





Serves 4
Prep: 30 minutes
Cook: 30 minutes

1 kg asparagus, preferably white but green will do
12 spring onions
25 g butter
100 ml champagne
2 x 600 g lobsters, freshly boiled
3 tbsp crème fraîche
3 tbsp vegetable oil
100 g celery
50 g carrot
800 ml lobster stock
400 ml double cream
50 g melted butter
½ quantity Pasta dough (see p21), flavoured with 3 capsules powdered saffron and rolled out to setting 7 thickness
2 tbsp finely chopped tarragon
sea salt and freshly ground black pepper

LOBSTER AND ASPARAGUS CANNELLONI

Cannelloni is often stuffed with a meat or vegetable filling but seafood will do just as well, particularly lobster and crab.

Peel the asparagus, then slice into small rounds with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Chop the spring onions. Sauté the asparagus and spring onions in the butter until softened. Add the champagne and cook on a high heat for 5 minutes until the asparagus is tender and the liquid has reduced down. Leave to cool. Crack the lobster shells and remove the meat. Cut the lobster meat into 1 cm dice and mix with the asparagus. Fold in the crème fraîche and season to taste.

Heat the oil in a large pan and sauté the lobster shells on a high heat. Chop the celery and carrot with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4, then add to the pan and cook for 5 minutes until softened. Add the lobster stock and cream and reduce by half. Sieve the sauce.

Preheat the oven to 200°C/gas mark 6. Lay the pasta sheets on a floured surface and cut into rectangles of 12 cm x 6 cm. Cook the pasta sheets in batches for 30 seconds at a time in plenty of salted boiling water. Afterwards, refresh the pasta in cold water with a little olive oil and drain on clean tea towels. Cover to prevent the pasta drying out.

Place about 2 tablespoons of lobster filling at one end of a pasta sheet. Moisten the edges and roll up to enclose the filling. Place the cannelloni, seam-side down, in a greased ovenproof dish. Repeat with the remaining filling and pasta sheets. Pour over the melted butter and bake for 20 minutes, basting regularly with the butter.

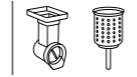
Meanwhile, gently heat the lobster sauce and stir in the tarragon. Serve the cannelloni as they are or slice them into rounds and serve them cut-side up. Spoon the sauce over the cannelloni.



LASAGNE ALLA BOLOGNESE

This classic lasagne is quick to assemble if you prepare the different components beforehand. You could easily turn this dish into cannelloni alla bolognese, as well.

Serves 4-6
Prep: 30 minutes
Cook: 35 minutes



½ quantity Pasta dough (see p21), rolled out to setting 6 thickness
50 g Parmesan cheese
1 quantity Béchamel sauce (see p19)
2 tbsp finely chopped rosemary
1 quantity Ragù (see p20)
salt and freshly ground black pepper

Preheat the oven to 200°C/gas mark 6. Lay the pasta sheets on a floured surface and cut into rectangles of 15 cm x 7 cm; you need approximately 12 pasta sheets. Cook the pasta sheets in batches for 30 seconds at a time in plenty of salted boiling water. Afterwards, refresh the pasta in cold water with a little olive oil and drain on clean tea towels. Cover to prevent the pasta drying out.

Grate the Parmesan cheese with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Stir half the Parmesan cheese into the béchamel sauce. Stir the rosemary into the ragù.

Place a layer of pasta sheets in the base of a greased ovenproof dish. Spoon over half the ragù, a third of the béchamel sauce and cover with a layer of pasta sheets. Repeat these layers and finish with the remaining béchamel sauce and Parmesan cheese. Bake for 20 to 25 minutes until golden brown and bubbling.





Serves 4-6
Prep: 30 minutes
Cook: 20 minutes

1 quantity Pasta dough (see p21),
prepared with 4 tbsp Pesto (see p19)
instead of 1 egg
and rolled out to setting 7 thickness
2 small courgettes
1 red pepper
1 yellow pepper
1 fennel bulb
250 g cherry tomatoes
4 tbsp olive oil
25 g Parmesan cheese
1 bunch of marjoram or basil
2 tbsp extra virgin olive oil
250 g ricotta
extra virgin olive oil, for drizzling
salt and freshly ground black pepper

OPEN LASAGNE WITH ROASTED VEGETABLES AND HERBED RICOTTA

Replacing the cooked tomato sauce with cherry tomatoes and not cooking the lasagne in the oven makes for a lighter dish, ideal for summer.

Preheat the oven to 220°C/gas mark 7. Lay the pasta sheets on a floured surface and cut into rectangles of 12 cm x 10 cm. Cook the pasta sheets in batches for 30 seconds at a time in plenty of salted boiling water. Afterwards, refresh the pasta in cold water with a little olive oil and drain on clean tea towels. Cover to prevent the pasta drying out and keep warm.

Slice the courgettes, peppers and fennel with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Place the vegetables in a roasting tray and pour over the olive oil. Roast the vegetables for 15 minutes until they begin to soften. Add the cherry tomatoes and roast for another 5 minutes. Remove from the oven.

Grate the Parmesan cheese with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Roughly chop the marjoram or basil. Mix the Parmesan, marjoram or basil and extra virgin olive oil into the ricotta cheese. Season to taste.

Place a sheet of pasta on each plate and top with roasted vegetables. Dot with some of the ricotta mixture and cover with another pasta sheet. Repeat these layers and drizzle some extra virgin olive oil over the top. Serve at once.





Serves 6-8
Prep: 50 minutes
Rest: 2 hours
Cook: 1 hour 5 minutes

1 x 2 kg whole salmon, scaled and gutted
1 onion
1 lemon
2 celery stalks
½ fennel bulb
a handful of parsley stalks
2 bay leaves
400 ml champagne
750 ml water

Pickled cucumber:
3 large shallots
3 large cucumbers
50 g fine sea salt
500 g sugar
500 ml white wine vinegar
1 tbsp yellow mustard seeds
1 tsp coriander seeds
10 black peppercorns
2 bay leaves

CHAMPAGNE-POACHED SALMON WITH PICKLED CUCUMBER

A whole poached salmon is a great party dish for a summery occasion. Serve with homemade lemon mayonnaise or aioli.

First make the pickled cucumber. Slice the shallots and cucumbers with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Layer the vegetables in a colander and sprinkle salt on each layer. Place a plate on top and weigh down with a few tins. Leave for 2 hours, then squeeze out as much liquid as possible.

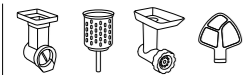
In a large saucepan bring the sugar and white wine vinegar to the boil with the spices and bay leaves. Stir until the sugar has dissolved. Add the drained vegetables and simmer, uncovered, for 1 minute. Remove from the heat, drain the vegetables and reserve the liquid. Spoon the vegetables into hot sterilized jars. Bring the liquid back to the boil and reduce for 15 minutes, then pour onto the vegetables. Leave to cool completely, then seal the jars.

Lightly rinse the salmon and pat dry with kitchen paper. Leave the skin on: this will help keep the fish intact as it is cooking. Slice the onion, lemon, celery and fennel with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Place in a fish kettle or large saucepan with the parsley stalks, bay leaves and champagne. Pour in the water and bring to the boil. Reduce the heat and simmer for 10 minutes.

Place the salmon on the vegetables, bring back to the boil and simmer the salmon for 10 minutes per 450 g weight. Afterwards, remove the fish kettle or pan from the heat but leave the salmon to cool in its own liquor.

When cold, remove the salmon from the fish kettle or pan and carefully peel off the skin, discarding the eyes and gills in the process. Snip the backbone at the head and tail with scissors, then carefully ease the flesh away from the bone. Serve with the pickled cucumber.





Serves 4
Prep: 10 minutes
Marinate: 15 minutes
Chill: 1 hour
Cook: 5 minutes

1 small red onion
2 garlic cloves
1 tsp ground cumin
1 tsp paprika
2 capsules powdered saffron
¼ tsp cayenne pepper
4 tbsp lemon juice
6 tbsp olive oil
1 bunch of coriander
½ bunch of flat-leaf parsley
600-700 g fresh tuna
salt and freshly ground black pepper

Preserved lemon couscous:
200 g couscous
75 g raisins
250 ml hot chicken stock
75 g shelled pistachio nuts
1 preserved lemon (available from Moroccan grocers)
4 tbsp extra virgin olive oil
a squeeze of lemon juice
a handful of coriander

CHERMOULA TUNA BURGERS WITH PRESERVED LEMON COUSCOUS

Chermoula is a Moroccan herb paste which can be used as a marinade, a dressing for salads or couscous, or to flavour these tuna burgers. Be careful not to overcook the burgers or the tuna will dry out and the chermoula will lose its fragrance.

First make the chermoula. Grate the onion and garlic into the mixer bowl with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Stir in the spices, lemon juice and 3 tablespoons of olive oil. Leave for 15 minutes.

Make the preserved lemon couscous. Put the couscous and raisins in a bowl and pour over the hot stock. Cover and leave for 15 minutes, or until the couscous and raisins have absorbed the stock. Fluff up the couscous with a fork. Roughly chop the pistachios and preserved lemon peel (discard the flesh). Stir into the couscous with the extra virgin olive oil and season with lemon juice. Finely chop the coriander and fold into the couscous. Season to taste.

Grind the tuna into the mixer bowl with the coarse grinding plate on the food grinder on speed 4. Add three quarters of the chermoula. Change to the flat beater and mix on speed 2 until the tuna and chermoula are well-blended. Season to taste. Finely chop the coriander and parsley. Mix into the tuna on speed 1. Shape the tuna mixture into 4 burgers, cover and chill for 1 hour. Bring back to room temperature before cooking.

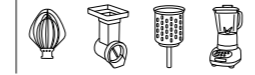
Heat the remaining olive oil in a non-stick pan and fry the tuna burgers on a high heat for 1 to 2 minutes on each side; they should be golden brown on the outside but rare to medium rare in the middle. Serve at once with the couscous and the remaining chermoula.



FISH 'N' CHIPS WITH MINTED PEA PURÉE

This is my version of Great Britain's national dish. I prefer frites instead of the traditional chunky chips and serve the dish with a minted pea purée.

Serves 4
Prep: 10 minutes
Cook: 35 minutes




100 g flour
100 g cornflour
½ tsp salt
200-300 ml ice-cold lager
600 g white fish fillets, eg sole, brill or plaice
sunflower oil, for deep frying
1 quantity of Frites (see p128), to serve
sea salt flakes and white balsamic vinegar, for sprinkling

Pea purée:
2 shallots
25 g butter
300 g frozen peas
½ bunch of mint
a good pinch of sugar
150 ml dry white wine
150 ml double cream
salt and freshly ground black pepper

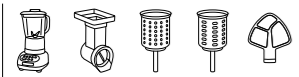
Sieve the flour, cornflour and salt into the mixer bowl. Slowly whisk in enough lager with the wire whisk on speed 4 to make a smooth batter. Cover and chill.

Finely chop the shallots with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4 and sauté them in the butter until softened. Stir in the peas, half the mint leaves and the sugar. Season to taste, then add the white wine and cover the pan. Gently cook for 30 minutes until the peas are tender.

Uncover the pan, pour in the cream and cook over a medium to high heat until most of the cream has reduced down. Remove from the heat and pour into the blender. Process on purée speed  until smooth. Add the remaining mint and blend again until flecks of mint are still visible in the pea purée. Keep warm.

Heat the sunflower oil in a deep fryer to 180°C. Slice the fish into 8 pieces and dip each into the batter until the fish is well-coated. Fry in two batches for 2 to 3 minutes until crispy and golden brown. Remove with a slotted spoon and drain on kitchen paper before sprinkling with sea salt and white balsamic vinegar. Serve with the pea purée and frites.





Serves 4
Prep: 10 minutes
Marinate: 1 hour
Cook: 10 minutes


1 ½ tbsp coriander seeds
1 tbsp cumin seeds
1 tbsp paprika
1 red bird's-eye chilli
2 large garlic cloves
5 cm fresh ginger
2 tbsp lemon juice
1 tsp garam masala (Indian spice mix)
¼ tsp turmeric
200 ml natural yoghurt
4 x 175 g skinless salmon fillets
1 tbsp groundnut oil
lime wedges, to serve
salt and freshly ground black pepper

Salad:
75 g fresh coconut
¼ cucumber
1 mild green chilli
½ tsp salt
2 tbsp finely chopped mint
2 tbsp raisins
2 tbsp sunflower oil
1 tsp black mustard seeds

TANDOORI SALMON WITH FRESH COCONUT, CUCUMBER AND MINT SALAD

The salmon improves in flavour if it is left to marinate for several hours or even overnight. The marinade also works well with chicken and seafood. The salad can be prepared with different vegetables or fruits, such as raw tomatoes, carrots, mango or even dried dates.

Toast the coriander and cumin seeds in a dry frying pan until they start to release their aroma. Remove from the pan and cool, then grind to a fine powder with a pestle and mortar or in a coffee mill.

Mix with the next 8 ingredients in the blender on stir speed , then season. Rinse the salmon and pat dry with kitchen paper. Place in a shallow dish and pour over the marinade, massaging it into the fish with your hands. Cover and marinate for at least 1 hour. Baste the salmon occasionally with the marinade.

Make the salad. Grate the coconut into the mixer bowl with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Deseed the cucumber, then grate with the coarse shredding drum. Deseed and finely chop the chilli. Add to the mixer bowl with the salt, mint and raisins. Mix with the flat beater on speed 1 until combined. Heat the oil in a small saucepan and fry the mustard seeds until they start to pop. Pour into the salad and mix again on speed 2.

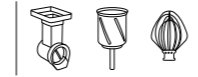
Preheat the oven to 240°C/gas mark 8. Bake the salmon for 8 to 10 minutes or until just cooked. Serve with the salad, lime wedges and boiled rice.



SEARED SEA BASS WITH BLOOD ORANGE HOLLANDAISE

Hollandaise is, in fact, a hot mayonnaise which is traditionally flavoured with lemon juice. But any citrus fruit will do, such as pink grapefruit or lime.

Serves 4-6
Prep: 5 minutes
Cook: 20 minutes



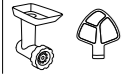
1 shallot
100 ml freshly squeezed blood orange juice
1 tsp honey (optional)
4 egg yolks
250 g warm melted butter, preferably clarified
a squeeze of lemon juice
4-6 x 150 g sea bass fillets with the skin on
1 tbsp olive oil
1 tbsp butter
salt and freshly ground white pepper

Slice the shallot with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Place in a small saucepan with the blood orange juice and honey if using, bring to the boil and reduce by half. Strain into the mixer bowl.

Add the egg yolks and whisk with the wire whisk on speed 8 until frothy. Add the melted butter to the mixer bowl as the motor is running: drop by drop at first, then in a slow drizzle as the hollandaise begins to thicken. Season with salt and pepper, and a squeeze of lemon juice. Cover to keep warm.

Season the sea bass fillets on the flesh side only. Heat the olive oil and butter in a non-stick frying pan, then fry the sea bass skin-side down on a high heat until just cooked. Turn over and cook for 15 seconds on the flesh side. Place the sea bass skin-side up on warm plates, season to taste and spoon the hollandaise over and around the fish. Serve with steamed green asparagus or grilled fennel.





Serves 6
Prep: 30 minutes
Soak: 30 minutes
Chill: 20 minutes
Cook: 20 minutes

3 slices of stale white bread
150 ml milk
500 g lean beef
500 g pork
1 red onion
1 large egg
1 ½ tsp ground allspice
2 tbsp sunflower oil
60 g butter
1-2 tbsp flour
400 ml chicken stock
200 g soured cream
grated zest of 1 lemon
1-2 tbsp horseradish cream
salt and freshly ground black pepper

Cranberry compote:
500 g cranberries (or lingonberries)
1 finely chopped red onion
grated zest and juice of 1 lemon
125 ml water
200 g sugar

FINNISH MEATBALLS WITH HORSERADISH CREAM AND CRANBERRY COMPOTE

These meatballs are flavoured with a popular Finnish spice called allspice. Its aroma is reminiscent of cloves, nutmeg, cinnamon and black pepper. If you cannot find it, you can replace it with mixed spice.

First make the cranberry compote. Put the cranberries in a pan with the onion, lemon zest and juice, and the water. Bring to the boil, then simmer for 15 minutes until the compote has thickened. Add the sugar and stir until dissolved, then remove from the heat and leave to cool to room temperature.

Remove the crusts from the bread and soak the bread in the milk for 30 minutes until the bread has absorbed all the milk. Mince the beef, pork and onion into the mixer bowl with the fine grinding plate on the food grinder on speed 4. Add the egg, allspice and soaked bread. Change to the flat beater, then mix on speed 4 until well-blended. Season to taste, then chill for 20 minutes.

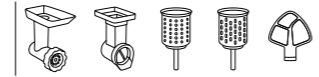
Shape the meat mixture into balls the size of walnuts. Heat the oil and 40 g butter in a large frying pan and fry the meatballs in batches until golden brown and cooked through. Keep warm. When all the meatballs are cooked, pour away most of the fat. Add the remaining butter to the frying pan and stir in the flour. Cook for 2 minutes until the roux is golden, then stir in the stock until you obtain a smooth sauce. Add the soured cream, lemon zest and horseradish sauce to taste and mix well. Return the meatballs to the pan and coat them in the sauce. Serve with the cranberry compote and some boiled rice.



POLPETTE WITH MASCARPONE TOMATO SAUCE

These Italian meatballs are spiced up with fennel seeds and lemon but why not try cinnamon and basil or rosemary and orange? You could leave out the mascarpone and serve the meatballs with fontina, taleggio or, less authentically, feta cheese.

Serves 4
Prep: 20 minutes
Chill: 20 minutes
Cook: 30 minutes



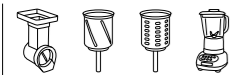
50 g stale white bread
4 tbsp milk
400 g lean beef
50 g Parmesan cheese
½ small red onion
1 garlic clove
3 tbsp olive oil
1 tsp fennel seeds
grated zest of 1 lemon
1 egg
½ quantity of Tomato sauce (see p20), flavoured with 2 tbsp finely chopped basil
125 g mascarpone
salt and freshly ground black pepper

Remove the crusts from the bread and sprinkle the milk over the bread. Soak for 10 minutes until the bread has absorbed all the milk. Place in the mixer bowl. Mince the beef into the mixer bowl with the fine grinding plate on the food grinder on speed 4.

Grate the Parmesan cheese with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Chop the onion and garlic with the medium shredding drum. Heat 1 tablespoon of olive oil in a frying pan and sauté the onion and garlic for 5 minutes until softened. Leave to cool for 5 minutes, then add to the mixer bowl with the Parmesan cheese, fennel seeds, lemon zest and egg. Change to the flat beater and mix on speed 4 until well-blended. Season to taste and chill for 20 minutes.

Shape the mixture into balls the size of cherry tomatoes. Heat the remaining olive oil in a large frying pan and fry the meatballs in batches until golden brown and cooked through. Gently heat up the tomato sauce and stir in the mascarpone. Mix into the meatballs and serve with spaghetti or tagliatelle.





Serves 4
Prep: 15 minutes
Cook: 25 minutes

150 g rice noodles
1 red pepper
1 yellow pepper
125 g mangetout
1 onion
1-2 red bird's-eye chillies
2 lemongrass stalks
2 garlic cloves
2.5 cm peeled ginger
25 g macadamia nuts
2 tbsp groundnut oil
1 tsp turmeric
300 g chicken breast fillets
600 ml coconut milk
400 ml chicken stock
12 raw and peeled medium-sized prawns
3-4 tbsp fish sauce
juice of 1 lime
1 bunch of coriander

CHICKEN AND SEAFOOD LAKSA

Laksa is a Malaysian noodle dish, a cross between a soup and a stew, in which vegetables, seafood and/or meat are served with a spicy broth. The latter is often flavoured and coloured with turmeric.

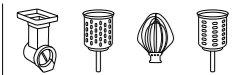
Put the rice noodles in a bowl, cover with boiling water and leave to soak. Slice the peppers and mangetout with the slicing drum on the rotor vegetable slicer/shredder on speed 4.

Replace with the coarse shredding drum and chop the onion. Set aside, then mix the chillies, chopped lemongrass, garlic, ginger and macadamia nuts to a paste in the blender on stir speed 6. Heat the oil in a wok and sauté the onion for 5 minutes until softened. Add the spice paste and turmeric and cook for another 2 minutes. Slice the chicken into strips or bitesize pieces. Add to the wok and sauté for 3 minutes more.

Pour in the coconut milk and chicken stock, and bring to the boil. Reduce the heat and simmer for 10 minutes until the chicken is cooked. Add the vegetables and prawns, then simmer for 3 minutes until the vegetables are tender to the bite and the prawns are just cooked.

Add the fish sauce and lime juice. Finely chop the coriander and stir through the laksa. Drain the rice noodles thoroughly, then divide between 4 bowls. Ladle the laksa onto the noodles and serve.





Serves 4
Prep: 15 minutes
Cook: 1 hour

2 tbsp olive oil
4 skinless chicken legs
1 large onion
2 garlic cloves
½ tsp ground cinnamon
1 tsp ground coriander
1 tsp ground cumin
a large pinch of saffron threads
150 g dried apricots
50 g sultanas
600 ml chicken stock
200 g tinned chopped tomatoes
400 g tinned chickpeas
1 bunch of coriander
50 g toasted flaked almonds
salt and freshly ground black pepper

Carrot salad:
5 tbsp olive oil
juice of ½ - 1 lemon
1 tbsp orange flower water
1 tbsp orange flower honey
500 g carrots
1 tbsp finely chopped coriander
argan oil, to taste

CHICKEN AND APRICOT TAGINE WITH SWEET AND SOUR CARROT SALAD

Tagine refers to the Moroccan stew which is cooked in a striking conical-shaped dish, as well as to the dish itself. The long slow cooking process means that the chicken will become meltingly soft.

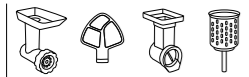
Heat 1 tablespoon of olive oil in a heavy-based pan and brown the chicken on all sides. Remove from the pan. Chop the onion and garlic with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Sauté in 1 tablespoon of olive oil for 5 minutes until softened. Add the cinnamon, coriander and cumin and cook for another minute.

Return the chicken to the pan and add the saffron, half the apricots, the sultanas, stock and tomatoes. Bring to the boil, then reduce the heat and cover the pan. Simmer for 40 minutes until the chicken is cooked.

Meanwhile, make the carrot salad. Place the first 4 ingredients in the mixer bowl and mix with the wire whisk on speed 4 until well-blended. Grate the carrots into the mixer bowl with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Mix with the dressing and add the coriander. Season to taste with a few drops of argan oil.

When the chicken is cooked, stir the drained chickpeas and remaining apricots into the tagine and simmer for another 10 minutes until the apricots have softened. Finely chop the coriander and stir into the tagine. Remove from the heat. Spoon onto plates and sprinkle over the almonds. Serve with the carrot salad.





Serves 4-6
Prep: 15 minutes
Chill: 1 hour
Cook: 40 minutes

800 g lean beef steak
4 tbsp olive oil
1 tbsp Dijon mustard
1 tbsp Worcestershire sauce
¼ - ½ tsp Tabasco
60 g gherkins
60 g onion
60 g capers
4-6 very fresh organic egg yolks
2 tbsp finely chopped flat-leaf parsley
salt and freshly ground black pepper

Frites:
1 kg floury potatoes
groundnut oil, for deep frying
sea salt flakes, for seasoning

FILET AMÉRICAIN WITH FRITES

Often mistakenly referred to as 'French fries', frites in fact originate from Belgium. It is no exaggeration to state that they are Belgium's national dish. Be sure to deep fry the frites twice for the best results.

Trim the beef, discarding any fat or gristle, and cut into cubes. Mince the meat into the mixer bowl with the coarse grinding plate on the food grinder on speed 4. Do this twice, so the meat is reasonably finely ground.

Change to the flat beater and mix in the olive oil, mustard, Worcestershire sauce and Tabasco to taste on speed 1 until well-blended. Season to taste, divide into 4 to 6 portions and shape into steaks. Cover lightly and chill for 1 hour. Chop the gherkins, onion and capers separately with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Place in separate bowls.

Peel and cut the potatoes into 1 cm slices and then into 5 mm strips. Cover with cold water and leave to soak for 1 hour. Afterwards, drain the potatoes thoroughly and pat dry with a clean tea towel. Heat the oil in a deep fryer to 170°C. Deep fry the potatoes in batches for 3 to 5 minutes until they are tender but still pale in colour. Drain on kitchen paper and leave to cool completely.

Just before serving, reheat the oil to 190°C and deep fry the blanched frites in batches for 2 to 4 minutes until they are golden brown and crispy. Drain on kitchen paper and sprinkle with sea salt. Place the filet américain on plates and make a shallow depression in each steak. Carefully slide an egg yolk in the middle. Garnish with little heaps of gherkins, onion, capers and parsley. Serve with the hot frites.



LAMB EN CROÛTE WITH MINT AND PISTACHIO PESTO

This lamb dish is an ideal dinner party recipe: it is easy to make and can be prepared beforehand. Replace the flaky pastry with shortcrust pastry or brioche dough, if you prefer.

Serves 8

Prep: 30 minutes

Chill: 15 minutes

Cook: 20 minutes

4 x 225 g lamb fillets, approximately 10 cm long

125 g butter

½ quantity Mint and pistachio pesto (see p19)

1 quantity Flaky pastry (see p24)

1 egg yolk

175 ml lamb stock

75 ml Marsala wine

salt and freshly ground black pepper

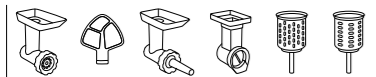
Preheat the oven to 220°C/gas mark 7. Halve the lamb fillets. Melt 50 g butter in a large frying pan and season the lamb. Sear the lamb fillets for 30 seconds on each side over a high heat. Leave to drain on a wire rack but reserve the lamb juices.

Roll out the flaky pastry and cut into 8 rectangles measuring 20 cm x 10 cm. Lay the rectangles on a lightly floured surface and spread 1 teaspoon of pesto on each. Pat the lamb dry with kitchen paper, then place each lamb fillet on a pastry rectangle. Spread another teaspoon of pesto on the lamb and fold the pastry over the meat. Brush the ends with a little cold water and seal the parcels. Turn the parcels over and score the top. Chill for 15 minutes.

Whisk the egg yolk with 1 tablespoon of water and glaze the lamb parcels.

Bake the parcels for 12 to 14 minutes until golden brown. Meanwhile, place the lamb juices in a small saucepan with the lamb stock and Marsala wine. Reduce by half, then whisk in the remaining butter until the sauce has thickened and become glossy. Serve the lamb parcels with the Marsala sauce and some roast tomatoes.





Makes 8 small sausages

Prep: 30 minutes

Soak: 30 minutes

Cook: 10 minutes

1 kg pork belly, rind and bones removed
4 tsp pimentón (Spanish smoked paprika)
1 tsp chilli flakes
1 tbs fennel seeds
120 cm natural or synthetic
sausage casing
4 tbs olive oil
salt and freshly ground black pepper

Lentils:

150 g pancetta or smoked bacon
2 red onions
2 garlic cloves
250 g mushrooms
200 g Puy or brown lentils
½ quantity Tomato sauce (see p20),
flavoured with a generous pinch of saffron
threads
4 tbs finely chopped flat-leaf parsley

SPICY SAUSAGES WITH LENTILS IN TOMATO SAUCE

These smoky sausages are great with a Puy lentil, pancetta and mushroom stew flavoured with tomato and saffron. Or serve them with Saffron mash (see p22) and a roasted red pepper coulis.

Cut the pork into 5 cm cubes and chill thoroughly. Mince the pork into the mixer bowl with the coarse grinding plate on the food grinder on speed 4, then mince again with the fine grinding plate. Add the spices and mix with the flat beater on speed 4, then season to taste.

Soak the natural casing in cold water for 30 minutes, then rinse thoroughly. Grease the large sausage stuffer tube and slide the casing on tightly. Tie off the end. Feed the pork mixture through on speed 4, twisting and shaping the sausages into small links as you go. Chill.

Chop the pancetta and sauté in a large saucepan until the pancetta is golden brown and has released its fat. Chop the onions and garlic with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Add to the pancetta and sauté for 5 minutes until softened.

Chop the mushrooms with the coarse shredding drum. Add to the pan and sauté for another 5 minutes. Add the rinsed lentils, barely cover with boiling water and simmer on a medium heat for 20 minutes until the lentils are tender to the bite. Stir in the tomato sauce and parsley, then heat through and season to taste. Heat the olive oil in a frying pan and fry the sausages until golden brown and cooked through. Serve with the lentils.





Serves 3-4
Prep: 15 minutes
Cook: 15 minutes

300 g lean pork fillet
150 g veal escalopes or lean beef
3 shallots
25 g fresh white breadcrumbs
½ tsp ground ginger
½ tsp ground coriander
¼ tsp ground caraway
½ tsp freshly grated nutmeg
a pinch of ground cardamom
1 tbsp finely chopped flat-leaf parsley
60 cm natural or synthetic
sausage casing
vegetable oil, for frying
honey mustard, to serve
salt and freshly ground white pepper

Sauerkraut relish:
250 g sauerkraut
1 onion
2 green celery stalks
½ red pepper
½ green pepper
½ tsp caraway seeds
100 g sugar
100 ml white wine vinegar

BRATWURST WITH SAUERKRAUT RELISH

This sausage has gained popularity far beyond its German homeland. For an authentic feel, serve with sauerkraut relish.

First make the relish. Drain the sauerkraut thoroughly, then place in a glass bowl. Chop the onion, celery and peppers with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Mix into the sauerkraut with the caraway seeds. Place the sugar and vinegar in a small saucepan and heat gently, stirring until the sugar has dissolved. Bring to the boil, immediately remove from the heat and pour over the sauerkraut and vegetables. Mix well, cover and leave to marinate.

Trim the meat and cut into 5 cm cubes. Chill the meat thoroughly, then mince into the mixer bowl: first with the coarse grinding plate on the food grinder on speed 4, then again with the fine grinding plate. Finely chop the shallots and add to the bowl with the breadcrumbs, spices and parsley. Mix with the flat beater on speed 4. Season to taste.

Soak the natural casing in cold water for 30 minutes, then rinse thoroughly. Grease the large sausage stuffer tube and slide the casing on tightly. Tie off the end. Feed the pork mixture through on speed 4, twisting and shaping the sausages as you go. Heat some oil in a frying pan and fry the sausages for 10 minutes, or until golden brown and cooked through. Serve with the relish and honey mustard.

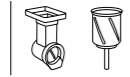


GRATIN DAUPHINOIS WITH MORELS

01 & 04

This creamy potato gratin is delicious with roasted or grilled meats. For a lighter version, you could turn this into 'pommes boulangères' by replacing the cream and milk with chicken stock and adding two sliced onions.

Serves 6
Prep: 15 minutes
Infuse: 15 minutes
Cook: 1 hour 15 minutes



500 ml double cream
250 ml milk
30 g dried morels
1 kg waxy potatoes
2 garlic cloves
25 g softened butter
salt and freshly ground black pepper

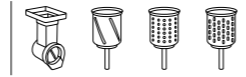
Preheat the oven to 180°C/gas mark 4. Bring the cream and milk to the boil, pour over the morels and leave to infuse for 15 minutes. Afterwards, strain the cream into a jug and finely slice the morels. Peel and slice the potatoes with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Halve the garlic cloves and rub them all over the base and sides of a large ovenproof dish. Grease with the butter. Layer the potatoes and morels in the dish and season each layer generously. Pour the infused cream over the vegetables. Cover with aluminium foil and bake for 1 hour until the potatoes are tender. Remove the foil, then bake for another 15 minutes until the top is golden brown.

BUBBLE AND SQUEAK RÖSTI

02 & 03

There are a thousand variations to these potato cakes: you could add other vegetables, cheeses and herbs, or even mix in strips of bacon, crabmeat, smoked fish etc. These rösti are delicious with pan-fried sausages and Cranberry compote (see p120).

Serves 4
Prep: 15 minutes
Cook: 10 minutes



75 g Savoy cabbage
50 g Cheddar cheese
450 g waxy potatoes
25 g dried cranberries
2 tsp finely chopped sage
2 tbsp flour
1 egg
25 g melted butter
2 tbsp vegetable oil
salt and freshly ground black pepper

Slice the cabbage with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Grate the Cheddar with the fine shredding drum and grate the potatoes with the medium shredding drum. Press as much liquid out of the potatoes as possible.

Place the potatoes, cabbage and cheese in a bowl. Add the cranberries, sage, flour and egg. Season to taste. Mix with two forks, then shape into 8 or 12 patties. Heat the butter and oil in a non-stick frying pan on a medium heat. Fry the rösti in batches until golden brown, turning them halfway through the cooking time.



01



02



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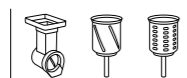
03

BRAISED RED CABBAGE WITH RED WINE AND MIXED SPICE

01 & 04

This sweet and sour cabbage dish is delicious served with fatty meats, such as roast goose, duck breast or pork belly. It is even better served the next day, when the flavours have had a chance to develop. Mixed spiced typically contains cinnamon, ginger, nutmeg, cloves and/or coriander and allspice.

Serves 4-6
Prep: 10 minutes
Cook: 2 hours



500 g red cabbage
1 red onion
75 g butter
3 tbsp light brown sugar
1 large cooking apple
100 g dried cranberries
375 ml fruity red wine
juice of 1 orange
½ tsp mixed spice
4 juniper berries
1 tbsp balsamic vinegar
salt and freshly ground black pepper

Remove the outer leaves and hard inner core of the cabbage. Slice the cabbage and onion with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Melt the butter in a heavy-based pan and sauté the onion until softened. Add the cabbage and stir well, then sprinkle over the sugar.

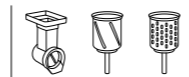
Peel and core the apple, then grate with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Add to the pan with the cranberries, wine, orange juice and spices. Sauté until the vegetables have wilted a little, then cover and simmer for 2 hours until the vegetables have cooked down and softened. Stir in the balsamic vinegar, season to taste and serve.

PLUM, PEAR AND SULTANA CHUTNEY

02 & 03

This chutney needs to ripen for two months before you use it. Serve with cheese, Indian-style curries and meat pies.

Makes 1.2 kg
Prep: 15 minutes
Cook: 1 hour 30 minutes



450 g red plums
450 g pears
225 g onions
50 g fresh ginger
225 g sultanas
grated zest of ½ orange
grated zest of ½ lemon
570 ml cider vinegar
350 g warm light brown sugar
½ tsp ground cinnamon
¼ tsp ground ginger
¼ tsp ground cloves
2 tsp salt

Halve and stone the plums. Peel and core the pears. Slice the plums, pears and onions with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Peel and grate the ginger with the medium shredding drum. Place the fruit, onions and ginger in a large heavy-based saucepan and add the remaining ingredients. Slowly bring to the boil, stirring until the sugar has dissolved. Turn up the heat, then cook for 1 hour 30 minutes until the chutney has thickened. Stir occasionally. Spoon the chutney into hot sterilized jars and seal.



01



04



02



03

GRANARY, WALNUT AND HONEY BREAD

01 & 03

Granary flour is wholewheat flour mixed with malted wheat grains. The latter give granary bread a nutty flavour, which is further emphasized by the addition of walnuts and walnut oil in this recipe. If you cannot get hold of granary flour, replace it with multigrain bread flour.

Makes 2 loaves
Prep: 15 minutes
Rise: 2 hours
Bake: 40 minutes



150 g walnuts
1 kg granary flour
1 tsp salt
7 g dried yeast
2 tbsp walnut oil
5 tbsp heather honey
525 ml lukewarm water

Toast and roughly chop the walnuts. Mix the flour, salt and yeast in the mixer bowl with the flat beater on speed 2. Mix the walnut oil and honey with the water. Change to the dough hook and gradually mix the water mixture into the flour on speed 2. Knead for 1 minute, then place the dough in a greased bowl. Coat the dough in the oil and leave to rise in a warm place for 1 hour, or until doubled in volume.

Mix the walnuts into the dough with the dough hook on speed 1, then knead the dough for 1 more minute. Add a little flour if the dough seems too sticky. Divide the dough into two portions and place each in a 1 kg loaf tin. Cover with a damp tea towel and leave to rise for 1 hour, or until the dough has risen above the rim of the tins.

Preheat the oven to 220°C/gas mark 7. Bake the loaves for 10 minutes, then lower the oven temperature to 200°C/gas mark 6. Bake for another 30 minutes, or until the loaves sound hollow when tapped on the base. Cool on a wire rack.

GOAT'S CHEESE, SPRING ONION AND THYME SODA BREAD

02 & 04

This bread does not need to rise, as it is made with bicarbonate of soda and buttermilk. However, you must eat it the day it is made, preferably while it is still warm out of the oven.

Makes 1 loaf
Prep: 10 minutes
Cook: 35 minutes



250 g flour
250 g wholemeal flour
1 tsp salt
1 tsp bicarbonate of soda
1 tbsp finely chopped thyme
6 finely chopped spring onions
300-350 ml buttermilk
100 g mature goat's cheese

Preheat the oven to 230°C/gas mark 8. Sieve the two types of flour, salt and bicarbonate of soda into the mixer bowl; add what is left in the sieve to the bowl, as well. Stir the thyme and spring onions into the flour. Gradually mix in the buttermilk with the flat beater on speed 2 until you obtain a smooth dough; you may not need all of the buttermilk.

Change to the dough hook, then crumble in the goat's cheese and knead on speed 2 until the dough is soft but not sticky. Shape into a 2.5 cm thick round loaf, carve a deep cross into the top and place on a greased baking sheet. Bake for 15 minutes, then lower the oven temperature to 200°C/gas mark 6. Bake for another 15 to 20 minutes. The bread should sound hollow when it is tapped on the base. Serve warm or at room temperature but eat the same day it is made.



01



02



04



03



Makes 1 large loaf
Prep: 15 minutes
Rise: 2 hours 10 minutes
Ferment: 2-3 days
Cook: 40 minutes

125 g wholemeal spelt flour
250 g white bread flour
1 ½ tsp salt
1 tsp dried yeast
175 ml lukewarm water

Starter:
250 g wholemeal spelt flour
7 g dried yeast
300 ml water

SPELT SOURDOUGH

Sourdough bread is made using a starter which must be left to ferment for several days, resulting in the characteristic sour flavour. The remaining starter in this recipe can be kept in the refrigerator and used again. To do this, stir 125 ml water and 125 g bread flour into the starter and leave to ferment at room temperature for 12 to 24 hours before using or refrigerating.

First make the starter. Sieve the spelt flour into the mixer bowl; add what is left in the sieve to the bowl, as well. Stir in the yeast, add the water and mix with the flat beater on speed 2. Pour into a bowl, cover loosely and keep in a warm, draught-free place for 2 to 3 days. Give the starter a stir twice a day. The starter is ready when it produces a pleasantly sour smell.

Sieve the two types of flour and salt into the mixer bowl. Add the yeast. Measure 250 ml of the starter into a jug, then stir in the lukewarm water. Gradually knead this mixture into the flour with the dough hook on speed 1 until you obtain a smooth dough. Continue to knead on speed 2 for 3 minutes until the dough is smooth and elastic. Cover with clingfilm and leave to rise in a warm place for 1 hour, or until doubled in volume.

Knock back the dough, then leave to rest for 10 minutes. Form the dough into a round or oval shape and place on a greased baking sheet. Make a few slashes in the top. Cover with oiled clingfilm and leave to rise for 1 hour, or until doubled in volume.

Preheat the oven to 220°C/gas mark 7 and place a shallow dish with water in the bottom. Lightly dust the dough with flour, Bake for 10 minutes, then lower the oven temperature to 200°C/gas mark 6 and bake for another 30 to 40 minutes until golden brown. The bread should sound hollow when tapped on the base.



CHERRY TOMATO AND BASIL FOCACCIA

01 & 03

This is my take on focaccia, an Italian flatbread flavoured with olive oil and topped with a generous sprinkling of sea salt flakes for extra crunch.

Makes 2 loaves
Prep: 15 minutes
Rise: 2 hours
Cook: 25 minutes



30 g fresh yeast
400 ml lukewarm water
a pinch of sugar
800 g white bread flour
1 tbsp salt
125 ml olive oil
12 sun-dried tomatoes
1 bunch of basil
24 red cherry tomatoes
(or 12 red and 12 yellow cherry tomatoes)
extra virgin olive oil and sea salt flakes, to garnish

Crumble the yeast into a measuring jug and add the water. Stir in the sugar and leave for 10 minutes until the mixture starts to foam. Stir in the olive oil. Mix the flour and salt in the mixer bowl with the flat beater on speed 2 for 30 seconds. Change to the dough hook and gradually knead in the yeast mixture until you obtain a soft dough. Knead for 2 minutes on speed 1. Cover with a damp tea towel and leave to rise in a warm place for 1 hour 30 minutes, or until doubled in volume.

Finely chop the sun-dried tomatoes and basil. Knock back the dough and knead with the dough hook on speed 1, mixing in the sun-dried tomatoes and basil. Divide the dough into two portions and roll out each portion to a 1.5 cm thick circle. Place on greased baking sheets and make 12 indentations in each dough circle with your fingertips. Push a cherry tomato into each indentation, cover with a damp tea towel and leave to rise for 30 minutes, or until doubled in volume.

Preheat the oven to 200°C/gas mark 6. Drizzle the dough with olive oil and sprinkle with salt flakes. Bake for 20 to 25 minutes until the focaccias are golden brown and sound hollow when tapped on the base.

CUMIN AND CORIANDER PITTA BREAD

02 & 04

These Middle Eastern flatbreads are delicious split open and served with a filling, or torn into pieces and toasted to serve alongside dips and salads.

Makes 12
Prep: 15 minutes
Rise: 2 hours
Cook: 10 minutes



15 g fresh yeast
300 ml lukewarm water
1 tbsp sugar
1 ½ tbsp olive oil
500 g white bread flour
2 tsp salt
2 tsp ground cumin
1 bunch of coriander

Crumble the yeast into the mixer bowl and add the water. Stir in the sugar and olive oil. Leave for 10 minutes until the mixture starts to foam. Mix the flour, salt and cumin and gradually knead into the yeast mixture with the dough hook on speed 2 until the dough leaves the sides of the bowl. Continue to knead for 2 minutes until the dough is smooth and elastic. Cover with a damp tea towel and leave to rise in a warm place for 1 hour, or until doubled in volume.

Finely chop the coriander. Knock back the dough, then sprinkle over the coriander. Knead for 2 minutes with the dough hook on speed 2 until the coriander has been incorporated. Divide the dough into 12 portions and roll out each portion to a 15 cm circle. Place on aluminium foil, cover and leave to rise for 1 hour.

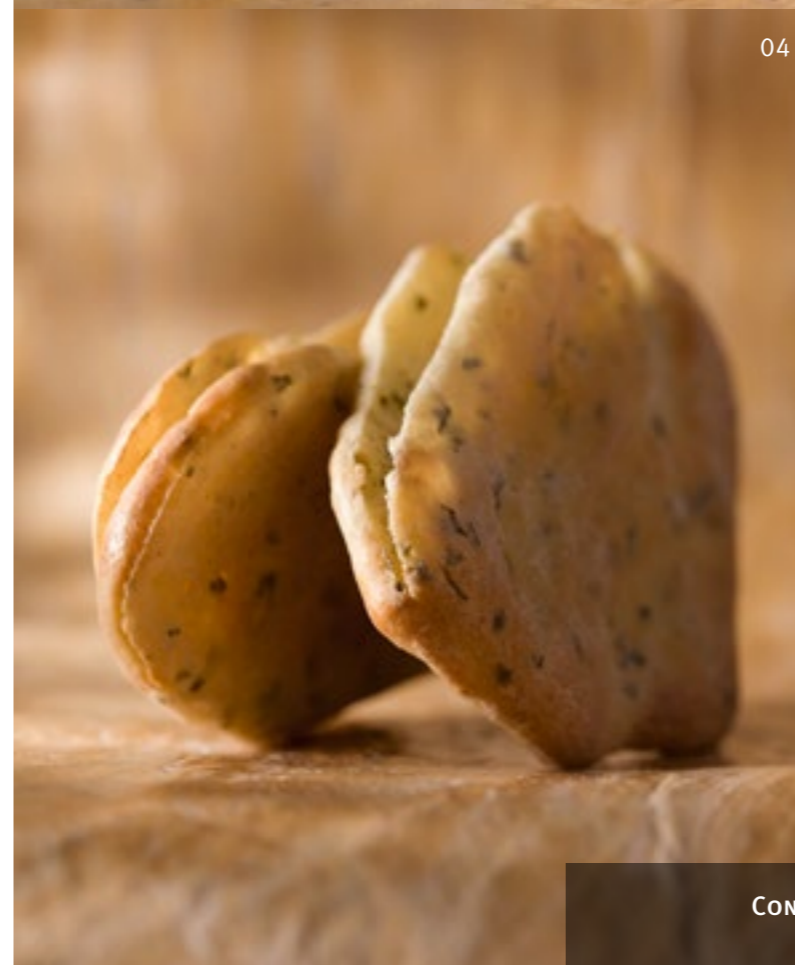
Preheat the oven to 260°C/gas mark 9 and place two baking sheets inside to heat up. Transfer the dough circles to the hot baking sheets, sprinkle with water and bake for 8 to 10 minutes. Eat on the day of baking.



01



02



04



03

PRETZELS

01 & 02

Pretzels are German bread snacks, often served as an accompaniment to beer. The sesame seed topping can be replaced with poppy seeds or coarse sea salt.

Makes 10-12
Prep: 20 minutes
Rise: 30 minutes
Cook: 20 minutes



500 g flour
a pinch of salt
28 g dried yeast
40 g sugar
75 g softened lard
125 ml lukewarm milk
125 ml lukewarm water
1 egg
1 tbsp sesame seeds

Mix the flour, salt, yeast, sugar and lard in the mixer bowl with the flat beater on speed 2. Knead in the milk and water with the dough hook on speed 2 until you obtain a smooth dough. Cover with a damp tea towel and leave to rise in a warm place for 30 minutes.

Preheat the oven to 200°C/gas mark 6. Knead the dough with the dough hook on speed 1 until it is firm, supple and elastic and leaves the sides of the bowl clean. Divide into 10 or 12 portions. Shape each portion first into a round roll and then into an oval. Roll each oval backwards and forwards, moving your fingers along the dough, to form a strip about 40 cm long, 2.5 cm thick in the middle and 5 mm thick at each end. Pick up the two ends of each strip and make a loop. Cross the ends over twice, then press down on either side of the thickened middle. Repeat with each strip of dough.

Place the pretzels on greased baking sheets. Mix the egg with 1 tablespoon of water and glaze the pretzels. Sprinkle the sesame seeds on top and bake for 20 minutes until golden brown.

FLACHSWICKEL

03 & 04

These German spicy plaited breads are often served warm for breakfast with homemade jam or honey.

Makes 8
Prep: 15 minutes
Rise: 1 hour 20 minutes
Cook: 30 minutes



150 g butter
200 ml milk
500 g flour
7 g dried yeast
2 tbsp sugar
1 tsp ground cinnamon
1 tsp ground cardamom
2 eggs
a pinch of salt
icing sugar, to dust

Gently melt the butter with the milk in a small saucepan. Pour into the mixer bowl and add the remaining ingredients, except the icing sugar. Knead with the dough hook on speed 2 for 3 minutes until well-blended. Cover and leave to rise in a warm place for 1 hour.

Preheat the oven to 170°C/gas mark 3. Divide the dough into 24 pieces. Roll each piece into a long thin roll about 20 cm long and coat in icing sugar. Lay three rolls side by side and press the top ends together. Plait the three rolls, pressing the bottom ends together to finish. Repeat with the remaining dough rolls. Place on baking sheets and leave for 20 minutes before baking. Bake the flachswickel for 25 to 30 minutes until golden brown and serve warm.



01

02

04

03



VANILLA AND POPPY SEED CHALLAH

This enriched festive bread is either served in a plaited shape on the Jewish sabbath or in a coiled shape on Rosh Hashanah (Jewish New Year).

Makes 2 loaves
Prep: 20 minutes
Rise: 2 hours
Cook: 35 minutes



1 vanilla pod
225 ml milk
15 g fresh yeast
625-700 g flour
1 tsp salt
75 g melted butter
3 tbsp honey
3 eggs
1 egg yolk
2 tsp poppy seeds

Halve the vanilla pod lengthways and scrape out the seeds. Place these in a pan with the milk and bring to the boil. Remove from the heat and leave until lukewarm. Crumble in the yeast and stir until the yeast has dissolved.

Mix 625 g flour and the salt in the mixer bowl with the flat beater on speed 2 for 15 seconds. Place the dough hook and gradually add the yeast mixture on speed 2. Knead for 1 minute. Add the melted butter, honey and eggs, and knead for another minute. Knead in the remaining 75 g flour, 25 g at a time, until the dough leaves the sides of the bowl clean. Continue to knead on speed 2 for 2 minutes until the dough is smooth and elastic. Place in a greased bowl and coat the dough in the oil. Cover with a damp tea towel and leave to rise in a warm place for 1 hour, or until doubled in volume.

Knock back the dough, then divide into 6 portions. Roll each portion into a 35 cm long thin roll. Plait three rolls together, tuck the ends under and place on a greased baking sheet. Repeat with the remaining portions of dough. Cover with a damp tea towel and leave to rise for 1 hour, or until doubled in volume.

Preheat the oven to 200°C/gas mark 6. Mix the egg yolk with 1 tablespoon of cold water. Glaze the dough and sprinkle with the poppy seeds. Bake for 30 to 35 minutes.





Makes 2 loaves
Prep: 2 hours
Rise: 2 hours 30 minutes
Cook: 30 minutes

100 g sultanas
50 g currants
50 g chopped candied peel
grated zest of 1 lemon
1 tsp ground cardamom
a pinch of black pepper
2 tsp vanilla extract
2 tbsp dark rum
7 g dried yeast
1 tsp sugar
500 g flour
150 ml lukewarm milk
½ tsp salt
3 tbsp light brown sugar
50 g butter
2 beaten eggs
300 g marzipan
melted butter, to glaze
icing sugar, to dust

STOLLEN

This German sweet festive bread originates from Dresden. Traditionally, two loaves are cooked at the same time: one for giving away as a present and one for keeping.

Place the sultanas, currants and candied peel in a bowl with the lemon zest, spices and rum. Leave to soak for 2 hours. Mix the yeast, sugar, 125 g flour and the milk in the mixer bowl with the flat beater on speed 2. Cover with a damp tea towel and leave for 1 hour until frothy.

Knead in the remaining flour, salt, brown sugar, diced butter and most of the beaten eggs with the dough hook on speed 2 until you obtain a manageable dough. Add a little milk, if necessary. Continue to knead for 3 minutes, then cover again and leave to rise for 1 hour, or until doubled in volume.

Knead the dough lightly, then mix in the dried fruit with the dough hook on speed 1; do not overknead. Turn out onto a lightly floured surface and divide into two portions. Roll out each portion into an oval about 1 cm thick. Roll the marzipan into two even-sized rolls to fit the length of the dough. Make an indentation in each portion of dough with a rolling pin and place the marzipan in these indentations. Fold the dough over and seal the edges with some milk. Place the breads on a greased baking sheet, cover with a damp tea towel and leave to rise for 30 minutes.

Preheat the oven to 180°C/gas mark 4. Glaze the dough with milk and bake for 30 minutes until golden brown. Cool on a wire rack, then brush the stollen with melted butter and dust with plenty of icing sugar.





Makes 12
Prep: 25 minutes
Rise: 2 hours 30 minutes
Cook: 15 minutes

15 g fresh yeast
2 tbsp sugar
a pinch of saffron threads
3 tbsp lukewarm water
2 eggs
200 g flour
a pinch of salt
100 g butter
100 g chocolate chips
1 egg yolk, to glaze

SAFFRON AND CHOCOLATE BRIOCHE

Brioche is an enriched bread containing eggs and butter. It is great eaten for breakfast but you could also serve it with lunch or dinner. However, do not forget to replace the chocolate with grated cheese in that case!

Crumble the yeast into a measuring jug and add half the sugar, the saffron and water. Stir until dissolved, then leave for 5 to 10 minutes until the mixture starts to foam. Beat in the eggs. Mix the flour, salt and remaining sugar in the mixer bowl with the dough hook on speed 2 for 15 seconds.

Increase to speed 3 and gradually knead in the yeast mixture until you obtain a smooth dough. Continue to knead for 2 to 3 minutes. Add the butter and chocolate chips, then knead for 3 more minutes until well-blended. Place the dough in a greased bowl, cover with a damp tea towel and leave to rise in a warm place for 1 hour 30 minutes, or until doubled in volume.

Grease 12 x 8 cm x 5 cm brioche tins. Knead the dough briefly on a lightly floured surface and divide into 12 portions. Remove a piece of dough about one third the weight of each portion and set aside. Roll the larger portions into balls. Place in the greased tins and make a shallow depression in the top. Roll the smaller portions of dough into balls and place these on top of the dough in the tins. Cover and leave to rise for 1 hour.

Preheat the oven to 220°C/gas mark 7. Mix the egg yolk with 1 tablespoon of water. Glaze the brioches and bake for 12 to 15 minutes until golden brown. After baking, immediately turn out the brioches and serve warm with butter.





Makes 18-20
Prep: 10 minutes
Chill: overnight
Rise: 2 hours
Cook: 10 minutes

250 g flour
1 tsp salt
25 g sugar
15 g fresh yeast
100 ml milk
1 large egg
40 g softened butter
100 g fine sugar
1 tbsp English Breakfast tea leaves
400 g fine-cut orange marmalade
sunflower oil, for deep-frying

MARMALADE DOUGHNUTS

These American deep-fried breakfast pastries are given a British twist by filling them with bitter orange marmalade and coating them with tea-flavoured sugar. Serve the doughnuts warm (or as fresh as possible) with clotted cream or mascarpone.

Sieve the flour, salt and sugar into the mixer bowl and mix with the dough hook on speed 2 for 10 seconds. Make a well in the centre. Crumble the yeast into the milk, then pour into the well with the egg. Knead on speed 2 to combine, then increase to speed 4 and continue to knead until the dough forms a ball. Gradually knead in the butter until the dough is smooth. If the dough seems too wet, add a little flour. Place the dough in a greased bowl, cover with clingfilm and chill overnight.

The next day, knock back the dough and knead briefly on a lightly floured surface. Divide the dough into two portions and roll each one out into a long roll 3 to 4 cm thick. Cut each roll into 20 g pieces and place these well apart on greased baking sheets. Cover loosely with oiled clingfilm and leave to rise in a warm place for 1 to 2 hours, or until doubled in volume.

Mix the fine sugar and tea leaves in a coffee mill, then pour onto a large flat plate. Fill a piping bag fitted with a thin nozzle with the marmalade. Heat the sunflower oil in a deep fryer to 190°C. Fry the doughnuts in batches until golden brown. Leave to drain on kitchen paper, then pipe a little marmalade into the doughnuts. Quickly coat the doughnuts in the tea-flavoured sugar and keep warm while you continue to cook and fill the remaining doughnuts. To turn these doughnuts into a dessert, serve them with hot chocolate sauce and a scoop of vanilla ice cream.





Makes 12-15
Prep: 10 minutes
Rise: 2 hours
Chill: 1 hour 10 minutes
Cook: 15 minutes

350 g flour
¾ tsp salt
1 tbsp sugar
7 g dried yeast
175-200 ml lukewarm milk
175 g chilled butter
1 beaten egg, to glaze

CROISSANTS

Café au lait with croissants is the quintessential Parisian breakfast. But these crescent-shaped pastries are also delicious with a sweet or savoury filling, for example mascarpone and fig compote or Brie and tomato chutney.

Sieve the flour and salt into the mixer bowl. Mix in the sugar and yeast with the dough hook on speed 1 for 15 seconds. Make a well in the flour and pour in the milk. Knead into the flour on speed 1, increase to speed 2 and knead for 2 more minutes until the dough is smooth and elastic. Cover with a damp tea towel and leave to rise in a warm place for 1 hour, or until doubled in volume.

Knock back the dough and knead on a lightly floured surface until smooth. Wrap in a tea towel and chill for 10 minutes. Put the butter between two sheets of clingfilm and roll out into a rectangle. Fold the butter in half and roll out again. Repeat until the butter is pliable but still cold. Flatten to form a 15 cm x 10 cm rectangle.

Turn out the dough onto a floured surface and roll out into a 30 cm x 15 cm rectangle. With a short side facing you, place the butter in the centre of the dough. Fold the bottom third of the dough up over the butter and the top third down over the dough. Press the open sides together to seal. Half turn the dough clockwise.

Repeat the rolling out into a rectangle, folding and turning process twice more. Wrap and chill for 30 minutes. Repeat the rolling out, folding and turning three times, then chill again for 30 minutes.

Dampen two baking sheets with water. Roll out the chilled dough into a 45 cm x 30 cm rectangle. Cut into 6 x 15 cm squares, then slice each square in half diagonally. Starting at the base of each triangle, loosely roll up the dough and fasten the point with a little beaten egg. Arrange the pastries point-side down on the baking sheets, curving the ends to form the characteristic crescent shapes. Lightly brush with beaten egg, cover with oiled clingfilm and leave to rise in a warm place for 1 hour, or until doubled in volume.

Preheat the oven to 220°C/gas mark 7. Brush the croissants again with beaten egg and bake for 3 minutes. Lower the oven temperature to 190°C/gas mark 5 and bake for 10 to 12 minutes until the croissants are golden and crispy. Leave for a few minutes before placing on a wire rack to cool. Serve warm or cold.





Serves 4
Prep: 30 minutes
Cook: 10 minutes

100 g pineapple
1 mango
1 papaya
2 kiwi fruit
2 persimmons (kaki or sharon fruit)
8 physalis (Cape gooseberry)
8 strawberries
flour, for dusting
icing sugar, to serve

Dipping sauce:
125 g sugar
250 ml water
1 tbsp matcha (Japanese powdered green tea)
1 tbsp mirin (sweet Japanese rice wine)

Tempura batter:
1 large egg
200 ml iced water
125 g flour
a pinch of salt
2 ice cubes
groundnut oil, for deep frying

TROPICAL FRUIT TEMPURA WITH MATCHA DIPPING SAUCE

Tempura batter does not brown as readily as other types of batter, so deep fry your ingredients just long enough to give them a crispy coating. This tempura is lovely accompanied with a scoop of Mango sorbet (see p166).

Peel all the fruit, except the physalis and strawberries. Cut the pineapple, papaya and mango into wedges. Cut the kiwi fruit and persimmon into ½ cm slices. Peel back the leaves of the physalis.

Make the dipping sauce. Bring the sugar slowly to the boil with the water and matcha. Wait until the sugar has dissolved, then simmer the syrup gently until thickened. Stir in the mirin.

Make the batter. Break the egg into the mixer bowl and mix in the water with the wire whisk on speed 4. Change to the flat beater, add the flour and salt and stir into the eggy water on speed 1 until just mixed. Drop the ice cubes into the batter.

Heat the oil to 180°C in a wok or deep fryer. Dust the fruit with a little flour, then dip into the batter. Shake off the excess, then deep fry the fruit in batches in the hot oil for 1 to 2 minutes. Drain on kitchen paper, dust with icing sugar and serve with the dipping sauce.



ORANGE FLOWER CHURROS WITH HOT CHOCOLATE GANACHE

These Spanish fritters are often dipped into hot chocolate and eaten for breakfast. Experiment with different flavours to enjoy these rich pastries at any time of the day.

Serves 4
Prep: 10 minutes
Rest: 1 hour
Cook: 10 minutes



350 g self-raising flour
½ tsp ground cinnamon
½ tsp salt
1 egg
300-350 ml milk
2 tbsp orange flower water
100 g sugar
½ tsp Espelette pepper
vegetable oil, for deep frying
1 quantity Chocolate ganache (see p27)
100 ml hot milk
¼ tsp ground allspice
grated zest of 1 clementine
1-2 tbsp dark rum

Sieve the flour, cinnamon and salt into the mixer bowl. Make a well in the centre. Whisk the egg with 250 ml milk. Pour into the well and mix with the wire whisk on speed 4. Gradually add enough of the remaining milk on speed 6 until you obtain a smooth batter that can be piped easily. Transfer the batter to a piping bag with a 1 cm star-shaped nozzle.

Heat the oil in a wok or deep fryer to 190°C. Pipe long coils into the hot oil and cook for 4 to 6 minutes until golden brown and cooked. Remove the churros with tongs or a slotted spoon and drain on kitchen paper. Immediately sprinkle with orange flower water. Snip the churros into 10 cm lengths and keep warm while you cook the rest. Mix the sugar and Espelette pepper. When all the churros are cooked, sprinkle them with the spiced sugar.

Make the chocolate ganache as described on page 27 and add the hot milk, allspice and clementine zest. Stir in rum to taste and serve with the churros for dipping.



SAFFRON MASCARPONE SORBET WITH SYRUPED STAR FRUIT

Served alongside this milky sorbet with its warm saffron flavour, this recipe for star fruit in syrup is a simple but elegant dessert which will impress and enchant your guests.

Serves 4
Prep: 5 minutes
Cook: 15 minutes
Freeze/marinate: overnight



250 g mascarpone
1 capsule powdered saffron
250 g sugar
500 ml milk

Syruped star fruit:
2 large juicy star fruit (carambola)
100 g sugar
150 ml water
a pinch of saffron threads
juice of 1 lemon

Make this dessert a day beforehand, starting with the mascarpone sorbet. Place all the ingredients in the mixer bowl and beat with the wire whisk on speed 4 until smooth. Pour into the freeze bowl of the ice cream maker and churn with the dasher on speed 2 until almost firm. Spoon into a freezerproof container and freeze overnight until firm.

Slice the star fruit and place in a heavy-based pan with half the sugar. Add the water and bring to the boil, stirring until the sugar has dissolved. Simmer for 5 minutes until the fruit is tender but still holds its shape. Strain and reserve the syrup.

Add the remaining sugar and the saffron to the syrup. Reduce until it becomes sticky. Return the star fruit to the syrup and add the lemon juice. Simmer for 1 minute, then remove from the heat and chill overnight. The next day, bring back to room temperature before serving with the mascarpone sorbet.



LIME AND COCONUT ICE CREAM

Lime and coconut are a match made in heaven. Serve this with Pineapple carpaccio (see p168) or Pineapple and Espelette tarte tatin (see p202) for a stylish dessert.

Serves 4-6
Prep: 15 minutes
Freeze: overnight



200 ml double cream
400 ml coconut milk
150 g sugar
75 ml lime juice
grated zest of 2 limes
2 tbsp white rum

The day before, place the freeze bowl in the freezer. The next day, put the cream, coconut milk and 100 g sugar in a saucepan. Heat gently until the sugar has dissolved, then cool and freeze. Put the remaining sugar, the lime juice and zest in a saucepan. Heat gently until the sugar has dissolved, then reduce until the syrup thickens. Cool and freeze.

When both mixtures are half frozen, mix them together in the mixer bowl with the wire whisk on speed 6 and pour into the freeze bowl. Add the rum and churn with the dasher on speed 2 until almost firm. Spoon into a freezerproof container and place in the freezer overnight to firm up.



MANGO SORBET WITH CHILLI SYRUP

The chilli adds a kick of heat which provides a wonderful contrast with the sweetness of the mango and the coldness of the sorbet.

Serves 4
Prep: 10 minutes
Chill: 1 hour
Freeze: overnight



3 ripe mangoes
2 lemons
250 g icing sugar

Chilli syrup:
250 g sugar
300 ml water
3 large red chillies

The day before, place the freeze bowl in the freezer. The next day, peel and stone the mangoes, then cut the flesh into chunks. Purée the mango flesh into the mixer bowl with the fruit and vegetable strainer on speed 4. Juice the lemons into the mixer bowl with the citrus juicer on speed 6. Add the icing sugar, then mix with the wire whisk on speed 4 for 2 minutes until the sugar has dissolved and the mixture is smooth. Chill for 1 hour.

Place the mango mixture in the freeze bowl. Attach the dasher and churn on speed 2 until the sorbet is almost firm. Spoon into a freezerproof container and place in the freezer overnight to firm up.

Make the chilli syrup. Bring the sugar and water slowly to the boil, stirring until the sugar has dissolved. Boil for 1 minute. Deseed the chillies and slice the flesh into very thin strips. Add to the syrup and simmer for 25 minutes. Remove from the heat when the chilli strips are translucent and leave to soak overnight.

The next day, scoop the mango sorbet into bowls and drizzle over the chilli syrup.





Serves 6
Prep: 10 minutes
Cook: 10 minutes
Freeze/marinate: overnight

450 g peeled ripe bananas
100 g icing sugar
½ tsp freshly grated nutmeg
3 tbsp maple syrup
3 tbsp dark rum
300 ml double cream

Pineapple carpaccio:
300 g sugar
2 star anise
1 vanilla pod
1 cinnamon stick
½ tsp Szechuan peppercorns
a pinch of saffron threads
400 ml water
50 ml white rum
1 ripe pineapple

BANANA, MAPLE SYRUP AND RUM ICE CREAM WITH SPICED PINEAPPLE CARPACCIO

This is one of the easiest and quickest ice creams ever: just puréed bananas and whipped cream. The creaminess is offset by a fresh pineapple carpaccio. For a really luxurious dessert, serve this combo with Black Forest fondants (see p188).

Make this dessert a day beforehand, starting with the banana ice cream. Purée the bananas into the mixer bowl with the fruit and vegetable strainer on speed 4. Mix in the icing sugar, nutmeg, maple syrup and rum with the flat beater on speed 4 until smooth. Transfer to another bowl.

Clean and dry the mixer bowl thoroughly, then whip the cream with the wire whisk on speed 6 until soft peaks form. Carefully fold into the banana purée and spoon into a freezerproof container. Freeze overnight.

Make the pineapple carpaccio. Put the sugar in a pan with the star anise, split vanilla pod, cinnamon, Szechuan peppercorns and saffron. Add the water and bring slowly to the boil, stirring until the sugar has dissolved. Simmer for 15 minutes, then stir in the rum. Remove from the heat.

Peel the pineapple and remove the 'eyes'. Quarter the pineapple lengthways, then slice each quarter with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Place the slices in a shallow container and pour over the syrup. Cover and chill overnight. The next day, bring the pineapple back to room temperature before serving with the banana ice cream.



PLUM AND HIBISCUS FOOL WITH STEM GINGER SHORTBREAD

A fool is a dessert of puréed fruit with whipped cream. I have added mascarpone and Cointreau for a more grown-up version. This is also very nice made with forced rhubarb, ie rhubarb which has not been exposed to the light during growth and is, therefore, very pink and tender.

Serves 4-6
Prep: 5 minutes
Infuse: 15 minutes
Cook: 35 minutes



400 g red plums
100-125 g acacia honey
1 cinnamon stick
300 ml double cream
3 tbsp Cointreau
2 tbsp icing sugar
100 g mascarpone
grated zest of 2 clementines
1 quantity Stem ginger shortbread (see p23), to serve

Hibiscus syrup:
5 g dried hibiscus flowers
250 ml water
100 g sugar

First make the hibiscus syrup. Place the hibiscus flowers in a saucepan with the water. Bring to the boil, immediately remove from the heat, cover and infuse for 15 minutes. Strain, then measure 200 ml hibiscus juice in the pan and add the sugar. Bring slowly to the boil, stirring until the sugar has dissolved. Reduce until syrupy and leave to cool.

Stone the plums and cut them into 2.5 cm chunks. Place in a pan with the honey and cinnamon. Cook for 20 minutes until the fruit is soft and pulpy. Leave to cool.

Whip the cream, Cointreau and icing sugar in the mixer bowl with the wire whisk on speed 6 until soft peaks form. Briefly mix in the mascarpone and clementine zest. Gently fold into the fruit. Spoon into glasses or bowls and drizzle over the hibiscus syrup. Serve with the shortbread.





Serves 4
Prep: 30 minutes
Cook: 15 minutes

4 eggs
a pinch of salt
250 g sugar
500 ml milk
1 egg yolk
1 tbsp espresso coffee beans
2 tbsp maple syrup
50 ml cold water
75 g pecan nuts

SNOW EGGS WITH COFFEE, MAPLE SYRUP AND PECAN CARAMEL

These snow eggs are also known under their French names: 'œufs à la neige' and 'îles flottantes' (meaning 'floating islands'). Both names refer to the incredible lightness of these poached meringues.

Separate the eggs and whisk the egg whites with the wire whisk on speed 6 until frothy; reserve the egg yolks. Add the salt and continue to whisk on speed 8 until soft peaks form. Gradually add 50 g sugar, 1 tablespoon at a time, beating well after each addition.

Pour the milk into a shallow saucepan and bring to a gentle simmer. Shape the meringue into quenelles (oval shapes) or make irregularly shaped heaps. Gently lower these into the milk and poach for 2 to 3 minutes, or until they have doubled in size and are firm; do this in batches. Remove the poached meringues with a slotted spoon and leave to drain on kitchen paper. You should have 8 or 12 meringues, depending on their size.

Strain the milk into another pan and bring back to the boil. Place the reserved egg yolks and extra egg yolk into the mixer bowl. Add the finely ground coffee beans and 75 g sugar, then beat with the wire whisk on speed 6 until pale and thick. Pour the milk slowly onto the egg yolks and beat on speed 2 until amalgamated. Pour the mixture back into the pan and heat gently, stirring continuously, until the custard has thickened and coats the back of a wooden spoon. Stir in the maple syrup and leave to cool.

Make the caramel. Put 125 g sugar into a heavy-based saucepan and heat gently until the sugar has dissolved. Raise the heat and boil rapidly until the caramel is a deep golden brown. Swirl the pan from time to time to ensure even browning. Carefully add the water; stand back as the caramel will hiss and spit. Keep stirring on a low heat until the caramel is smooth and slightly runny. Roughly chop the pecans and stir into the caramel.

Spoon the coffee custard into deep plates, adding two or three meringues per plate. Drizzle over the pecan caramel and serve.



RASPBERRY, ORANGE AND CARDAMOM TIRAMISÙ

The star ingredient in this famous Italian dessert is mascarpone, an Italian cream cheese. In tiramisù it is combined with coffee and alcohol. But you can vary the flavours a little, as I have done.

Serves 8
Prep: 25 minutes
Chill: 4-6 hours



8 eggs
75 g icing sugar
500 g mascarpone
grated zest of 1 orange
2 tsp ground cardamom
3 tbsp orange flower water
a pinch of salt
500 ml hot espresso coffee
100 ml Crème de cacao (chocolate liqueur)
30-36 ladyfingers (savoiardi)
375 g raspberries
4 tbsp cocoa nibs (finely ground cocoa beans)

Separate the eggs. Mix the egg yolks and icing sugar in the mixer bowl with the wire whisk on speed 8 until pale and thick. Decrease to speed 4 and beat in the mascarpone. Add the orange zest, cardamom and orange flower water. Beat briefly until combined and spoon into a large bowl.

Clean and dry the mixer bowl and wire whisk thoroughly. Whisk the egg whites with the salt on speed 8 until stiff. Carefully fold into the mascarpone mixture.

Stir together the espresso coffee and Crème de cacao. Dip half the ladyfingers into the coffee and use to line the base of a large dish. Cover with half the mascarpone and raspberries.

Dip the remaining ladyfingers into the coffee and layer on top of the raspberries. Cover with the rest of the mascarpone and raspberries. Sprinkle the cocoa nibs over the top. Chill for 4 to 6 hours before serving.



HAZELNUT AND TONKA BEAN ZABAGLIONE

Tonka bean has a complex spicy aroma which is reminiscent of almond, anise and vanilla with a slight hint of caramel tobacco. It goes very well with the earthy flavour of hazelnuts.

Serves 4-6
Prep: 10 minutes



6 very fresh egg yolks
50 g icing sugar
1 tsp ground tonka bean
6 tbsp Frangelico (hazelnut liqueur)
2 tbsp toasted and ground hazelnuts

Beat the egg yolks, icing sugar, tonka bean and Frangelico in the mixer bowl with the wire whisk on speed 8 for 5 minutes until pale and thick. Increase to speed 10 and whisk for 5 to 7 minutes until the mixture has tripled in volume and is only just pourable. Immediately spoon into 6 serving glasses, sprinkle over the toasted hazelnuts and serve at once.



DRIED CHERRY, PISTACHIO AND SZECHUAN BISCOTTI

These hard Italian biscuits are baked twice, hence their name: bis-cotti. Traditionally they are dipped into a glass of Vin Santo, a Tuscan fortified wine, but they are just as good with a cappuccino or hot chocolate.

Makes about 60
Prep: 10 minutes
Cook: 45 minutes



300 g flour
1 ½ tsp baking powder
150 g sugar
1 tsp ground Szechuan pepper
3 eggs
75 g dried cherries
75 g shelled pistachio nuts

Preheat the oven to 180°C/gas mark 4. Mix the flour, baking powder, sugar and Szechuan pepper in the mixer bowl with the flat beater on speed 2 for 15 seconds.

Change to the dough hook and knead in the eggs on speed 4 until the dough comes together. Add the cherries and pistachio nuts and continue to knead on speed 2 until the dough leaves the sides of the bowl clean. Divide the dough into two portions.

Shape each portion on a lightly floured surface into a 4 to 5 cm wide roll. Place the rolls on a greased baking sheet and bake for 20 to 25 minutes until the edges are golden brown. Remove from the oven and leave for 10 minutes to firm up, then cut the rolls into 1 cm slices and return these to the baking sheet. Bake for 10 minutes, then leave to cool on a wire rack.





Serves 8
Prep: 10 minutes
Cook: 1 hour

4 egg whites
a pinch of salt
220 g sugar
2 tbsp jasmine tea leaves
2 tsp cornflour
1 tsp white wine vinegar
1 mango
1 papaya
1 star fruit (carambola)
2 kiwi fruit
4 ripe figs
2 x quantity Gin and tonic syllabub
(see p28), flavoured with 1 vanilla pod
and 2 tbsp Midori instead of the gin
1 pomegranate
4 tbsp jasmine syrup

TROPICAL FRUIT AND JASMINE PAVLOVAS

This dessert was named after ballerina Anna Pavlova because her tutu reminded Escoffier of a meringue. The secret of the meringue's crispy outer shell and gooey insides lies in the addition of cornflour and vinegar. Midori is a melon liqueur.

Preheat the oven to 170°C/gas mark 3. Whisk the egg whites and salt with the wire whisk on speed 4 until frothy, then increase to speed 8 until stiff peaks form. Blitz the sugar and jasmine tea in a coffee mill until more or less finely ground. Add to the egg whites, 1 tablespoon at a time. Wait until the previous tablespoon of sugar has been fully incorporated before adding the next one. When the mixture starts to look glossy, increase to speed 10 and continue adding the sugar. When all the sugar has been added, the meringue will be very stiff and glossy.

Remove the wire whisk and sieve the cornflour over the meringue, then sprinkle over the vinegar. Fold both into the meringue with a large metal spoon. Spread the mixture out into 8 x 10 cm circles on two silicone sheets. Make a depression in the meringues, to contain the filling later. Place the meringues in the oven, then immediately reduce the heat to 130°C/gas mark 1/2. Bake the meringues for 1 hour. The meringues are ready when they feel dry to the touch and can easily be lifted off the silicone sheets. Turn the oven off but leave the meringues in the oven with the oven door ajar until they have cooled completely. This will prevent the meringues from cracking.

Peel the fruit if necessary and slice into wedges or cut into slices. Spoon the syllabub into the meringues and top with the fruits. Halve the pomegranate and scatter the seeds all over the fruit. Drizzle with the jasmine syrup and serve at once.





Serves 4-6
Prep: 20 minutes
Cook: 30 minutes
Freeze: 4 hours

100 ml milk
300 ml double cream
1 tbsp matcha (Japanese powdered green tea)
50 g sugar
3 large egg yolks
100 g white chocolate
2 gelatine leaves

Elderflower granita:
150 g sugar
400 ml water
125 ml elderflower cordial
juice of ½ lemon

WHITE CHOCOLATE AND GREEN TEA BAVAROIS WITH ELDERFLOWER GRANITA

A bavarois is a set mousse, a cross between a panna cotta and a mousse. It is important to let the custard cool completely before folding in the whipped cream. But do not let the custard set, otherwise the bavarois will be lumpy.

Put the milk, 100 ml cream and matcha in a saucepan with ½ tablespoon of sugar and bring to the boil, stirring until the matcha and sugar have dissolved. Whisk the egg yolks and remaining sugar in the mixer bowl with the wire whisk on speed 4 until pale and thick. Pour the hot milk onto the egg yolks and whisk on speed 2 until well-blended.

Return the mixture to the pan and stir on a gentle heat until the custard thickens and coats the back of a spoon. Grate the white chocolate and soak the gelatine in cold water. When the custard has thickened, remove from the heat and pour onto the chocolate. Stir until smooth, then squeeze out the gelatine and mix into the white chocolate custard. Strain through a sieve into a bowl and cover the surface with clingfilm to prevent a skin from forming on top. Chill until the custard has cooled completely and begun to set.

Make the elderflower granita. Put the sugar in a pan with 150 ml water. Bring slowly to the boil, stirring until the sugar has dissolved. Remove from the heat and pour 250 ml sugar syrup into a measuring jug. Add the elderflower cordial, lemon juice and 250 ml water. Mix well, then pour into a shallow freezerproof container. Freeze for 2 hours until the granita is firm around the edges.

Meanwhile, whip the remaining 200 ml cream in the mixer bowl with the wire whisk on speed 6 until soft peaks form. Carefully fold into the white chocolate custard and divide over cups or glasses. Chill until set. Or leave to set in a large bowl and scoop out quenelles of bavarois before serving.

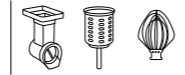
When the granita is firm around the edges, break up the ice crystals with a fork and stir them into the granita. Return to the freezer for 30 minutes and fork through again. Repeat this freezing and forking through until the granita is fluffy, then serve with the bavarois.



PETITS POTS DE CRÈME AU CHOCOLAT ET À LA MENTHE

These little chocolate pots are extremely quick and easy to make. The possibilities are endless, so you can experiment with them again and again.

Serves 4
Prep: 5 minutes
Infuse: 20 minutes
Cook: 10 minutes
Chill: 2 hours



300 ml single cream
½ bunch of fresh mint
200 g dark chocolate (70%)
2 large egg yolks
3 tbsp Crème de menthe (mint liqueur)
25 g butter
crystallized mint leaves, to decorate
8 biscuits of your choice, to serve (optional)

Place the cream and mint in a saucepan and bring to the boil. Immediately remove from the heat, cover and infuse for 20 minutes. Strain the cream back into the saucepan, discarding the mint.

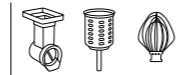
Grate the chocolate into the mixer bowl with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Bring the infused cream back to the boil and pour over the chocolate. Stir until smooth, then mix in the egg yolks and Crème de menthe with the wire whisk. Leave to cool slightly, then mix in the butter as well. Pour into small pots or glasses and chill. Bring back to room temperature and decorate with crystallized mint leaves before serving with the biscuits.



CHOCOLATE MOUSSE WITH LAPSANG SOUCHONG AND SINGLE MALT WHISKY

Chocolate mousse comes in a variety of guises: with or without butter, cream or alcohol. In this recipe, I have chosen to complement the dark chocolate flavour with smoky Lapsang Souchong tea and peaty single malt whisky, making for a very grown-up dessert.

Serves 4
Prep: 15 minutes
Chill: overnight



150 g dark chocolate (70%)
50 g butter
50 g sugar
½ tbsp Lapsang Souchong tea leaves
3 large eggs
2 tbsp single malt whisky
a pinch of salt
cocoa nibs (coarsely ground cocoa beans), to serve

Grate the chocolate into a heatproof bowl with the coarse shredding drum on the rotor vegetable slicer/shredder on speed 4. Add the butter and melt over a pan of simmering water. Stir until smooth, then set aside.

Blitz the sugar and tea in a coffee mill until finely ground. Separate the eggs. Beat the egg yolks, tea sugar and whisky in the mixer bowl with the wire whisk on speed 6 until pale and thick. Gently fold in the melted chocolate.

Clean and dry the mixer bowl and wire whisk thoroughly, then whisk the egg whites and salt on speed 8 until stiff. Carefully fold into the chocolate mixture. Spoon into bowls or onto plates and chill overnight; or pour into a large bowl and serve the mousse in the shape of quenelles. Just before serving, sprinkle over the cocoa nibs.





Serves 8
Prep: 30 minutes
Cook: 15 minutes

250 g dark chocolate (70%)
250 g butter
2 tbsp Kirsch
225 g sugar
2 tonka beans
5 eggs
5 egg yolks
50 g flour

Cherry compote:
800 g tinned morello cherries
4 tbsp Kirsch

Mascarpone cream:
1 vanilla pod
250 g mascarpone cheese
50 ml milk
200 g soured cream
2 tbsp Kirsch
50 g icing sugar

BLACK FOREST FONDANTS

Schwarzwälder Kirschtorte is a famous German cake, combining dark chocolate with juicy cherries and the heady aroma of Kirsch. This recipe is my take on this classic dessert.

First make the cherry compote. Drain the cherries, reserving the juices, and place half the cherries in a bowl. Pour over the Kirsch and leave to marinate for 20 minutes. Afterwards, drain the cherries and set aside. Add the Kirsch to the reserved cherry juices. Bring these to the boil and reduce to a thick syrup. Mix into the remaining cherries and set aside.

Make the mascarpone cream. Split the vanilla pod and scrape out the seeds. Stir these into the mascarpone with the milk. Mix the soured cream, Kirsch and the icing sugar with the wire whisk on speed 6. Fold into the vanilla mascarpone and chill.

Preheat the oven to 200°C/gas mark 6. Melt the chocolate and butter with the Kirsch. Blitz the sugar and tonka beans to a fine powder in a coffee mill. Mix the eggs, egg yolks and tonka sugar in the mixer bowl with the wire whisk on speed 8 until pale and thick. Carefully fold in the melted chocolate. Sieve the flour over the batter and mix briefly.

Divide half the chocolate batter over 8 x 200 ml well-greased and floured dariole moulds. Gently place 3 Kirsch-marinated cherries on top, then cover with the remaining batter. Bake for 10 to 12 minutes until the tops feel dry but the centre is still soft. Rest for 1 minute before turning out and serving with the cherry compote and mascarpone cream.





Serves 8
Prep: 20 minutes
Chill: 1 hour
Cook: 30 minutes

100 g softened butter
100 g icing sugar
2 large egg yolks
225 g flour
25 g cocoa powder
a pinch of salt
soured cream, to serve
cocoa powder, for dusting


Chocolate filling:
300 g dried apricots
75 ml water
3 tbsp lemon juice
200 g good-quality milk chocolate
100 g dark chocolate (85%)
200 g butter
2 eggs
2 egg yolks
50 g sugar
1 ½ tsp freshly ground Szechuan pepper

CHOCOLATE, APRICOT AND SZECHUAN PEPPER TARTLETS

Chocolate goes well with any tart fruit like apricots, raspberries or strawberries. But pears, bananas or mangoes would work equally well in these tartlets.

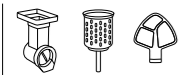
Cream the butter and sugar in the mixer bowl with the flat beater on speed 2 until pale and fluffy. Gradually beat in the egg yolks until well-blended. Mix in the flour, cocoa powder and salt on speed 4 until the pastry leaves the sides of the bowl. Wrap in clingfilm and chill for 30 minutes. Roll out the pastry on a lightly floured surface and line 8 x 8 cm greased tartlet tins. Prick the base with a fork and chill for 30 minutes.

Preheat the oven to 180°C/gas mark 4. Line the tartlet cases with baking paper and fill with baking beans. Bake blind for 20 minutes. Remove the paper and beans and leave to cool.

Meanwhile, make the apricot purée. Finely chop the apricots and simmer for 5 minutes with the water. Mix in the blender on purée speed  with the lemon juice until smooth. Spread the apricot purée in the cooled tartlet cases.

Melt the chocolate and butter together. Mix the eggs, egg yolks, sugar and Szechuan pepper in the mixer bowl with the wire whisk on speed 8 until pale and thick. Gently fold in the melted chocolate and spoon into the tartlet cases. Bake for 8 minutes at 180°C/gas mark 4. The filling will not have set completely but will continue to set as it cools. Serve the tartlets warm or at room temperature with soured cream. Dust with cocoa powder before serving.





Serves 6
Prep: 15 minutes
Chill: 30 minutes
Cook: 25 minutes

50 g marzipan
75 g icing sugar
2 tbsp dried lavender flowers
50 g softened butter
2 egg yolks
2 tbsp cocoa powder
50 g ground almonds
2 tbsp Crème de cacao (chocolate liqueur)
1 quantity Pastry cream (see p26),
flavoured with 50 g grated dark chocolate
(70%)
1 quantity Flaky pastry (see p24)
1 egg
1 tbsp icing sugar
1 quantity Vanilla custard (see p25),
flavoured with 2 tbsp dried lavender
flowers, to serve

CHOCOLATE AND LAVENDER PITHIVIERS

Serve these French almond pastries warm with pistachio ice cream or at room temperature with lavender custard.

Grate the marzipan into the mixer bowl with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Blitz the icing sugar and lavender in a coffee mill. Add to the mixer bowl with the butter. Beat with the flat beater on speed 2 until pale and fluffy. Beat in the egg yolks one at a time, then mix in the cocoa powder, almonds and Crème de cacao. Finally, beat in 100 ml pastry cream 1 tablespoon at a time (keep the remaining pastry cream for another recipe). Cover and chill.

Roll out the pastry on a lightly floured surface. Cut out 12 x 10 cm circles and place six of these on a greased baking sheet lined with greaseproof paper. Spread a sixth of the filling on each pastry circle, leaving a border of 2 cm all around. Brush these borders with water, then place the remaining pastry circles on top of the filling. Press the edges together to seal, then make a fluted pattern around the edges with a fork. Chill for 30 minutes.

Preheat the oven to 220°C/gas mark 7. Beat the egg with 1 tablespoon of water and glaze the pastries. With a knife score faint curved lines from the centre of the pastries to the edges, making a cartwheel pattern. Make a small hole in the top to allow steam to escape, then bake the pithiviers for 20 minutes or until well-risen and golden brown. Dust the tops with icing sugar and return to the oven for another 5 minutes. Remove the pithiviers from the oven and leave to cool for 10 minutes before serving with lavender custard.



LEMON AND VANILLA TART

This is a classic French tart in which the lemon and vanilla can be replaced with blood orange and thyme or green tea and lime. Shortbread pastry is more difficult to handle than shortcrust. Should the pastry tear while you line the tin, just patch up the cracks with any leftover pastry.

Serves 8

Prep: 15 minutes

Cook: 1 hour 10 minutes



1 quantity Shortbread pastry (see p23), made with 2 tbsp dried lavender flowers
2-3 lemons
1 vanilla pod
4 eggs
1 egg yolk
200 g sugar
200 ml double cream
icing sugar, to dust (optional)
clotted cream (or mascarpone), to serve

Preheat the oven to 180°C/gas mark 4. Roll out the pastry on a lightly floured surface and use to line a greased 23 cm loose-based tart tin. Prick the pastry with a fork and fill with greaseproof paper and baking beans. Bake blind for 12 minutes. Remove the paper and beans, and bake for another 15 minutes.

Meanwhile, grate the zest from the lemons and set aside. Cut the lemons in half and squeeze the juice with the citrus juicer on speed 6. Split the vanilla pod and scrape out the seeds. Whisk the eggs, egg yolk, sugar, lemon zest and vanilla seeds in the mixer bowl with the wire whisk on speed 6 until pale and thick. Stir in the lemon juice on speed 2, then gently fold in the cream. Pour into the hot tart case and reduce the oven temperature to 130°C/gas mark 1/2. Bake the tart for 40 minutes until the filling feels just firm to the touch. Leave to cool before dusting with icing sugar, if you like. Serve with clotted cream or mascarpone.





Serves 6-8
Prep: 10 minutes
Chill: 30 minutes
Cook: 1 hour 15 minutes

1 quantity Sweet shortcrust pastry (see p22)
125 g softened butter
125 g sugar
2 beaten eggs
25 g flour
125 g ground hazelnuts
1 quantity White chocolate ice cream (see p27), to serve

Red wine pears:
½ bottle Beaujolais
125 ml red port
250 ml freshly squeezed orange juice
zest of 2 oranges
zest of 1 lemon
1 bay leaf
2 tsp coriander seeds
1 sprig of rosemary
1 cinnamon stick
1 tonka bean
250 g sugar
3-4 ripe but firm stewing pears

HAZELNUT TARTLETS WITH RED WINE PEARS

Frangipane is a mixture of butter, sugar and ground nuts (usually almonds) which can be used as a base for all manner of fruit tarts. By poaching the pears in red wine, they become a gloriously deep red on the outside, contrasting with the soft creamy flesh inside.

First make the red wine pears. Place all the ingredients, except the pears, in a large saucepan and slowly bring to the boil. Stir until the sugar has dissolved. Reduce the heat to a simmer and cook for 10 minutes. Peel and core the pears but leave the stalks on. Halve the pears lengthways and lower into the syrup. Cover with greaseproof paper and gently poach for 20 to 30 minutes until the pears are tender. Remove from the syrup and leave to cool. Reduce the poaching liquor until syrupy, then strain and cool.

Preheat the oven to 180°C/gas mark 4. Grease 6 to 8 x 10 cm tartlet tins. Roll out the pastry and line the tartlet tins, then chill for 30 minutes. Cream the butter and sugar in the mixer bowl with the flat beater on speed 4 until pale and fluffy. Gradually beat in the eggs on speed 6 until well-blended. Fold the flour into the creamed mixture on speed 2, then fold in the hazelnuts. Spoon the frangipane into the tartlet tins.

Slice the pears lengthways into thin slices, so you can fan them out by gently pushing down on the pears. Push a pear half into each tartlet and bake for 30 to 35 minutes until the frangipane has set. Leave to cool on a wire rack and serve lukewarm or at room temperature with the ice cream and a drizzle of red wine syrup. You could also serve the tartlets with the white chocolate custard before churning it to ice cream.





Serves 8
Prep: 15 minutes
Chill: 50 minutes
Cook: 30 minutes

350 g flour
a pinch of salt
1 tbsp icing sugar
60 g butter
60 g very cold lard
60 g mature Cheddar
2 beaten eggs
2-3 tbsp milk
1 quantity Vanilla custard (see p25),
flavoured with ½ tsp freshly grated
nutmeg instead of vanilla, to serve

Apple filling:
750 g eating apples, eg Cox's Orange
Pippin, Gala or Pink Lady
1.25 kg cooking apples, eg Bramley
50 g butter
100 g sugar
grated zest of 2 oranges
grated zest of 2 lemons
2 tbsp finely chopped thyme
1 heaped tbsp semolina

APPLE AND THYME PIE WITH CHEDDAR CRUST

Apple pie is perhaps the most popular fruit pie and it comes in many guises. In this recipe, I have introduced a savoury note with the Cheddar cheese. A surprising addition which works remarkably well with the apples and thyme.

Sieve the flour, salt and icing sugar into the mixer bowl. Dice the butter and lard, and grate the Cheddar with the medium shredding drum on the rotor vegetable slicer/shredder on speed 4. Mix the butter, lard, Cheddar and 1 egg into the flour with the flat beater on speed 2. Add the milk and continue to mix until the dough comes together and leaves the sides of the bowl. Knead briefly on a lightly floured surface, wrap in clingfilm and chill for 30 minutes.

Peel, core and slice the apples with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Melt the butter in a large saucepan and cook the apples with the sugar for 5 minutes until they begin to soften. Remove from the heat and strain the apples, reserving the juices. Stir the orange and lemon zest and the thyme into the apples.

Divide the pastry into two portions, one twice as large as the other. Roll out the larger portion on a lightly floured surface and use to line a deep 18-20 cm x 8 cm springform tin. Prick the pastry with a fork and chill for 20 minutes.

Preheat the oven to 200°C/gas mark 6. Line the prepared tin with greaseproof paper and baking beans. Bake blind for 25 minutes. Remove the paper and beans, and bake for another 5 to 10 minutes.

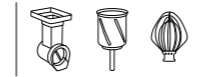
Increase the oven temperature to 220°C/gas mark 7. Sprinkle the semolina over the pastry and pile in the apples. Roll out the remaining pastry to a circle slightly larger than 18 or 20 cm. Place on top of the apples, trim the edges and press lightly together. Glaze the top with the remaining egg and cut a small hole in the centre for the steam to escape during cooking. Bake for 25 to 30 minutes until golden brown. Leave to rest for 20 minutes before serving with the strained apple juices and nutmeg custard.



APPLE, BLACKBERRY AND ALMOND STRUDEL

The classic filling for this German pastry is apple but I have added blackberries. You could also add blueberries or even replace the apples with cherries, pears or bananas. A lovely addition is chocolate which will melt into the fruit while the strudel is cooking.

Serves 8-10
Prep: 20 minutes
Cook: 40 minutes



125 g fresh white breadcrumbs
100 g butter
750 g Cox's Orange Pippin apples
150 g blackberries
125 g light brown sugar
50 g toasted flaked almonds
1 tsp ground cinnamon
1 quantity Strudel pastry (see p25)
100 g melted butter
runny honey, to glaze

Amaretto cream:
500 ml double cream
6 tbsp Amaretto
6 tbsp honey

Preheat the oven to 200°C/gas mark 6. Fry the breadcrumbs in the butter until golden brown and crispy. Peel the apples and slice them into the mixer bowl with the slicing drum on the rotor vegetable slicer/shredder on speed 4. Add the breadcrumbs, blackberries, sugar, almonds and cinnamon. Mix with your hands until every slice of apple is coated with the breadcrumb mixture.

Lightly flour a very clean tablecloth or sheet. Gently roll out and stretch the dough with your hands until it forms a 60 cm square. Trim the edges with a sharp knife or a pair of scissors.

Brush the dough with melted butter, reserving some to glaze the strudel. Spread the filling evenly over the dough and, with the tablecloth as a guide, roll up into a long log shape. Transfer to a greased baking sheet and brush the strudel with the remaining melted butter. Bake for 40 minutes until the strudel is golden brown and cooked through. Meanwhile, whip the cream in the mixer bowl with the wire whisk on speed 6 until soft peaks form. Add the Amaretto and honey while the motor is running. Glaze the strudel with honey before serving warm with the Amaretto cream.



PINEAPPLE AND ESPELETTE TARTE TATIN

A tarte tatin is usually made with puff pastry but, never having been one for following the rules, I prefer to make it with sweet shortcrust pastry. The addition of Espelette pepper provides a tantalizing prickle of heat. This is lovely with a scoop of Lime ice cream (see p164).

Serves 6

Prep: 20 minutes

Rest: 20 minutes

Cook: 20 minutes

250 g sugar

300 ml water

6 x 1.5 cm thick pineapple slices

1 tsp fennel seeds

1 vanilla pod

1 cinnamon stick

1 quantity Sweet shortcrust pastry (see p22)

50 g butter

2 tsp Espelette pepper

First prepare the pineapple. Place 100 g sugar in a pan with the water. Slowly bring to the boil, stirring until the sugar dissolves. Add the pineapple slices, fennel seeds, vanilla and cinnamon. Simmer for 15 minutes until the pineapple is tender. Drain the pineapple slices well.

Line the base of 6 x 10 cm tatin tins with greaseproof paper and grease the paper with butter. Roll out the pastry to 2 mm thick and cut out 6 x 10 cm circles. Place the remaining sugar in a heavy-based pan. Cook very gently until you obtain a light caramel and remove from the heat.

Dice the butter and add to the caramel, swirling the pan until the butter is incorporated. Pour a thin layer of caramel into each tin, then sprinkle with the Espelette pepper. Place a pineapple slice on top and cover with the pastry. Tuck the pastry in so it completely encases the fruit. Leave to rest for 20 minutes.

Preheat the oven to 230°C/gas mark 8. Bake the tarts for 18 to 20 minutes until the pastry is golden brown. Remove the tarts from the oven and leave for 1 minute before unmoulding. Turn out the tarts upside-down, so the pastry is at the bottom and the pineapple sits on top. Pour any remaining juices over the fruit and serve at once.



PUMPKIN AND MAPLE SYRUP CHEESECAKE

This is my take on an American favourite: pumpkin pie. It is a perfect example of how vegetables can work well in desserts. Roasting the pumpkin or squash intensifies its flavour.

Serves 6-8



Prep: 30 minutes

Cook: 1 hour 15 minutes



400 g pumpkin or squash (prepared weight)
125 g melted butter
200 g digestive biscuits
50 g ground pecan nuts
25 g finely chopped stem ginger
400 g mascarpone
250 g ricotta
100 g light brown sugar
4 eggs
100 ml double cream
2 tbsp maple syrup, plus extra for drizzling
1 tbsp flour
½ tsp ground cinnamon
½ tsp ground ginger
¼ tsp ground cloves
¼ tsp ground mace

Preheat the oven to 180°C/gas mark 4. Slice the pumpkin into wedges. Place these on a baking sheet and roast for 30 minutes, or until the pumpkin is really tender. Leave to cool slightly, then purée into the mixer bowl with the fruit and vegetable strainer on speed 4.

Grease a 24 cm springform tin with 25 g melted butter. Finely grind the digestive biscuits in the blender on chop speed  until finely ground. Stir in the remaining melted butter. Chop the pecan nuts and stem ginger in the blender on stir speed  with the aid of the pulse button. Mix with the digestive biscuits and butter, then press into the base of the tin and chill.

Mix the remaining ingredients into the pumpkin purée with the flat beater on speed 4 until well-blended and smooth. Pour into the tin and bake for 15 minutes, then reduce the oven temperature to 130°C/gas mark 1/2. Bake for about 1 hour, or until the filling feels firm to the touch. Turn the oven off and leave the cheesecake to cool in the oven. Slice into wedges and serve with a drizzle of maple syrup.





Serves 4
Prep: 30 minutes
Cook: 30 minutes

½ quantity Choux pastry (see p24)
1 egg yolk
2 tsp milk
1 quantity Chocolate ganache (see p27)
100 ml double cream, for the ganache
50 g crystallized violets, to decorate

Passionfruit cream:
6 passionfruit
½ quantity Pastry cream (see p26)
100 ml double cream
3 tbsp violet liqueur

PROFITEROLES WITH PASSIONFRUIT AND VIOLET CREAM

Passionfruit and violets may seem strange bedfellows but they work surprisingly well together. Of course, you can leave the violets out or replace them with another flavour, if they are not to your liking.

Preheat the oven to 200°C/gas mark 6. Line one or two baking sheets with greaseproof paper. Spoon the choux pastry into a piping bag fitted with a 1 cm plain nozzle and pipe small mounds of pastry about 4 cm in diameter onto the baking sheets. Leave enough space between the pastry, as the choux buns will expand during cooking. Mix the egg yolk and milk, and glaze the pastry.

Bake the choux buns for 5 minutes, then open the oven door for a few seconds to allow the steam to escape and the choux buns to crisp up. Bake for another 10 to 15 minutes until golden brown and well-risen. Make a small hole in the base of the choux buns and place them upside-down on the baking sheets. Return to the oven and leave for 2 minutes to dry out. Afterwards, cool the choux buns on a wire rack.

Make the passionfruit cream. Halve the passionfruit, scoop out the pulp and stir into the pastry cream. Place the cream and violet liqueur in the mixer bowl and whisk with the wire whisk on speed 6 until soft peaks form. Gently fold into the passionfruit mixture.

Just before serving, pipe the passionfruit cream into the choux buns with a piping bag. Make the chocolate ganache as described on page 27, stirring in the extra double cream. Place a few profiteroles on each plate and drizzle over the warm chocolate ganache. Sprinkle over the crystallized violets and serve immediately.



RASPBERRY RICOTTA PANCAKES WITH BANANAS AND TRUFFLE HONEY BUTTER

American-style pancakes are smaller but thicker than French crêpes. They are wonderful at soaking up flavours. The truffle honey is an unusual flavour but it does work very well with the bananas and slightly salty pancakes.

Serves 4
Prep: 15 minutes
Cook: 20 minutes



300 g ricotta
200 ml milk
4 eggs
1 tsp vanilla extract
175 g flour
2 tsp baking powder
a pinch of salt
125 g raspberries
4 bananas
melted or clarified butter, for frying

Truffle honey butter:
100 g softened butter
50 g truffle honey

Place the ricotta and milk in the mixer bowl. Separate the eggs and mix the egg yolks into the ricotta with the flat beater on speed 4 until well-blended. Stir in the vanilla, flour and baking powder on speed 2 until smooth. Transfer to another bowl.

Clean and dry the mixer bowl thoroughly. Whisk the egg whites and salt with the wire whisk on speed 8 until stiff. Gently fold into the batter with the raspberries. Make the truffle honey butter by mixing the butter and honey until well-blended.

Heat a little melted butter in a large frying pan on a medium heat. Add 4 heaps of batter, about 1 ½ tablespoons per pancake, to the pan. Cook the pancakes for 1 minute, then flip them over carefully and cook for another minute. Remove the pancakes from the pan and keep warm in the oven. Continue to cook the rest of the pancakes, brushing the pan with melted butter each time. Serve with the peeled and sliced bananas, and truffle honey butter.





Serves 4
Prep: 10 minutes
Chill: 1 hour
Cook: 30 minutes

100 g flour
a pinch of salt
1 tbsp sugar
3 eggs
125 ml milk
125 ml water
1 tbsp poppy seeds
melted butter, for frying

Sauce:
100 g butter
50 g sugar
grated zest and juice of 2 oranges
grated zest and juice of 1 lemon
3 tbsp Grand Marnier
6 passionfruit
1 tbsp lemon or orange flower honey
2 tbsp Limoncello
1 tbsp white rum
1 quantity White chocolate ice cream
(see p27), to serve

CRÊPES COMÉDIE FRANÇAISE

This was one of my favourite desserts as a child. I have adapted it by introducing lemon and passionfruit to complement the sweetness of the orange.

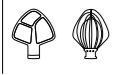
Sieve the flour, salt and sugar into the mixer bowl. Gradually mix in the eggs, milk, water and poppy seeds with the wire whisk on speed 2. Increase to speed 4 for 1 minute to ensure that the batter is completely smooth. Chill for 1 hour.

Brush a 15 cm crêpe pan with melted butter and spoon an eighth of the batter into the pan, swirling the pan to coat the base. Cook for 1 minute, then carefully turn over and cook the other side. Remove from the pan and keep warm while you cook the remaining crêpes. Stack the crêpes between sheets of greaseproof paper. You should have 8 crêpes in all.

Make the sauce. Put the butter, sugar, citrus zest and juice, and Grand Marnier into a pan large enough to contain all the crêpes. Halve the passionfruit and spoon the pulp into the pan. Warm on a gentle heat until the butter and sugar have melted, then increase the heat and boil fast for 2 minutes.

Place a crêpe in the pan, coat in the sauce and fold into quarters. Repeat with the remaining crêpes, then sprinkle with the honey, Limoncello and rum. Quickly but carefully set alight and wait until the flames have died down before serving with the ice cream.





Serves 8
Prep: 15 minutes
Rest: 1 hour
Cook: 25 minutes

85 g butter
150 g Belgian dark chocolate (70%)
375 ml milk
1 tsp vanilla extract
½ tsp ground cloves
285 g flour
2 tbsp sugar
25 g cocoa powder
¼ - ½ tsp salt
7 g dried yeast
3 eggs
a pinch of salt

Caramelized bananas:
4 large bananas
25 g butter
25 g sugar
8 scoops of speculaas ice cream, to serve

BELGIAN CHOCOLATE WAFFLES WITH CARAMELIZED BANANAS

The combination of waffles and chocolate makes for a quintessentially Belgian dessert. Replace the bananas with pears, mango or strawberries. Speculaas ice cream is a typically Belgian ice cream flavour. It can be replaced with any spiced ice cream you like, such as cinnamon, clove, nutmeg or ginger.

Melt the butter and 50 g chocolate. Remove from the heat and stir in the milk, vanilla, cloves and remaining finely chopped chocolate. Sieve the flour, sugar, cocoa powder, salt and yeast into the mixer bowl. Mix with the flat beater on speed 1 for 30 seconds.

Separate the eggs. Place the wire whisk and mix the chocolate mixture and egg yolks into the flour on speed 6 until you obtain a thick and smooth batter. Transfer to a large bowl, cover and leave at room temperature for 1 hour.

Clean and dry the mixer bowl and wire whisk thoroughly. Whisk the egg whites and salt on speed 8 until stiff. Fold the egg whites into the batter with a large metal spoon.

Heat a waffle iron according to the manufacturer's instructions. Pour enough batter into the iron to coat the base thinly, then close the iron and cook the waffles for 3 to 4 minutes. The waffles are cooked when they can easily be removed from the iron. Keep the waffles warm and continue with the remaining batter.

Make the caramelized bananas. Slice the bananas lengthways or into thick slices. Heat the butter in a heavy-based pan and add the bananas and sugar. Cook on a high heat until the bananas are caramelized but still retain their shape. Serve with the warm waffles and the speculaas ice cream.



LEBKUCHEN

These spicy German biscuits are often served at Christmas. You could cut out different shapes, thread ribbons through them and use them as edible decorations for your Christmas tree.

Makes 24
Prep: 35 minutes
Chill: overnight
Cook: 15 minutes



250 ml acacia honey
175 g dark brown sugar
1 egg
1 tbsp dark rum
grated zest of 1 orange
300 g flour
1 tsp cocoa powder
½ tsp ground cinnamon
¼ tsp ground coriander
¼ tsp ground cardamom
¼ tsp ground cloves
¼ tsp freshly grated nutmeg
½ tsp salt
½ tsp baking powder
50 g finely chopped candied orange peel
50 g finely chopped toasted hazelnuts
1 egg yolk
blanched and flaked almonds, to garnish

Heat the honey in a saucepan until it begins to bubble. Remove from the heat and stir in the sugar, egg, rum and orange zest. Place the flour, cocoa powder, spices, salt and baking powder into the mixer bowl. Stir in the honey mixture with the flat beater on speed 2 until well-blended. Add the candied orange peel and hazelnuts, then chill overnight.

The next day, preheat the oven to 190°C/gas mark 5. Divide the dough into 4 portions and work with one portion at a time, keeping the rest chilled. Roll out the dough to ½ cm thick on a heavily floured surface. Stamp out 5 cm rounds or other shapes and place on baking sheets lined with greaseproof paper. Arrange a few blanched or flaked almonds on each biscuit. Mix the egg yolk with 1 tablespoon of water and glaze the biscuits. Bake for 12 to 15 minutes until golden brown. Leave to cool on a wire rack.



LEMONGRASS AND BUTTERMILK SCONES

Adding baking powder to these scones will make them very light indeed but you have to eat them on the day you make them. Scones are traditionally served for afternoon tea with clotted cream and jam. Replace the clotted cream with mascarpone if you cannot find it.

Makes 8-10
Prep: 10 minutes
Cook: 12 minutes



225 g self-raising flour
¼ tsp baking powder
a pinch of salt
2 lemongrass stalks
50 g sugar
75 g softened butter
1 large egg
2-3 tbsp buttermilk
clotted cream and peach or apricot jam, to serve

Preheat the oven to 220°C/gas mark 7. Lightly oil a baking sheet. Sieve the flour, baking powder and salt into the mixer bowl. Remove the tough outer leaves of the lemongrass and finely chop the rest. Blitz in a coffee mill with the sugar. Add to the bowl with the butter and mix with the flat beater on speed 2 until the mixture resembles breadcrumbs. Continue to mix on speed 2, gradually adding the egg and just enough buttermilk until the dough comes together and leaves the sides of the bowl.

Turn out onto a lightly floured surface and knead briefly, then roll out to 2 cm thick and cut out rounds with a 6 cm fluted pastry cutter dipped in flour. Place on the baking sheet and glaze with a little buttermilk. Re-roll the trimmings and repeat as before. Bake for 10 to 12 minutes, or until the scones are well-risen and golden brown. Serve warm or at room temperature with clotted cream and jam.



STICKY TOFFEE PUDDINGS WITH GINGER AND SALTED CARAMEL

This is comfort food at its best: sticky, sweet and indulgent. For best results, serve warm with clotted cream or Banana ice cream (see p168).


Serves 8
Prep: 15 minutes
Cook: 35 minutes



50 g softened butter
125 g light brown sugar
2 eggs
2 tbsp golden syrup
½ tsp ground ginger
175 g self-raising flour
175 g pitted dried dates
300 ml hot water
1 tsp bicarbonate of soda
50 g stem ginger in syrup

Toffee sauce:
100 g light brown sugar
100 g butter
100 ml double cream
2 tbsp salted butter caramel sauce

Preheat the oven to 180°C/gas mark 4. Grease and flour 8 x 200 ml dariole moulds. Mix the butter and sugar in the mixer bowl with the flat beater on speed 6 until pale and fluffy. Add the eggs one at a time, beating well between each addition. Stir in the golden syrup, ginger and flour on speed 2 until smooth.

Place the dates in a pan with the water. Bring to the boil, then simmer for 5 minutes. Remove from the heat and stir in the bicarbonate of soda. Process the dates and their cooking liquid with the stem ginger in the blender on purée speed , then mix into the batter with the flat beater on speed 4. Pour into the prepared moulds and bake for 30 minutes until the puddings feel firm to the touch.

Meanwhile, make the toffee sauce. Gently heat the sugar and butter in a small saucepan and whisk until smooth. Stir in the cream and caramel sauce. Turn out the puddings and pour over the toffee sauce. Serve at once.





Makes 9 blondies
Prep: 15 minutes
Cook: 30 minutes

100 g white chocolate
100 g butter
125 g sugar
seeds from 1 vanilla pod (see below)
2 eggs
60 g flour
25 g pine nuts
75 g white chocolate chips
50 g dried cranberries

Cranberry compote:
1 vanilla pod
200 g sugar
250 ml water
175 g cranberries

CRANBERRY, PINE NUT AND WHITE CHOCOLATE BLONDIES

This is an unusual take on the American brownie, in that these blondies are made with white chocolate instead of the usual dark chocolate (hence their name). Vary the cranberries with candied pineapple, dried apricots or cherries.

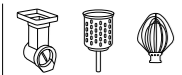
First make the cranberry compote. Split the vanilla pod and scrape out the seeds. Set these aside. Place the split vanilla pod in a pan with the sugar and the water. Bring slowly to the boil, stirring until the sugar has dissolved. Add the cranberries and cook for 5 to 10 minutes until the berries have burst. Strain the cranberries but keep the syrup. Reduce this until thick enough to coat the cranberries. Stir into the cranberries and leave to cool.

Preheat the oven to 180°C/gas mark 4. Grease an 18 cm square baking tin and line the base with greaseproof paper. Melt the chocolate and butter in a bain-marie. Stir until smooth, then remove from the heat.

Make the blondies. Whisk the sugar, vanilla seeds and eggs in the mixer bowl with the wire whisk on speed 6 until pale and thick. Gradually mix in the melted chocolate and butter. Sieve the flour into the mixer bowl and mix into the batter on speed 4. Stir in the pine nuts, chocolate chips and dried cranberries.

Pour the batter into the prepared tin and bake for 30 minutes until just firm to the touch. Leave to cool in the tin before turning out and cutting into squares. Serve the blondies with the cranberry compote.





Makes 12 cupcakes
Prep: 20 minutes
Cook: 35 minutes

150 g carrots
100 g light brown sugar
175 ml sunflower oil
2 large eggs
225 g flour
¾ tsp baking powder
a pinch of salt
1 tsp ground cardamom
grated zest of 1 lemon
50 g shelled and blanched pistachio nuts
50 g finely chopped dried apricots

Candied carrot:

75 g carrots
75 g sugar
2 tbsp lemon juice
2 tbsp water

Cream cheese frosting:

100 g cream cheese
250 g icing sugar
1-2 tsp lemon juice
½ vanilla pod

CARROT CUPCAKES WITH PISTACHIOS, APRICOTS AND CREAM CHEESE FROSTING

Carrot cake is a perennial favourite and yet more proof that the idea of vegetables in desserts is not as crazy as it sounds. You could replace the candied carrot with tiny marzipan carrots for decoration.

Preheat the oven to 200°C/gas mark 6. Grease 12 mini muffin cups or line them with paper cases. Peel, then grate the carrots into a bowl with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4.

Cream the sugar, oil and eggs in the mixer bowl with the wire whisk on speed 6 until pale and fluffy. Mix in the flour, baking powder, salt, cardamom and lemon zest until just combined. Fold in the grated carrots, pistachio nuts and apricots, then spoon into the cups and bake for 20 minutes. Leave to cool on a wire rack.

Make the candied carrot. Peel, then grate the carrots with the fine shredding drum on the rotor vegetable slicer/shredder on speed 4. Put the carrot strips in a saucepan with the sugar, lemon juice and water. Slowly bring to the boil, stirring until the sugar has dissolved. Then cook on a high heat for 5 minutes until the syrup has thickened and the carrot strips have become translucent.

Make the cream cheese frosting. Beat the cream cheese and icing sugar in the mixer bowl with the wire whisk on speed 4. Stir in lemon juice to taste, then scrape out the seeds of the vanilla pod and mix in on speed 2. Spread the frosting onto the cooled cupcakes and decorate with the candied carrot.





Serves 6
Prep: 25 minutes
Cook: 25 minutes
Rest: 20 minutes

100 g dark chocolate (70%)
65 g butter
4 eggs
1 tsp vanilla extract
a pinch of salt
85 g sugar
65 g flour

Apricot confit:
125 g sugar
1 tbsp orange blossom honey
200 ml water
125 g dried apricots
2 tbsp orange flower water
a few drops of lemon juice

Chocolate glaze:
125 g dark chocolate (70%)
85 g butter
1 tbsp orange blossom honey
1 tbsp dried marigold petals, to decorate

SACHERTORTE NEW STYLE

Sachertorte is perhaps the most famous chocolate cake of all. And like all classics, it inevitably invites remakes and updates. This is a fragrant version for those who love floral aromas.

Preheat the oven to 180°C/gas mark 4. Grease and dust 6 x 175 ml dariole moulds with flour. Melt the chocolate with the butter. Separate the eggs, then mix the egg yolks into the melted chocolate. Stir in the vanilla.

Whisk the egg whites and salt in the mixer bowl with the wire whisk on speed 4 until frothy. Increase to speed 8 and whisk until stiff. Gradually whisk in the sugar until the meringue is stiff and glossy. Carefully fold the meringue into the chocolate mixture. Finally, sieve over the flour and fold in. Spoon the batter into the prepared moulds and give each a gentle but firm tap on the work surface to remove any air bubbles. Bake for 20 to 25 minutes, or until a skewer inserted in the centre comes out clean. Leave to cool in the moulds.

Meanwhile, make the apricot confit. Put the sugar and honey in a pan with the water. Heat gently, stirring until the sugar has dissolved. Add the apricots, then bring to the boil. Simmer for about 25 minutes until the apricots are tender and have plumped up; they should be slightly translucent. Remove from the heat, cover tightly and rest for 20 minutes.

When the cakes have cooled, trim the tops so they stand level and turn them upside-down onto a wire rack. Make the glaze by melting the chocolate with the butter and honey. Leave to cool to 32°C-33°C. Stir the orange flower water and lemon juice to taste into the apricot confit. Drizzle the cakes with syrup from the apricots, then cover completely with the glaze and sprinkle over the marigold petals. Serve at once or chill for 30 minutes until the glaze has set. Serve the cakes with the apricot confit. For an all-out apricot hit, serve with a scoop of apricot sorbet on the side.



BLUEBERRY, SALTED CARAMEL AND PECAN MUFFINS

The secret to very light muffins is not to overmix the batter. Replace the pecans with macadamia nuts and the vanilla with lime zest for an Australian version of this American classic.

Makes 12
Prep: 10 minutes
Cook: 25 minutes



220 g flour
2 tsp baking powder
200 g sugar
1 tsp vanilla extract
250 ml soured cream
60 g melted butter
1 egg
60 ml maple syrup
50 g chopped salted caramel toffees
30 g coarsely chopped pecan nuts
100 g blueberries

Preheat the oven to 180°C/gas mark 4. Grease 12 large muffin cups or line them with paper cases. Sieve the flour, baking powder and sugar into the mixer bowl. Make a well in the centre.

Mix the vanilla, soured cream, butter, egg and maple syrup in a measuring jug and pour into the well. Mix with the flat beater on speed 2 for 20 seconds until just combined. Carefully fold in the toffees, pecan nuts and blueberries. Fill the muffin cups three quarters full with the batter and bake for 20 to 25 minutes until the muffins have risen and feel firm to the touch. Cool for 10 minutes before turning out onto a wire rack. Eat the same day or freeze for later.





Serves 10
Prep: 20 minutes
Cook: 35 minutes
Rest: 2 hours

100 g dark chocolate (70%)
115 g softened butter
150 g sugar
2 eggs
75 ml violet liqueur
200 g self-raising flour
1 tsp baking powder
1 tsp vanilla extract
50 g white chocolate chips

Chocolate icing:
100 g white chocolate
25 ml violet liqueur
50 g crystallized violets

DOUBLE CHOCOLATE AND VIOLET MARBLE CAKE

This cake owes its name to the fact that one portion of batter is flavoured with white chocolate and the other with pure chocolate. Both combine during baking, creating a marbled effect.

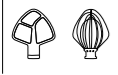
Preheat the oven to 180°C/gas mark 4. Grease a 23 cm ring mould. Melt the chocolate. Cream the butter and sugar in the mixer bowl with the flat beater on speed 4 for 1 minute until pale and fluffy. Add the eggs one at a time and then the liqueur, beating well between each addition. If the mixture looks curdled, add a tablespoon of flour.

Sieve the flour and baking powder into the bowl, then beat into the creamed mixture on speed 4 for 1 minute until well-combined. Spoon half the batter into another bowl and add the vanilla extract and white chocolate chips. Stir the melted chocolate into the batter in the mixer bowl with the flat beater on speed 1 until thoroughly combined.

Drop alternating spoonfuls of batter into the cake tin. Smooth the surface with a spoon and bake for 35 minutes until golden brown. Leave the cake to cool in the tin but run a knife around the edges to loosen it.

Meanwhile, make the chocolate icing. Melt the white chocolate with the violet liqueur. Roughly chop the crystallized violets. If the cake has risen unevenly, trim the bottom a little so it will stand level. Turn the cake out, then drizzle the chocolate icing over the cake and sprinkle over the violets. Leave the chocolate to set for 2 hours before slicing the cake.





Serves 6-8
Prep: 30 minutes
Cook: 1 hour 5 minutes

250 g self-raising flour
1 tbsp baking powder
½ tsp salt
300 g sugar
2 tbsp Earl Grey tea leaves
125 ml vegetable oil
5 egg yolks
grated zest of 1 lemon
grated zest of 2 limes
100 ml lemon juice
8 egg whites
½ tsp cream of tartar

Mascarpone cream:
500 g mascarpone
4 tbsp icing sugar
1 tsp finely ground Earl Grey tea
grated zest of 1 lemon
50 g crushed pistachio nuts

LEMON AND EARL GREY CHIFFON CAKE

This American cake is extremely light, thanks to the use of oil instead of butter and the addition of extra egg whites. With such a virtuous cake, it is surely not a sin to add a rich mascarpone cream... The best accompaniment to this cake is, of course, a cup of Earl Grey tea.

Preheat the oven to 170°C/gas mark 3. Sieve the flour, baking powder and salt into the mixer bowl. Blitz 100 g sugar with the Earl Grey in a coffee mill until more or less finely ground; there should still be specks of tea visible. Stir into the flour with the remaining sugar. Make a well in the centre and add the oil, egg yolks, lemon and lime zest. Mix with the flat beater on speed 2 for 30 seconds. Add the lemon juice, increase to speed 6 and beat for 1 minute. Transfer the batter to another bowl.

Clean and dry the mixer bowl thoroughly. Whisk the egg whites and cream of tartar with the wire whisk on speed 8 until stiff. Gently fold the batter into the egg whites (not the other way around !) and pour into an ungreased 25 cm ring mould. Bake for 55 minutes, then increase the oven temperature to 180°C/gas mark 4 and bake for 10 more minutes. Place the cake upside-down on a wire rack and leave to cool in the tin.

Make the mascarpone cream. Place the mascarpone in the mixer bowl and beat in the icing sugar and Earl Grey tea with the flat beater on speed 4 until smooth. Mix the lemon zest and pistachio nuts. Gently loosen the edges of the cake with a knife and turn out onto the wire rack. Serve with the mascarpone cream and lemon pistachios.





Serves 10
Prep: 15 minutes
Cook: 40 minutes

4 eggs
2 tbsp espresso coffee beans
175 g sugar
a pinch of salt
150 g ground almonds

Sambuca syrup:
300 ml freshly made espresso coffee
100 g sugar
2 cinnamon sticks
4 cloves
4 crushed cardamom pods
1 split vanilla pod
1 tonka bean
1 orange
2 tbsp Sambuca (Italian aniseed liqueur)

COFFEE GUGELHOPF WITH SAMBUCA SYRUP

This turban-shaped cake can be found under many different names all over Central Europe: Kouglof, Kugelhof etc. Gugelhopf often contains butter and yeast but I have opted for a lighter version, allowing the cake to absorb a maximum amount of syrup.

Preheat the oven to 180°C/gas mark 4. Grease a 22 cm Gugelhopf tin. Separate the eggs and place the egg yolks in the mixer bowl. Blitz the coffee beans in a coffee mill until more or less finely ground; they must not be reduced to a powder, otherwise the cake will not have the desired speckled effect. Beat the coffee, half the sugar and the egg yolks in the mixer bowl with the wire whisk on speed 6 until pale and thick. Pour into another bowl.

Clean and dry the mixer bowl and wire whisk thoroughly, then whisk the egg whites and salt until stiff, increasing the speed as you go. Gradually add the remaining sugar until the meringue is stiff and glossy. Fold the meringue into the creamed egg yolks, then fold in the almonds. Spoon into the prepared tin and bake for 30 to 40 minutes until springy to the touch.

Meanwhile, make the Sambuca syrup. Put the coffee, sugar and spices in a saucepan. Remove the zest from the orange with a potato peeler and add the zest to the pan. Bring slowly to the boil, then reduce to a syrup. Cool slightly, then mix in the Sambuca and leave to cool completely.

Remove the Gugelhopf from the oven, turn out onto a wire rack and leave to cool. Cut the Gugelhopf into portions and drizzle over the syrup. Serve with whipped cream, if you like.



BLOOD ORANGE CAKE WITH POLENTA AND ROSEMARY


This unusual cake is made with cooked and puréed oranges, resulting in a very moist texture. The cake will keep for several days in an airtight tin; you could even freeze it. Substitute semolina or rice flour for the polenta, if you like.

Serves 8
Prep: 1 hour
Cook: 1 hour



2 blood oranges
6 eggs
250 g sugar
125 g polenta
125 g ground almonds
2 tbsp finely chopped rosemary
1 tbsp baking powder
fromage frais, to serve

Honey syrup:
8-12 blood oranges
200 ml acacia honey

Wash the oranges and place them in a pan. Cover with water and cook gently for 1 hour, or until the oranges are tender. Drain the oranges well, then halve them and remove any pips. Put the oranges in the blender and process at purée speed .

Preheat the oven to 180°C/gas mark 4. Grease and line a 20 cm springform tin. Whisk the eggs and sugar in the mixer bowl with the wire whisk on speed 6 until pale and thick. Change to the flat beater and mix in the orange purée on speed 2. Then mix in the polenta, almonds, rosemary and baking powder. Spoon the batter into the prepared tin and bake for 45 minutes to 1 hour until well-risen and firm to the touch. Leave to cool in the tin.

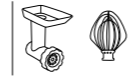
Meanwhile, make the honey syrup. Squeeze the blood oranges with the juicer on speed 6 until you obtain 400 ml. Place in a pan with the honey and bring to the boil, then reduce to a syrup. Prick holes all over the surface of the cake with a skewer. Slowly pour over the syrup and leave to soak. Turn out the cake when all the syrup has been absorbed. Serve with fromage frais.



GREEK WALNUT AND BRANDY CAKE

This syrup-soaked walnut cake is best served with a cup of espresso coffee. If the Metaxa is too strong for you, you could replace it with a fortified wine such as Vin Santo or sherry.

Serves 8
Prep: 20 minutes
Cook: 40 minutes



200 g walnuts
2 eggs
125 ml extra virgin olive oil
100 g sugar
125 ml Greek yoghurt
185 g self-raising flour
a pinch of salt
1 tsp ground cloves

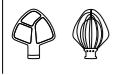
Metaxa syrup:
100 ml mountain honey
1 cinnamon stick
3 cloves
1 orange
50 ml Metaxa (Greek brandy)

Preheat the oven to 180°C/gas mark 4. Grease and line a 20 cm springform tin. Grind 175 g walnuts with the coarse grinding plate on the food grinder on speed 4. Whisk the eggs, olive oil and sugar in the mixer bowl with the wire whisk on speed 6 until pale and fluffy. Mix in the yoghurt on speed 2. Sieve the flour, salt and cloves into the bowl and stir in on speed 1. Fold in the walnuts and spoon into the prepared tin. Decorate with the remaining walnuts and bake for 40 minutes until the cake feels firm to the touch.

Meanwhile, make the Metaxa syrup. Put the honey in a saucepan with the cinnamon and cloves. Remove the zest of the orange with a potato peeler and add the zest to the pan. Heat gently, then stir in the Metaxa. Leave to cool.

Remove the cake from the oven and prick holes all over the surface. Slowly pour over the syrup and leave to soak. Turn out the cake when all the syrup has been absorbed. Serve with honey-sweetened Greek yoghurt.





Serves 12
Prep: 40 minutes
Cook: 30 minutes
Chill: 3 hours

175 g softened butter
175 g sugar
1 tsp ground cardamom
3 eggs
175 g self-raising flour
25 g ground almonds
2 tbsp rosewater
1 quantity White chocolate ganache (see p27), flavoured with the seeds of 1 vanilla pod

Rose icing:
2 large egg whites
¼ tsp cream of tartar
¼ tsp salt
125 ml rose syrup
125 g sugar
a few drops of red food colouring
1 tbsp rose liqueur
50 g edible silver balls
50 g coarsely chopped crystallized rose petals
petals from 1-2 unsprayed pink roses
pink candles, to decorate (optional)

PRETTY IN PINK BIRTHDAY CAKE

Making a birthday cake is the perfect occasion to give the creative inner you free rein. As this cake contains fresh butter, cream and eggs, it must be eaten the day it is made. If you leave out the candles, this cake could double up as a wedding cake.

Preheat the oven to 180°C/gas mark 4. Lightly grease and line two 18 cm sandwich tins with greaseproof paper. Cream the butter, sugar and ground cardamom in the mixer bowl with the flat beater on speed 4 until pale and fluffy. Gradually mix in the beaten eggs, adding a tablespoon of flour and beating well after each addition.

Add the remaining flour and ground almonds and mix briefly. Stir in 1 to 2 tablespoons of water to give a soft dropping consistency. Spoon the batter into the prepared tins and smooth the top. Bake for 25 to 30 minutes until risen, golden brown and springy to the touch. Cool slightly, then turn out onto a wire rack. Sprinkle the rosewater evenly over both cakes. Leave to cool, then peel off the greaseproof paper.

Make the white chocolate ganache. Leave to cool, then chill for 3 hours, or until the ganache has reached a spreadable consistency.

Spread the ganache on top of one cake and place the second cake on top. Press lightly together. Make the rose icing. Whisk the first 3 ingredients in the mixer bowl with the wire whisk on speed 8 until soft peaks form. Gradually add the rose syrup, sugar and red food colouring until the meringue is stiff and glossy. Fold in the rose liqueur and spread the icing all over the cake, creating swirls and peaks which will make the cake look beautiful. Sprinkle the silver balls, crystallized and fresh rose petals over the icing. Wait until the icing has set before adding the candles, if using.

Tip: if you are worried about eating raw eggs, the icing can also be cooked. Put the first 5 ingredients in a bowl over a pan of simmering water and whisk vigorously with a hand-held mixer for 5 to 7 minutes until the meringue is stiff and glossy. Continue with the recipe.





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Veerle de Pooter
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Tony Le Duc (°1961)

has been working as a professional photographer since 1984, and is often described as Flanders' most individualistic food photographer. To date, he has illustrated more than thirty cookbooks and over the past twenty-five years he has received several international awards for his striking culinary photographic work. With these unusual food compositions – often printed in a large format – he has contributed to several exhibitions. In his early period, Tony often photographed ingredients on concrete, wood and paper structures. He later discovered the 'floating technique', in which three Plexiglas levels were used to create the impression of ingredients floating through the air. From 2001 onwards, Tony has experimented with extreme close-ups of food.

Since 2004, he has established himself as a publisher of culinary projects, creating all-in concepts in which photography, layout, typography, contents and choice of paper are all equally important. His most recent project is KOOK ZE!, a bookazine in which a combination of recipes, culinary journalism, video clips and cooking events form an all-in concept.

www.tonyleduc.be

Veerle de Pooter (°1973)


was born into a family of self-taught cooks, with both her grandfather and father being enthusiastic home cooks. However Veerle's passion for cooking was truly awakened while studying English away from home. As a vegetarian, she was disappointed with the food on offer and began to cook for herself. After a short stint as a commis chef in a top London restaurant, Veerle returned to Belgium, where she became a professional food writer and chef. In addition to writing regular contributions for some of the country's leading newspapers and weeklies, Veerle has also worked as a personal chef for a government minister and has cooked for artists in the backstage kitchen of Brussels' leading music venue. Since 2000, she has collaborated with Tony Le Duc on several projects. Entirely self-taught, Veerle's personal style is characterized by a love of fresh herbs, exotic spices and floral aromas. Infusing the classics with a contemporary twist has become her culinary trademark. **KitchenAid® - The Cookbook** is her first cookbook.

<http://hotcakesandhighheels.blogspot.com>

Nej De Doncker (°1958)

is a designer in the broadest sense of the word, creating graphic design for print work, as well as developing house styles and signage for buildings. He has worked as an art director for Kluwer Publishers, taught at the Sint Lucas Pavilion and been involved with ABC2004 / Antwerp World Book Capital as art director and external curator. For the past ten years, Nej has concentrated on the integration of art, product development and design, working in close collaboration with architects and artists. His own design studio places a major focus on book design. In 2006, Nej designed 'City of Letters', a series of 26 Cahiers – ie accounts of collaborations between writers and visual artists. 'Textasy', a book which Nej created for the American letter artist Brody Neuenschwander, was published in 2007. And in the same year, he co-authored the culinary publication 'Slawinski' – a homage to the controversial Belgian chef Willy Slawinski – together with Tony Le Duc.

www.nej.be



*To my dad Jan de Pooter,
A maverick at heart
And in the kitchen*

The legendary KitchenAid® Artisan® Stand Mixer celebrates its 90th anniversary in 2009. A true design classic, the mixer has many qualities, not least of which being its versatility and adaptability. Containing more than 120 contemporary international recipes, specifically written with the Artisan® Stand Mixer in mind, **90 YEARS OF KITCHENAID® – THE COOKBOOK** demonstrates that this iconic mixer is just as useful to home cooks today as it was when it was first conceived ninety years ago.

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