



We are delighted to welcome Lynda Gee on board as a regular contributor of recipes and all things food!

An Introduction to Lynda

I know how much you've all enjoyed Hazel's recipes for some time now so, before I start trying to tantalise your taste buds, I'd like to first introduce myself...

Well, I'm Lynda of 'Gingers Kitchen'.

I've collected my recipes over the years from chefs in hotels we've often stayed in through my husband's earlier work, and other restaurants I've also been lucky enough to eat and work in. A vast personal collection of cookery books has also provided a valuable starting point and many recipes are purely and simply created in my own head!

I know I'm going to have fun trying to put these down on paper as quantities, textures and tastes are often worked out as I cook. Exact amounts and methods are not, therefore, always easy! So please bear with me.

Anyway, here is the start of what I hope will be a successful sharing of my ideas....



Black Forest Trifle

Ingredients

- 1 Packet of all chocolate cookies
- 350- 400 g. jar of cherries (preferably dark),
- ¾ litre double cream
- 1 block dark cooking chocolate plus ½ of milk chocolate
- 1 packet of chocolate mousse or blancmange mix and appropriate quantity of milk (usually ½ litre)
- 1 ½ - 2 tablespoons kirsch (or other cherry liqueur)

Roughly break enough cookies to place about a 2 cm bed in the base of your trifle dish.

Drain the cherries well and place on top of the cookies, then evenly sprinkle the kirsch over these.

In a bain marie (or small, good non-stick saucepan over a very low heat, adding 1 dessert spoon hot water) melt the chocolates. When completely melted add 25 – 30 cl of the double cream stirring all the time until thoroughly blended.

Cover the cherry and cookie base with this then prepare the chocolate mousse, leave this to stand for a couple of minutes and then stir before pouring over the rest of the ingredients in the dish.

Allow to cool in the fridge, whip the rest of the cream to cover the trifle and sprinkle with flaked or powdered chocolate.

Festive Food

by Lynda Gee

Fruit Boule

A delicious refreshing aperitif for Christmas (or anytime !)

Ingredients

- ¼ - ½ bottle of medium dry white wine
- 1 bottle dry sparkling wine
- 250g fruit eg. strawberries, raspberries or blackberries (frozen fruits also work well such as orange segments, fruits rouges or even charentaise melon balls prepared in the summer!)
- Approx 30g castor sugar.

Wash drain and dry the fruit, if using strawberries halve or quarter.

Place the fruit into a large bowl or jug and sprinkle with the sugar, pour over the still white wine and place in the refrigerator to chill for at least one hour.

Chill the sparkling wine and add to the boule just before serving.





Medal- lions of roast lamb

A delicious alternative Christmas roast when served with roquefort sauce.

Ingredients (for 4-6 people)

**1 leg of lamb
1.7 – 2 kg in
weight
Unsalted butter**

to roast.

Firstly bone the leg of lamb.* Insert the tip of a sharp knife into the point where the bone is nearest the surface. Then follow the line of the bone, as much as possible, with the knife cutting the meat away carefully. Try to keep the leg as whole as possible whilst easing the bone out completely. (*Alternatively ask your butcher to do this or use quite thick ready prepared leg steaks.)

Reform and string the meat before putting into a roasting tin and generously dotting with pats of unsalted butter. Roast in a pre-heated 200° oven for approx 20 – 25 minutes until still quite rare.

Take out the lamb and whilst still warm cut into thick slices or 'medallions' (minimum 1 cm.)

Layer these back into the roasting tin with the melted butter and a little hot water to prevent sticking and drying, then re-heat or finish cooking the lamb to personal taste. This is easiest on top of the cooker to be able to regard and turn regularly.

Serve on warmed plates with a good coating of roquefort sauce and vegetables of choice - try oven sauteed potatoes



Roquefort Sauce

Ingredients

**25g unsalted butter, good soup spoon plain flour
¼ litre milk
small cup of double cream
100g (or more to taste!) roquefort cheese.**

Melt the butter in a non-stick sauce pan then, off the heat, gently stir in the sieved flour to form a roux. Add a little of the milk to blend smoothly.

Return to the heat and gradually add the rest of the milk, stirring all the time.

Roughly crumble the roquefort and once the sauce has reached boiling point add little by little whilst still stirring.

When the cheese has melted and blended in, add enough cream to give a rich, thick pouring consistency.



Flamenkeuche

A quick and easy 'cheat' way to make a variation on a Tarte Alsacien to serve with green salad as a starter or just to enjoy when having drinks with friends.

Ingredients

**1 pack of bought 'pâte feuilleté' (flaky pastry)
1 small red or rose onion
100g finely chopped bacon or lardons (smoked or un-
smoked as you prefer)
Small tub fromage blanc
Approx 25g finely grated emmental cheese**

Unroll the pastry circle and either leave on it's paper to cook on a wire rack or place onto a well greased pizza tray.

Mix the grated cheese into the fromage blanc and spread evenly over the pastry.

Finely chop the onion and evenly distribute this and the lardons over the topping.

Grind black pepper over and if liked, sprinkle with a little ground nutmeg.

Bake in a pre-heated 200° oven for approx 15 -20 minutes or until the edges of the pastry have risen and the underneath is thoroughly cooked. (I've found that timing varies depending on the oven and weight and texture of the topping.)

Easiest to cut with a pizza wheel.



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Lynda is better known as 'Ginger's Kitchen' and provides a full at-home catering service.

(See advert on P.32)

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