



## GRILLED GRAPEFRUIT WITH GINGER

**Ingredients for 4**  
2 'pamplemousse rosé'  
4 teaspoons of Demerara sugar,  
4 dessert spoons of ginger jam.

Cut the grapefruits in half and, using a grapefruit knife, ease the fruit from the skin leaving it inside it's shell, and then separate the segments.

Spread the ginger jam over the cut grapefruit easing some down between the segments and then sprinkle with the sugar.

Place the fruits into a foil-lined oven tin and pass under a hot grill until the tops are bubbling and lightly browned. This also works, if you prefer, to place in a pre-heated oven, 200°C, for around 15 minutes.

## TRI-COLOUR GNOCCHI

This is a recipe I created for a theme-menu based on the French flag..

**Ingredients (for 4 people)**

**One 3-4 person pk of gnocchi**    **250 grams of cherry tomatoes**  
**30cl double cream**                    **Olive oil**  
**200-250g of Roquefort or**    **Freshly ground black pepper**  
**other strong blue cheese**       **Finely grated parmesan.**

Preheat your oven to around 200°C and in a fairly shallow oven dish heat 2-3 tablespoons of olive oil, place the cherry tomatoes in this and grind black pepper over them. Return to the oven until the tomatoes are just starting to soften.

Cook the gnocchi according to the instructions, (usually a few minutes in lightly salted boiling water), drain well.

Crumble about a quarter of the cheese over the tomatoes then cover with the gnocchi. (If this has gone cold, place in the oven for a couple of minutes before the next stage.)

Crumble or slice the rest of the cheese and mix with the double cream. Pour this mixture over the tomatoes and gnocchi and then bake in the oven for around 15 to 20 minutes or until the sauce is very hot and bubbling. Take care not to allow it to brown too much, golden is nice!

Serve with a green salad and lots of fresh crispy baguette and of course, a nice glass of red wine to compliment the cheese.



## Summer Time...

by Lynda Gee

### CHOCOLATE STRAWBERRY CHEESECAKE

**Ingredients**

1 x 200g packet of Speculoos  
120g of cooking chocolate  
50-60g non-salted butter  
400g tub of mascarpone cheese  
3 dessert spoons icing sugar  
15 - 20cl double cream  
200 - 250g fresh strawberries  
chocolate flakes.

Firstly crumble the pack of Speculoos, not too fine (putting them into a plastic bag and hitting them with a rolling pin works well!) Put these into a microwave-proof dish with knobs of butter and the chocolate (broken into pieces) on the top. Depending on the power of your microwave, heat this for a minute or two, until the butter and chocolate are melting, then mix well before returning to the microwave until fully melted. Careful not to burn the biscuit. Thoroughly mix and, if not very pliable, add a little more softened butter.

Line a 10" shallow cake tin or flan dish with greaseproof paper and press the biscuit mixture flat into this. Leave to cool whilst making the topping.

Mix the icing sugar into the mascarpone and then stir in the cream little by little to be sure it doesn't become too liquid. Spread this mixture over the biscuit base and top with the washed and hulled strawberries. Depending on the size of the fruits I either halve them or simply cut a slice off their tops and place them on whole. Sprinkle with flaked or grated chocolate and place in the fridge for one or two hours before serving.



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Lynda is better known as 'Ginger's Kitchen' and provides a full at-home catering service. (See advert on P.26)

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