



Easter

by Lynda Gee

When we came to France in 1994 I had a recipe for a traditional Poitou 'Torte au Paques' from which I later created a 'Poitou Easter Quiche'.

Poitou Easter Quiche

- 1 roll of 'pate brisée' or sufficient homemade short-crust pastry to line a 24cm flan dish
- 3 hard-boiled eggs
- 2 raw eggs
- 150 g cooked chicken filet
- approx 40 g of grated or finely chopped ham
- 25 g butter
- 1 tablespoon flour
- 25 cl milk
- salt and pepper to taste

Line a well-greased flan dish with either packet (easier) or homemade short crust pastry (better) and bake blind in a pre-heated 200°C oven for around 8 minutes.

Cut the three hard boiled eggs in half and the chicken into small bite-sized slices and arrange in the slightly cooled flan case.

Meanwhile prepare a roux. Melt the butter in a saucepan and add the flour gently stirring, then, off heat, a little of the milk, stirring all the time until the butter and flour are smoothly incorporated. Return to the heat and add the rest of the milk, stirring until just about boiling point and thickening.

Pour in the 2 raw, lightly beaten eggs and add the grated ham and mix well. Season to taste with freshly ground black pepper and a little salt (a pinch of mixed herbs or chopped chives are also nice if you wish).

Pour the mix over the eggs and chicken and return to the oven for around 20 minutes or until lightly browned (golden) and risen.

This is best served cold with nice mixed young salad greens and a chilled white wine.



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

(See advert on P.24)

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Simple Flamed Bananas (serves 4)

(Based on a flambée recipe which is usually prepared and served at the table by a very adapt waiter, this simplified version makes it possible to prepare for friends and family as a rich ending to a good meal!)

2 bananas

1 handful of raisins soaked in dark (ambre) rum with a teaspoon of brown sugar, (preferably soaked a minimum of 3 hours before or better still, the day before)

4 teaspoons of extra rum

4 small flat oven proof dishes like 'Crème brûlée' dishes.

Slice the bananas into rings and arrange in the dishes in a single layer, divide the pre-soaked raisins between the four and place over the fruit.

Heat in a moderate oven for around 10 minutes, then when you are ready, take the dishes to the table, spoon over the extra rum, ignite immediately and serve.