

WINTER BAKING

20 easy recipes; from puddings to cakes & biscuits

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To me, winter is a time for baking. A time of warm kitchens with steamy, fogged up windows. A time to share warm slabs of loaf cake on a bonfire picnic, or plates of biscuits with endless cups of tea at the kitchen bench. Or perhaps bowls of mellow, deeply comforting puddings around the fire.

Winters can be long and very cold here in Orange so one way to brighten even the most freezing of days is to bake something warm and generous to share. Here are 20 such recipes (digitally) bound together in this sweet, free e-book.

All of them are easy, delicious and well-loved by my family. I hope some may become favourites of yours too!

Sophie x

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BAKED APPLE AND QUINCE PORRIDGE

This big tray of goodness is a bit like breakfast crumble and how good a concept is that! You can use any fruit you like here, in this case it was a mixture of poached quince and apple. Put this together the night before and leave in the fridge until needed or just throw together 40 minutes before breakfast. Serves 4.

- 3 crisp apples, peeled and thinly sliced
- 3 cups poached quinces
- 1 1/2 cups porridge oats (not instant)
- 1 tsp ground cinnamon
- 1 tsp baking powder
- pinch of salt
- 3 tbsp brown sugar
- 1/3 cup toasted walnuts
- 1 egg
- 4 cups whole milk
- 1 tsp vanilla paste
- Natural yogurt and honey, to serve

Lightly grease a large four-cup capacity baking dish and preheat the oven to 180C. Combine the apples and quinces on the base of the dish then combine the oats with the cinnamon, baking powder, salt, walnuts and sugar and cover the fruit with this mixture. Whisk the egg, milk and vanilla paste together and pour over the oats.

Bake in a moderate oven, 180°C, for 40 minutes (you want the porridge to still be slightly wobbly to touch in the middle) then serve hot with natural yogurt and a drizzle of honey.

MIKARLA'S LUMBERJACK CAKE

This recipe belongs to lovely Southern Highlands' based florist Mikarla Bauer and tastes even better than it looks - which is saying something!

500g granny smith apples, peeled, grated coarsely
1 cup (200g) finely chopped dates
1 teaspoon bicarbonate of soda
1 cup (250ml) boiling water
125g softened butter
1 teaspoon vanilla essence
1 cup (220g) caster sugar
1 egg
1½ cups (225g) plain flour, sifted
60g butter
½ cup (100g) brown sugar
½ cup (125ml) milk
1 cup (75g) shredded coconut

Grease and line deep 23cm square cake tin. Preheat oven to 180°C or 160°C fan-forced. Combine apple, dates, bicarbonate of soda and boiling water in medium bowl and stand 5 minutes. Meanwhile, beat butter, vanilla, sugar and egg together in a medium bowl until light and fluffy. Stir in apple mixture and flour. Pour into prepared tin and bake in preheated oven 40 minutes.

Combine remaining ingredients in a small saucepan and heat gently until sugar dissolves and butter melts. After the cake has had 40 minutes in the oven, pour warm coconut mixture over it and spread thinly to cover.

Return to the oven and bake a further 20 minutes or until topping is browned and crisp. Cool cake 5 minutes before turning out top-side up onto a cake rack. Allow to cool before cutting into squares; I served it with sweet Greek yogurt and violets.





RASPBERRY AND LEMONADE SCONES

These scones are the sweetest of treats. The base recipe is borrowed from baking queen Belinda Jeffrey's one for Lemonade Scones, published in *Mix and Bake* (such a great book). Leave out the raspberries if you prefer, or fold through strawberry quarters, blueberries or even red currants if you like things a bit tart!

3 1/2 cups (525g) self-raising flour
1 tsp baking powder
1/3 cup (75g) caster sugar
Pinch of salt
1 cup raspberries
1 cup (250mls) cream
1 cup (250mls) lemonade

Preheat oven to 200C and line a couple of baking trays with paper. Sift the flour, baking powder and salt together in a large bowl. Add the raspberries, cream and lemonade and gently bring together with a wooden spoon.

Turn mixture out onto a lightly floured bench and then, ever-so-lightly, bring together into a rectangle of sorts, about 4cm high. Mix and press down as little as possible (over working scone dough can make them tough and flat little rocks).

Then dip a water glass in flour and press down into the scone to cut out about a dozen nice thick scones. Place these on the baking tray and pop the lot into your hot oven for about 15 minutes, or until golden brown on top.

We served these with extra raspberry cream (see eclair recipe) and some lemon curd. But they'd be just as nice with butter and a little jam. Or just on their own.

ALMOND AND FRUIT CAKE

The original recipe for this cake (in my book) calls for roasted rhubarb but you can, and I do, make it with pretty much any fruit. It's also really good as a plain almond cake to serve alongside poached fruit. The only real key to this cake is to use freshly toasted ground almonds not almond meal from the shops, the nutty, rich flavour and coarse texture are deal breakers (in a good way).

150g unsalted butter
150g caster sugar
2 eggs
1/4 cup buttermilk
180g freshly ground almonds
1 tsp baking powder
6 figs, quartered, or apples, rhubarb or poached quince

topping
Finely grated zest of one orange
30g butter
3 tbsp brown sugar
1/2 cup slithered almonds
Icing sugar, to dust

Preheat oven to 180C and grease and line a 24cm cake tin. Cream the butter and sugar together until light and fluffy. Beat in the eggs, one by one. Fold in the buttermilk, almond meal and baking powder and spread into the prepared cake tin. Push the figs into and over the cake and bake for 1/2 hour.

For the topping, finely melt the butter and stir in the grated zest and almonds. Spread this over the half-baked cake, lower the heat to 160C and bake for a further 20 minutes. Cool the cake in the tin and then top with the almonds and dusting of icing sugar before serving.





BLOOD ORANGE AND DARK CHOCOLATE ALMOND LOAF

Almond cakes are the best kind; they're rich in flavour and stay moist for ages. Throw some tangy blood orange and bitter dark chocolate into the mix and you have one great cake on/in your hands.

4 eggs
1 cup caster sugar
1 tsp vanilla extract
1 cup plain flour (I like using wholemeal, you could also go for spelt)
1 tsp baking powder
150g melted butter
1 cup almond meal (it's great if you can make your own meal using fresh, natural almonds - the flavour will be loads more intense than if you use ready-processed almond meal. Just tip a cup of almonds into your blender or food processor and blitz)
3/4 cup best quality dark chocolate, chopped into small pieces

For the topping
1 cup caster sugar
1/2 cup water
1 tsp vanilla extract
2 blood (or other) oranges, very thinly sliced

Preheat oven to 160C and grease either a 24cm cake tin or a large loaf tin (mine is 20cmx12cm). For the topping; combine the sugar, water and vanilla in a saucepan over medium heat and stir until the sugar has dissolved. Add the orange slices and simmer for about 15 minutes or until they are completely soft. Arrange the slices on the base of your loaf or cake tin and then pour in the syrup.

For the cake batter; combine the eggs, sugar and vanilla in the bowl of an electric mixer and whisk for 10 minutes, or until the mixture is pale and trippled in volume. Fold in the flour and baking powder. Then gently fold in the butter, almond meal and dark chocolate.

Spoon batter into the cake or loaf tin, smooth over the top and bake for 45 minutes or until cooked through. Let rest for about 5 minutes then turn out onto a platter (to catch all that yummy syrup) and serve.

LEMON PISTACHIO CAKE

This is the perfect morning tea cake, I love it with a big pot of fragrant earl grey tea. The amount of pistachios I've used here is a bit extravagant but the cake goes quite a long way and it's so worth it I think!

1 cup natural almonds
1 cup pistachios (I love Murrungundy Pistachios)
250g unsalted butter
Finely grated zest of 2 lemons
1tsp vanilla extract
1 1/2 cups caster sugar
4 eggs

Topping

Zest and juice of three lemons
1 cup pistachios, roughly chopped
1/2 cup caster sugar

Preheat oven to 150C and grease and line a 22x12cm loaf tin or two smaller loaf tins. Combine the nuts in a food processor and blitz until you have a coarse meal. Cream the butter, lemon zest, vanilla and sugar together until pale and fluffy, then add the eggs, one at a time, beating well between each addition.

Fold through the nut meal then gently spoon mixture into prepared tin (or tins). Bake for about 45 minutes, or until the cake is pulling away from the tin's sides and/or a skewer comes out clean. Let cool in the tin for 5 minutes then turn out to a cooling rack.

For the topping; combine the zest, juice and sugar in a saucepan and bring to the boil. Boil for a few minutes then remove from heat, stir through the pistachios and spread mixture over the top of the cake.





BANANA CAKE WITH CARAMEL ICING

This cake recipe is only slightly adapted from one by Stephanie Alexander in her wonderful Cook's Companion. The icing is one of the best I've ever made and works perfectly with this cake.

125g softened unsalted butter
1 ½ cups caster sugar
2 eggs
1 cup mashed ripe banana
1 tsp vanilla paste
1 2/3 cup plain flour
1 teaspoon bicarbonate of soda
½ teaspoon salt
½ teaspoon ground cinnamon
1/8 teaspoon ground allspice
½ cup buttermilk
1 cup walnuts, toasted and fairly finely chopped

For the icing: 1/2 cup packed brown sugar, 1/3 cup butter, cubed, 2 tbsp cup strong espresso coffee and 3 tbsp whole milk or cream, 1 cup icing sugar

Grease and line a 24cm cake tin and preheat your oven to 180C. Cream the butter and sugar until pale and fluffy then add the eggs, one at a time, beating well between each addition. Now add the vanilla and banana and beat for a few more seconds. Sift together the dry ingredients and fold these through the butter mixture.

Now fold through the buttermilk and the walnuts until just combined. Spoon mixture into your prepared cake tin, smooth over the top and place in the oven for 45 minutes or until the cake is just pulling away from the sides of the tin and the top feels just firm to touch. Let the cake cool completely before icing.

To make the icing; combine all ingredients except the icing sugar in a small, heavy saucepan on medium heat and stir so the butter melts. Increase heat a little and cook, stirring often for about five minutes until you have a deep caramel colour and consistency. Remove from heat and stir in the icing sugar until smooth and well-combined. Spread thickly over the cake and enjoy! Yummo.

SPICED CARROT CAKE WITH ORANGE ICING

Dense and beautifully spiced with mellow cinnamon and all spice, this is a great little cake. I don't always bother icing it but when I do, it's always well received!

250 g unsalted butter, softened
1 1/4 cups light brown sugar
4 large eggs
1 1/4 cups self-raising flour
3/4 cup almond meal
1 tsp baking powder
1 tsp ground cinnamon
1 tsp all spice
1/2 tsp ground ginger
1/2 tsp sea salt
1/2 cup walnuts, toasted and roughly chopped
1 cup grated carrots

For the icing: 250g cream cheese (softened), 1/2 cup icing sugar, zest and juice of one orange

Grease and line a 24cm cake tin or large loaf tin and preheat oven to 180C. Cream the butter and sugar together in an electric mixer until pale and fluffy then add the eggs, one at a time, beating well between each addition. Sift together the flour, meal, baking powder and spices and fold this mixture into the creamed eggs, sugar and butter.

Finally, fold through the walnuts and carrots. Spoon mixture into your prepared cake tin, smooth over the top and place in the oven for 35-40 minutes or until the cake is just pulling away from the sides of the tin and feels just firm to touch. Let cool completely before icing.

To make the icing; whip the cream cheese, icing sugar, orange zest and juice together until light and fluffy then spread over the top of your cooled cake.





WALNUT, HONEY AND CARROT CAKE

This is a really beautiful, simple cake. Heavy on the walnuts, it uses them both ground and roughly chopped and has a lovely, wholesome go about it. You could ice the top with a traditional cream cheese frosting but I find that a bit too rich.

Plus, once iced, the cake is tricky to move about and impossible to pack successfully into school lunch boxes. We prefer to have it dusted with icing sugar and dollop some honeyed natural yogurt on the side.

1 cup wholemeal self-raising flour
1/2 cup walnuts, toasted and ground
1 tsp bicarbonate soda
1 tsp ground cinnamon
2/3 cup brown sugar
1/2 cup walnuts, toasted and roughly chopped
1 1/2 cup grated carrot
2 eggs, lightly beaten
1/2 cup sunflower oil
4 tbsp runny honey

Preheat oven to 180C and grease and line the base of a 20cm springform tin.

Combine the flour, ground walnuts, bicarbonate soda, cinnamon and brown sugar in the bowl of an electric mixer and use a fork to stir it all together. Add the walnuts and carrots and use your fork to mix again.

Whisk the egg, oil and honey together in a jug then add this to the bowl. Mix on medium speed for five minutes before pouring mixture into the prepared cake tin and baking for one hour or until the top is firm to touch and the cake is starting to pull away at the sides.

WHOLEMEAL APPLE AND JAM CAKE

One of my all time favourite cakes. I liken making this for my family, to throwing a big soft rug over them by the fire or tucking them into bed with a hot water bottle. There's lots of love and comfort in every slice!

220g butter, softened
210g golden caster sugar
4 eggs
1 2/3 cups wholemeal flour
1 tsp baking powder
1/2 tsp ground cinnamon
3 tart cooking apples, chopped into small pieces (unpeeled)
125g jam (we used plum)
Juice of one lemon
Demerara sugar

Preheat oven to 160C and grease and line a 20cm springform cake tin. Beat the butter and sugar together until pale in colour. Lightly whisk the eggs and set aside. Meanwhile, sift the dry ingredients together and in a separate bowl, combine the apples, jam and lemon juice, stir to combine.

Add the beaten eggs to the butter mixture, a little at a time, mixing well between each addition. Gently fold in the dry ingredients and then fold in the apple and jam.

Spoon mixture into the cake tin, sprinkle with the demerara sugar and bake for one hour or until a skewer comes out clean. Serves 8.





MADIERA CAKE WITH CHOCOLATE GANACHE

My husband Tim's all time favourite cake; this is particularly good with a scoop of vanilla ice cream. Great eggs and big juicy oranges are the key to making this plain cake really special

240g butter, softened
1 cup caster sugar
Zest and juice of one big orange
3 large eggs
2 cups s.r. flour

Preheat the oven to 180C and line a loaf tin. Cream the butter and sugar together. Add the zest and orange juice and beat in the eggs, one at a time, beating well between each addition.

Fold in the flour and orange juice and pour batter into the prepared loaf tin. Smooth down the top with the back of a spoon and bake for 35 minutes or until the top is golden, the sides are beginning to pull away from the tin and a skewer comes out clean.

For the ganache, bring 4 tbsp cream almost to boiling point, remove from heat and stir through 4 tbsp milk chocolate chops or equivalent of chopped chocolate from a block. Whisk the chocolate through the hot cream until it has melted into a glossy and thick sauce. Let this cool for a few minutes before pouring over the cake.

CHOCOLATE AND BLACKBERRY LOAF

This really is a beautiful cake and it lasts well for up to a week (wrapped etc) so I'd highly recommend doubling the quantities below and making two. Give one away or slice the second and freeze each slice (in a layer of baking paper then plastic) for lunches. And of course, swap the blackberries for any other berry. Even poached quince would be beautiful.

1 cup plain flour
5 tbsp cocoa powder
1 tsp baking powder
1/2 tsp bicarb soda
1/4 cup espresso coffee (I used one shot from our little machine at home but you could also make a really strong plunger coffee and use 1/4 cup of that)
1/2 cup natural yogurt
1 tsp vanilla paste
150g unsalted butter, softened
1 cup caster sugar
3 eggs
1 cup blackberries (raspberries or blueberries would also be good)

Preheat oven to 180C and grease and line a large loaf tin. Sift together the flour, cocoa powder, baking powder, bicarb and a good pinch of salt and set aside. In another bowl, combine the coffee, yogurt and vanilla and stir well. Now cream the butter and sugar together in an electric mixer, until pale and fluffy.

Add the eggs, one at a time, beating well between each addition. Add the yogurt mixture and mix in on low speed. Then, by hand, fold in the flour mixture and finally fold through the blackberries.

Spoon batter into the tin and bake for 45 minutes or until the cake is just pulling away from the tin's sides and it feels firm to touch.





HAZELNUT, CHOCOLATE AND ESPRESSO TORTE

A classic dinner party cake/torte; it's easy to make and absolutely delicious. Plus, presented with a dollop of double cream, looks nice and fancy.

250g unsalted butter
4 cups hazlenuts, toasted (I love locally grown and roasted Fourjay Farm hazlenuts)
2 tbsp instant coffee
200g milk chocolate
6 eggs, separated
1 cup caster sugar

Preheat the oven to 180°C and grease and line a 24cm cake tin* with baking paper. Blitz the toasted hazlenuts into a fine meal and place in a bowl.

Break the chocolate into a small saucepan, add the butter and place over a medium heat. Stir a tablespoon of boiling water through the coffee granules until dissolved. Add this to the chocolate/butter mixture and keep stirring until the mixture has melted together. Remove from heat, add the hazlenut meal and set aside.

Whisk the egg yolks and sugar together until pale and frothy. Fold this into the chocolate mixture.

Clean your bowl then whisk the egg whites until stiff peaks form. Very gently fold this through the chocolate mixture then spoon into prepared cake tin.

Bake for 35 minutes or until firm to touch. Let cool in the tin then turn out to a wire rack to cool.

*You really do need to cook this in one large 24cm cake tin or two smaller ones. basically the mixture shouldn't be more than 3cm deep when it goes into the oven or it may not cook through the middle properly.

WALNUT AND CHOCOLATE BISCUITS

Alice and I were a bit rude about these biscuits and helped ourselves to far more than was polite. But they were so crunchy and delicious it was hard to stop at one. Thank you so much Sally for sharing the recipe.

125g butter, softened
110g caster sugar
90g brown sugar
1 teaspoon natural vanilla essence (or you could try orange rind)
1 large egg
100g self raising flour
150g plain flour
150g dark chocolate chips
150 chopped new season walnuts, preferably from our walnut grove!

Preheat oven to 180C and line 2 large or 3 medium baking trays with non-stick baking paper.

Beat butter, caster sugar, brown sugar and vanilla or rind together till pale and creamy. Add egg and beat till combined.

Stir plain flour and SR flour together in a small bowl. Add flour, chocolate chips and walnuts to the butter mixture, stir till well combined.

Shape heaped teaspoons of dough into balls and place about 6cm apart on baking tray, flattening them slightly. Bake 13-15 minutes or till they are slightly golden. They'll be soft but will firm as they cool. Remove from oven, let cool on a baking tray before transferring to a wire rack to cool completely.





ORANGE AND QUINOA BISCUITS WITH PICKLED RHUBARB

Dead easy to make, these biccies taste beautiful and pack loads of crunch. Plus, they last for ages in the biscuit tin and are perfect 'carriers' for my curd and pickle concoction (they'd also be great as a base for ice cream sandwiches). Makes about 20.

50g butter, melted
125g quinoa flakes
2 eggs, lightly beaten
250g caster sugar
2 tbsp plain flour,
2 tsp baking powder
Zest of one orange
Pinch of salt

Preheat oven to 180C and line two baking trays with paper. Mix the melted butter with the quinoa flakes, sugar and eggs. Sift in the flour, baking powder, orange zest and salt and gently mix together.

Drop small amounts of the mixture (about a teaspoon full) on the baking trays, leaving plenty of space for the mixture to spread and bake for 10 minutes (or until golden). Let cool on the tray for a few minutes before transferring to a wire rack to cool completely.

SWEET VERJUS-PICKLED RHUBARB WITH BAY

500g rhubarb, cut into 2cm pieces
3/4 cup verjus
1/2 cup caster sugar
1/2 cup water
1 vanilla bean, split
Rind of one lemon
3 bay leaves

Pack the rhubarb into a large jar. Combine the verjus, sugar, water, vanilla, lemon rind and bay in a small saucepan. Bring to the boil, stirring occasionally then set mixture aside to cool for 10 minutes. Pour over the rhubarb, seal and keep in the fridge for up to one week.

SCOTTISH OATCAKES WITH WALNUTS, STILTON AND HONEYCOMB

In my early twenties I spent a Scottish summer on the Isle of Mull. A girlfriend and I had gone there to work in a small guesthouse on the shore of Loch Scridian and it was a wonderful experience. Mel and I worked hard, she in the kitchen, me in the laundry and on cleaning duties (Tim thinks that is hysterical and often suggests that I must have expended all my cleaning energy on that beautiful Island). In any case, I did spend many hours loitering around the kitchen and we two staff ate dinner with the family every night, always the same meals as the guests. We had venison, pheasant, freshly caught wild salmon and langostines and it was heaven. The locally made cheddar with oatcakes and a splash of Tobemorey whisky was dessert on particularly lucky nights.

I'd never really had oatcakes before my time in Mull but now cook and enjoy them often. You can find them in many delis but they really are easy to make, last for ages and have endless uses. My favourite is to serve them instead of dessert, with a chunk of sharp cheese, some honeycomb and fresh nuts. But they're also delicious crumbled over roast meats. Serve this platter after a big hearty braise, it's pretty much the perfect way to finish a heavy meal.

A couple of handfuls of walnuts (in their shell)
1 large piece stilton cheese
100g honeycomb

Oatcakes

Makes about 12-16
Prep time 10 mins
Cook time 25 mins

250g steel cut oats
250g wholemeal flour
250g butter, chilled and diced
1 tsp salt
1tsp brown sugar
1 egg

Combine the oats and flour in a large bowl. Add the butter and work it into the flour mixture until it is well combined. Add the salt, sugar and egg and tip onto a clean bench. Work the dough together until smooth, then divide into four pieces, shape them into a disc, wrap in plastic and place in the fridge to rest for 30 minutes.

Preheat oven to 180C. Roll out one disc on a lightly floured work surface and gently roll until about 5mm thick. This is a pretty crumbly dough so it is easier to roll out in small batches and don't worry if it breaks a little, just press together and gently roll again. Using the bottom of a water glass or a circle-shaped biscuit cutter, cut into circles and place on a lined biscuit tray. Bake for 20 minutes or until the biscuits are golden brown. Let cool on a wire rack.





HAZELNUT SHORTBREAD

This recipe comes from Josie Chapman, a wonderful Orange cook and the lady behind one of our favourite places to go and eat, the Old Convent.

250g butter
1/2 cup brown sugar
1/2 scraped vanilla bean
200g ground hazlenuts (roasted)
2 cups plain flour
Icing sugar, for dusting

Preheat oven to 180C and line a tray with baking paper.

Cream butter, vanilla and sugar together until light and fluffy. Mix in the nuts and flour, combine well, roll into little balls and then form into crescent shapes.

Bake for 10 minutes or until golden. Dust with icing sugar.

PAN FORTE

One of the best things, I think, to serve after a big lunch or dinner, pan forte is not too sweet and feels like a very grown-up treat. Especially when cut into little squares and handed around with coffee. Plus, it lasts for ages (so is a great present too) and is very easy to make.

Edible rice paper or baking paper, for lining

½ cup plain flour

1/3 cup best quality cocoa

1 tsp cinnamon

Pinch freshly ground nutmeg

½ teaspoon ground coriander

1 teaspoon freshly ground black pepper

1 1/2 cups roughly chopped dried fruit, soaked for at least one hour in verjus (I used a mixture of dried figs, currants and dried apricots)

1/2 cup candied orange peel, roughly chopped

2 cups mixed roasted nuts, coarsely chopped (almonds and hazlenuts are my favourite)

70g butter

2/3 cup caster sugar

200g honey

Icing sugar, for dusting

Preheat oven to 180C. Then grease and line a 20cm square or round cake tin and line the base and sides with the rice paper or baking paper.

Combine the flour, cocoa and spices in a large bowl, then strain the dried fruit and add this to the flour mixture. Add the nuts and mix well.

Combine the butter, sugar and honey in a saucepan on medium and cook until the butter melts and you have a smooth consistency. Bring to the boil and cook for 4 minutes, pour over the flour mixture and stir well.

Press mixture into the prepared tin and smooth the surface. Cook for about 40 minutes then remove from the oven and let cool in the tin.

Pan forte will last for weeks when wrapped tightly and stored in the fridge.





WHITE CHOCOLATE BONET

A bonet is an Italian creme caramel made with chocolate and amaretti biscuits. It's a staple dessert recipe in nearly every Piedmontese kitchen and one of my favourite things to make and eat. Smooth and creamy with an aromatic nuttiness thanks to the biscuits, bonet is a wonderful pudding. Plus, its flavour improves with a day or so of (refrigerated) age so it's a good option for dinner parties when you want to have most of the cooking ticked off well before the event itself. Serves 6-8.

1/4 tsp vegetable oil
1/2 cup golden caster sugar*, plus 1/3 cup extra
5 eggs
3 cups milk
150g white chocolate, broken into pieces
3/4 cup finely crushed amaretti biscuits
Almond bread, to serve

Preheat oven to 180C and very lightly grease a 6-cup capacity bowl or mould with vegetable oil. To make the caramel, place sugar in a saucepan over medium heat. Swirl the sugar around until it 'melts' into a dark syrup. At this point, remove from heat and tip the caramel into the bowl, swirling it around so the bottom of the bowl is completely covered (I use a glass Pyrex bowl with a 10cm base).

Whisk the eggs and extra sugar until pale then set aside. Meanwhile, heat milk until almost boiling, then take off heat and stir through chocolate until melted. Add to egg mixture with crushed amaretti and mix well. Pour mixture into mould and place in a deep pan. Gently pour water into the pan until it comes to about halfway up the sides of the bowl. Cook for one hour, until custard is slightly wobbly to touch but firm around the edges. The amaretti crumbs will have risen to the top of the pudding to form a sort of 'crust'. Cool completely before removing from mould by running a sharp knife around the edge and gently inverting onto a serving plate and surround with almond bread.

Don't worry if bubbles appear around the edge of the pudding, the centre will still be smooth and creamy.

*Regular caster sugar would also be fine here, the golden version just adds a little more 'caramel' to the mix.



Get in touch today!

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