

TONKINESE TEMPTATIONS



NOT FOR THE FAINT-HEARTED OR THOSE ON A

BROWN

FUDGE BROWNIES

50g / 2oz plain cooking chocolate
75g / 3oz butter
225g / 8oz sugar
75g / 3oz plain flour, sifted
2 eggs
4ml / ³/₄tsp baking powder
A few drops of vanilla flavouring
A pinch of salt
50g / 2oz nuts, finely chopped
(optional)

- 1 Place the chocolate, butter and sugar in a mixing bowl. Microwave at 70% (Medium-High) for 2-4 minutes until melted. Mix well, then add all the remaining ingredients and beat until well blended. Spread evenly in a lightly greased and lined dish.
- 2 Place the dish on an inverted plate and microwave at 100% (High) for 6-9 minutes, turning every 2-3 minutes.
- 3 Allow the brownies to cool in the dish. Cut into squares when cold.

BROWN BETTY

A rich winter warmer for after carolling!

2 pints ale
1/2 pint brandy
4 oz brown sugar
1 pint water
2 slices of toast sprinkled with nutmeg and ginger (*yes it does say toast*)
A few cloves, cinnamon sticks and lemon slices

- 1 In a saucepan gently dissolve the sugar in the water, add the lemon slices and spices.
- 2 Add the ale and brandy.
- 3 Stir well and add the toast slices.
- 4 Heat gently, strain and serve.

CHOCOLATE CHIP BROWNIES

75g / 3oz butter
175g / 6oz soft brown sugar
2 eggs
75g / 3oz plain flour, sifted
3ml / ³/₄tsp baking powder
A few drops of vanilla flavouring
25g / 1oz nuts, chopped
50g / 2oz chocolate chips

- 1 Place the butter in a mixing bowl and cover. Microwave at 100% (High) for 60-75 seconds until melted.
- 2 Stir in the sugar, then add the remaining ingredients except for the chocolate chips.
- 3 Spread the mixture in a greased lined dish and sprinkle with half of the chocolate chips. Place the dish on an inverted plate and microwave at 100% (High) for 3½-4 minutes, turning once.
- 4 Sprinkle the top of the brownies with the remaining chocolate chips and microwave at 100% (High) for 2-4 minutes, until the top is dry. Allow to cool in the dish, then cut into squares when cold.

TABBY ?

SMOKED MACKEREL PATE

A delicious treat for those of us who like our fish!

8 oz/250 g smoked mackerel fillets
4 oz/100 g cottage cheese
1 tablespoon double (heavy) cream
Juice of one lemon
2 teaspoons horseradish sauce
Small pinch of chilli powder
1 teaspoon fine sugar Black pepper

- 1 Skin and flake the mackerel fillets.
- 2 Combine all the ingredients in a blender or pound well until smooth.
- 3 Chill in the refrigerator for 1-2 hours.
- 4 Serve on crackers or toast bases. Garnish with a sprinkle of paprika and a tiny sprig of parsley.
N.B. This can be thinned with more double cream or yoghurt to make a dip.

TABBY JAFFA THINS

Preparation time: 15 minutes Cooking time: 5 minutes - Makes 48

A very elegant after dinner sweet.

300 g white chocolate melts
300 g dark cooking chocolate, chopped
4 drops orange flavouring oil

- 1 Brush a 30 x 25 x 2 cm Swiss roll tin with melted butter or oil. Cover base with baking paper, extend paper out over two sides.
- 2 Place white chocolate melts in a medium heatproof bowl. Stand over pan of simmering water, stir until the chocolate has melted and is smooth. Cool slightly.
- 3 Repeat this procedure with the dark chocolate.
- 4 Add two drops of the orange oil to each bowl of chocolate; stir well.
- 5 Drop tablespoonfuls of melted chocolate into the prepared tin, alternating white and dark chocolates. Tip tin gently to spread the chocolate evenly to all sides. Using the blunt end of a wooden skewer, swirl chocolate to create a marbled effect. Leave to set.
- 6 Using sides of paper, carefully lift chocolate from tin. Gently peel off the paper. Using a sharp knife, cut into squares.
Store the Tabby Jaffa Thins in an airtight container in a cool, dark place, or in the refrigerator in hot weather, up to 4 weeks.

TORTIE

JEWEL CAKE

The easiest and quickest fruit cake ever!

4oz (100g) self-raising flour
3oz (75g) butter
3oz (75g) soft brown sugar
2 tbsps honey
6 eggs
6 tbsps brandy
1 tsp nutmeg
1 tsp mixed spice
1 tsp salt
11b (450g) glace cherries
8oz (225g) chopped walnuts
8oz (225g) chopped hazelnuts

- 1 Sieve together the flour, nutmeg, mixed spice and salt.
- 2 Chop cherries and mix with nuts into flour.
- 3 Cream the butter and sugar together, add the honey.
- 4 Beat in eggs, one at a time. Fold in the flour-nut mix.
- 5 Transfer to a round souffle dish with a capacity of 3 pts (1¹/2l). Cover loosely with greaseproof paper.
- 6 Microwave on Medium or Simmer for 18 mins.
- 7 Reduce setting to Defrost (30%) and cook for 7-10 minutes or until toothpick comes out clean.

Leave the cake to stand for 30 minutes. Turn out, skewer with brandy, leave 24 hours, then freeze. *To serve: allow to come to room temperature naturally.*

QUICK TORTIE SALAD

An unusual and refreshing salad

2 large carrots
1 white or summer cabbage
2 oz. seedless raisins
1 small carton of soured cream
Salt and pepper
Juice of 1 lemon.

- 1 Peel and grate the carrots and finely shred the cabbage.
- 2 Mix with the raisins and season with salt and pepper (*you could also add chopped walnuts if desired*).
- 3 Coat with lemon juice.
- 4 Spoon the salad into a container and add the cream just before serving.

BLUE

IMPERIAL PANCAKES - WITH BLUEBERRY JAM

The Queen of Pancakes!

1/8 litre of milk
50g flour
A pinch of salt
3 eggs (separate and keep the yolks and the whites)
30g butter
50g sugar
2 drops vanilla essence
Blueberry jam (Blackcurrent may be used if preferred).

- 1 In a saucepan, gently bring the milk, butter, half of the sugar, salt and vanilla essence to the boil.
- 2 Beat in the flour with an egg-whisk and cook until the mixture comes away from the edge of the pan.
- 3 Take off the heat. Add the egg yolk to the warm mixture and leave to cool
- 4 Beat the egg whites with the remaining sugar and fold into the mixture.
- 5 Melt a large dot of butter into a frying pan, pour on the batter, cover and cook again.
- 6 Finish cooking away from direct heat.
- 7 Spread with blueberry jam, fold over and sprinkle with sugar.

Serve immediately, with freshly whipped cream and a sprinkling of fresh blueberries (or blackcurrants) if desired.

Mistry & Fable's TIPSYPY TRIFLE

A cheat's delight.

1 ½ chocolate rolls (bought)
1 pint chocolate custard
1 small tin of mandarin segments
A little apricot jam
4 tablespoons Cointreau
1 oz. chopped almonds

- 1 Make the pint of custard.
- 2 Cut the chocolate rolls into rounds.
- 3 Using a deep bowl, arrange a layer of cake rounds, put a little jam on each round.
- 4 Sprinkle on a few of the chopped almonds and mandarin segments then gently pour in enough Cointreau to dampen the cake.
- 5 Pour over about 1/3 of the custard.
- 6 Repeat this until you have used all the cake, ending with a layer of custard.
- 7 Chill and decorate with whipped cream and scatter any of the chopped almonds you have over.

BLUE BLAZER

A spectacular drink!

1 measure Whiskey
1 - 2 tspn Honey
Twists of lemon & orange peel

- 1 Place all ingredients into a flame-proof mug or glass.
- 2 Light the mixture, stir, strain & blow out flames before drinking!

CHOCOLATE

CHOCOLATE CREAM NECTAR

Serves 6

1/4 pint black coffee
4oz sugar
1/2 pint milk infused with the spices for 30 minutes
2 cinnamon sticks
3 blades mace
4 cloves
1 teaspoon nutmeg
2 squares or 1 oz of bitter chocolate
Whipped cream

- 1 Heat chocolate and coffee together until melted.
- 2 Stir in sugar and milk and allow to cool slowly for 5 minutes.
- 3 Top with spoonful of whipped cream.

NB: for a richer flavour add a teaspoon of Tia Maria.

* EASY * CHOCOLATE FUDGE

Preparation time: 10 minutes Cooking time: 5 minutes - Makes 64

125 g dark cooking chocolate, chopped
125 g unsalted butter
1 1/2 cups icing sugar, sifted
2 tablespoons milk
1/2 cup coarsely chopped pecans, almonds, walnuts or hazelnuts

- 1 Line base and sides of a shallow 17 cm square cake tin with aluminium foil. Brush the foil with melted butter or oil.
 - 2 Combine chocolate, butter, sugar and milk in a medium heavy-based pan.
 - 3 Stir over low heat until chocolate and butter have melted and the mixture is smooth.
 - 4 Bring to boil; boil for 1 minute only.
 - 5 Remove from heat; beat with a wooden spoon until mixture is smooth. Fold in the chopped nuts.
 - 6 Pour the mixture into prepared tin; smooth surface with the back of a metal spoon.
 - 7 Stand tin on wire rack to cool.
 - 8 When firm remove from tin, carefully peel off foil and cut into squares.
- Store in airtight container in a cool, dark place for up to 7 days.*

NOTHING-TO-DO- WITH-CHOCOLATE PALATE CLEANSING PUNCH!

1 litre carton of Pineapple & grapefruit juice.
1 litre of ginger ale.
1 litre soda water.

- 1 Pour all ingredients into a punch bowl.
- 2 Stir and serve with ice cubes and springs of lightly crushed mint.

COFFEE CREAM

A deliciously rich dessert, serves 8.

50g / 2oz soft brown sugar
30ml / 6tsp corn flour
15ml / 3tsp plain flour
10ml / 2tsp instant coffee powder
500ml / 18 floz milk
1 egg white
3 egg yolks
25g / 1 oz butter

- 1 Whisk the caster sugar, corn flour, plain flour, coffee and milk together in a large bowl.
- 2 Microwave at 100% (High) for 7-7 1/2 minutes until thick, whisking every 2 minutes.
- 3 Lightly beat the egg yolks and mix in 90ml / 6 tbs of the hot custard. Blend thoroughly, and then stir the yolk mixture into the remaining custard.
- 4 Microwave for a further 1-2 minutes or until thick. Beat in the butter (*for that extra sinful touch add a few drops of Tia Maria at this stage*). Cover with cling film and cool.
- 5 Whisk the egg white until stiff and fold into the custard. Pour into tall glasses and serve with ratafia biscuits and fresh whipped cream.

APRICOT CHEWS

Makes 24-30

40g / 1 1/2 oz butter or margarine
100g / 4oz sugar
22.5ml / 1 1/2tbs plain flour, sifted
A small pinch of salt
1 egg, beaten
65g / 2 1/2 oz no-need-to-soak dried apricots, finely chopped
45ml / 3tbs wheat-flake cereal, lightly crushed
50g / 2oz pecans or walnuts, chopped
2.5ml / 1/2 tspn vanilla flavouring
45-60ml / 3-4tbs icing sugar, sifted

- 1 Place the butter in a bowl, cover and microwave at 100% (High) for 20-30 seconds or until melted. Stir in the sugar, flour, salt and egg, then mix in the apricots.
- 2 Microwave at 100% (High) for 2 – 4 minutes, or until thickened, stirring every minute. Allow to cool for 10 minutes.
- 3 Combine the cereal, nuts, vanilla and apricot mixture in a large bowl, mixing until all the ingredients are evenly distributed.
- 4 Divide the mixture into quarters and form each into six equal pieces. Shape each piece into a ball and coat with icing sugar. Refrigerate for 2 -3 hours to firm before serving. Store in a cool place.

ORANGES, APRICOTS & CREAM

ORANGE & APRICOT SORBET

Serves 6

225g / 8oz dried apricots
275ml / 1/2 pint orange juice
75g / 3oz granulated sugar
1 egg white
Amaretto biscuits to serve

- 1 Put orange juice and apricots in a bowl. Cover with vented cling film and microwave at 100% (High) for 10 minutes. Drain the fruit and leave to cool, reserving the liquid.
- 2 Pour reserved juice and sugar in to a jug or bowl. Cover and microwave at 100% (High) for 1 1/2-2 minutes to dissolve sugar, stirring once. Allow to cool.
- 3 Put syrup and fruit in a food processor or blender and puree until smooth. Turn into a freezer container, cover and freeze for 2-4 hours, stirring once. Beat until smooth.
- 4 Whisk the egg white until stiff and standing in peaks. Fold into the half frozen mixture and freeze until firm.
- 5 Cover and label container if storing for more than 24 hours in the freezer.
- 6 To serve, remove from freezer 30-45 minutes before serving and allow to soften in the refrigerator; or at room temperature for 20-30 minutes. Serve with Amaretto biscuits.

ORANGE BLOSSOM

1 1/2 measures Gin
1 1/2 measures Orange juice
1 dash Grenadine
Lemonade

- 1 Put 2-3 ice cubes in a shaker, add gin, orange juice and grenadine and shake.
- 2 Strain into long glass and top up with lemonade.
- 3 Garnish with a cocktail cherry.

RED DEVIL

1 measures Gin
Tomato juice
Worcestershire sauce
Tabasco sauce

- 1 Put 2-3 ice cubes in a tumbler with the gin.
- 2 Top up with tomato juice and sauces to taste.
- 3 Stir well and garnish with a lemon slice.

RED LION

1 1/2 measures Gin
1/2 measure Grand Marnier
2 tspns lemon juice
3 dashes Grenadine

- 1 Put 2-3 ice cubes in a shaker with all ingredients.
- 2 Shake well, strain and serve in a chilled cocktail glass garnished with a cherry.

& MORE CHOCOLATE !

WHITE CHOCOLATE TRUFFLES

Very rich - Makes 20

3 x 250g / 8oz bar white chocolate
125ml / 4fl oz double cream
30ml / 2 tbls Kirsch (or other flavour liqueur of your choice)

- 1 Finely chop 500g/1lb of the chocolate and place in a large bowl. Finely grate the remainder and spread out in an even layer on a tray or large plate.
- 2 Place the cream in a small bowl and microwave, uncovered, at 100% (High) for 1 1/2 minutes. Pour over the chopped chocolate and stir to melt. Stir in the liqueur and leave to cool.
- 3 Take small walnut-sized pieces of chocolate mixture and roll into balls. Drop on to grated chocolate. Roll around to coat completely, then place in sweet cases.

QUICK CHOCOLATE MOUSSE

The delight of the impromptu hostess! Serves 4

3 large eggs, separated
30ml / 2tbls caster sugar
100g / 4oz plain dessert chocolate
Pinch of salt
Chocolate curls, to decorate

- 1 Whisk the egg yolks with the sugar until thick and creamy.
- 2 Break the chocolate into small pieces and place in a bowl. Microwave, uncovered, at 50% (Medium) for 2 1/2 -3 minutes until melted and glossy when stirred.
- 3 Add to the egg yolk mixture and whisk until well blended.
- 4 Place the egg whites with the salt in a large bowl and whisk until they stand in soft peaks.
- 5 Stir a little of the egg whites into the chocolate mixture to soften it. Quickly and thoroughly fold in the remaining egg whites with a metal spoon until the mixtures are thoroughly blended.
- 6 Spoon into small dishes and refrigerate for 2 hours until set.
Serve chilled, decorated with chocolate curls, see above, and extra cream, if wished.
NB: for an extra boozy dessert add a couple of teaspoons of orange liqueur to the melted chocolate.

CHOCALIC'S FIX

Running shoes or easy start car and at least 75p.

- 1 Make swift appearance in supermarket - or other suitable store, purchase largest possible chocolate bar.
- 2 Tear-off wrapper, ingest at desired pace with relish!

LILAC

CHAMPAGNE ROUGE

1/2 measure Cherry Brandy
1 dash Grenadine
Chilled Champagne

- 1 Drop 1 ice cube in to a champagne flute or wine glass, add the cherry brandy and grenadine.
- 2 Top up with the chilled champagne and serve garnished with a cocktail cherry.

ROSE GLAZED CHEESECAKE

Luscious!!

BASE - 25g/ 1oz butter
150g / 5oz ginger biscuits, crushed
30ml / 2tbls caster sugar
FILLING - 2 eggs, separated
75g / 3oz caster sugar
400g / 14oz cream cheese
15ml / 1 tables lime juice finely grated zest of 1 lemon
TOPPING - 30ml / 2tbls lime marmalade
125ml / 4fl oz rose wine
225g / 8oz strawberries, sliced

- 1 Place the butter in a large bowl and cover. Microwave at 100% (High) for 15-30 seconds, then stir in the biscuit crumbs and sugar.
- 2 Press the mixture into the base of an 18cm / 7in flan dish. Put in a cool place to set.
- 3 To make the filling, beat the yolks with the sugar in a large bowl until pale and creamy. Add the cheese, lime juice and lemon zest and beat well.
- 4 In a separate bowl, whisk the egg whites until they stand in soft peaks, then fold into the cheese mixture. Turn into the prepared flan case and smooth the top.
- 5 Microwave at 100% (High) for 2 minutes then at 20-30% (Defrost) for 7-8 minutes. Cook until the edges are firm and the centre is just starting to set.
- 6 Stand for 30-45 minutes; leave until cold.
- 7 Put the marmalade into a small bowl with the wine. Microwave at 100% (High) for 5 minutes or until the liquid is syrupy, then cool.
- 8 Arrange the strawberry slices in rings all over the cheesecake, then spoon over the cooled glaze.
- 9 Chill for at least 15 minutes before you attempt to cut the cheesecake so that the glaze has set properly. Chill before serving.

LILAC LADY

A gorgeous confection!

1 1/2 measures Gin
4 -5 dashes Grenadine
Juice of half a lemon
1/2 an egg white

- 1 Pour all ingredients over 2-3 ice cubes in a shaker.
- 2 Shake vigorously!
- 3 Strain and serve in a large cocktail glass garnished with a slice of lemon.

CARAMEL

CARAMEL SLICES

Rich and delicious- makes 15

BASE - 3/4 cup desiccated coconut
1 cup self-raising flour
1/2 cup caster sugar
125 g butter, melted
FILLING - 400 g can condensed milk
30g butter
2 tablespoons golden syrup
TOPPING - 150g dark chocolate, chopped
20 g white vegetable shortening

- 1 To make the Base: Preheat oven to moderate 180°C. Brush a 28x18 cm shallow oblong cake tin with melted butter or oil. Cover base with baking paper, extending over 2 sides.
- 2 Combine coconut, flour and sugar in medium bowl; add butter, stir until well combined.
- 3 Press into prepared cake tin. Bake for 15 minutes or until golden brown.
- 4 To make Filling: Combine milk, 30g butter and syrup in medium pan, stir over medium heat until boiling.
- 5 Lower heat, continue stirring for 5 minutes.
- 6 Remove from heat, spread over base in tin. Bake for 10 minutes. Remove and cool.
- 7 To make Topping: Place chocolate and shortening in medium heatproof bowl.
- 8 Stand over pan of simmering water, stir until the chocolate has melted and is smooth.
- 9 Spread evenly over caramel filling and allow to set. Cut into squares using a warm knife.

CARAMEL TOFFEE PUDDING

So simple and a great hit with children!

Thick slices of white bread
120g butter
225g sugar
225g golden syrup
1 cup milk

- 1 Cut the crusts off the slices of bread, and soak in milk for five minutes.
- 2 Place the butter, sugar and golden syrup in a heavy frying pan. Stir with a spatula or knife until the mixture boils.
- 3 Remove the bread from the milk, and fry it in the caramel toffee mixture until brown.
- 4 When all the bread has been fried, boil up the sauce until it thickens, and serve poured over the bread and serve.