

Our very special summer Recipes



It is possible to have busy life and yet take timeout, in order to to make something special for either a more forma l, or informal gathering of friends.

This is something for the table and also something to drink, both alcoholic or non-alcoholic.

This is a recipe for a delightful summer brandy punch.

Basic recipe is good for 6 people

Into a large glass bowl mix the following ingredients; One desert spoonful of raspberry syrup, one desert spoonful of ginger syrup and four teaspoonful s of white powdered sugar. Add one wineglass of water (per person according to taste). Add 1 ½ wine glasses of brandy (per person according to taste). Use also 6 – 8 sprigs of crushed fresh mint. Then add the following ingredients, Slice one whole orange into thin slices, slice one lemon into thin slices, slice one lime into thin slices. Add ½ a fresh pineapple, cut into thin rings.

Mix everything well together, but gently. Leave to draw in the refrigerator for 4-6 hours.

Serve chilled in tall glasses, drink with straws. Serve with ice cubes or crushed ice. Decorate with a sprig of crushed mint, and dangle a small bunch of redcurrants over the edge of the glasses for added effect.

A refreshing summer, non alcoholic drink.

Serves about 4-6 people

Make a big hot jug of black tea and add 5 heaped tablespoons of brown sugar. Then grate a piece of fresh ginger about the size of one's thumb and add this. Then add 6-8 small balls of whole allspice, and only two cloves. Put this aside, and leave this to cool completely, then strain in to a suitable sized jug.

Into the strained mixture in the jug, one then adds 4 sliced oranges, 2 two sliced lemons and one sliced lime. Add a table spoon of ginger syrup and 4-5 sprigs of mint then gently stir. Leave in the fridge to mature for 4-6 hours. Serve with a twist of lemon, and chilled in long glasses with crushed ice.

Ice cream (a favorite for all ages)

Serves approx. 8 people

This is a delicious but simple recipe; for Gelati al Trentino you will need the following ingredients:-

20 fluid oz. of regular milk + 10 fluid oz of single cream + 10 fluid oz of double cream, 2 whole vanilla pods and 3 whole egg yolks and 3 whole eggs, 3 oz of castor sugar and a tablespoon of liquid runny-honey and not the semi solid kind. Also 5.oz of Marscapone will be needed.

Method; Gently bring the milk, cream and vanilla pods to the boil. (Boil only once.) Leave to cool down(blood temperature) then remove the vanilla pods. The start to beat the eggs and the egg yolks together, with an electric mixer or a whisk in a double boiler. **Note;** Please do add the milk, cream and marscapone very slowly to the egg mixture while whisking. Continue beating with a electric mixer while the until the mixture becomes somewhat lighter and fluffy. Finish off the mixture in a ice cream maker. If you have no ice cream maker then, freeze for 15 minutes, then take it out and mix together. Put it back into the freezer for another 15 minutes and take it and mix together once more and so on until it become ice cream.

Serve with fresh strawberries, and cold roasted almond shavings and a dusting of caster sugar.