

QUICHE LORRAINE

Shortcrust Pastry:

250 g cake flour
½ tsp salt
1 ½ tsp castor sugar
125 g butter, cold in small blocks
1 egg, beaten
2 tbsp very cold water

Sift flour into a bowl and add salt and sugar. Place flour mixture and butter into a bowl of a food processor and pulse until the mixture resembles breadcrumbs. Add egg, then add water. Pulse very quickly until ball forms. Remove and wrap with plastic. Rest the pastry in a refrigerator for at least 1 hour. Knead the dough lightly and roll out on a floured surface to a thickness of approximately 4mm.

Filling:

250 g pork belly, smoked
15 g butter
4 eggs, room temperature
300 ml cream, room temperature
salt
black pepper
nutmeg

Place the pastry in a 19 cm quiche pan and allow the edges to stand out above the rim of the pan and prick the base with a fork. Paint the pastry with some beaten egg. Place the quiche pan on a baking sheet and bake in a preheated oven set at 190°C for 12 – 14 minutes until pastry is a light gold. Remove and set aside.

Slice the pork belly into flat strips. Blanch pork in boiling water for 5 minutes to remove excess fat. Refresh in cold water and pat dry. Brown the meat in a pan with some butter. Arrange the pork evenly over the pastry case base. Beat eggs with cream and season with salt, pepper and grated nutmeg. Pour the mixture into the pastry case. Bake in an oven preheated to 200°C for 30 minutes.

Cook's Note: The custard improves if you heat the cream and eggs only to just luke warm. You do not want to curdle the mixture.

LEEK & CROTTIN TART

Shortcrust Pastry:

250 g cake flour
½ tsp salt
1 ½ tsp castor sugar
125 g butter, cold, cut into small blocks
1 egg, beaten
2 tbsp very cold water

Sift flour into a bowl and add salt and sugar. Place flour mixture and butter into a bowl of a food processor and pulse until the mixture resembles breadcrumbs. Add egg, then add water. Pulse very quickly until ball forms. Remove and wrap with plastic. Rest the pastry in a refrigerator for at least 1 hour. Knead the dough lightly and roll out on a floured surface to a thickness of approximately 4mm.

Filling:

600 g leeks, white parts sliced and well washed to remove grit
15 g butter
200 g firm goat's cheese (Crottin), crumbled
pinch of salt
3 eggs, beaten
200 ml cream
4 spring onions (red if possible), sliced
20 g Parmesan cheese, grated

Place the pastry in a 19cm quiche pan and allow the edges to stand out above the rim of the pan and prick the base with a fork. Paint the pastry with some beaten egg. Place the quiche pan on a baking sheet and bake in a preheated oven set at 190°C for 12 – 14 minutes until pastry is a light gold. Remove and set aside.

Gently heat the butter in a frying pan and fry leeks until soft (10 minutes). Add pinch of salt. Place the leeks in a sieve to drain off excess liquid. Add the Crottin to the leeks. Combine eggs and cream and season with black pepper and salt. Arrange the leeks and Crottin evenly over the base of the baked pastry case. Pour in the egg mixture and sprinkle the spring onion and Parmesan Cheese on top.

Bake in an oven preheated to 200°C for 30 minutes.

ORANGE BUTTER CAKE

225 g butter
2 ¼ cups sugar
4 eggs, separated
zest of 6 oranges, blanched
3 cups cake flour
1 tsp salt
½ tsp baking powder
½ tsp bicarbonate of soda
½ cup orange juice
¾ cup buttermilk
1 tsp vanilla essence

Cream butter and 2 cups of sugar together until light and fluffy. Add egg yolks, one at a time, until well incorporated. Add zest. In a separate bowl sift together flour, salt, baking powder and bicarbonate of soda. In another bowl mix together ¼ cup orange juice, vanilla essence and buttermilk. Add flour and orange juice mixture to egg mixture alternating between. Whisk the egg whites to the soft peak stage and gently fold into the mixture.

Place into two prepared loaf tins and level the tops. Place in a preheated oven set at 180°C and bake for 45 minutes or until skewer comes out clean. Allow to cool for 10 minutes. Make syrup by placing ½ cup orange juice and ¼ cup sugar in a small saucepan and cooking over low heat until all the sugar has dissolved. Prick the cake lightly and pour the syrup over the cake and allow to cool completely.

CINNAMON ICE CREAM

225 ml milk
1 stick of cinnamon
3 egg yolks
120 g castor sugar
1 tsp freshly ground cinnamon
450 ml cream

Place milk and cinnamon in a saucepan and bring to the boil, stirring to prevent boiling over. Place eggs, castor sugar and ground cinnamon in a bowl and whisk until light in colour and fluffy. Strain milk to remove the cinnamon stick. Pour onto egg mixture, whisking continuously. Pour custard back into the saucepan and gently heat, stirring continuously until thickened (should coat the back of a spoon). Whisk cream to soft peak stage then fold into the custard. Allow to cool, then freeze in an ice cream maker.

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