

## *Chef's table...*

### **Spiced Perry Cider Jelly with Pear Fritters, Chestnut Honey and Vanilla Ice Cream**

*from Russell's of Broadway*

Russells of Broadway is renowned for its fine dining using local and seasonal ingredients. Indeed, some Warner's Budgens customers may have recently enjoyed one of our seasonal lunches at the restaurant where you will have enjoyed a delicious three-course meal prepared using produce from our stores.

Now you can recreate a flavour of Russell's of Broadway in your own home with this scrumptious seasonal dessert that's easy to prepare yet makes a real statement at the table. Best of all, most ingredients can be found at your local Warner's Budgens store.

#### **Jelly**

550ml Local Perry Cider, 1 Tbsp Chestnut Honey, 2 Cloves, 1 Cinnamon Stick, 3 Sheets Gelatine (soaked in cold water until soft)

- Warm the perry with chestnut honey, cloves and cinnamon stick.
- Heat the above slowly and do not boil
- Whisk in the pre soaked gelatine
- Pass into a measuring jug using a fine sieve
- Pour jelly into four 125ml moulds and chill until set

#### **Fritters**

2 Ripe Comice Pears

- Cut each pear in half, then each half into 3 pieces, giving 12 pieces in total.
- Remove any core

#### **Batter**

50g Plain Flour

100g Cornflour

Pinch Salt

Pinch Ground Cinnamon

150 – 225 ml Soda Water

- Place flour, cornflour, salt and ground cinnamon in a bowl
- Slowly whisk in the soda water to form a stiff batter
- Dust pear pieces lightly with flour, dip each in batter and deep fry until golden brown
- Drain, keep warm and sprinkle over a little demerara sugar

**To serve**

Chestnut Honey

Best Quality Vanilla Seed Ice Cream

- Turn out the jelly by dipping moulds into hot water for a few seconds
- Arrange the jelly and fritters on a plate and add a ball of Vanilla Ice Cream and drizzle with Chestnut Honey

**Serves 4**

A great wine to complement this delicious dessert is Paul Jaboulet Muscat de Beauges-de-Venise 2006. This is a versatile wine from the South of France that has exotic aromas of tropical fruits. It has a luscious sweetness, with flavours of honey and peach, and a palate that is light and fresh. It also comes in a handy half bottle, priced £9.99 and is available in all our stores.