



BERTUS COOKS

BRANDY-SNAP BASKETS WITH GORGONZOLA & MARASCHINO CHERRY ICE-CREAM.

BRANDY-SNAP BASKETS

INGREDIENTS

- 50g unsalted butter
- 55g caster sugar
- 60g golden syrup
- 1/2 teaspoon ground ginger
- 1 teaspoon vanilla extract
- 1 tablespoon brandy
- 1 teaspoon lemon zest
- 55g plain flour

METHOD

1. Place the butter, caster sugar and golden syrup in a saucepan and heat over moderate heat. Stir it regularly with a wooden spoon until the butter and golden syrup have melted and the sugar has dissolved. Leave it to simmer gently for a couple of minutes then remove it from the heat.
2. Stir in the vanilla extract, ground ginger, brandy and lemon zest, and then gradually mix in the flour until well incorporated. Set the mixture aside for 15 minutes to cool and become firmer.
3. Preheat the oven to 180°C. Place large spoonfuls of the mixture onto a non-stick or well-buttered baking tray so that you have at least 6, allow plenty of room between each one as they will spread out. With lightly buttered fingers spread the mixture into circles around 5 cm wide. Place the tray in a preheated oven and leave them to bake for 10-15 minutes. Check them regularly as they will easily burn. The brandy-snaps are ready when they have spread out and are a rich golden brown. Remove them from the oven and allow them to cool for 1 minute.
4. Place 6 ramekins upside down on a work surface. Carefully remove the brandy snaps from the tray (they should be pliable, but if they

aren't, return them to the oven for a few minutes), place them on the upturned ramekin and mould them around it to shape as a basket. Set them aside to harden.

5. When they are set, remove them from the mould and store them in an airtight container until ready to use.



GORGONZOLA & MARASCHINO CHERRY ICE-CREAM

🍷 INGREDIENTS

- 125g Gorgonzola or blue-veined cheese (at room temperature & cut up in small pieces)
- 200 ml full cream milk
- 450 ml double cream
- 4 egg yolks
- 100 g finely cut Maraschino cherries

🛒 METHOD

1. Bring the milk and finely cut cheese to the boil.
2. In a separate bowl, mix the yolks.
3. Pour the milk and cheese mixture into it and processes in a blender until smooth.
4. After blending, stir in the chopped cherries.
5. Chill the mixture in the refrigerator for a minimum of 12 hours, pour into an ice cream maker.



🍷 ASSEMBLY

1. Take a small ice cream scoop and put two balls of ice cream in a Brandy snap basket.
2. Finish it off with melted butter, chocolate and coarsely chopped roasted hazelnuts.



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