

THE DISH  
GIZZI ERSKINE'S  
ULTIMATE  
SUNDAY BAKING

GIZZI ERSKINE



For many people, baking can be incredibly therapeutic. But I'm going to put it out there: I'm just not that into it. I don't have that sweet tooth but, because I'm a girl who cooks, people often refer to me as a "baker", which drives me totally doolally. Actually, I get my kicks from meat and esoteric ingredients.

I do have an ingrained fascination with baking though, which I think stems from my irritation with its sexist connotations. There's no denying that baking sales have risen to stratospheric heights nowadays, largely thanks to the Great British Bake Off. It's a myth that we only watch cooking programmes to look at the food and not to make it: our baking epidemic proves otherwise.

This is one I guess I'll have to back down on. As I well know, Sunday lunch without pudding wouldn't be Sunday lunch. So I've given you my favourite puddings and baked dishes — there should be enough here to fill your house with all the therapeutic joys and toasty smells of a good Sunday ■

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## Millionaires' shortbread with rosemary-infused salted caramel

You'd never think to pair the two ingredients, but rosemary adds a mature depth to this normally too-sweet treat.

**MAKES: 16 SQUARES**

**PREPARATION TIME:**

**15 MINUTES**

**COOKING TIME: 35 MINUTES**

**COOLING TIME: 1 HOUR**

225g plain flour

85g caster sugar

315g unsalted butter

1 x 397g tin of sweetened condensed milk

4 tbsp golden syrup

2 sprigs of fresh rosemary

1 tsp Maldon sea salt

200g good-quality plain chocolate (at least 70% cocoa solids)

**1.** Heat the oven to 170C. Line a 23cm square brownie tin with greaseproof paper. Put the flour and sugar in a bowl. Rub in 200g of the butter. Press the mixture into the tin and smooth with your knuckles. Prick with a fork and bake for 5 minutes. Bake for a further 30 minutes at 150C or until pale golden and no longer doughy. Allow to cool in the tin.

**2.** Melt the remaining 115g butter in a pan over a low heat. Add the condensed milk, syrup and rosemary sprigs. Whisk, then bring to a slow simmer. Keeping the temperature even, cook for 10 minutes, stirring continuously, until thick and light golden brown.

**3.** Carefully remove the rosemary from the pan, then pour the sauce evenly over the cooled shortbread. Sprinkle with salt and allow to set.

**4.** Break the chocolate into pieces and microwave for 1 minute, 45 seconds on high or until melted. Cool for 5 minutes, then pour and spread the melted chocolate over the toffee mixture and cool in the fridge for 1 hour. Once set, cut the shortbread into 16 squares. They can be stored in the fridge, but if kept at room temperature the caramel goes lovely and gooey.

## White chocolate and cherry jam tart

I've developed a cherry obsession. They're out of season right now, so I've satisfied it with cherry jam.

**SERVES: 6-8**

**PREPARATION: 40 MINUTES**

**COOKING TIME: 2 HOURS**

1 packet ready-to-roll shortcrust pastry

### For the white chocolate filling

150g unsalted butter, chopped up

5 eggs

150g caster sugar

160g white chocolate, chopped up to small pieces

1tbsp golden syrup

3tbsp single cream

30g plain flour

300g cherry jam

**1.** Heat the oven to 180C. Grease a tart tin (25cm) with butter and dust with flour. Roll out the pastry until it is 5mm thick, press inside the tin and blind bake for 30-35 minutes. Remove the baking beans and cook for 5-10 minutes. Remove from the oven and leave to cool.

**2.** Turn the oven down to 150C. To make the chocolate tart, melt the butter, white chocolate, and pinch of salt in a bain marie (a bowl held above a saucepan of simmering water). Make sure the water is on a very low heat and stir continuously. Once melted, leave to one side.

**3.** Beat the eggs and sugar until light and fluffy. Add the syrup, cream and flour. Pour in the chocolate mixture, stirring all the time.

**4.** Spread the cherry jam inside the tart case, then pour the chocolate mixture on top. Bake for 1 hour 10 minutes, or until the tart has set.



## Pudding princesses

A light filling of puckering passion fruit curd and fresh raspberries make this an exquisite dessert.

**SERVES: XXX**

**PREPARATION TIME:**

**COOKING TIME: XXX**

### For the passion fruit curd

150ml sieved fresh passion fruit juice (from about 14 passion fruits)

75g golden caster sugar

1 free-range egg, and 3 egg yolks

75g unsalted butter

### For the pudding mixture

250ml whole milk

250ml double cream

A few drops of vanilla essence

125g golden caster sugar

5 large, free-range egg yolks

150g breadcrumbs

Zest of two lemons

### For the meringue

4 large, fresh egg whites

120g golden caster sugar

200g fresh raspberries

Double cream, to serve

**1.** Heat the oven to 160C. To make the passion fruit curd, put the juice, sugar and egg in a bowl set over a pan of simmering water. Stir for 8-10 minutes. Remove from the heat and whisk in the butter. Cover with cling film, then pop in the fridge to cool and set.

**2.** Pour the milk and cream in a pan. Add the vanilla essence and bring slowly to the boil, stirring occasionally. Whisk the sugar and egg yolk in a bowl until pale and creamy, then pour the egg mix into the hot milk and cream, whisking as you go. Stir in the breadcrumbs and lemon zest.

**3.** Pour the pudding mixture into 8 ramekins and place in a roasting tin. Half-fill the tin with hot water (to make a bain-marie) and bake for 15-20 minutes, until the batter is just set but with a slight wobble. Remove from the oven and leave to cool. Turn the oven up to 190C.

**4.** Now make the meringue topping. Whisk the egg whites into peaks, then whisk in the sugar, 1 tbsp at a time until it is combined and the mix is firm and glossy.

**5.** Split the curd over the puddings and add about 5 raspberries to each. Cover the puddings with the meringue mix and shape the tops as you would a cupcake. Bake for 8-10 minutes, until the meringue is golden brown. Serve immediately with double cream.



## Steamed ginger sponge pudding

Ginger is one of the most traditional flavours in British baking, which is astounding as we don't grow it here. I like making these scrumptious gingery puds in minis as you get more of the delicious sauce to douse them in.

**SERVES: 8**

**PREPARATION: 15 MINUTES**

**COOKING TIME: 30-35 MINUTES**

150g unsalted butter, at room temp, plus extra for greasing

130g golden caster sugar

3 free-range eggs

150g self-raising flour

½ tsp baking powder

40g fresh white breadcrumbs

3 tbsp milk

2 tbsp chopped steamed ginger, with 2tbsp of gingery syrup it comes in

Zest and juice of 1 lemon

Clotted cream, to serve

### For the syrup

25ml King's Ginger Liqueur

Juice of 1 lemon

4 tbsp golden syrup

4 tbsp gingery syrup from a jar of stem ginger

**1.** Heat the oven to 200C. Cream together the butter and sugar with an electric whisk until pale and fluffy. Add the eggs one at the time, whisking between each one, then sift over the flour, a pinch of salt and baking powder to form a batter.

**2.** Add the breadcrumbs, milk, ginger, syrup, zest and juice and beat together well. (The mix should be very creamy. Add a little more milk to loosen it if you have to.)

**2.** Melt together the syrup ingredients in a small pan over a low heat. Grease 8 individual ramekins with butter and drop 1tbsp of the syrup mixture into the base of each.

**3.** Divide the batter between the moulds. Cover each ramekin with a square of pleated, buttered foil (to expand once the pudding start to rise) and secure with string.

**4.** Place the ramekins in a deep roasting tin half-filled with hot water. Cook for 30-35 minutes until the puddings have puffed up, are firm to touch and golden on top. Leave to cool, then turn out. Serve with a big dollop of clotted cream.

## On the Bottle

### The joys of light and bouncy Beaujolais

**DAMIAN BARR**



Maybe it's the "nouveau" that turns so many noses up. Inexorably, it leads your mind clicking in 7in heels down a flight of marble stairs into the fur-lined boudoir of the diamond-clad nouveau riches. It piques your inner snob and primes your palate to detect top notes of arriviste. Perhaps a rebrand is needed: Beaujolais Bienvenue?

Beaujolais is a big region not far from Lyon, encompassing Burgundy and the Rhone. They've been making wine for a long time — almost all red and almost all of that from the intensely fruity Gamay grape. Not all grapes are equally grapey. Gamay is low in tannins, so the resulting wine is bouncy and light, not dry or heavy.

Beaujolais Nouveau is simply new wine from Beaujolais. It was born in a burst of post-war optimism in 1951 when Beaujolais was allowed to be sold in *en primeur* (right after vinification). The whole process takes just a few weeks and it's designed to be drunk immediately. At midnight on the third Thursday of every November banners proclaim: *Le Beaujolais Nouveau est arrivé!*

On Beaujolais Nouveau Day there's a worldwide race to be first to serve it. Bottles have been whisked away by motorbikes, hot air balloons, helicopters, elephants and Concorde (please bring it back). There is still a Phileas Fogg-esque dash from London. To save you effort, your local Marks & Spencer will have it on November 21 for under a tenner.

Is it worth a dash? Beaujolais Nouveau is for gulping in bistros, not sipping beneath twinkling Michelin stars. It's for people who complain that red wine is too strong. Much does taste rushed and fleeting, but the good stuff is a pleasing flashback to the summer just gone. It's best slightly chilled, as served in Abigail's Party.

Not all the makers in Beaujolais do Nouveau. Fleurie is one of the 10 Beaujolais Crus Villages, some of which don't even say Beaujolais on their labels. In fact, they're not allowed to make Nouveau (as if they would). These tend to be darker, more robust and more long-lived. Top up, Ange? ■

**THREE  
OF THE  
BEST**

### HENRY FESSY, BROUILLY

A classic Cru du Beaujolais, the first cherries and hints of redcurrant. £11.99, Waitrose

### FLEURIE 2013 GEORGES DUBOEUF

Silky fruit from the man who makes more Beaujolais Nouveau than anyone. £11.75, Majestic

### TASTE THE DIFFERENCE BEAUJOLAIS — VILLAGES

Light, fresh and fruitily priced. £7.25, Sainsbury's