

Cherry Caulis

50g De-stoned cherries
125g Castor sugar
Juice of ¼ lemon or to taste.

Method:

Puree cherries in food processor with castor sugar. Add lemon juice to taste and the pass through a sieve.

To serve: Sliced ice cream with cherry caulis.

Cherries Jubilee

Simmer stoned cherries in syrup.

Drain and put into oven dish.

Boil down the syrup in which they were cooked, add a little corn flour diluted with cold water and pour over the cherries.

Danish Cherry Tart

Fill a flaky pastry shell or flan case with stoned cherries, soaked in sugar and sprinkle with a pinch of cinnamon.

Cover the cherries with a mixture of the following:

100g Softened butter
100g Sugar
100g Ground almond
2 Eggs

Bake the tart of flan in an oven at a moderate temperature. Leave to cool, cover with gooseberry jelly and glaze with rum.

Cherry Liqueur

400g Sugar (500ml)
1.5kg Fresh Cherries
Brandy

Fill a bottle with the cherries. (Tightly packed). Dissolve the sugar in the brandy. Fill the bottle and close tightly. Store for three months. Remove the cherries. Use these cherries with ice cream or in tarts.

