

# Taste

# Explosion of flavour



## Eating in

JUDITH SWEET

very ripe or lightly poached blackberries and a splash of fruit liqueur. The jellies can be set in a variety of shapes and mould, or use a loaf tin lined with cling wrap and then turn the jelly out and serve it in slices.

Fruit liqueurs are pleasant to sip just by themselves, or combined in a glass of bubbly, and have the advantage of keeping after they are opened.

### Strawberry liqueur with apple jelly

**1½ cups clear apple juice**

**140ml strawberry liqueur**

**5 sheets of leaf gelatine**

Heat the apple juice almost to boiling point. Place the leaf gelatine in a bowl and cover with cold water. Allow to stand for 2 to 3 minutes until it becomes clear and soft.

Squeeze the softened gelatine and add it to the hot apple juice. Stir until completely dissolved. Stir in the strawberry liqueur. This makes a golden blush-coloured jelly.

Pour into container and refrigerate. Cut into desired shape to serve with fresh strawberries macerated in a drizzle of strawberry liqueur.



**VARIATION:** Cherry sauce has been used here on turkey breast.

sauce. The quail may be halved and arranged on a warm serving plate. Slice the chicken thigh. Serves four.

### Ice cream for grown-ups

With a little imagination you can create some simple but stunning ice cream treats using Thornlea fruit liqueurs, fresh fruit and some good quality commercially available ice cream.

### Marbled raspberry liqueur ice cream

**1 litre vanilla ice cream**

**1 cup fresh or frozen raspberries**

**60ml raspberry liqueur**

Remove the ice cream from the freezer. Mash the raspberries roughly and add the liqueur. Leave to stand for 5-10 minutes. The ice cream should be just soft enough to allow you to stir through the raspberries. Fold the berry mixture through the ice cream to create a marbled effect. Refreeze immediately. Before serving, allow the ice cream to stand out of the freezer in the refrigerator for 5-10 minutes. Serve and drizzle with a little more liqueur.

### Variations

- Try the same quantities but substitute strawberries.
- Use fresh, frozen or cherries out of jar and cherry liqueur and stir through chocolate ice cream.
- Add tayberry liqueur and half a cup of toasted slivered almonds to vanilla or caramel ice cream.

**W**ITH the abundance of berry fruits in the state it is only natural that fruit wines and liqueurs are a value-added part of the industry. Now the berry season is here again, it is a good opportunity to give my discoveries an airing.

I found the liqueurs were best when added as a flavouring component of uncooked dishes, so desserts were obvious winners.

A splash of raspberry or black currant liqueur in a salad dressing works well with a warm salad of quail or salmon.

I also tried a cherry liqueur with macerated Ruby Lips dried sour cherries, which resulted in a tangy sauce to serve with quail, chicken or turkey.

For an interesting addition to summer punch, add some iceblocks of frozen fruit liqueurs.

Try making a strawberry granita, or frozen ice, by pureeing two cups of strawberries with a quarter-cup of caster sugar. Stir in one cup strawberry liqueur and place in trays to freeze. Shave the granita over summer fruits or ice cream or use it in cocktails as an alternative to crushed ice.

Jelly need not be a thing of just our childhood as bright jellies combine well with the vibrant fruits of summer. I tried cherry, raspberry, strawberry, black currant, tayberry and silvanberry in jelly.

I used leaf gelatine because it results in a clearer jelly than powdered gelatine and has less effect on the finished flavour. Leaf gelatine is available at most larger supermarkets and delicatessens, or you can use a commercial jelly. The apple juice is clear and bright but a good flavour can also be achieved when using other quality fruit juices. Try a combination of grape juice with



**TASTY:** Iced coffee can be made using non-alcoholic liqueurs.

### Smoked quail or chicken with savoury cherry sauce

**4 smoked quail, butterflied OR**

**4 chicken thighs**

**50g Ruby Lips dried sour cherries**

**1 cup cherry liqueur**

**1 teaspoon brown sugar**

**1½ tablespoons cherry vinegar (red wine vinegar could be substituted)**

Soak the cherries in the liqueur for at least 30 minutes. Combine all ingredients in a small pan. Simmer for about 30 minutes or until the sauce is syrupy.

Pan-fry the quail or chicken in a little lightly flavoured oil or butter and serve with the

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