



FOR YOU

WITH LOVE

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Bonnie Moore
Black Cherry

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Strawberry, Cranberry & Pistachio Tuiles

(Makes about 20 bite-sized tuiles)

This new take on tuiles – traditional French wafer biscuits – is incredibly easy to make and the tuiles look very festive studded with dried fruits and green pistachios. They're delicious with mousses, fools and ice cream or simply served with a cup of coffee. A little stack of tuiles popped in a beribboned Bonne Maman jar will also make a lovely house gift.

Ingredients

15g chopped dried apricots
15g cranberries, chopped
2 tbsp Bonne Maman Strawberry Conserve; can also use Raspberry, Wild Blueberry or Blackcurrant Conserve
Finely grated zest of 1 orange
1 large egg white
50g golden caster sugar
25g plain flour
25g melted butter, cooled
20g pistachio nuts, finely chopped
15g toasted, flaked almonds
Icing sugar, to dust

Method

1. Put the apricots and cranberries into a small bowl and stir in the Strawberry Conserve and orange zest. Set aside for an hour.
2. Heat the oven to 220C, 200C fan, gas 7. Line two baking sheets with non-stick baking parchment. Have a wooden spoon on hand for cooling and shaping the cooked tuiles over the handle.
3. Whisk the egg white until stiff. Gradually whisk in the caster sugar until the mixture forms stiff peaks.
4. Stir in the flour and melted butter until the mixture is a smooth paste.
5. Using just one baking sheet at a time, take a teaspoon of mixture and spread it into a thin, almost transparent round, about 4cm across. Drop on a little of the fruity conserve mixture and a sprinkling of nuts. Don't do more than 3 rounds per baking sheet as the tuiles cook and cool very quickly.
6. Bake the tuiles for 5mins. Prepare the second baking sheet of tuiles as you wait for the first to bake.
7. The tuiles should have spread out a little and be tinged with golden brown around the edges. Lift off with a palette knife and press gently over the wooden spoon handle to curve as they cool. Dust very lightly with icing sugar.
8. Pack into airtight containers or freeze.

Cook's Tip:

- The tuiles will stay crisp for a day or so but if they soften on storage, simply pop them back into a hot oven, covered loosely with foil, for a minute to crisp them up again.