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This and That Corner

Canton Basel

When you talk about Basel, you think of the very famous Basler Leckerli. There are many recipes but here is an easy one. Don't bake them too long or the leckerli will be as hard as rocks!!!

Basler Leckerli

Bring to the boil 300gr honey, 250gr sugar, a pinch of salt and 4 tbsp of water. Boil until all the ingredients are well mixed. Leave to cool.

Mix 2 tspn of mixed spices (cinnamon, cloves and ginger), 1/2 tspn nutmeg, 400gr flour, 2 tspn

baking powder, 200gr grated nuts, and 100gr mixed peel (orange and lemon rinds cut finely can be used) and then mix with the liquid mixture.

Put on an oven tray (with sides) and bake for 25-30 minutes on medium heat. Cut hot and glaze with 150gr icing sugar and water with lemon juice. Keep in an airtight container.

Basler Lummelibraten

1kg beef filet (in one piece)
50gr bacon to insert in the meat
Salt and pepper
30gr butter
3 tbsp oil
1 big carrot, celery and 1 onion
10 mls white wine
2 x 10mls beef stock

Rub filet with salt and pepper, and insert bacon in the meat. Fry all around in butter and oil. Add vegetables, wine and 1 portion of the beef stock. Cook in hot oven 20 - 30 minutes (meat must be red inside). Add the remainder of the beef stock to oven dish, boil and serve with the meat.

Basler Zwiebelewaie (onion pie)

Puff pastry
50gr bacon
30gr butter
400gr onion
salt, pepper, nutmeg
1 tbsp flour
15mls milk
3 eggs
15mls cream
50gr cheese

Cover dish with puff pastry and cover with cheese. Fry bacon until golden, add butter and onions (cut in thin slices) and let cook on low heat until tender. Add salt, pepper and nutmeg. When cold spread over cheese. Filling - mix flour, milk and eggs and mix well. Add cream, salt and pepper. Bake 30 minutes at 210C. Serve hot with a lettuce salad.

Here is a Basler Fasnacht poem

Es schneyelet, es beyelet, es goht e kiehle Wind,
und wenn der Schnee nit falle will, joomeret me gschwind.
Het s friehner ghaisse: Piste guet - Pulverschnee juhee - batte d Kurdiraggter hit: Schigg Pulver ohni Schnee!

Jeede Schylehrer, jeede lawynehund
bikunnt, wenn s kai Schnee het, e Zuestupf vom Bund.
Sotte mer s naggscht Johr kai Grippewalle haa,
kemme sicher au no d Deggter draa.

Bon Appetit

Lisette

*Don't search for flaws in others.
Instead look for love.*

*When my friends are one-eyed,
I look at their profile.*

Friendships will last if they are put first.

*Affection can withstand very severe storms
of vigour, but not a long polar frost of
indifference.*

Sir Walter Scott.

Ganz gleich, was Sie sind - ob reich oder arm, schuechtern oder gesprachig, genial oder durchschnittlich, huebsch oder unscheinbar - , es gibt immer Menschen, die Sie moegen. Niemand findet bei allen Anerkennung. Aber Sie werden die Erfahrung machen, dass Sie mehr Menschen fuer sich einnehmen, wenn Sie sich selbst akzeptieren.

*La rose est l'honneur d'un pourpris
La rose est des fleurs la plus belle
La rose est le parfum des Dieux
Ronsard*

Handy Hints from these handy ladies:

When the bottom of your bucket is worn out and has no further use, remove the base completely and cover with a wire mesh. Use this when weeding the garden, any earth on the weed roots will fall out easily with a few shakes. The bucket can also be used to sift soil for your pot plants.

Before baking a fruit cake that has to be kept for a long time, soak the fruit in spirits.

Schnapps/Edelbrand

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