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Chuchichäschtli (Kitchen cupboard)

Geneva Pear Cake (Genfer Birnenkuchen)

As usual, Edith Hess has come up with another great recipe to fit in with our regional focus: Geneva Pear Cake. This time, we have been very lucky to be able to test it at Edith's place and can say that the cake is truly delicious. Hailing from Geneva, it is not surprising that it has a shot of wine in it!

Pastry

- ♥ 200g plain flour
- ♥ 70 g butter
- ♥ Pinch of salt
- ♥ 100ml water
- ♥ Vinegar – a few drops

Filling

- ♥ 20g plain flour
- ♥ 30g sugar with a little cinnamon powder added
- ♥ 8 pears, peeled, cored, halved and cut into fine strips
- ♥ 100g mixed peel
- ♥ 100g raisins
- ♥ 100ml white wine

- ♥ 25ml nut oil (or canola)
- ♥ 40g raw sugar
- ♥ 100ml cream

Instructions

Heat oven to 220 degrees Celsius.

Put flour, butter, salt, water and vinegar into a processor and blend together until making a shiny dough then leave to rest.

Butter a 24cm pie plate, roll out the pastry and line the tin. Use a fork to prick the surface.

Mix together sugar, flour and cinnamon and then spread evenly over the base.

Mix the pear, mixed peel, raisins and nut oil and spread over the base.

Sprinkle over the wine, then pour over the cream and sprinkle the raw sugar on top.

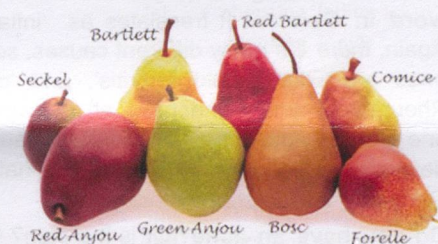
Bake for 30–35 minutes.

When cooled a bit turn out onto a cooling rack.

By Edith Hess



Our charming Chuchichäschtli-Chef Edith Hess with her homemade Genfer Birnenkuchen



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Garden Diary: Celeriac

Celeriac was developed in Europe from the original celery plant which also has an edible but smaller root. Celeriac has a distinctive celery flavour and a potato-like texture. This easy to grow root vegetable grows to about 10cm in diameter when mature.

It likes cool conditions in an open situation in a moist rich well drained soil. Seeds are sown shallowly in trays in August or in open ground from late September to October. Thin or set out seedlings to stand 15-20cm apart and don't plant deeper than 5cm. It is easier to grow than celery as it can be set out earlier and matures faster.

Cultivate regularly and remove side shoots to encourage a good shape. Pull soil away from the swollen stems which begin to expand in autumn.

In frosty areas, earth up slightly and water generously in dry weather.

Lift as required in autumn and winter, using both tops and bulbs. Watch out for aphids, slugs, carrot rust fly, slugs and snails, and leaf spot.

Celeriac is often sold without the tops, but the leaves can also be used in salads, soups and stews. A good tip for cleaning the bulbs is to soak them first in water to make it easier to scrub.

Celeriac can be eaten raw grated into salad or cooked like potatoes. It has a mild sweet flavour and can be added to mashed potatoes, include in a bake to make a delicious side dish or used in stir fries, casseroles and curries.

It will store well in the fridge or will keep up to four months in a cool dark

place if not left to dry out. Celeriac can be frozen after first being peeled, diced and then blanched for three minutes. Dry the cooked celeriac, then freeze using the free flow method and store in plastic bags. Enjoy!

By Melissa Lanz



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