

## Upside Down Plum Cake

**Serves:** 8-10

**Preparation time:** 20 minutes

**Cooking time:** 1 hour

### Ingredients

4 plums  
150g caster sugar and an additional 2 tbsp to sprinkle  
3 large free-range eggs  
5ml vanilla paste  
150g butter  
200g white chocolate, chopped  
240g cake flour  
7ml baking powder  
125ml milk  
5g thyme leaves  
Double cream yoghurt, to serve

### Method

Preheat the oven to 180°C/160°C fan/gas mark 4.

Line a Le Creuset 24cm Square Cake Tin with baking paper and spray with cooking spray.

Prepare the plums by cutting them in half and removing the pits. Slice in half and into thin, even slices. Sprinkle 1 tablespoon of sugar on the base of the lined tin, layer the plum slices in straight lines, slightly overlapping until the surface is completely covered. Sprinkle the remaining 1 tablespoon of sugar over the plums.

To make the cake batter, beat the eggs, sugar, and vanilla until pale and thick. In a medium-sized bowl, melt the butter and chocolate in the microwave in short bursts, stirring at every interval to ensure the chocolate does not burn.

Sift the flour and baking powder. Fold the dry ingredients into the sugar and eggs mixture to combine. Slowly add the melted butter and chocolate, followed by the milk and thyme. Mix until just combined.

Pour the mixture into the tin and bake for 50-60 minutes until golden and cooked through. Cover at the 40-minute mark with tin foil to prevent the top from browning too much.

Remove from the oven and cool on a Le Creuset cooling rack with the cake still in the tin. Once cooled, turn out and serve warm with double cream yoghurt.

## Champagne Poached Peaches with Brown Sugar

**Serves:** 6-8

**Preparation time:** 30 minutes

**Cooking time:** 1 hour 30 minutes

### Ingredients

For the meringue:

60g large free-range egg whites

110g light brown sugar

2ml white wine vinegar

2g cornflour

For the poached peaches:

9 Peaches or nectarines whole or halved

1x 750ml bottle sparkling white wine or Champagne

1 vanilla pod, seeds scraped

Zest of 1 lemon

100g brown sugar

Crème fraiche or double cream plain yoghurt to serve

### Method

Preheat the oven to 140C°/120°C fan/gas mark 3.

Line 2 x 25cm baking trays with baking paper.

With an electric hand beater, beat the egg whites until foamy. Slowly add the sugar one tablespoon at a time while beating at high speed until all the sugar has been added. The mixture might appear slightly grainy due to the coarse grain of the brown sugar. Next, whisk in the vinegar and cornflour.

Place large spoonful's of the meringue mixture onto lined baking trays, making sure to leave space between each one. Bake for 90 minutes. With the meringues inside, turn the oven off until the oven has cooled completely.

Using a small sharp knife, make a cross at the base of each peach to peel the peach skins easily.

In a Le Creuset 20cm Signature Round Casserole, add the sparkling wine, vanilla, lemon zest, and brown sugar. Bring to a simmer, stirring until the sugar dissolves.

Next, add the peaches and poach for 8-10 minutes or until tender. Remove from the poaching liquid and place onto a tray and refrigerate.

Reduce the remaining liquid to a light syrup consistency. After 20-30 minutes, turn off the heat and allow it to cool.

Pour over the peaches and serve with brown sugar meringues and whipped crème fraiche or double cream plain yoghurt.

## Sunday Morning Strawberry and Cream Crêpes

**Serves:** 4-6

**Preparation time:** 10 minutes

**Cooking time:** 15 minutes

### Ingredients

For the strawberry jam:

250g strawberries, washed

60ml white sugar

lemon juice

For the crepes:

2 large free-range eggs

175ml milk

150ml water

220g flour

45ml melted butter

125ml cream

1 vanilla pod, deseeded

Berries of your choice, to serve

### Method

Remove the strawberry hulls (green leaves) and slice them in half. Place the strawberries in a saucepan with the sugar and a squeeze of lemon juice, stirring to coat evenly. Bring the strawberries and sugar to a boil and reduce slightly until the strawberries have a jam-like consistency. Set aside to cool.

Place the crepe ingredients in a jug and, using a hand blender, blend until smooth. This creates a lighter, lump-free batter. Refrigerate for 1 hour.

Heat a Le Creuset 24cm Toughened Non-Stick Crêpe Pan over medium heat and grease the pan with cooking spray or butter. Spoon some batter into the pan to your preferred thickness and swirl to coat the pan evenly.

When the top starts to bubble, flip the crêpe to cook the other side.

Add the vanilla pod to the cream and whip until soft peaks form. Add the vanilla pod to your sugar to flavour it.

Serve with fresh berries of your choice (e.g., strawberries, raspberries, etc.) and vanilla cream.

## **Crustless Custard Tart with Cracked Caramel Top**

**Serves:** 8

**Preparation time:** 1 hour 10 minutes

**Cooking time:** 1 hour 30 minutes (plus cooling)

### **Ingredients**

1 Litre cream

1 vanilla pod or 10ml vanilla essence

16 egg yolks

150g sugar

1 pinch of salt

Caramel:

150g sugar

50ml water

### **Method**

Preheat the oven to 140°C/120°C fan/gas mark 3.

Lightly grease a Le Creuset 28cm Fluted Flan Dish.

Scald the cream with a piece of vanilla pod or vanilla essence.

Stir the egg yolks and sugar together. Do not overbeat, no foam must be present.

Remove the vanilla pod and stir the warm cream carefully and slowly into the yolks.

Place the mixture in a casserole over a low heat and stir until the custard is hot to the touch. Do not overheat or it will curdle.

Pour the mixture into the Fluted Flan Dish. Stand in a bain marie containing warm water, cover with foil or an oven tray, and bake the custard for about 1 hour 30 minutes, or until just set.

Refrigerate until completely set.

Place a Le Creuset casserole on low heat and slowly caramelize the caster sugar. Be sure to keep an eye on it as it can burn quickly. When the sugar is a dark caramel colour, swiftly and carefully pour it onto a silicone baking mat or silica paper. Spread the caramel with a spatula to create a slightly circular shape that will fit the top of the custard tart. Allow the caramel to set at room temperature and cool completely.

## Oven-poached White Wine and Honey Citrus Salmon

**Serves:** 4-6

**Preparation time:** 10 minutes

**Cooking time:** 15 minutes

### Ingredients

500ml dry white wine

1kg side of Norwegian salmon

1 lime, sliced into rounds

1 grapefruit, sliced into rounds

1 lemon, sliced into rounds

1 orange, sliced into rounds

150g butter

60ml honey

Sea salt and freshly ground black pepper

### Method

Preheat the oven to 200°C/180°C fan/gas mark 6.

Place the white wine into a Le Creuset 26cm Signature Shallow Casserole. Place the salmon in the base of the casserole with the citrus slices arranged on top.

Drizzle with the honey and dot with butter. Poach in the oven for 10 – 15 minutes, depending on your cooking preference. Season to taste.

Serve with a fresh herb salad and crusty baguette.

## Lemon Heart Cake

**Serves:** 10 – 12

**Preparation time:** 1 hour

**Cooking time:** 1 hour 20 minutes

### Ingredients

For the lemon syrup:

Juice of 3 lemons

100g sugar

125ml water

For the sponge:

375g butter, room temperature

375g caster sugar

Zest of 3 lemons

6 free-range eggs

420g cake flour

15ml baking powder

90ml milk

For the lemon Swiss meringue buttercream:

120g egg whites at room temperature

300g caster sugar

400g butter, room temperature

Zest of 3 lemons

### Method

Place all the ingredients for the lemon syrup into a saucepan and bring to a boil. Turn down the heat and allow to simmer until the mixture has reached a light syrup consistency. Remove from heat and allow to cool.

To make the sponge, preheat your oven to 160°C/ 140°C fan/Gas mark 3.

Grease and line a Le Creuset Heart-Shaped Springform Tin with baking paper. Using an electric mixer with a paddle attachment, cream the butter, sugar, and lemon zest until fluffy and pale in colour. Add the eggs one at a time, mixing well in between each addition.

Sift together the flour and baking powder. Add the dry ingredients and milk to the creamed butter and sugar. Mix until just combined.

Bake for 80 minutes or until a skewer comes out clean. Remove from the oven and place on a Le Creuset cooling rack. Using a skewer, prick the cake and pour the syrup over. Allow the cake to cool for 20 minutes, then remove it from the tin. Allow the syrup-soaked cake to cool completely.

To make the lemon buttercream, place a small casserole on the stove and fill 1/3 of the way with water. Bring to a simmer.

In a glass bowl, mix the egg whites and the sugar until combined.

Place the bowl on top of the simmering casserole, ensuring that the base of the bowl does not touch the water. Using a spatula, mix continuously until all the sugar dissolves or until the mixture reaches 70°C on a sugar thermometer.

Place the cooked egg whites and sugar in the bowl of an electric mixer fitted with a whisk attachment. Whisk until the bowl has cooled and the meringue is smooth and glossy. Add all the butter at this stage and whisk to combine.

Using a paddle attachment, add the lemon zest and mix on a low speed until smooth and glossy.

Once your cake is completely cooled, ice with buttercream.

Slice the cake in half and spread the centre with a good-quality raspberry jam. Sandwich the layers together before icing it with buttercream.