



# homecook

Bright juicy cherries add bliss to a dish, says **Kate McGhie**



## » cherry crumble tartlets

**Start to finish:** 50 minutes  
**Prep time:** 30 minutes  
**Makes:** 12

### What you'll need

1 ½ cups plain flour	3 tbs raspberry jam
60g ground hazelnuts (or unblanched almonds)	500g cherries, stoned
140g cold butter, cubed	extra 60g hazelnuts, coarsely chopped
50g caster sugar	Extra 2 tbs caster sugar
1-2 tbs cold water	

### What to do

- Put flour, hazelnuts and butter into the processor and pulse to fine crumbs. Add sugar and blitz 3 seconds. Remove 4 tablespoons of the mixture and set aside.
- Add enough cold water to the processor and pulse to form a firm dough. Remove and knead on a lightly floured surface until smooth. Chill 30 minutes.
- Heat oven to 190C (fan 170C). Roll out the dough to about 3mm thickness and cut into 7cm rounds to line tartlet tins. Refrigerate.
- Warm the jam, add cherries and fill into pastry cases. Combine the chopped hazelnuts and extra sugar into the reserved pastry mix. Sprinkle over the cherries and bake about 20 minutes or until golden brown.
- Cool tray on rack 10 minutes before carefully removing pies. Serve warm or cold.



## » roast duck and cherry salad

**Start to finish:** 45 minutes  
**Prep time:** 30 minutes  
**Serves:** 6

### What you'll need

500g whole cherries with stalks  
 2 cups water  
 2 cups caster sugar  
 3-4 small red chillies, finely sliced  
 2½cm piece fresh ginger, peeled  
 3 spring onions, trimmed, finely sliced  
 2 cups chopped wombok cabbage  
 2 cups chopped iceberg lettuce  
 2 cups bean shoots  
 1 carrot, scraped, cut into match sticks  
 ½ small roasted peking duck, boned  
 4 tbs kechap manis sauce

### What to do

- Put cherries, water, sugar, chilli and ginger into a pan and simmer gently until cherries are soft. Cool. Put onion, cabbage, lettuce, bean shoots and carrot in a bowl.
- Cut duck into small pieces and add. Whisk together kechap manis with about ½ cup liquid from cooked cherries. Pour over salad and toss. Arrange on plates and surround with cherries.



## » fresh cherry and coconut ice cream

**Start to finish:** 40 minutes, plus chilling

**Prep time:** 20 minutes

**Makes:** 2 litres

### What you'll need

500g pitted cherries  
1 cup sugar  
 $\frac{3}{4}$  cup water  
1-2 tbs brandy (optional)  
1 cup shredded coconut  
2 litres natural vanilla ice cream

### What to do

- Put cherries in a pan with sugar and water and gently simmer until squishy and consistency of thin jam. Remove from heat and stir in brandy if using. Cool mixture.
- Spread coconut over an oven tray and lightly toast in a moderately slow oven until pale golden, stirring occasionally.
- Soften ice cream in a large bowl and mash lightly – it must not be too soft. Add cherries (they must be cold or preferably chilled) with coconut. Swirl through ice cream quickly and spoon back into ice cream container.
- Cover with cling wrap and freeze.

Pictures: JOHN HAY

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