



# RECIPE



## Baked Clarines

with Syrian Glacé Clementine & Ginger Bread

Serves 6 - 8

**Great idea for a shared dessert!**

### Ginger Bread Recipe

#### Ingredients

- 185g unsalted butter, chopped
- ½ cup golden syrup
- 1 cup of milk (250ml)
- 1 cup (155g) brown sugar
- 2 Tablespoons ground ginger
- 1 teaspoon allspice
- 1 teaspoon ground pepper
- 1 teaspoon nutmeg
- 1 teaspoon anise seeds
- 1 Tablespoon bicarb of soda
- 2 cups plain flour

#### Method

- Preheat oven to 180°C.
- Put all ingredients except flour, bicarb and anise seeds in a pot and heat gently until just melted
- Mix bicarb with a little warm water, then add to the syrup mixture.
- Mix through the flour then beat well with a wooded spoon and pour into a lined baking tray approx. 15 x 17cm. Sprinkle the top with anise seeds.
- Put into oven and reduce the heat to 160°C. Bake until firm to touch (approx. 25mins)
- When done, let stand in the tin until cooled. Ginger bread will keep for up to two weeks.

### Baking Clarines Recipe

#### Ingredients

- 1 x 250g *Clarines des Perrin*
- 100ml *Orange Mountain Verjus*
- Zest of half an orange
- 2 *Syrian Glacé Clementines*, chopped

#### Method

- Preheat oven to 170°C.
- Remove plastic wrap from Clarines. Wrap wooded base of Clarines with aluminium foil (stops the wood from burning), and stand on baking tray.
- Cut slits in the top of the Clarines. Mix the verjus and orange zest together and pour over the cheese. As this starts to drain into the cheese push a few pieces of Clementine into the slits, leaving the other pieces on the top.
- Bake the Cheese for 10-15 minutes, until the cheese is warm and melted.

**Serve Baked Clarines straight from the oven with small squares of ginger bread.**

**Use skewers to dip the bread into cheese, like a fondue.**

Recipe & Styling by  
*Tania Cusack*

Photography & Artwork by  
*Michael Payne*