

Whitehouse Farm Cherries



Cherry Jam

The perfect conserve to keep in your pantry for the colder months to preserve the flavours of summer.

Method

1. Begin by putting a plate in the fridge to test when the jam is ready later on.
2. Stone the cherries, and tie the stones in muslin.
3. Put them in the pan, with the cherries and lemon juice.
4. Simmer over low heat until the juices begin to run and the fruit is tender.
5. Remove the muslin bag, stir in the sugar.
6. Bring to the boil and boil rapidly until setting point is reached.
7. To test if the jam is the correct consistency, remove the plate from the fridge and spoon a little jam onto the chilled plate. Place in the fridge to set for a couple of minutes. If the jam forms a skin and sets then it is ready to jar.

Ingredients

- 600g (21oz) of Cherries
- 600g (21oz) of Sugar
- Juice of 3 Lemons

If not, return the pan to the heat and continue cooking, repeating the test every 5 minutes
8. Spoon the jam into the sterilised jar, seal, and label with the date. Store in a cool dark place.

Cherry Crumble

This easy oat-topped crumble makes a superb summertime dessert, perfect with a scoop of vanilla ice cream.

Method

Preheat oven to 200C. Combine cherries, sugar, liqueur and 1 tbsp water in a bowl and toss gently. Process amaretti biscuits in a food processor until coarsely chopped, add flour, butter, extra sugar and ground almonds and process until just combined. Transfer to a bowl and stir in 1 tbsp water. Place cherry mixture in a lightly greased 19cm square oven proof dish, sprinkle over crumble mixture and flaked almonds.

Bake for 35-40 minutes. Serve warm with whipped cream or ice cream.
Serves 6-8

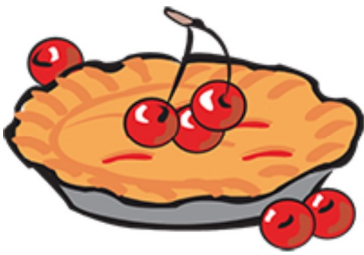


Ingredients

- 1 kg large cherries, pitted
- 50g golden caster sugar
- 2 tbsp amaretto liqueur
- 75g amaretti biscuits
- 150g self-raising flour
- 150g unsalted butter, chopped
- 110g caster sugar, extra
- 2 tbsp ground almonds
- 2-3 tbsp flaked almonds

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Cherry Pie



Make this classic summer dessert whilst cherries are in season. Served just warm with plenty of cream or ice cream. Serves 6-8, takes 1 hour to make, plus chilling. *Freezable.

Method

Ingredients

- 500g Cherries, stoned.
- 300g Plain Flour, plus extra for dusting.
- 150g chilled unsalted Butter, cubed & extra for greasing.
- 100g Golden Caster Sugar.
- 1 Large Egg Yolk
- 1 tbsp Cornflour
- Pinch of Ground Cinnamon
- 1 tbsp Milk, for brushing
- 2 tbsp Golden Granulated Sugar

1. Put the flour, butter and 75g golden caster sugar into a food processor and pulse until the mixture resembles crumbs. Add the egg yolk and 2-3 tablespoons cold water. Pulse until the mixture comes together to form a ball. Turn out, wrap in cling film and chill for 30 minutes.
2. Mix the cornflour, remaining golden caster sugar and cinnamon together, then gently toss with the cherries in a bowl. Put a baking sheet into the oven and preheat it to 220°C/fan200°C/gas 7.
3. Grease a 23cm pie dish – ideally one made of enamel or metal. Roll out half the pastry on a lightly floured surface and use to line the dish. Trim the edges, pile the cherry mixture into the centre and spoon over 4 tablespoons water. Brush the pastry edges with water. Roll out the remaining pastry and use to cover the fruit, making a hole in the centre. Press the edges to seal, trim off the excess pastry and crimp the edges with your forefinger & thumb.

4. Brush the pie with milk and sprinkle with the granulated sugar. Put the pie on the baking sheet in the oven and bake for 15 minutes. Reduce the oven temperature to 180°C/fan160°C/gas 4 and bake for a further 15-20 minutes until the pastry is pale-golden. Serve with Cream or Ice Cream.

Choc-Cherry Muffins

If you've got a spare half-an-hour, whip up these easy muffins & freeze them for when you need them.

30-40mins, Easy, Makes 12, *Freezable

By Jenny White; BBC Good Food:

www.bbcgoodfood.com/recipes/choc-cherry-muffins



Method

1. Heat oven to 200C (fan 180C, gas 6) & line a 12-hole muffin tin with some paper cases. Sift the flour & bicarbonate of soda into a large bowl, then stir in the cherries, chocolate and sugar. Add the beaten eggs, yoghurt & then the butter and stir to combine. It doesn't matter if the mixture looks a bit lumpy, it's important not to overmix or the muffins will become tough.
2. Fill the paper cases and bake for 20-25 mins until risen and golden brown. Transfer to a rack to cool. They are especially delicious eaten warm.

Freezing

Pack the cold muffins in a freezer bag, seal and freeze for up to 1 month. To serve, defrost in the bag for a couple of hours then warm through on a baking sheet in an oven at 190C (fan 170C, gas 5) for 5-8 mins.

Ingredients

- 140g Pitted Cherries
- 250g Self-Raising Flour
- 1 tsp Bicarbonate of Soda
- 100g White Chocolate bar, cut into chunks
- 100g Dark Chocolate bar, cut into chunks
- 100g Golden Caster Sugar
- 150ml Natural Yoghurt
- 2 Eggs, beaten
- 100g Butter, melted

Whitehouse Farm Cherries

Fresh Cherry Cake *with a hint of cinnamon*



Delicious and perfect for a picnic. By BBC Good Food:

www.bbcgoodfood.com/recipes/fresh-cherry-cake-hint-cinnamon

Cook time around 1 hour, Easy, Serves 8

Method

1. Preheat the oven to fan 160C/ conventional 180C/gas 4. Grease and base line a 20cm round cake tin, about 5cm deep. Sift the flour, cinnamon and caster sugar into a bowl. Make a well in the centre and add the egg, milk and melted butter, then combine with a wooden spoon or electric whisk. Beat well to make a thick, smooth mixture. Spoon into the tin and spread evenly.
2. Remove the stalks & stones from the cherries, using a pitter if you have one to keep the fruit whole. Scatter the cherries over the mixture & gently press them in.
3. To make the topping, tip all the ingredients into a bowl. Rub in the butter with your fingers to make a crumb-like mixture, then work the mixture until it comes together in pea-sized pieces. Scatter the topping over the cherries.
4. Bake for 30-35 minutes until a skewer pushed into the centre comes out clean. Leave in the tin until cool enough to handle, then run a knife round the edge, remove the cake from the tin & leave on a wire rack until completely cold.
5. For a picnic, make the cake up to 24 hours ahead & return it to the clean tin when cold. Dust liberally with icing sugar, then wrap in cling film or foil.

Ingredients

- 350g Juicy, Ripe Cherries
- 140g Self-Raising Flour
- ½ tsp Ground Cinnamon
- 50g Golden Caster Sugar
- 1 Egg
- 4 tbsp Milk
- 85g Butter, melted
- Icing Sugar, for dusting

For the Topping

- 25g Plain Flour
- ¼ tsp Ground Cinnamon
- 25g Golden Caster Sugar
- 25g Butter, at room temperature, diced



Cherry Brandy

An extremely simple and delicious drink to make for the winter.

This recipe is ideal for using up & improving cheaper brandies!

Fills a 1 Litre (1.75 pint) Bottle.

Method

1. Remove all the cherry stalks. Prick each cherry all over with a sterilized needle or wooden cocktail stick.
2. Layer the cherries with the sugar in a large sterilized jar, to within 2.5cm (1 inch) of the top. Add the almond essence to the jar.
3. Pour in the brandy to cover the cherries by 1.25cm (1/2 inch). Seal the jar and shake well. Keep in a cool dark place for at least 3 months before using to allow the flavours to develop. Shake the jar from time to time.
4. Line a funnel with a double layer of muslin and strain the brandy through it into a sterilized bottle. Seal the bottle and label. The brandy is now ready to use.

Ingredients

- 450g (1lb) Cherries
- 75g (3 oz) Sugar
- 2 drops of Almond Essence
- 600ml (1pt) Brandy

Whitehouse Farm
Cherries

Cherry Swirl Cheesecake

Swirls of cherries ensure this sublime cheesecake has a summer flavour. By Mary Cadogan, BBC Good Food:
www.bbcgoodfood.com/recipes/cherry-swirl-cheesecake

Prep: 40 mins, Cook: 45 mins, Challenging, Serves 8



Method

1. Heat oven to 160C (fan 140C, gas3). Butter a loose-based 20cm cake tin & line the base with baking parchment. Break up the biscuits, then pulse to fine crumbs in a food processor. Melt the butter with the syrup, then stir into the crumbs until they are evenly damp. Tip into the prepared tin & mooth with the back of a dessert-spoon. Bake for 10 mins, then leave to cool. Reduce temp to 150C (fan 130C, gas2)
2. Tip the pitted cherries into the rinsed-out food processor with 85g of sugar. Blend until smooth, then tip into a small pan & bring to the boil. Simmer for 5-6 mins, stirring, until it forms a thick syrup. Cool.
3. Rinse out the food processor again, then tip in the cheese, cornflour, eggs, remain-ing sugar, vanilla, orange & ½ the crème fraîche. Blend until smooth. Spoon ½ the mix into the tin, then spoon ½ the cherry purée evenly over the top. Spoon the remaining cheesecake mix over this. Stir the mix gently with a fine skewer to swirl the cherry purée through it. Bake for 45 mins, turn the oven off & leave for 30 mins.
4. Spread the remaining crème fraîche over the filling, then spoon the remaining cherry purée into the centre. Using a fine skewer draw the cherry purée through the crème fraîche to make a star pattern, wiping the skewer each time. Set the reserved cherries around the edge of the cheesecake, then dust with icing sugar. Chill & serve.

Ingredients

For The Base

- 50g Butter, plus extra for greasing
- 140g Shortbread Biscuits
- 1 tbsp Golden Syrup

For The Filling

- 350g Cherries, (200g Pitted)
- 225g Caster Sugar
- 500g med-fat Soft Cheese
- 1 tbsp Cornflour
- 2 Eggs
- 1 tsp Vanilla Extract
- Zest 1 Orange
- 200ml tub Crème Fraîche
- Icing Sugar, for Dusting

Cherry Ice Cream

This ice cream is packed with a wonderfully bright cherry flavor for when you need something a little sweet and refreshing on those hot summer days.

Method

Make a coulis with the cherries, Demerara sugar, lemon juice and Marsala (or other sweet fortified wine): Stone and cut the cherries roughly into quarters, combine with the rest of the coulis ingredients, bring to a gentle boil and simmer for 5 mins only and allow it to cool.

Remove the reserve approximately 250ml of the cooked, quartered cherries, drain, add the drained syrup to the principal coulis mixture and liquidise until smooth. Cool to 'fridge-cold',

Make a custard: using a sugar thermometer from the outset, heat the milk, single cream, yolks, 100g sugar and honey in a double boiler, until custardised (80°C / 175°F). Cool. When the custard is fridge-cold, whisk the double cream to stiff peaks, add alternately the cooled custard and fruit coulis and fold all together gently with a wire whisk.

Freeze in batches and just before the ice cream begins to stiffen, add equal quantities of the reserved drained fruit pieces to each batch. (Probably three).



Ingredients

- 500g Pitted Cherries
- 75g Demerara Sugar
- 100g Sugar
- 50cl Massala
- ½ Lemon (juice)
- 300ml Milk
- 300ml Single Cream
- 600ml Double Cream
- 6 Egg Yolks
- 75g Honey