



BLUEBERRIES IN ROSEMARY WINE WITH LANGUES DE CHATS

Blueberries in Rosemary Wine

Serves 4

750ml red wine
100g sugar
2 twigs of rosemary
400g fresh blueberries

- Pour the wine and sugar into a saucepan and warm up over a medium heat. The wine should steam but not bubble. Once the sugar has dissolved, add the rosemary twigs for about 3 minutes or once you judge that the wine tastes enough of rosemary.
- Remove the rosemary and add the blueberries. Simmer the fruit for about 3 minutes. Take off the heat and let the blueberries and wine cool down.
- Serve in little glasses with an optional dollop of whipped cream.

Langues de Chat

Makes about 20 biscuits

75g butter
85g icing sugar
2 egg whites
60g flour
1/2 tsp vanilla extract

- Preheat the oven to 180° celsius fan.
- Melt the butter. In a bowl whisk the butter and icing sugar together, add the egg whites one by one and beat. Add the flour and vanilla extract and mix into a smooth batter.
- Prepare a piping bag with a small round nozzle and fill with the biscuit mixture. Put the filled piping bag in the freezer for 5 minutes so that the mixture stiffens a bit.
- Line a baking tray with baking paper. Pipe long lines of batter onto the baking sheet, each one about 8-10cm long. Leave enough space between them (about 5cm), because these will spread in the oven.
- Bake for 8 minutes in the oven, or until the edges are golden brown.
- Take baking sheet with the biscuits off the baking tray and transfer onto a wire rack. Once cool, take the biscuits off the baking paper.

