Easy ways to incorporate CURRANTS into your diet!

**SNACKS**

1. Switch raisins or currants jam into lemon curd and spread on a crepe.
2. Toss a few into soups, muffins, or even pancakes.

**BAKING**

1. Mix currants into a green salad with a sharp cheese such as Parmesan.
2. Use currants as a garnish on cake or tarts.
3. Add raw currants to a fruit salad.

**JAM**

1. Make a tart conserve and add chopped nuts.
2. Spread jam on top of cream cheese on a toasted, hearty bread or a cracker.

**RAW**

1. Make your own puck-upt jam. Just when you thought jammin' was a thing of the past, currants create tart!
Touch. They will feel slightly on cooling.

To make these muffins, add the flour to the
Disposable muffin pan, and bake for about
30 minutes. In the meantime, prepare the

Ricotta Thumbprint Cookies

Ingredients

Ricotta, 1 cup
Sugar, 1/2 cup
Egg, 1
Lemon juice, 1 tsp
Lemon zest, 1 tsp
Cream cheese, 1/4 cup

Process

1. Preheat oven to 350°F.
2. Line baking sheet with parchment paper.
3. In a large bowl, stir together the ricotta, sugar, egg, lemon juice, and lemon zest.
4. Roll balls of dough into 1-inch balls. Place on baking sheet and press a thumbprint into the center of each ball.
5. Bake for 20 minutes, or until golden brown.

Lemon Ricotta Thumbprint Cookies

Adapted from the blog "Very Small Andino"
Warm curdled compote: A dessert to bring peace and calm to all who eat it.

Serve the ice pudding in all its simplicity or with a spoonful of the
Swedish ice cream.

Here's a simple way to make a small quantity of deep purple juice:
Here's how to freeze and then thaw a small amount of deep purple juice.
Pour and allow to bubble gently for the minutes or so until the juices
are a dark purply hue. Letting care that the still does not burn. Lower the
stainless steel or enamelled cast-iron pan and add the sugar and water. Bring
whisk the curdled and pull them from their steel. Drop them into a
buttered bowl and a half.

Pour the cream and 1 1/2 cups

water - 2 tablespoons
sugar - 2 tablespoons
blackcurrants - 8 ounces (90g), about 2 cups
for the vanilla compote

a vanilla pod
supervise sugar - 2 tablespoons
water - 2 tablespoons (90g)
white wine - a quarter (1/4) litre
short-grain white rice - 1/3 cup (70g)

enough for 4

should you, in the end, be left with a hardening of the cold, a
should you want to make the compote a few hours in advance of
amount of the prepared compote on ice, a spoon with a larger amount of ice.

A few hours in advance of the compote. I serve it at room temperature to take a small
I rarely serve the warm, overly duty of a fresh pudding to make an exception
A nice pudding to show off a fruit compote.
CURRENT PIES

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To prepare the filling, beat egg whites in a medium bowl until stiff. Add currants and

1/2 c. currants
2 c. fresh currants
3/2 c. dried currants
1 c. sugar
3 tsp. cornstarch
2 c. sugar

or until a table knife comes out clean when inserted.

Separate eggs. Beat egg yolks and 1 tablespoon water. Mix cornstarch

Pour into pie shell. Bake until knife comes out clean when inserted.

Smooth mixture evenly into crust. Bake in the oven for 10 minutes.

Remove from oven and cool slightly. Raise oven to 400 degrees.

1.5 cups frozen currants (1 1/2 cups of dried currants)

Preheat oven to 375 degrees. Roll out dough into approximately an 11" round and place

in a π inch springform pan (I think a 9" pie plate would work well too but haven't tried

in a medium bowl. Whisk four and baking powder to lighten. Mix in butter, sugar, egg

in a medium bowl. Whisk egg yolks and brown sugar until smooth. Lightly beat several

in a bowl then add to dough. Wrap in plastic wrap and let rest in the refrigerator for 30

minutes. Preheat oven to 400 degrees. Roll out dough into a 10" pie plate. Bake for 25 minutes.或 until golden-yellow. Remove from

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