

# Recipe by the Chef of the Château du Clos de Vougeot

by Olivier Walch  
for 8 persons

## INGREDIENTS :

120g butter  
300g flour  
175g honey  
100g brown sugar  
200ml milk  
2 eggs  
1 teaspoonful ground aniseed  
1 pinch nutmeg  
1 pinch cinnamon  
1 pinch ground ginger  
1 lemon zest  
2 teaspoons dried yeast  
2 teaspoons baking soda  
½ 120g butter  
300g flour  
175g honey  
100g brown sugar  
200ml milk  
2 eggs  
1 teaspoonful ground aniseed  
1 pinch nutmeg  
1 pinch cinnamon  
1 pinch ground ginger  
1 lemon zest  
2 teaspoons dried yeast  
2 teaspoons baking soda

## THE POIRES BELLE DIJONNAISE



### PROCESS :

Mix the flour, sugar, aniseed, nutmeg, cinnamon, ginger, yeast and baking soda in a large salad bowl. Warm the milk and blend in the egg yolks, honey, lemon zest and melted butter. Pour onto the rest of the ingredients. Blend thoroughly. Beat the egg whites until stiff and add to the mixture.

Pour the gingerbread mix into a greased, lightly floured cake tin. Bake in a pre-heated oven at gas-mark 5/6 for about 45 minutes. At the end of the cooking time the gingerbread should be golden brown.

Don't hesitate to add dried or candied fruit, figs or prunes – whatever appeals to your imagination!



### THE GOOD PAIRING :

Red wines:

*AOC Bourgogne, Côte de Nuits-Villages, Beaune*

For the more daring :

*Marc de Bourgogne (Burgundy brandy), Prunelle de Bourgogne (Burgundy sloe-gin)*

Recipe of the month of September 2010 by the Chef of the Château du Clos de Vougeot