



Recipe by the Chef
of the Château du Clos de Vougeot

by Olivier Walch
for 8 persons

THE TRADITIONAL BURGUNDIAN GINGERBREAD



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

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
To dare : Marc or Prunelle de Bourgogne



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