

them in a baking tray and add the rest of the liqueur and half of the orange juice, cook in the oven for 30-35 minutes.

Meanwhile with the help of an electric whisk, whip the butter to a soft mousse add the chopped basil and ground white pepper and mix well, add the egg whites and the flour and mix for further 2 minutes on low. When ready spread a thin layer on a baking parchment sheet and cook in the oven for 7-9 minutes.

Cut the basil biscuit into 2 inch square and make a sandwich using the parsnips mash in the centre.

For the orange sauce, retrieve the duckling legs out of the baking pan, eliminate all the fat possible from the tray, add the sugar and the rest of orange juice and gently cook until desired consistency. Glaze the legs with the sauce and serve with the basil and parsnips sandwich.

DESSERT

Nectarine and toasted almond tart with pistachio ice cream



NECTARINE AND TOASTED ALMOND TART WITH PISTACHIO ICE CREAM

Ingredients:

2 nectarines,
100g of peeled and toasted almonds,
50g of caster sugar,
pinch of salt,
1 tablespoon of icing sugar.
For the pastry: 150g of "00" flour, 75g of butter, 50g of sugar, 2 egg yolks, pinch of salt, pistachio ice cream.

Method:

Prepare the base by mixing 1/3 of the flour with the butter, add the sugar, egg yolks and a pinch of salt, mix quickly without overworking the dough, wrap in cling film and chill for 2 hours.

Meanwhile chop the toasted almonds with the sugar and a pinch of salt and set aside.

Butter and flour 4 pastry tartlet cases, with a rolling pin roll the dough to a 1/3 cm thick sheet, cover the tartlet cases and blind bake at 180°C for 2-3 minutes. When ready spread almond on the bottom, slice the peaches and place them on the almonds, sprinkle icing sugar and bake at 180°C for further 5 minutes.

When ready to serve sprinkle with icing sugar and serve with pistachio ice cream.



Wines from Waitrose Lincoln

The famous region of Sauternes in Bordeaux lies on the west bank of the Garonne, upstream from Graves and plays host to some of the worlds most elegant dessert wines.

Cool streams create misty autumn conditions for a type of rot, known as 'botrytis' to attack the fully ripened grapes. The grapes begin to shrivel and will then be hand picked over several weeks. Yields are low and production costs high, the most expensive wines are made from the most carefully selected grapes and then usually aged in new oak.

Made from Semillon and Sauvignon Blanc grapes these wines are lusciously sweet yet totally balanced with mouth watering acidity. On the nose follows a complex blend of apricot, honey and vanilla.

2 wines for you to try currently on my assortment at Lincoln are:

Waitrose Sauternes Château Suduiraut 2005, made by Château Suduiraut in partnership with Waitrose. Priced at £9.99 for a 37.5cl bottle, it's a very fine, luscious and honeyed sweet wine that's ideal for drinking now and over the next five years. It has won an IWSC silver medal for the 2005 vintage and is the perfect accompaniment to blue-veined cheese such as Roquefort.

For the connoisseur, why not enjoy the Château Bastor-Lamontagne 2005. A classically-made Sauternes from a prestigious producer. This wine is elegant with bold complexity of orange peel, honey and melon. Try with fruit desserts or Roquefort. Priced at £25 for a 75cl bottle this wine can be found in our 'Inner Cellar' section.

DON'T MISS NEXT MONTH'S WINE COLUMN WHEN MARK WILL BE GIVING THE LATEST INFORMATION ON YOUR FAVOURITE WINES.

