

Love Difference Pastry  
Third SWEETLETTER June 2008

Dear everybody!

Here you have the Third Sweetletter. You can find Ingeborg new recipe, some information of Lea's and Maria's opening, a photo from the lovely present we received here in Biella as well as some more information. We hope you like it!

Aberdeen (Scotland)

*Ingeborg created a cake called "La Spezia" which she presented the 10<sup>th</sup> of May*

She created this cake based on the meeting in La Spezia. Find below the sweet concept and the preparation:



"For the event in May to celebrate democracy, love of a nation, liberation, love of friends and love of freedom, I decided to create a cake which included everything wonderful I remember best from the LDP event in Italy: The love of pastries which resulted in the La Spezia Cake.

- 3 eggs from local free range chickens - Emanuela, Irene and Sonja
- 2 duck eggs - Lea and Maria
- Vanilla Bean - Duccio
- Cardamom & cinnamon - Abdalla and Sameh
- Cloves-Oraib
- Chili pepper - Michelangelo Pistoletto
- Cognac - Helene Abrand
- Pure Cane sugar - Secil
- Butter - Marilena
- Flour - Ingeborg
- 3 oranges - Nomadic Architecture team
- Raisins - Rafram, Enrica, Gudran
- White wine - Filippo
- Baking powder - Jenny
- Milk - Said & Maha
- Hazel nut suryp - Julie
- Icing sugar - Eva

The tradition of making fruitcakes in the Nordic countries stems from the important task of preserving fruit over the winter. The old recipes for fruitcakes are very interesting, tasty, nutritious and longlasting. (Each family seems to have their own special secret version). The longer the cake is stored the more flavour, like fine wine or cheese. Storage happens over months in regular room temperature without fridgeration.

Fruit dried will soak in alcohol first for at least 12 hours. I prefer to make jars of dried fruit to have in the house always, stored in wine or brandy/cognac in airtight glass jars.

For the la Spezia cake I used oranges (the whole of the orange with peel) which had been chopped and boiled in white wine, vanilla bean and sugar for a while and then stored for a few weeks. Fish out the vanilla beans and then pour mix into a blender with milk and hazelnut syrup. Blend until smooth.

Separately mix 5 eggs with sugar until fluffy and add melted butter gradually whilst stirring constantly. Then mix the two batters together. Add raisins which have been soaking in white wine overnight. Add flour, baking powder and all the spices. Cook in a tin in the oven 200c for at least one hour....maybe 1.5 hours...cooking process is tricky and will adjust according to type of oven. The chef must use intuition, experience and skill to get it right. (Grandmothers are the best at this/....). Leave cake in oven with hatch open when it is finished. Cover with a linen towel until cool. Then drizzle with cognac and wrap cake in paper and foil for storage. Or eat right away!

The fruitcake made for Christmas has darker fruits and nuts in it and heavier spices (walnuts,dates,cloves) and is covered with marzipan and icing sugar on top. The cake for spring has lighter fruits (apricots,almonds,ginger). The colour of the cake is then dark brown for winter and yellow for spring. The spring version is for Easter and is called Semilie cake, it may also contain marzipan in the middle.

The la Spezia cake was covered with icing sugar only to make it lighter. It contains oranges which is new and unusual and the spices of both winter and spring. Milk, hazel syrup and chilli pepper are also new ingredients never used in the fruit cake recipe before.

The oranges are essential for me with the memory of the orange trees in La Spezia and eating fresh oranges for breakfast in duccio's kitchen"

Athens (Greece)

Lea and Maria had the opening of the "Love [in] a different kefte" presentation on Saturday 31<sup>st</sup> of May in the pastry shop "Cake"



The opening was a success with a great amount of visitors, who tried the sweet and bought the special packaging the girls designed. They sold out so more sweets had to be prepared in order to last through the week. Lea and Maria were particularly happy that the well known chef Vangelis Driskas came to taste their sweet. As they told us he was interested in the sweet and the whole LDP project.



Jerusalem (Israel)

*Rafram's sweet is being served in a pub restaurant*

The Crème Brule Rafram created for the LDP project is now being served without profit in a pub-restaurant in the centre of Jerusalem called Uganda.

Biella (Italy)

*Love Difference received the biscuit pan Ingeborg sent us*

On Monday morning we received the original Norwegian biscuit pan Ingeborg had sent us all the way from Scotland. We are looking forward to use it very, very soon!

Here you can see the parcel and the biscuit pan itself with the lovely pattern:



In the name of Love Difference and the LDP project we want to thank you again!