

**WIN A LUXURY WEEKEND BREAK FOR TWO**

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# Country kitchen



Cooking with traditional, seasonal and fresh food

## Summer flavours

- Strawberry lemonade
- Goats' cheese tarts
- Raspberry crumble

## Children's cooking

- Gary Rhodes masterclass
- School puddings

## Beetroot and raspberry soup



### ALSO INSIDE...



**Sage**



**British wine**



**Spelt**



**Raspberries**

# All things yummy!

A lifetime cooking classic country dishes has served **Lise Madsen** well. Her selection of hand-baked cakes, flapjacks and all things yummy – Honeyrose – has been snapped up by Waitrose, which in turn means we can all benefit from her wonderful cooking skills. And trust us, that's no bad thing...



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## Lise's orange Madeira cake

275g (10oz) butter  
275g (10oz) cane sugar  
275g (10oz) egg  
315g (11oz) wheat flour, pie and pastry  
4g (1tsp) baking powder  
611mg (1lb 6oz) vanilla powder  
72g (3oz) orange juice  
24g (1oz) orange zest

### METHOD

Pre-heat the oven to 190°C (375°F, gas 5). Prepare and weigh all the ingredients. Using an electric mixer beat the butter and sugar together until soft and has changed to a creamy colour. Add the eggs in four separate additions. Make sure the eggs are well mixed before adding the next batch. Stop the machine and scrape the bowl between each addition. Before adding the 4th egg mixture add 50g (2oz) of the flour, this helps to stabilise the eggs and reduce the risk of curdling.

Still using the electric mixer gentle fold in half of the remaining flour until it is just mixed. Again scrape down the bowl. Add the remaining flour and scrape down the bowl at the end. Add the orange juice and zest until just blended. Again scrape down the bowl.

Now, by hand scrap the mixture from bottom to top to ensure totally even mix.

Pour the mixture into paper-lined 450g/1lb loaf tins. Bake in the oven for 30-35mins or until golden brown and when a knife inserted in the middle comes out clean. Remove from the oven and leave to cool on a wire rack.

**H**er success is the stuff of dreams for cooks everywhere. Taught by her mother in a country kitchen, learning to love fresh vegetables grown in the garden and game shot by her father – a traditional life if there ever was one – Lise used that childhood experience to become a pastry chef at the famous Ecole Lenotre in Paris. And from there, using some business savvy along with an unwavering confidence in the quality of the cakes she was producing she set up her own company.

Brave is a word that comes to mind. “Yes,” agrees Lise with a smile. “But it helps when you have a lovely product.” That, at the end of day, is where it starts and ends. Lise recognised the importance which quality ingredients play when it comes to producing our favourite-tasting traditional food. So while she was learning the ropes of the corporate world and just what makes a shop-bought product, she also made one rule for herself: never shirk on the quality.

### Traditional baking skills

“The way we cook is very much the same way you'd cook at home, although obviously the bowls are a little bigger,” she laughs. “I like to use craft baking skills so that means no chemicals, colouring, additives and preservatives.” Again, just like you or I would cook at home. “My cooking is about daring to use expensive ingredients such as nuts, chocolate and butter,” she says. “I know that means my cakes are a little more expensive, but good food costs money.”

Lise's recipes are highly traditional, which has led, surprisingly to one or two problems. The first

is that she has struggled to find cooks with the right kind of skills to work for her: apparently it's a dying art and long hours have to be spent fine-tuning these recipes to ensure they can maintain quality in shop conditions.

“I developed everything in my kitchen at home, then invited friends over to try and taste things that I had made,” she recalls, describing how she once spent all night working on a cookie recipe to get it just perfect.

### Organic ingredients

It worked. Waitrose fell in love with Lise's food the moment she sent it through for tasting. They visited Lise's tiny bakery, which had just one small mixer and one oven. But they were impressed with what they saw, and more importantly, with what they tasted – and made an order. Lise hasn't looked back since. But she hasn't forgotten her roots. Honeyrose is passionate about being responsible – they introduced biodegradable packaging this year, use organic ingredients and donate 5 per cent of their profits to a registered charity, the Yellow Flower Foundation ([www.yellowflowerfoundation.org](http://www.yellowflowerfoundation.org)), which has already donated to projects for Fairtrade farmers in Malawi and to a school in the Philippines.

Lise and her team are absolutely passionate about making delicious organic cakes. So whether they are delivering bite-sized brownies or a perfect biscotti, they've worked hard to respond to our feedback, to make sure customers remain more than delighted with the delicious results which are produced.”

You can't argue with that. Try some Honeyrose products yourself and you'll see what we're talking about!

