

Le gateau creusois

There are hazelnut trees in the hedges surrounding the allotments, but you'll have to be quick to beat the squirrels if you want to collect them. This is a medieval recipe that used to be cooked in a hollow slate. Creux/creuse is French for slate.

Ingredients:

100g (4oz)shelled hazelnuts, chopped finely
100g (4oz)melted butter
100g (4oz) plain flour
180g (6 1/2 oz) caster sugar
2 tblspns vanilla sugar
4 egg whites

Method:

Preheat oven to 150C/ 300F/Gas Mark 2. Beat the egg whites until stiff, gradually add the caster sugar and beat again to obtain a creamy consistency. Allow the butter to cool slightly and add to the egg whites, stirring well. Next add the hazelnuts, flour and vanilla sugar. Pour into a lined cake tin and bake for 45 minutes.

Marie