

AYLESBURY PLUM AND BRANDY SAUCE

As older members will remember, the Club has had a chef devise its own special sauce, both to provide a suitably piquant accompaniment to what one writer called "The Prince of Birds", and so as to satisfy the epicurean tastes of its Members. For those who would like to try producing the sauce themselves at home, the recipe is set out below.

1 pint Demi Glaze
½lb. Red Plums
1oz. Plum Preserve
1oz. Demerara Sugar
2 tablespoons Lemon Juice
½ gill Brandy
1oz. Butter

Skin and stone plums. Melt butter in pan. Add plums and cook gently until soft. Add lemon juice and simmer slowly for 5 minutes. Place contents of pan in liquidiser and make a puree.

Put the plum preserve, sugar and brandy in pan and gently simmer for 5 minutes. Add plum puree and demi glaze. Simmer for a further 20 minutes.

Season to taste.

AYLESBURY

Duck Dinner



Tuesday, 3rd October, 1989

at

THE WALTON LOUNGE

of

THE CIVIC CENTRE, AYLESBURY