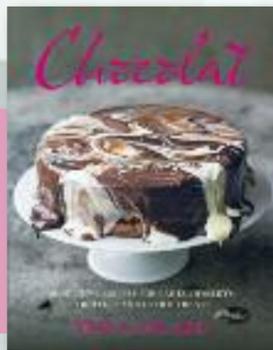


I catch up over cocktails and cupcakes to celebrate new editions to the Nielsen-Massey range with their Ambassador

Eric Lanlard...



Eric Lanlard is Master Pâtissier and twice winner of the prestigious Continental Pâtissier of the Year at the British Baking Awards. He has earned himself an international reputation for superlative baked creations for an impressive A-list clientele, including Madonna and Sir Elton John. Having trained in France, Eric moved to London where he ran the patisserie business for Albert and Michel Roux. He then launched Cake Boy, a destination café, cake emporium and cookery school based in London. You will have seen Eric on many TV shows, most recently with the second series of Channel 4's Baking Mad with Eric Lanlard. His latest book *Chocolat* is out now. For more details visit www.cake-boy.com

Massey Fondant Fancies

- Preparation time 30 minutes
- Cooking time 40 minutes ■ Makes 16

For the sponge:
175g unsalted butter, softened
175g golden caster sugar
3 medium eggs, lightly beaten
175g self raising flour
2 tbsp whole milk
1 tsp Nielsen-Massey vanilla bean paste



Grease and line a 20cm square cake tin, preheat oven to 190°C/fan oven 170°C, gas mark 5, 375°F. Beat together the butter and golden caster sugar until pale and creamy. Whisk in the eggs a little at a time, then add the Nielsen-Massey vanilla bean paste and fold in. Fold in the flour and then stir in enough milk so the mixture easily falls off a spoon. Transfer into cake tin and cook for 35-40 minutes, until a skewer comes out clean. Leave to cool for 5 minutes, then turn out and cool upside down on a wire rack. Cut the cake in half horizontally. For the filling, beat butter and slowly beat in the icing sugar and vanilla extract until smooth, creating a buttercream. Reserve about 2 tablespoons of butter icing and distribute the remaining on one half of your cake, top your butter cream with jam and sandwich together. Cut the cake into 16 squares. Spoon a dollop of the remaining butter icing on top of each cake. Sieve the fondant icing sugar into a small bowl and stir in enough hot water to make a smooth icing thick enough to coat cakes. Split the icing between 2 bowls. Add pink colouring to one bowl and yellow colouring to the other. Drizzle the icing over your cakes, ensuring the top and sides of the cakes are covered. Sit in paper cases and decorate with sugar flowers.

Say it with Rose Nielsen-Massey Valentine's Rose Water Macaroons with White Chocolate Ganache

- Preparation time 25 minutes
- Portions Approximately 20

Ingredients:
180g Ground almonds
175g Golden icing sugar
4 Egg whites
½ tsp Nielsen-Massey Rose Water
3 drops Pink food colouring
160g Golden caster sugar

For the filling:
300g Quality white chocolate
150g Double cream



Mix the ground almonds in a food processor for 30 seconds and then sift to ensure they're as fine as possible. Sift the golden icing sugar into the ground almonds. Measure 60g of egg whites and stir in to the almonds and icing sugar along with the rose extract and colouring to make a thick paste. Measure another 60g of egg whites into the bowl of your electric mixer and place to one side. Place 50ml of water and the golden caster sugar into a small saucepan and heat. Bring to the boil and cook until the temperature reaches 118°C. Remove from the heat and place in a bowl of cool water. Whisk your egg whites into soft peaks, gradually add the syrup and fold lightly. Whisk on high until the mixture has thickened and stands in firm peaks. Fold the mixture into the ground almonds. Heat oven to 170°C/gas mark 3. Line three baking sheets with baking parchment and pipe your mixture in rounds roughly the size of a 10p piece. Leave for 30 minutes at room temperature before baking. Bake for 10 minutes then cover with baking parchment and bake for a further 4-5 minutes. Cool on a wire rack. Place the cream and white chocolate in a small saucepan and heat until melted and smooth. Leave to cool and then use to sandwich your macaroons together.

WHAT IS THE FIRST TECHNIQUE A NEW BAKER SHOULD MASTER?

They should definitely start with a classic, master their pastries and sponges. You cannot start decorating a wedding cake without being able to make a good sponge.

WHAT WAS THE FIRST THING YOU BAKED?

I baked chocolate éclairs, I have always been crazily ambitious. I was 6 and it was a disaster! Too many people try something difficult like I did and then get scared off of baking. Try something simple like a genoise and then try your hand at decoration. It needs to taste good as well as look good.

YOU MUST BE DEVELOPING RECIPES AND TRYING NEW INGREDIENTS ALL THE TIME, WHAT IS YOUR CURRENT FAVOURITE INGREDIENT AND WHAT RECIPES WOULD YOU USE IT FOR?

Nielsen-Massey Chocolate extract, I only discovered it about two years ago, add to anything made with chocolate for an incredible boost...it adds va va voom! It's an amazing product, not to be used on its own. Also, I have been designing a new afternoon tea, I always get my inspiration on my travels. I was in Australia and the big thing was bubble tea. I think it's from Malaysia, it's going to be the next big thing here. Like Starbucks, you have a plastic cup filled with juice and inside is full of pearls flavoured with fruit. They are made of tapioca and have juice inside, such as strawberry, melon, lychee. So forget the drink concept and add them to cakes for afternoon tea. People will be loving them. I had a buyer try a design for the afternoon tea, she tried a lychee flavour on a shot of rose mousse with raspberries, she thought it was the most amazing sensation!

ON THAT NOTE, WHERE IS YOUR FAVOURITE DESTINATION FOR AFTERNOON TEA?

Jumeirah Carlton Tower because that is where I have designed my special afternoon tea; scones, pastries and lovely designer bread. We also have a savoury macaroon with lemon and smoked salmon with cream cheese. The theme is fusion, fusion of everything...of texture and nationalities. **We want to go for the chocolate cannelloni filled with tarte tatin mouse and topped with baby pecan wood smoked Chinese apples.**

WHERE WOULD BE YOUR FIRST CHOICE FOR INSPIRATION WHEN TRAVELLING?

It would have to be Lenôtre in Paris. Gaston Lenôtre was the 'God of desserts'.

WHAT WOULD YOU SAY IS THE ENGLISH STRENGTH IN BAKING?

Home baking, taking good recipes back to what they should be – I love crumble!

I PLAN TO GO TO PARIS THIS YEAR, WHERE SHOULD I VISIT FOR THE BEST PATISserie?

Ladurée, the original one, it's a must just for the experience...the building. Pierre Hermé - you have to go for the extreme design, you have to see it. Another great place which is not absolutely new but still making headlines is La Pâtisserie des Rêves, every detail is considered in how to present each pastry – they are displayed under large glass domes with pulleys!

WHAT ARE YOUR FOODIE PLEASURES? WHAT CAN YOU NOT RESIST WHEN SHOPPING?

Colourful vegetables and any new ingredients...I love American ingredients....American craziness such as bacon on cakes....you must try bacon vodka, best vodka to make bloody Mary's.

IF WE CAME TO YOUR HOUSE FOR DINNER, WHAT WOULD YOU SERVE FOR PUDDING?

All my friends ask for pear tarte tatin, it's my favourite dessert as well, just add a little crème fraiche and that's it.