

# Christmas Favourites



**COOLE SWAN**

**To:**  
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**From:**  
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## Cooler Swan Spiced Gingerbread Ice-Cream

### Cooler Swan Ice-Cream

200ml Milk  
340ml Double Cream  
1 Vanilla Pod  
1/2 Tablespoon Cornflour  
4 Medium Egg Yolks (80g)  
150g Caster Sugar  
120ml Cooler Swan  
250g Gingerbread Cookies

### Method

Heat the milk and cream in a saucepan with the split vanilla pod.

While this is warming through, whisk the egg yolks, cornflour and caster sugar until pale in colour.

Add the warm cream mixture to yolks in a slow stream, whisking until combined. Strain and return to a clean pan.

Cook custard over medium/low heat, stirring constantly, until it starts to thicken and coats the back of your spoon.

Pour custard through a sieve into a clean bowl, at this stage add the Cooler Swan and chill.

Place this mix into your ice cream machine and follow manufacturer's instructions.

Once churned, fold in the broken gingerbread cookies and place in the freezer for a minimum of 3 hours before serving.



## Coole Swan Chocolate Berry Meringue Stack

### Meringue

6 Large Egg Whites (210g)  
200g Caster Sugar  
200g Icing Sugar  
Dash Vanilla Extract

### Garnish

Red Winter Berries  
Sprinkles

### Chocolate Coole Swan Filling

300g 54% Dark Chocolate  
200ml Single Cream  
100ml Coole Swan

### Method

Line 3 baking sheets with parchment and set aside. Preheat your oven to 120°C.

In a clean dry bowl, whisk the egg whites until stiff, gradually add the caster sugar while mixing at full speed. Once thick and glossy add the icing sugar and vanilla and mix again.

Spoon a small amount of meringue on each corner of the baking tray to stick down the paper. Divide the mix into five and spread out into circles on the baking trays.

Bake in the preheated oven for 70 - 90 minutes until the meringues are firm to touch. Cool completely on the baking sheets.

While cooling, place the chocolate in a bowl over gently simmering water and melt.

Heat the cream and Coole Swan in another pot and when warm, carefully whisk into the chocolate to make a smooth ganache.

Set this aside to firm up at room temperature.

Once this is set, using a wooden spoon you can mix it to a spreadable consistency.

To assemble, using a pallet knife to help remove the meringues from the parchment. Place one of the meringues on a serving platter and top with Coole Swan chocolate spread, berries and sprinkles. Simply continue to do this until you have a delicious meringue stack!



## Cole Swan Spiced Blackberry Nutmeg Custard Tart

### Meringue

Sweet Pastry  
125g Butter  
125g Caster Sugar  
1 Whole Medium Egg  
250g Plain Flour  
1 Teaspoon Vanilla Extract

### Custard Filling

2 Whole Medium Eggs  
1/2 Teaspoon Ground Nutmeg  
50g Caster Sugar  
25g Plain Flour  
200ml Single Cream  
75ml Cole Swan

### Garnish

Fresh Blackberries

### Method

For the sweet pastry, cream butter and sugar together. Add the eggs and mix well. Add the flour, do not over mix. Divide the pastry and refrigerate.

When rested roll and line a 8" round tart shell and blind bake in a preheated oven set at 165°C for 8-10 minutes, remove the baking beans and bake for a further 6 minutes or until the shell is cooked.

For the Cole Swan custard, mix all the ingredients together, strain to achieve smooth consistency. Leave in fridge for 2 hours.

Re whisk before use.

Pour the custard into the pre-baked tart shell and bake at 150°C for about 25-30 minutes or until set.

Top with fresh blackberries and simply enjoy.

Makes 1 x 8" Tart



Cole Swan Spiced  
Blackberry Nutmeg Custard Tart

## Coole Swan Chocolate Chestnut Mousse

### Mousse

200ml Single Cream  
1 Tablespoon Chestnut Puree  
200g Good Quality Milk Chocolate  
2 Medium Eggs, at room temperature  
10g Caster Sugar

### Coole Swan cream

250ml Single Cream  
150ml Coole Swan

### Garnish

Grated Chocolate

### Method

Chop the milk chocolate and place in a medium sized bowl.

Gently heat the cream and pour over the chopped chocolate.  
Don't stir, leave to sit for 5 minutes to melt the chocolate.

Using a whisk, mix in the chestnut puree. Combine and set aside.

Separate the eggs, fold the yolks into the chocolate and mix until smooth.

In a clean dry bowl whisk the egg whites until they form stiff peaks, add the sugar and continue to whisk until smooth and glossy.

Using a large metal spoon, stir a spoonful of whisked egg white into the chocolate, this will loosen the mixture so it's easier to fold in the rest. Gently fold in the remaining whites until the mix looks glossy without any visible signs of egg white.

Spoon the mousse into your chosen glasses and chill for a minimum of 4 hours or preferably overnight.

For the Coole Swan cream, whisk the cream until semi whipped. Add the Coole Swan and re-whisk.

To serve, take the mousses out of the fridge and spoon the cream on top and garnish with some grated chocolate.



## Coole Swan Cinnamon Orange Creamed Rice

### Ingredients

75g Pudding Rice  
1 Vanilla Pod  
1 Orange Zest  
2 Cinnamon Sticks  
500ml Milk  
100g Castor Sugar  
100ml Single Cream  
100ml Coole Swan  
Pinch of Ground Cinnamon

### Method

Preheat the oven to 150°C.

Wash the pudding rice and strain into a buttered baking dish.

Add the milk, split and scraped vanilla pod, orange zest, cinnamon sticks and sugar. Mix gently.

Cover with foil and bake for one hour, stirring occasionally to ensure the rice doesn't stick and all the vanilla pods are dispersed.

Remove the foil and bake for a further 30 minutes or until the rice is fully cooked.

Take out from the oven and allow to cool slightly.

At this stage add the cream and Coole Swan. Stir until completely combined.

This can be served warm or chilled depending on your preference.

Spoon the creamed rice into your serving dish and dust lightly with ground cinnamon.

Coole Swan  
Cinnamon Orange Creamed Rice



## Cooler Swan Whoopie Pies

### Cookies

125g Butter  
150g Dark Chocolate  
225g Caster Sugar  
3 Medium Whole Eggs  
1 Teaspoon Vanilla Extract  
250g Plain Flour  
30g Cocoa Powder  
1/2 Teaspoon Baking Powder

### Method

Preheat your oven to 180C.

Line two baking trays with parchment paper.

In a bowl over gently simmering water, melt the chocolate and butter.

In a separate bowl, whisk the sugar, eggs and vanilla until pale and creamy.

Add the melted chocolate mixture to the eggs and sugar and mix.

Sieve in the flour, cocoa and baking powder and fold in until combined.

Divide the mixture into 24 balls, place on tray and bake for 6-8 minutes.  
Remove from the oven and allow to cool.

While cooling, in a bowl whip the butter and icing sugar together until creamy.  
Gradually add the Cooler Swan until incorporated.

Fill a piping bag with the Cooler Swan buttercream and pipe on the base of 12 cookies  
and sandwich with the remaining 12.

Enjoy

### Filling

200g Soft Butter  
220g Icing Sugar  
150ml Cooler Swan



## Our Chef

Shane Smith hails from Co. Cavan and has been cooking his way around Ireland and further afield for the past 16 years. Shane has worked in and run the pastry sections of some of Ireland's leading 5\* hotels and restaurants. You can catch him on TV (Virgin Media Television) and you can visit Shane's website [www.chefshanesmith.ie](http://www.chefshanesmith.ie)



## CONVERSION TABLE

INGREDIENT	GRAM / ML	LB & OZ	CUP
Caster (superfine) sugar	200g	7oz	1 cup
Soft brown sugar	220g	7 3/4 oz	1 cup
Single cream	250ml	8 fl oz	1 cup
Double cream	250ml	8 fl oz	1 cup
Greek yoghurt	285g	10 oz	1 cup
Coole Swan	250ml	8 fl oz	1 cup
Fresh blueberries	100g	3.5oz	1 cup
Fresh raspberries	125g	4.4oz	1 cup
Fresh strawberries	144g	5oz	1 cup
Plain flour	125g	4.5 oz	1 cup
Ground almonds	100g	3.5 oz	1 cup
Honey / treacle/ syrup	340g	12oz	1 cup
Biscuit / graham crumb	100g	3.5oz	1 cup
Whole nuts	100g	3.5oz	1 cup
Chopped nuts	125g	4.5 oz	1 cup
Desiccated coconut	74g	2.6 oz	1 cup
Baking powder	1 tablespoon=15g	0.52 oz	1/16 of a cup
Bicarbonate of soda (bread soda)	1 tablespoon=15g	0.52 oz	1/16 of a cup
Icing (powered-confectioners) sugar	125g	4.5 oz	1 cup
Butter/ marg	225g	8oz	1 cup
Cornflour	120g	4.2 oz	1 cup
Milk	250ml	8 fl oz	1 cup
Water	250ml	8 fl oz	1 cup

## OVEN TEMPERATURES

FAHRENHEIT (°F)	CELSIUS (°C)	FAN OVEN (°C)	GAS MARK
225	105	85	1/3
250	120	100	1/2
275	130	100	1
300	150	130	2
325	165	145	3
350	180	160	4
375	190	170	5
400	200	180	6
425	220	200	7
450	230	210	8
475	245	225	9



# Christmas Favourites



**COOLE SWAN**

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