



## FOOD FILE MARIE-CLAIRE DIGBY

## ORECCHIETTI WITH SQUASH, RADICCHIO, WALNUTS AND TALEGGIO

1 butternut squash, peeled, seeded and diced  
 100ml olive oil (approximately)  
 2 tbsp thyme leaves  
 1 head radicchio, sliced  
 Few sprigs of rosemary  
 600g taleggio, rind removed and cut into chunks  
 150g walnuts, lightly toasted in the oven for five minutes  
 450g orecchietti

### For the béchamel:

450ml milk  
 50g butter  
 50g flour  
 150 Gruyère, grated  
 50g Parmesan, grated  
 Few grates of nutmeg

Preheat oven to 180 degrees/gas 4. Roast the butternut squash on parchment paper with some olive oil and salt and pepper, till tender.

Meanwhile, cook the pasta in plenty of boiling water for two to three minutes. Drain, rinse and toss with a bit of olive oil to stop it sticking, and set aside.

To make the béchamel, melt the butter and add the flour. Cook out for at least two to three minutes to cook the flour, and then add the milk gradually and whisk continuously until the sauce comes together.

Finally, add the herbs and grated cheese and nutmeg and stir till the cheese is melted. You can do this last bit off the heat.

To assemble the dish, mix the pasta with the béchamel and put a layer of this mixture on the bottom of a deep baking dish, which you can butter. Add some squash, walnuts and radicchio, and scatter over half the taleggio. Repeat.

Finally, scatter the second lot of taleggio over the top and bake till melting and golden brown (about 30-40 minutes).

You can also assemble this and leave it in your fridge until the next day to bake.

## AMAZING AMARENAS

When Croén Ruttle's Italian cousins heard that she loved cherries, they said they'd send her some – and 25 kilos of plump, dark Amarena cherries arrived from Sicily. Ruttle and her husband Tom feasted on the cherries, then preserved the substantial remainder in honey from their own beehives, which they've been maintaining for 30 years.

"After a few months we took some cherries out, added Bunratty Potcheen and left them for another few months." The results were so delicious that Amarena cherries in honey and potcheen have been added to the range of preserves also made with honey, heather honey and honey infused with ginger, that the couple produce in Kinsale, Co Cork.

The Amarena cherries can be eaten as they are – "we have had people buy them and walk away eating them out of the jar", Ruttle says – and are very good with ice-cream, or chocolate cake, or dropped into sparkling wine. You'll find them, along with Bee Sensations honey and preserves, at [marketdirect.ie](http://marketdirect.ie). The cherries cost €7 and can be delivered nationwide.



## LET THERE BE (MORE) CAKE

The Cake Café in Pleasants Place, Dublin 8, is to get a little sister when Slice opens on Manor Place in Stoneybatter, Dublin 7, on March 12th.

Breakfast, lunch and dinner will be



## DINNER AND A MOVIE

The classic date night gets a make-over later this month when Ketty Elizabeth, a French woman living in Dublin, launches The Foodie Movie Club. Popcorn and a movie in the sumptuous surroundings of the private screening room in Brooks Hotel, complete with giant cinema seats (but definitely no sticky floor), will be followed by a meal, some way connected with the movie, in a nearby restaurant.

The club's first gathering, on Wednesday, March 19th, sold out almost as soon as it was arranged, so a repeat screening of *Julie & Julia* (starring Meryl Streep and Stanley Tucci, above), followed by wine and Boeuf Bourguignon in La Maison restaurant in Castlemarket, will take place on Thursday, March 27th.

Tickets are €30 and Elizabeth, who also runs French Foodie in Dublin food and wine walking tours, is taking bookings at [frenchfoodieindublin.com](http://frenchfoodieindublin.com)

## COMPLEMENTS TO THE COOKS

Kitchen Complements, the baking supplies and cookware shop on South Anne Street in Dublin 2, is celebrating 25 years in business on March 8th, with Buck's fizz and cocktail sausages for shoppers, and an all-day Thai cookery demonstration that will be free to attend. "When we opened 25 years ago everyone who made a purchase received a gift of a wooden spoon, so on the 8th we will be giving customers a spatula," says owner Ann McNamee.