

Top 10 recipes with Cow & Gate Farmer's Wife double Devon cream.

Contributors

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Top **10**
recipes with

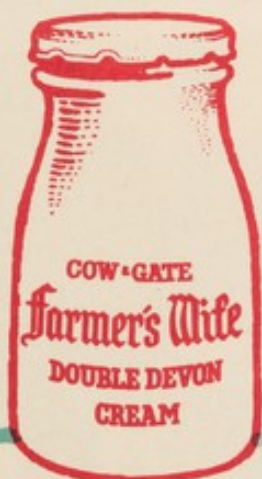
COW & GATE

Farmer's Wife

**DOUBLE
DEVON
CREAM**

glorious Devon's
best, pure, fresh
cream specially
sealed to keep all the
true, rich goodness.
So double-thick it
whips instantly.
You've never had
cream like this
before—unless
you've actually
lived in Devon!





Now try this new,
delicious Double Devon
Cream in these exciting,
tested recipes !



GOOSEBERRY FOOL

*2 lbs. gooseberries
1 gill water $\frac{1}{2}$ lb. sugar
2 bottles Double Devon Cream*

Simmer gooseberries in the water and sugar until tender. Rub through sieve. Cool. Add a little green colouring if necessary. Mix the fruit with half the cream. Whip remaining cream and use for decoration.

N.B. Fruit fool may be made with almost any other variety of stewed fruit—or a mixture, such as raspberries and black- or redcurrants.



COFFEE CREAM

*$\frac{1}{2}$ pint strong coffee $\frac{1}{2}$ pint milk
3 eggs 2 tablespoons sugar
1 bottle Double Devon Cream*

Heat the milk. Pour on to the beaten egg yolks and sugar. Return to pan and stir carefully over heat to thicken custard. Add coffee. Cool, and when nearly cold fold in the stiffly beaten egg white and the whipped cream. Pour into serving dish and chill before serving.



FRUIT SNOW

*2 cups fruit purée (sweetened)
2 teaspoons lemon juice
4 level tablespoons cornflour
2 egg whites—stiffly beaten
1 bottle Double Devon Cream*

Heat the fruit purée with the lemon juice. Blend cornflour with 4 tablespoons water and stir into fruit purée. Stir and cook until thick. Remove from heat, cool slightly before adding stiff egg whites. Pile into a dish and when cold, top with whipped cream.



DUCHESS PEARs

6 pears 4 oz. sugar 6 cloves
 $\frac{1}{2}$ pint water Pink colouring
1 bottle Double Devon Cream

Peel and core pears, keeping them whole. Boil water and sugar in a pan to form a syrup for stewing the pears, each studded with a clove. When tender, remove carefully from pan, let them cool. Continue to boil syrup until thick, then colour pink. Whip cream stiffly and with piping bag, force some into each pear. Coat pears with the pink syrup. Serve very cool.



DEVON APPLE PUDDING

1 oz. blanched almonds (if desired)
1 pint sweetened apple purée
1 cup breadcrumbs 2 oz. butter 2 oz. sugar
1 bottle Double Devon Cream

Melt butter in frying pan, add sugar and breadcrumbs, stir over heat until breadcrumbs are crisp. Mix apple purée with almonds. Arrange breadcrumb mixture and apple in alternate layers in a serving dish. When almost cool, whip the cream stiffly and spread over the whole surface of the pudding. Serve at once.



STRAWBERRY MACAROON CREAM

$\frac{1}{2}$ lb. macaroons $\frac{1}{2}$ lb. strawberries
3 tablespoons icing sugar
1 bottle Double Devon Cream

Whip the cream stiffly and fold in 3 tablespoons icing sugar. Slice the strawberries and crush the macaroons. Mix these into the whipped cream and serve the mixture in small sundae glasses. Decorate each with slices of strawberry arranged like little flowers.



RASPBERRY DELIGHT

$\frac{1}{2}$ lb. packet sponge fingers 1 can raspberries
1 dessertspoon castor sugar
1 envelope gelatine (pint size)
1 bottle Double Devon Cream

Drain the fruit from the syrup. Make the syrup up to one pint with water. Use a little of this liquid to dissolve the gelatine in a small pan over heat, then stir in the remainder. Arrange sponge fingers in six sundae glasses and half fill each with the liquid jelly. Leave to set. Whip the cream stiffly, fold in the sugar and raspberries. Pile the mixture on the jelly in the sundae glasses. Decorate with cream.



STRAWBERRIES-IN-A-CLOUD

*3 large eggs (whites only) 1 lb. strawberries
1 level dessertspoon cornflour
Lemon, salt, cream of tartar 10oz. sugar
1 bottle Double Devon Cream*

Quarter the strawberries, cover with 4 oz. sugar and let soak for 1 hour. Beat egg whites till foamy. Add pinch of salt, pinch of cream of tartar. Beat till stiff, adding 6 oz. sugar gradually. Line pie dish with meringue, scooping up round the sides. Bake till firm and slightly coloured in low oven (Reg. 2, 300°F). Cool. Drain strawberries and blend the juice and juice of $\frac{1}{4}$ lemon with cornflour. Make up to $\frac{1}{4}$ pint. Stir constantly over low heat until thick and clear. Whip the cream, mix with strawberries, spread lightly into meringue case. Decorate with a few small whole strawberries. Cover with the cooled glaze.



BANANA FLUFF

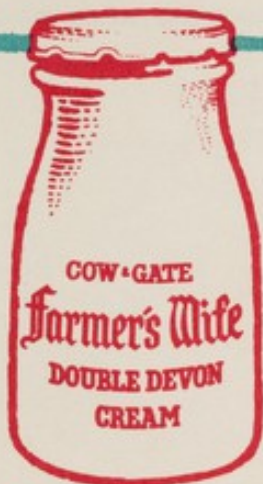
*Wafer biscuits Pinch of salt
1 tablespoon lemon juice 3 ripe bananas
3 tablespoons icing sugar
1 bottle Double Devon Cream*

Mash bananas with a fork, stir in sugar, salt and lemon juice. Whip the cream until light and fairly stiff. Fold into the banana mixture and spoon into sundae glasses. Serve with wafer biscuits. Or with scones for tea. Or as a quick flan filling.



DEVON BUTTONS

Cut small rounds of puff pastry and bake in a hot oven. When cold pipe each with a rosette of whipped cream and top with a little strawberry jam.



WHIPPED CREAM IDEAS

Use whipped Double Devon Cream to fill eclairs, cream buns, ginger snaps, cream horns and sponge sandwiches, and on scones for tea. Pipe Double Devon Cream on your favourite sweets and puddings, especially good with hot fruit tarts and pies. When whipping cream take care not to over whip and make butter. Whip the cream before adding sugar or flavouring.