



Barristers Dessert Menu

Summer 2021/2022



Desserts

Ice Cream & Hot Chocolate Sauce **R48**

Barristers is famous for its Hot Chocolate Sauce, which is true to our original 1980 recipe. Made from dark chocolate and cocoa, it's simmered for hours to give one of the richest, velvety chocolate sauces in Cape Town.

Cape Malva Pudding **R48**

A traditional hot sticky cape malva pudding. Rich and rewarding when served with a hint of a good rum. Served piping hot with custard, cream or ice cream.

Pecan Nut Fudge Pie **R48**

Pecans are definitely good for you and fudge is one of the greatest comfort foods around. We don't skimp on the pecans or the fudge and neither should you. Enjoy with cream or ice cream.

White Chocolate Crème Brûlée **R48**

Our traditional vanilla and custard crème brûlée, with melted white chocolate. Crack open the caramel top and dive right in.

Berry Meringue Coulis **R48**

Ice Cream, meringue and mixed berry coulis.
Perfect for summer, crunchy and delicious.

Cheese Platter - for two **R155**

A selection of cheeses, with Barristers Preserves and toasted sour dough.

We serve offer a wide selection of Liqueurs, Irish Coffees, Dom Pedro's, Milk Shakes, Cognacs, Brandies and Whiskies.



POPOVERS AND OTHER HOT BREADS



Popovers

1 cup flour
 $\frac{1}{4}$ teaspoon salt
 2 eggs

1 tablespoon shortening
 1 cup milk

Sift together flour and salt. Make a well in flour, break eggs into well, add melted shortening and milk and stir until smooth. Pour into hot greased gem pans and put into hot oven, at 450° F. for thirty minutes; decrease heat to 350° F. for fifteen minutes.
 Makes six popovers.

Rye Popovers: Use $\frac{3}{4}$ cup rye flour and $\frac{1}{4}$ cup white flour in above recipe.

Whole Wheat Popovers: Use $\frac{1}{2}$ cup whole wheat flour and $\frac{1}{2}$ cup white flour in above recipe.



Surprise Muffins

2 cups flour
 or $\frac{1}{2}$ cup flour
 or $\frac{1}{2}$ cup graham flour
 or $\frac{1}{2}$ cup flour
 or $\frac{1}{2}$ cup corn meal
 3 teaspoons Royal Baking Powder

1 tablespoon sugar
 $\frac{1}{2}$ teaspoon salt
 1 cup milk
 2 eggs
 2 tablespoons shortening,
 melted

Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening; mix well. Put tablespoon of batter into each greased muffin tin. Drop into center of each one teaspoon currant, apple or other jelly; or one stewed and sweetened apricot; or one stoned date; or a piece of candied pineapple or other fruit. Add another tablespoon of batter and bake in hot oven at 425° F. twenty to twenty-five minutes.

If graham or corn meal muffins are made, sift flour, baking powder, salt and sugar together and mix in the graham flour or corn meal.

Makes fourteen muffins.



Georgia Sally Lunn

$\frac{1}{2}$ cup butter or other shortening
 $\frac{1}{2}$ cup sugar
 3 eggs beaten well but not
 separately

1 cup milk
 2 cups flour
 4 teaspoons Royal Baking
 Powder
 $\frac{3}{4}$ teaspoon salt

Cream butter and sugar well, add eggs and milk a little at a time alternately with the flour which has been sifted with baking powder and salt. Bake in greased shallow pan so that Sally Lunn is about an inch and one-half thick when baked, or in greased muffin pans in hot oven at 425° F. twenty to twenty-five minutes. Break in squares and butter while hot.

Makes ten servings, or if baked in small tins, eighteen muffins.



Butterscotch Curls

2 cups flour
 4 teaspoons Royal Baking
 Powder
 $\frac{3}{4}$ teaspoon salt

4 tablespoons shortening
 $\frac{3}{4}$ cup milk
 3 tablespoons butter
 $\frac{1}{2}$ cup brown sugar

Sift dry ingredients; add shortening, mixing it in with a fork. Add milk to make a fairly soft dough. Knead slightly and roll out one-fourth inch thick. Spread well with creamed butter and sprinkle with brown sugar. Roll up as for jelly roll and cut in about one-inch pieces. Stand these on end in a well buttered pan, small muffin tins or in muffin rings and bake in a moderate oven at 375° F. for thirty minutes. Centers of rolls curl up and will be glazed on edges.

Makes twelve rolls or twenty-two if baked in small rings.

ROYAL TEA DAINTIES

Pecan Muffins, Brown Sugar Biscuits, Butterscotch Curls



F. C. & S.


BARRISTERS
RESTAURANT

Summer 2021/2022