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Brandy alexander pie womens weekly

Ingredients How to make it Line 9 inch pie dish with foil. Make up crumb crust to packet instructions. Press into foil lined pie and refrigerate to cool. Place marshmallows and milk in top of double saucepan over hot water. Stir over low heat until marshmallows are melted. Add Creme de Cacao and brandy. Cool. Whip cream. Sprinkle gelatine into very hot water and totally dissolve. Add to marshmallow mix. Gently fold in whipped cream. Pour into chilled crumb crust. Cover with foil or cling wrap and chill for 24 hours. Carefully remove pie in foil from dish. Gently strip the foil from the crust and slide pie on to serving dish. Decorate with whipped cream and grated chocolate. Note: I always add a 1/4 teaspoon of vanilla and about 1 teaspoon of sugar to cream when whipping it for decoration. Reviews & Comments 4 Hang onto this recipe while I look at others. The background to the expression, "The way to a man's heart is through his stomach," are clouded. There are both English and American claims to its genesis but the most probable source appears to be the former. There is evidence the saying came from the late 18th century and began, originally, "The way to an Englishman's heart..." We'll leave that for a moment while I tell you a little tale. I wrote once before that I met my new wife Betty entirely by accident. I had flown in, visiting the business where she worked, and was on my way to meet her boss. Entering a hallway, I misunderstood which was the manager's door and ended up in the staff tearoom. There she stood, tall, slim and thoroughly beautiful. A beaming smile – along with the magic words, "Would you like a cuppa?" – and I was gone for all time. Both of us seemed to know from that first moment there'd be many thousands of cuppas in the years to come. Oh, and by the way, that initial drink and chat made me 20 minutes late for my appointment! At this point, I'll return to the initial gambit about men's hearts and stomachs. A few years before – I'm pretty sure it was in the late 1960s – Betty and an aunt flew to Melbourne on a shopping trip. A friend persuaded them to visit the beautiful 19th century Windsor Hotel for dinner. While there, they all tried and fell in love with a specialty dessert. It was such a delight, they attempted – but without success – to get the recipe. Not about to let a minor setback like that put them off, they all met at the friend's house the next day to make big decisions on how best to make it from scratch. The friend knew a chef and phoned him. He said the dessert had been developed quite recently in New York. Although he had no recipe, he suggested some of the likely ingredients. Thus prepared, and good cooks all, they began their attempts at its recreation. I am proud to say they were successful. We had that dessert as a special treat for visitors many times over the years and, although acknowledged an entry to this man's heart, the heart had been otherwise won! Please note: The NHS recommended weekly guidelines for alcohol consumption are 21 units for men (3-4 daily) and 14 units for women (2-3 daily) Page 2 Please note: The NHS recommended weekly guidelines for alcohol consumption are 21 units for men (3-4 daily) and 14 units for women (2-3 daily) Page 4Browsing cocktails... Cherry Brandy recipesPage 5Browsing cocktails... Non Alcoholic cocktail recipesPage 6Cocktail Recipe Index: Browsing Easy cocktails... IngredientsCrust2 cups ground chocolate wafer cookies4 ounces semisweet chocolate, chopped5 tablespoons unsalted butter, meltedFilling1 1/4 cups chilled whipping cream1/4 cup white crème de cacao1 1/4 teaspoons unflavored gelatin9 ounces imported white chocolate (such as Lindt), chopped1/4 cup brandy This has been a Thanksgiving staple in my family for years, but because we're all having separate feasts this year this is the first time I've had to make it myself. I suggest using more chocolate (3-4 oz.) on top of the crust, and grating the chocolate with a microplane rather than chopping and spreading it (a messy challenge).This was too sweet for my taste, but it was beautiful, elegant, and pretty easy. The white chocolate flavor really comes through, so if you don't like white chocolate, you might not like this.My wife made this one for my b-day. - killed me. It's sooooo good. Very rich.Delicious! My guests loved it. Everyone has a disaster once in a while and i thought this was going to be mine when I discovered that what I thought was creme de cacao in my pantry was actually blue curacao! I ended up substituting 1/4 cup melted semi-sweet chocolate for the creme de cacao and it was still excellent!Another excellent recipe!!! FacebookTwitterEmailCopy Link Today we celebrate the Brandy Alexander, an alcoholic drink made with crème de cacao, cream, and brandy, most often of the cognac variety. The drink can also simply be called an "Alexander," although an Alexander is also the name given to a gin-based cocktail that predates the Brandy Alexander. Brandy Alexanders are often imbibed as after-dinner drinks. It is not known exactly when the drink was created or who created it, but there are a few different theories. One story says it was thought up in 1922 for the wedding of Viscount Lascelles and Princess Mary, the oldest daughter of King George V and Queen Mary. Alexander Woollcott of the Algonquin Round Table said it was named after him. Some believe it was named after Russian Tsar Alexander II. Still another story says it was created by, and named after, Troy Alexander, a bartender from Rector's, a restaurant in New York City. According to this story, Alexander created the drink so a white drink could be served at a dinner celebrating Phoebe Snow, a fictional character used in advertisements for railroads. No matter which of these stories is true, "Brandy Alexander" first appeared in print in 1925. The drink was seen as a "ladies cocktail" for a long time, as it did not have as much liquor as some other drinks. In Days of Wine and Roses, a 1962 film starring Jack Lemmon and Lee Remick, Lemmon buys his wife, played by Remick, a Brandy Alexander because she doesn't like liquor. His plan to give her a light drink leads her into a downward spiral, however, as she likes the drink so much that it helps lead to her alcoholism. But, in the decades after the drink's creation, it has come to be enjoyed by both men and women. It became one of John Lennon's favorite drinks, having been introduced to him by Harry Nilsson on March 12, 1974. Lennon and Nilsson famously got wildly drunk, so much so that they got kicked out of the Troubadour in Los Angeles for heckling the Smothers Brothers.Celebrate the day by having a Brandy Alexander. Have one at a bar or cocktail lounge or make your own. If you don't want to drink, you could celebrate by having Brandy Alexander pie. This event does not currently have a sponsor. If you'd like to increase visibility for this event while gaining exposure for yourself or your brand, you can learn more here! We would love to hear from you! Please contact us using this form. Would you like to be notified before the next observation? Sign up here to be told when notifications are available! Newspaper clipping for Brandy Alexander Pie, no date. Favorite Recipe A creamy, rich dessert for very special occasions comes from Sister M. Jeanine, Rochester, N.Y., today's prize winner. BRANDY ALEXANDER PIE One envelope unflavored gelatin One-half cup cold water One-third cup sugar One-eighth teaspoon salt Three eggs, separated One-fourth cup cognac One-fourth cup creme de cacao Chill: Until consistency of unbeaten egg whites One-third cup sugar One cup heavy cream, whipped One ten-inch chocolate wafer crumb crust Chill: several hours Chocolate curls One-half cup heavy cream, whipped Servings: Six to eight In saucepan, combine gelatin and cold water. Stir in sugar, salt and egg yolks, mixing well. Cook over very low heat, stirring constantly, until mixture thickens. Do not boil. Remove mixture from heat; stir in cognac and creme de cacao. Chill. Beat egg whites until foamy. Gradually add sugar, tablespoon at a time. Continue beating until eggs are stiff and shiny. Fold into thickened gelatin mixture. Fold in whipped cream. Pour mixture into prepared crust. Chill. At serving time garnish with chcolate curls and rosettes of whipped cream. Print A Copy Of This Recipe: More Recipes For You To Enjoy: Menu More Nigella recipes by Nigella Print me This dessert has mixed parentage: I put a recipe for a Brandy Alexander cocktail into the Cookbook Corner section of the old website and almost immediately was tweeted about the wonderful creation that is a Brandy Alexander Pie; I asked said tweeter to post the recipe on nigella.com and she kindly and duly did. You can see ddelectables' recipe by clicking here and it inspired me to make my own version, by doctoring my Grasshopper Pie recipe from Kitchen. For US cup measures, use the toggle at the top of the ingredients list. This dessert has mixed parentage: I put a recipe for a Brandy Alexander cocktail into the Cookbook Corner section of the old website and almost immediately was tweeted about the wonderful creation that is a Brandy Alexander Pie; I asked said tweeter to post the recipe on nigella.com and she kindly and duly did. You can see ddelectables' recipe by clicking here and it inspired me to make my own version, by doctoring my Grasshopper Pie recipe from Kitchen. For US cup measures, use the toggle at the top of the ingredients list. Serves: 8-10 300 grams bourbon biscuits 50 grams good very dark chocolate (chopped) 50 grams soft butter 150 grams mini marshmallows 125 millilitres full fat milk 4 tablespoons brandy 4 tablespoons creme de cacao 375 millilitres double cream a good grinding fresh nutmeg 10 ounces oreo cookies 2 ounces good very bitterweet chocolate (chopped) 3 tablespoons soft butter 3 cups mini marshmallows ½ cup whole milk ¼ cup brandy ¼ cup creme de cacao 1½ cups heavy cream a good grinding fresh nutmeg Process the biscuits/cookies and chocolate with the butter until the mixture starts to clump together. Press into a high-sided 25cm/10 inch loose-bottomed flan tin and make a smooth base and sides with your hands or the back of a spoon. Put into the fridge to chill and harden. Melt the marshmallows in a saucepan with the milk over a gentle heat, once the milk starts to foam (not boil) take off the heat and keep stirring until the marshmallows blend into the milk to make a smooth mixture. Pour the mixture out of the saucepan into a bowl, and then whisk in the brandy and crème de cacao. Leave to cool. Once the marshmallow mixture is no longer warm, whisk the cream until it starts to hold soft peaks then, still whisking, add the cooled marshmallow mix. The filling should be thick but still soft, not stiff or dry, and should fall or drop easily out of the bowl into the chilled pie crust. Spread the filling into the tin, swirl it about with a palette knife to fill evenly, grate over some fresh nutmeg, generously enough to speckle the top, and put the assembled pie in the fridge to chill overnight or for a minimum of 4 hours.

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