

Great in desserts

Spanish oranges look, taste good

Unusual recipes that are delicious, eye-appealing and easy-to-make are what everyone looks for during the holiday season.

This year Cleme Clementines from Spain can help fill the requirements for every cook who wants to dazzle, without the frazzle, all

through the festive days ahead.

Fresh Clementine Crepes capitalize on a great tasting classic dessert. The Cleme Clementine is the juiciest, little citrus fruit yet developed and, because it's seedless, the delicate segments are the perfect foil for the rich crepe batter and its unique complimentary sauce.

A Spanish favorite, Flan de Clementine, is a show-stopper on a party table. This lovely dessert takes optimum advantage of the Clementine's rich and abundant juice. A perfect party pleaser, the Flan can be made ahead and chilled until company arrives.

Wrap up the festive celebrations by offering the Raspberry Cleme Nog, a fragrant combination of raspberry sherbet, whipped cream and the juice and segments of the luscious Clementine.

With its rich, sweet juice and succulent segments, the Cleme Clementine is truly a unique little flavor enhancer

in everyone's holiday kitchen.

Flan de Clementine

- 1 cup sugar
- 1 tablespoon water
- 4 Clementines
- 3 cups milk
- 2 pieces cinnamon stick (4-inches each)
- 1 teaspoon vanilla extract
- 4 eggs
- 2 egg yolks
- 1 cup sugar

In small heavy skillet, combine sugar and water. Heat, stirring until sugar melts and turns a deep golden brown. Immediately pour into 1 1/2-quart flan ring. Tilt mold to allow sugar mixture to run up sides of mold to coat.

Using vegetable peeler, remove peel from one Clementine, set aside. Squeeze for juice. Remove peel from remaining Clementines and separate into sections. Arrange sections on syrup in mold.

In saucepan, heat milk, Clementine peel and cinnamon till milk boils. Remove from heat. Discard peel and cinnamon. Add Clementine juice and vanilla.

In large mixer bowl, beat eggs and egg yolks together. Gradually add sugar and continue beating till thick and lemon colored. Beat in hot milk. Pour into mold. Place in shallow baking pan and pour hot water to height of 1 1/2 inches around mold. Bake at 325 degrees F. for 30 minutes until set. Chill several hours.

To serve, unmold onto flat dessert plate.

Makes 8 servings.

Cleme Crepes

- 2/3 cup unsifted all-purpose flour
- 1/2 teaspoon salt
- 3 eggs
- 1 1/2 cups milk

- 1 1/2 tablespoons melted butter or margarine
- 1 pint softened vanilla ice cream
- 1 Clementine, cut-up
- 1/3 cup Clementine juice
- 1/4 cup coconut rum
- 2 Clementines, peeled and sectioned
- 1/2 teaspoon grated Clementine peel

In blender, combine first 5 ingredients. Blend until smooth. Refrigerate at least 2 hours.

In bowl, blend ice cream and cut-up Clementine. Cover. Return to freezer.

In saucepan, combine remaining ingredients. Simmer 5 minutes to blend flavors. Keep warm.

In crepe pan, heat 1/2 teaspoon butter till very hot. Add just enough batter to coat bottom of pan. Tilt pan to coat evenly. Cook till golden and crepe is set. Place on waxed paper. Repeat with batter to make about 12 crepes.

To serve, spoon ice cream into crepes. Roll and top with sauce.

Makes 6 servings.

Note: If desired, heat rum separately. Pour over sauce in pan. Ignite. Spoon over crepes.


Raspberry Cleme Nog

- 6 eggs
- 1 pint softened raspberry sherbet
- 2 cups milk
- 1 cup Clementine juice
- 1/2 teaspoon ground nutmeg
- Sweetened whipped cream
- 2 Clementines, sectioned

In mixer bowl, beat eggs until frothy. Beat in sherbet, milk, Clementine juice and nutmeg. Pour into large glass bowl to serve. Garnish with whipped cream and clementines.



Clementines can be an unusual, yet tasty addition to your holiday dessert menu.



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