

Home

News

Sport

Business

Travel

Jobs

Motoring

Property

SEARCH

Our site

Food and Drink home

Features

Recipes

Wine

Wine offers

Ask an expert

Restaurants

Announcements

Arts

Blogs

Comment

Crossword

Dating

Digital Life

Earth

Education

Expat

Fantasy Games

Fashion

Features

Food & Drink

Gardening

Health

Horoscopes

My Telegraph

Obituaries



In a stew

Last Updated: 12:01am BST 21/07/2007

Moyra Fraser lifts the lid on your culinary conundrums

Q I often "dress" a plate with a drizzle of home-made balsamic syrup and would very much like a simple recipe for a similar ingredient containing basil - the end product should be dark green and intensely flavoured.

Ambrose Mace, London SW3

Why don't you make a basil oil? Put a handful of finely chopped fresh basil in a pestle and mortar and cover with a good quality extra-virgin olive oil. Pound until the oil is dark green and speckled with basil. Push as much of the mixture as you can through a fine nylon sieve then pour the resultant thick oil into a jam jar. Cover and keep in the fridge.

Q My daughter-in-law collects old and unusual cookery books. It's her 40th birthday soon and I would like to find something special for her. Where do I begin?

T B-T, Hove

If you have access to the internet, visit www.abebooks.co.uk, which specialises in rare, second-hand and out-of-print books, and brings together a vast range of booksellers. Also try Cooking the Books, which stocks literature relating to food and offers a facility to source books that are hard to come by. Call 01633 400150 or email cooking_the_books@msn.com.

Q I have several favourite recipes that require aspic jelly. This is now impossible to find. Is gelatine the same thing?

LT, Worthing

No, they are different. Gelatine, made from boiled bones, skin and tendons of animals, is the tasteless base for jellies or mousses and you can buy it as a powder or in thin sheets.



telegraph box office

GREAT SHOWS
GREAT EVENTS



GREAT TICKETS
GREAT PRICES

- Promotions
- Science
- Sudoku
- Sunday Telegraph
- Telegraph e-paper
- Telegraph magazine
- Telegraph offers
- Telegraph PM
- Weather
- Your Money
- Your view

- NEWS SERVICES**
- Blackberry service
- Desktop alerts
- Email services
- Home delivery
- Mobile
- Photographs
- Podcasts
- RSS feeds
- Weekly Telegraph

FEATURE FOCUS ◀ ▶

Aspic is a tasty jelly made from meat, fish or vegetable stock that is clarified, then set firm with gelatine. It's hard to buy in this country, whereas gelatine is much easier to find.

- If you have a kitchen drama that needs sorting out, write to: In a Stew, Weekend, The Daily Telegraph, 111 Buckingham Palace Road, London, SW1W 0DT. We can only answer letters through this column.

 [Print](#)

 [Email this story](#)

Post this story to: [del.icio.us](#) | [Digg](#) | [Newsvine](#) | [NowPublic](#) | [Reddit](#)



BUSINESS
Apple iPhone sales

Steve Jobs says new product pipeline is very strong.



TRAVEL
Wonder in Orissa

India's poorest state has one of its greatest temples.



MUSIC
Oh my god

Lily Allen makes her cartoon debut in this sexy new video.



FILM
Trailer Park

Catch the previews for all the summer blockbusters.

CONSTRUCTION MANAGERS

for job opportunities
click here

You are here: [Telegraph](#) > [Wine](#) > [Wine](#)

[About us](#) | [Contact us](#) | [Forgotten your password?](#) | [Advertising](#) | [Press office](#) | [Promotions](#) | [Archive](#) | [Today's news](#)

© Copyright of Telegraph Media Group Limited 2007. | [Terms & Conditions of reading.](#) | [Commercial information.](#) | [Privacy and Cookie Policy.](#)