



heartwarming fare

WARM UP YOUR JANUARY WITH BUTTERMILK'S WINTER FRUIT CRUMBLE WITH SILKY FUDGE SAUCE

Words by Sarah Harrington, photographs by Mike Searle

It's that time of year when all we want to do is snuggle up in front of a roaring fire and devour delightful comfort food. What could be more satisfying on a cold and blustery evening than indulging in a large bowl of delicious apple and berry crumble made with Trewithen Dairy's butter, smothered in a Trewithen Dairy clotted cream and Buttermilk fudge sauce?

David Goad, co-owner of Cornish confectionery company Buttermilk, has used a traditional recipe to create a wholesome crumble balanced by zingy fresh fruit and laden with a silky, sumptuous sauce. It's everything you would ever want from a post-Sunday roast dessert.

Founded in Cornwall, Buttermilk started out as a single shop in Padstow. David's parents took the business over in 1997 and grew it into a wholesale business, as well as adding a second shop in the picturesque fishing village of Port Isaac.

The family's love and enthusiasm for everything sweet has been guiding their artisan confectionery since 1964. All Buttermilk treats are lovingly handmade in-house stirred over open flames in traditional copper pans by craft confectioners. The skilled team blends ingredients to create irresistible treats to be enjoyed all year round.

After having spent six years in London, in 2010 David and his wife Tracy felt the call of the coast and moved back to Cornwall to take over the running of the family business. Since then, they have totally evolved the company, taking

their delightfully delicious treats across Britain and beyond.

"It was important to us to move back to Cornwall as it's such a fantastic part of the world to bring up our kids," says David. "We have two boys - Reggie, two, and Henry, five - and they simply have the best quality of life here. Weekends are spent going surfing, walking on Bodmin Moor or having barbecues at the beach, and I love taking them to the family-friendly festivals that Cornwall offers.

"For me, Cornwall can be summed up as sensational sea, beautiful brisk walks, fantastic food, family and friends. Quite simply, Cornwall is perfection."

David continues: "Trewithen Dairy's lovely butter and clotted cream are ingredients in many of our products. We have the the utmost respect for the company - it's a second generation family business like ours, with a similar ethos and philosophy, and its staff work so hard to ensure its products are of an extremely high quality with incredible consistency.

"Here at Buttermilk, we feel a strong synergy with local companies, and our end product is only as good as the ingredients that go into it. Without the quality of Trewithen Dairy's clotted cream, our best-selling fudge wouldn't be what it is."

For Buttermilk, partnering with local businesses such as Trewithen Dairy not only creates a superior end product but more importantly secures employment for skilled local workers in Cornwall's booming food industry - a tasty combination.



winter fruit crumble

WITH SILKY FUDGE SAUCE

the ingredients

FOR THE FILLING:

- 3 eating apples, peeled and chopped
- 2 cooking apples, peeled and chopped
- 2 tsp cinnamon
- 100g demerara sugar
- 300g mixed berries (or other fruit)

FOR THE CRUMBLE TOPPING:

- 175g plain flour
- 1 tsp cinnamon
- 140g soft brown sugar
- 35g porridge oats
- 180g cold salted Trewithen Dairy butter cut in 1cm cubes

FOR THE SAUCE:

- Buttermilk 150g clotted cream fudge sharing box
- 400ml Trewithen Dairy double cream

the method

▶ Add the apples and winter fruits to an ovenproof dish and sprinkle over the sugar and cinnamon. Mix up until they are all coated.

▶ Add the crumble's dry ingredients to a bowl and mix together. Rub Trewithen Dairy salted butter through the dry mix with cold hands until it resembles chunky breadcrumbs. Sprinkle the mix over the fruits. Pop it in the oven for 40 minutes until the top is golden and the fruit juices are bubbling up the side.

▶ While the crumble is cooking, take a sharing pack of Buttermilk clotted cream fudge. Pop one piece in your mouth and the rest into a heavy-based saucepan along with the Trewithen Dairy double cream. Put on a low heat and stir continuously until the fudge has melted through the cream.

▶ Serve the crumble with a slug of the fudge sauce and a good dollop of Trewithen Dairy's clotted cream. 🍴