

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 40 (1975)  
**Heft:** [11]

**Rubrik:** Recipe from Christchurch

### **Nutzungsbedingungen**

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. [Siehe Rechtliche Hinweise.](#)

### **Conditions d'utilisation**

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. [Voir Informations légales.](#)

### **Terms of use**

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. [See Legal notice.](#)

**Download PDF:** 10.01.2025

**ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>**

## Recipe from Christchurch

### BASLE LACKERLI

750 gms Honey — melt and add  
500 gms Sugar (white),—melt also and remove from stove while adding,  
350 gms chopped almonds.  
200 gms mixed peel.  
25 gms cinnamon.  
10 gms ground cloves.  
 $\frac{1}{2}$  grated nutmeg.  
1 grated lemon rind.

Stirring all together bring to boil. Remove from stove and stir into 1 kilo warmed sieved flour. Stand for 1 hour in a warm place. Place enough mixture for 1 baking on to floured tray and roll to 1/3rd inch thick. Bake at 350 degrees for 20 minutes and while still very hot, cover very thinly with white icing and cut into squares.

A  $\frac{1}{4}$  glass of Kirsh added with the flour is optional and improves the flavour.

I also warm the flour for several days in the hot water cupboard.

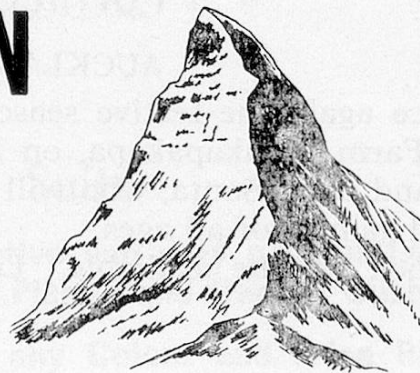
This mixture will make between 160-180 biscuits and can easily be halved. G.S.

WHEN IN WELLINGTON

VISIT THE

# MATTERHORN COFFEE BAR

AT 106 CUBA STREET



DELICIOUS MORNING & AFTERNOON TEAS — LIGHT LUNCHEONS

Proprietors: Mr and Mrs Juerg Stucki.