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RUNNING HEAD: BRANDY SNAP: REVIVING HISTORIC FAIRGROUND FOODS

Brandy Snap:

Reviving historic fairground foods

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ABSTRACT

24

25 The first mention of brandy snap in print appears in an English cookbook, originally published
26 in 1791. This popular treat was traditionally made from inverted sugar (golden syrup), sugar,
27 butter, flour (and possibly also ginger and lemon juice). Surprisingly though, given the name,
28 brandy is absent from most recipes. After baking, brandy snaps are rolled into hollow tubes
29 while still pliable, and then, prior to serving, are normally filled with a sweet cream mixture.
30 This means of preparation gives rise to the snap of the name, a relatively unusual, yet at the
31 same time appealing textural food property. Brandy snaps, along with a number of other sweet
32 treats, including cotton candy and toffee apples, were popular on the fairground (in the UK).
33 After describing the history, we present a new dish, entitled ‘All the fun of the fair,’ which is
34 designed to tap into the nostalgia associated with these fairground foods. The dish consists of
35 a selection of modernist canapés referencing several of these fairground foods. One element of
36 which is a filled transparent brandy snap (made using isomalt) incorporating coconut crème
37 and pomegranate (also both popular fairground foods). Additionally, there is a chicken liver
38 toffee apple and a small stick of champagne cotton candy, or candy floss. The hope is that
39 serving these canapés to the guests at Kitchen Theory’s chef’s table will help to trigger a
40 positively-valenced wave of nostalgia while, at the same time, providing a springboard for
41 discussion of forgotten heritage fairground foods of the UK.

42

43 KEYWORDS: BRANDY SNAP; HISTORIC FOOD; BRITISH FOOD; SUGAR;
44 FAIRGROUND; NOSTALGIA.

45 **Introduction**

46 According to the Oxford English Dictionary, brandy snap is defined as “A *crisp rolled*
 47 *gingerbread wafer, usually filled with cream.*”
 48 (https://en.oxforddictionaries.com/definition/brandy_snap) (see **Figure 1** for one of the first
 49 pictures of filled brandy snap from a cookbook published in 1900). During the latter part of the
 50 19th century, and throughout the 20th century, brandy snaps were a popular fairground treat in
 51 the UK. According to Letts (2002), for instance, brandy-snap stalls would have been found at
 52 historic "hiring fairs", such as the Stratford Mop and the Nottingham Goose Fair. Meanwhile,
 53 David Mabey (1978) mentions brandy snap being sold as a ‘fairing’ (the colloquial name for
 54 those foods sold on the fairground; see Richardson, 2003) at the Marlborough Mop fair in the
 55 1970s. Brandy snap is not only a popular fairground treat in England, though, but also in other
 56 English-speaking countries such as New Zealand, and Australia.

57 INSERT FIGURE 1 ABOUT HERE

58 Brandy snap was by no means the only distinctive food to be found at the fair. At the time (i.e.,
 59 during the 20th century), it would have appeared alongside a number of other sugary treats,
 60 such as candy floss (cotton candy in North America; see Spence, Coruje, & Youssef,
 61 submitted), jujubes (a kind of wine gum or gum drop, named after the jujube fruit used in the
 62 original 1709 French recipe; see Francatelli, 1862, pp. 239-241; though see Richardson, 2003,
 63 p. 92, for a much earlier mention), and other hard-boiled sweets, toffee (or taffy) apples (e.g.,
 64 Coghlan, 2011; Mason & Brown, 2006, p. 178), and fairground rock (e.g., Anon., 2015;
 65 Brocklehurst, 2014; Rupp, 2016; Spence & Youssef, submitted; Stevenson, 2008). However,
 66 in contrast to cotton candy, rock, and toffee apples, brandy snap has, since its first appearance,
 67 existed as a popular food in mainstream food service (i.e., in restaurants and cafes), and as
 68 such, it has lost much of its association with the fairground.¹

¹ And for anyone wondering what exactly the relationship is between the fairground and the purveying of sugary snacks, according to one suggestion, it should be realized that the price of sugar dropped dramatically from its early high price, in the early to mid-18th century in the UK (Mintz, 1985). This resulted from the rapid increase in sugar being imported from the slave colonies in the West Indies (Macinnes, 2002). This sugar would have arrived first in the large port towns including Liverpool and Bristol (McGee, 1984/2004; Richardson, 2003). The sugar would have been bought by women and then made into sherbet lemons, barley sugars, and pineapple cubes initially (see May, 2016). Note that sugary confections were ideal for the travellers on the fairground who would move around the country on a regular basis during the so-called travelling season. Candyfloss, brandy snap, toffee apples, and boiled sweets were all easy and cheap to make and required a minimum of equipment. Again ideal for a community which was mostly always on the move. That said, according to Mason and Smith (2006, p. 178) most toffee apples are now made by one company with “a base at Solihull in the Midlands, coincidentally the region in which many of the largest autumn fairs are held.”

69 In this article, we trace the history of brandy snap from the first documented mention of the
 70 term in print from a 1791 cookbook. We situate brandy snap as but one of the sugary treats,
 71 including also toffee apples, candy floss, and boiled sweets, that are often encountered at the
 72 fairground (Mason & Smith, 2006, p. 178). We discuss some of the exotic fruits that, over the
 73 years, were inextricably linked to the fairground, such as coconuts (see Harries, 2004) and
 74 pomegranates (e.g., at Hull fair; Anon., 2018). Thereafter, we introduce a new dish, comprising
 75 a selection of canapés, called ‘*All the fun of the fair*,’ which taps into this aspect of British food
 76 history (one that few people probably remember today). Nevertheless, given that most people
 77 tend to have happy memories of fairgrounds, and fairground treats, the hope is that, taken
 78 together, these canapés will help to trigger positive nostalgia in the minds of the guests who
 79 are offered them.

80

81 **The history of brandy snap**

82 The first mention of brandy snap in print appears, in passing, at the end of an 1791 recipe for
 83 gingerbread from an English confectioner based in Sheffield (see Haslehurst, 1791/1814, p. 86,
 84 note that the book was reprinted many times; brandy snap is definitely mentioned in the 1814
 85 version of the book, available online). The first printed recipe for brandy snap may well be the
 86 one that appears in Read’s (1854, p. 93), *Biscuit and gingerbread baker's assistant* (see **Recipe**
 87 **1** below). There, one finds a recipe for Italian jumbles (turned into a cone while still warm from
 88 the oven) and brandy snap (served flat).² Nowadays, one no longer hears people talking about
 89 jumbles (except perhaps on TV cookery shows), and somewhat confusingly, brandy snap is
 90 typically served rolled into a tube; as shown in **Figure 1**. A printed advertisement by a Carlisle
 91 company appearing in a North of England newspaper mentions Manchester brandy snap in
 92 1855 (see Anon., 1855; note that Ormskirk gingerbread has been made in Lancashire for more
 93 than 200 years; Mason & Brown, 2006, p. 234; Spicer, 1949). Thereafter, brandy snap recipes
 94 appear in Wells’ (1890, p. 35), *The bread and biscuit baker's and sugar-boiler's assistant*. And
 95 in 1900, what may well be the first image of brandy snaps appears as one of the illustrated
 96 recipes in Heinzer and Heinzer’s, *The pride of the household; The bakers' complete*
 97 *management* cookbook (see **Figure 1**). And, as Mason and Smith (2006, p. 418) note: “*In their*

² Further confusing matters, Read (1854, p. 53) has a somewhat similar recipe for German wafer biscuits that also involves the just-baked biscuits being rolled round a wooden spoon to a length of 3 cm, just as for brandy snaps.

98 *modern form, brandy snaps cannot date much earlier than the introduction of Golden Syrup*
 99 *(1870s), now thought essential to the recipe.”*

100

101 **Recipe 1: Receipt in George Read's '*Biscuit and Gingerbread Baker's***
 102 ***Assistant'* of 1854 for Italian Jumbles or Brandy Snaps**

103 6 lbs of flour 7 lbs of good rich sugar 1 lb of butter or lard 2 oz of ginger or
 104 allspice 6 lbs of raw treacle. Rub the butter in with the flour mix in the sugar
 105 and spice make a bay pour in the treacle and make the whole into a
 106 moderately stiff paste this improves by keeping. Roll it out into sheets rather
 107 more than the eighth of an inch in thickness cut them out with a spice cake
 108 cutter a plain round cutter three inches and an eighth in diameter put them on
 109 tins well buttered about three inches asunder wash the tops with water and
 110 bake them in a cool oven. They will be baked enough if on pressing the cake
 111 in the centre with the top of your finger it will rise up again. When they are
 112 baked and a little cool cut them from the tins by passing a thin knife under
 113 them turn them whilst warm in the form of a cone the same as the grocers
 114 make up their sugar papers or turn them round a stick as the last If they should
 115 get too cold to turn put them again into the oven to warm.
 116 Brandy Snaps are the same as these without being turned. The dough is best
 117 made up a week or fortnight before it is required to be used. (This recipe
 118 appears in <http://www.foodsofengland.co.uk/brandysnaps.htm>).

119

120 Some recipes for brandy snap also incorporate a spoonful of brandy, a little ginger, and some
 121 citrus zest (see Letts, 2002). Despite having ‘brandy’ in the name, recent commentators have
 122 often questioned whether there was actually ever any brandy in the recipe. That said,
 123 Haslehurst’s (1814) original mention of brandy snap, albeit in the context of a gingerbread
 124 recipe, does include a cup of brandy. On occasion, contemporary recipes also include a little
 125 brandy in the snap itself or else in the whipped cream filling piped in to the centre of the tube.
 126 However, according to one suggestion, the term ‘brandy’ may actually have another meaning,
 127 specifically related to branded or burnt in olde English (e.g., see Brockett, 1846, p. 54). Of
 128 course, the correspondence between the colour of brandy and that of brandy snap may also be
 129 more than merely coincidental, though we are unaware of any evidence on this particular point.

130 According to the earliest formal recipe, brandy snaps were rolled while pliable (see Mason &
 131 Smith, 2006, pp. 417-418). Filling the brand snaps with whipped cream (perhaps brandy
 132 flavoured) once hard (and just prior to serving), was not common on the fairground. Rather the
 133 bags of brandy snap would be sold as ‘fairings’ to be consumed at home (i.e., away from the
 134 fair itself).

135

136 *Similar early recipes*

137 Jumbles were ground nut-based twisted biscuits that has been popular in Europe since the
 138 Middle Ages. Often made in the shape of rings or rolls, jumbles were flavoured with vanilla,
 139 anise, or caraway (see Dawson, 1585, for what is perhaps the first recipe for jumbles in print;
 140 see also Ysewign, 2017, for a possibly earlier mention of such biscuits).³ However, while early
 141 recipes often refer to Italian jumbles at the same time as brandy snap (thus perhaps suggesting
 142 that these terms were being used more or less synonymously), these two recipes would actually
 143 appear to have been quite different. For instance, Haslehurst (where brandy snap is first
 144 mentioned in print), also has a separate recipe for Jumballs (see Haslehurst, 1814, pp. 81-82).
 145 This might be taken to suggest that these were quite different kinds of sugar-based baked good,
 146 even a couple of centuries ago. The same point can also be made here in relation to the Letts’
 147 (2002) suggestion that brandy snaps may have originated in medieval France or Belgium,
 148 where wafer thin biscuits, called "gaufrettes", were often consumed on market day. However,
 149 as far as it is possible for us to tell, early recipes for gaufrettes would also appear to have
 150 incorporated quite different ingredients (latterly potato) in order to achieve a rather different
 151 shape, texture (appearing more like a very thin waffle), and colour too.

152

153 **Brandy snap as fairground food**

154 Brandy snap was a popular food on the fairground circuit across the UK, along with other
 155 sugary treats such as candy floss, toffee (or taffy) apples (Mason & Brown, 2006, p. 178),
 156 boiled sweets, and sticks of rock (Anon., 2015). According to Wikipedia (see
 157 https://en.wikipedia.org/wiki/Brandy_snaps): ““Brandy Snap" is a popular sweet snack sold at
 158 the Annual Hull Fair every October. The product sold at Hull Fair has traditionally been made

³ Jumbles make an appearance in the writings of Shakespeare (see Nicosia, 2017).

159 *by Wright and Co. at its Bridge End Works in Brighouse, West Yorkshire.*” That said, in
 160 contrast to cotton candy, rock, and toffee apples, brandy snap has also always been a popular
 161 food in other food contexts, including restaurants too (see Wagstaff, 2015; Spence & Youssef,
 162 submitted). Indeed, as the history outlined above reveals, historically-speaking, brandy snap
 163 was one of the only fairground foods that may well have started out life in the home kitchen,
 164 rather than at the hands of a professional confectioner.

165 INSERT FIGURE 2 ABOUT HERE

166 Part of the interest in brandy snap relates to the first author’s family history. All males on his
 167 father’s side of the family were given the middle name ‘Wright’ referencing Wright’s brandy
 168 snap, at the time, one of the more famous purveyors of brandy snap around the North of
 169 England on the fairground circuit (see **Figure 2**). Just take the following enthusiastic
 170 endorsement appearing to one website: *“About Wrights of Brighouse: Many of us here in Hull*
 171 *can hardly wait for “Hull Fair” coming to the city during the early part of October each year*
 172 *- this carnival of merriment is the largest travelling fair in Europe and one of the oldest, dating*
 173 *back to 1293 would you believe. The original function of the fair was as a market with*
 174 *economics and trade being high on the agenda. It has since undergone many changes and food*
 175 *and entertainment now provide the main attraction to the thousands of visitors each year. One*
 176 *of the highlights leaving the fair was the walk down Walton Street where the smells of candy*
 177 *floss, roasted chestnuts and fried onions would entice us all to make one last purchase before*
 178 *the journey home. For many that last purchase was a white printed bag of wonderful Brandy*
 179 *Snap from Wright & Co of Brighouse.”*
 180 ([https://web.archive.org/web/20151128031607/http://www.agafoodhall.com/150g-wrights-](https://web.archive.org/web/20151128031607/http://www.agafoodhall.com/150g-wrights-brandy-snap.html#)
 181 [brandy-snap.html#](https://web.archive.org/web/20151128031607/http://www.agafoodhall.com/150g-wrights-brandy-snap.html#)).

182

183 *Toffee apples: Another sweet fairground treat*

184 Another iconic fairground snack is the toffee (or taffy) apple, as Mason and Brown (2006, p.
 185 178) note, *“There is a strong association with funfairs.”* Though, as Mason and Brown (2006,
 186 p. 178) further note: *“They were once made on a small scale by showmen at fairgrounds, but*
 187 *this habit appears to have died.”* Though, in contrast to brandy snap, this sugary treat was
 188 likely invented a little later (and on the other side of the Atlantic). It has been suggested that
 189 the veteran North American candy-maker, William W. Kolb may have produced the first batch
 190 of red candy apples in 1908. According to one report, while experimenting in his candy shop

191 with red cinnamon candy for the Christmas trade, he dipped some apples into the mixture and
192 put them in the windows for display. If the press reports are to be believed, these apples were
193 a runaway success. Kolb apparently sold the whole first batch for 5 cents each and later sold
194 thousands more yearly. Soon thereafter, in fact, candied apples were being offered for sale
195 along the Jersey Shore, at the circus, and in candy shops across the USA (see Anon., 1948,
196 1964). According to Mason and Brown (2006, p. 178), however, the fact that soldiers used the
197 term ‘toffee apple’ for a type of bomb in the First World War suggests that this food was already
198 well-known by 1914, and their history likely went back quite a bit further. Dipping apples in
199 sugar syrup (that immediately hardened) perhaps provides an effective means of preserving the
200 autumnal fruit for a little longer than might otherwise have been the case. This might perhaps
201 be especially important when the fairground was moving around, as it regularly did, from one
202 location to another during the travelling season.

203

204 *Formerly exotic fairground fayre*

205 Along with the range of sweet treats mentioned above, the early British fairground was also
206 one of the few places where the public might come across exotic fruits, such as pomegranates
207 and coconuts, or as they were once called ‘cocoa-nuts’ (see Grove, 2017; Harris, 2004; Thring,
208 2011). In fact, pommie (i.e., pomegranate) stalls were (and still are) a distinctive feature of the
209 annual Hull Fair held each year on the 11th October. According to one suggestion, the
210 connection between this fair and pomegranates can be explained by this exotic fruit coming
211 into season (and just having arrived in the UK ports) at that time of year. According to one
212 commentator, this meant that stall holders were able to get the season’s new fruits from the
213 local market before the public would have found them in the shops that year.

214 In the early to mid-18th century, coconuts would have been pretty exotic too. Or as Treloar
215 (1884), whose book was published in the mid 1880’s, puts it: “*There are a good many people*
216 *still living who can remember when a Cocoa-nut was a comparative rarity in some parts of*
217 *England. In a few old country mansions, or on the mantel-shelves of retired sea-captains, and*
218 *occasionally in London curiosity shops, ...*”. There is perhaps some resonance here with the
219 awe with which Britain’s population must have regarded the first pineapples that they saw a
220 couple of hundred years earlier (see Levitt, 2014). Nowadays, of course, neither coconuts, nor
221 pomegranates can really be said to be exotic. Hence, the likely association between these foods

222 and the fairground has mostly been lost in the public imagination. In the dish outlined here, we
 223 decided to use these once-exotic ingredients/flavours in order to remind diners of the past.

224

225 **‘All the fun of the fair’: A selection of nostalgic fairground canapés**

226 The various elements in the ‘All the fun of the fair’ canapés were served as one of Kitchen
 227 Theory’s (<https://gastrophysics.co.uk/>) bespoke private dining events.⁴ It is a sentimental dish,
 228 one based on food nostalgia. The aim is to draw attention to a forgotten part of our food history.
 229 Several of the elements in the dish would often have been encountered at the British fairground.
 230 In addition to the filled brandy snaps, the canapés comprise a cotton candy (or candy floss)
 231 champagne cocktail, a faux toffee apple (duck liver parfait shaped as apples, glazed in a bright
 232 candy red apple gel), and doughnuts (filled with a spiced onion jam). All but the last of these
 233 elements were popular fairground foods. Doughnuts, or donuts, originated at the hands of a sea
 234 captain in Maine by the name of Hanson Crockett Gregory (see Taylor, 1998) though similar-
 235 ish creations go back many centuries (e.g., Laudan, 2013; and were sometimes known as oily
 236 ‘cakes’; see Taylor, 1998). Though while not a traditional fairground food, one often
 237 encounters them on fairgrounds nowadays.

238 We are certainly not the first to propose such a dish that combines various fairground foods.
 239 According to one recent press report: “*A popular Hull restaurant has developed an array of*
 240 *desserts encompassing the spirit of Hull Fair. Chefs at 1884 Wine & Tapas Bar in Wellington*
 241 *Street West have developed a carousel of desserts based on brandy snap, toffee apple and the*
 242 *iconic Hull Fair pomegranates.*” (see Anon., 2018). Importantly, however, and in contrast to
 243 the above-mentioned dessert, the canapés presented here have been given a modernist culinary
 244 twist in order to enhance their palatability and appropriateness, especially considering that they
 245 will appear at the start of a multi-course meal.

246 Initially, when first developing this culinary concept, our thinking had been to have an
 247 assortment of petit fours to follow after the dessert. However while deciding on the sequence
 248 of the menu, the thinking became ‘Why leave all the fun to the end?’ We began to question
 249 why, after all, shouldn’t we start our meal with a typical sweet dessert and end with a savoury
 250 appetizer? Indeed, in the 18th Century, the desserts would often focus on savoury dishes, with

⁴ The elements in this dish were developed as part of a course designed for a bespoke dining experience for Audi. The idea was to reference the nostalgic associations of the fun fair and carnival foods. The dish was inspired by Audi’s award winning ‘Clowns’ TV advert (see <https://www.youtube.com/watch?v=UWKdI6qMUNM>).

251 sweet dishes interspersed in-between (see Hertzmann, 2004). Is finishing a meal with a sweet
252 course anything more than a recent European tradition, one wonders (see Rozin, 2012)? In
253 order to do this, the challenge became one of how to deliver each of the tasty bites while
254 removing the rich, sugary sweetness typically associated with these treats. In that way, the hope
255 was not to spoil our guest's appetites, nor present a course that might overwhelm their palate.
256 At the same time, however, we wanted to retain the essential characteristics of these foods, so
257 that they would remain identifiably connected to the original fairground snacks that they were
258 referencing. Elements of both hidden and visible novelty have been introduced (see Piqueras-
259 Fiszman & Spence, 2012; Velasco et al., 2016) in order to surprise and/or hopefully to delight
260 the diner in the process.

261

262 **'All the fun of the fair': Recipe**

263 While developing this updated take on brandy snap, we were also conscious that many modern
264 consumers typically want a 'lighter', less calorific sweet treat. This was an especially important
265 consideration here, given that these sweet elements had to work as part of a savoury canapés
266 course, ahead of a 5-course dining experience. In order to achieve this goal, a combination of
267 sucrose (as used in traditional recipes, see above), glucose, isomalt, and fondant was used.
268 Many modern chefs are keen to use isomalt given its high stability in relation to the
269 environment and humidity, being less prone to crystallising or absorbing humidity (see
270 McNutt & Sentko, 2003). That said, isomalt has, on occasion, also been used in the making of
271 rock candy since the late 1980s, according to Race (1990, p. 21). It is also stable above 150°C
272 (its melting point), thus making it possible to create sweet products (such as the sugar tuiles
273 described here) without giving them the typically caramelized colour. The final point to note
274 about isomalt is that is considerably less sweet and takes on flavours and colour better than
275 most sugars (see McGee, 2008; Myhrvold & Young, 2011). This obviously opens up many
276 opportunities for those chefs wishing to bring the artistic creativity offered by sugar into the
277 realm of 'savoury' dishes.

278 Among the most iconic of modernist dishes to feature isomalt is José Andrés's 'Olive Oil Bon
279 Bon' served at his Minibar restaurant in Washington D.C. (see
280 <http://minibarbyjoseandres.com>). There, Andrés encases a small measure of olive oil in an
281 isomalt shell, which is served with Maldon salt and powdered vinegar (inspired by the
282 technique first developed at ElBulli using a variety of oils including pumpkin seed and

283 pistachio oil; <http://www.molecularrecipes.com/surprises/isomalt-encapsulated-olive-oil/>; see
 284 also <http://www.four-magazine.com/recipes/a-recipe-by-joan-roca-3/>).

285 In the recipe introduced here, the incorporation of isomalt enables the team in the kitchen to
 286 produce a transparent tuile,⁵ rather than the dark brown brandy snap of old. We also wanted it
 287 to look ‘lighter’ than the dark hued original (see **Figure 1**). Due its stability and low absorption
 288 of humidity, the isomalt brandy snap is less likely to lose its all-important snap even if not
 289 consumed until much longer after its creation than its traditional counterpart. In order to
 290 achieve a delicate, wafer thin crisp we cooked the combination of sugars and then blended them
 291 together into a powder. Using such a method, we could lightly dust the resulting sugar powder
 292 on a silicone oven mat, resulting in a crisp that provides a distinctive crunch, and then dissolves
 293 almost instantly once in the mouth, giving way to the rich, yet light coconut espuma (coconut
 294 mousse made using a cream whipper and nitrogen capsules). The placement of the pomegranate
 295 arils and mint leaves on top add bursts of astringency and freshness to the canapé, while a sour
 296 lemon fluid gel helps lend a tart contrast.

297 In coming up with a modernist twist for this element, we wanted to preserve the food’s
 298 distinctive sonic quality. The ‘snap’ of the name references a textural property that is pretty
 299 unusual, at least for those food textures that are experienced in mouth. While a number of foods
 300 undoubtedly do snap when broken by hand (think celery sticks or carrots), this is rarely the
 301 descriptor that people think of using for those foods that are broken between the teeth
 302 (excepting perhaps sugar snap peas or ginger snaps biscuits). Rather, nowadays people mostly
 303 tend to talk of crunchy, crispy, or crackly instead (see Spence, 2015, 2017, on the different
 304 attributes of noisy foods). Here, though it is perhaps worth noting that “*The word snap meant*
 305 *a light meal, a snack, its use current from the early seventeenth century.*” (Mason & Smith,
 306 2006, p. 418), hence it is not altogether clear that the name snap was necessarily originally a
 307 reflection of texture. The wafer itself is crisp
 308 (<http://www.foodsofengland.co.uk/brandysnaps.htm>). However, it is the cream layer in-
 309 between the two outer surfaces that helps gives brandy snap its distinctive in-mouth textural
 310 property.

311

312 *Brandy snaps*

⁵ Note here only the increasing popularity of transparent drinks in recent years (see Spence, 2018).

Grams	Ingredients
50	Castor sugar
100	Fondant
100	Glucose
50	Isomalt

313

314 Melt all of the ingredients in a pot, until the mixture reaches 170°C, and then bring down to a
 315 holding temperature of 145 °C. Pour the mixture on to a silicone baking mat and let it cool.
 316 Once is has hardened, blitz in a blender until a fine powder is obtained. Sieve this powder on
 317 to a silicone baking mat using a circular stencil. Melt in the oven at 120°C; Once melted, take
 318 it out of the oven. Temper the sugar by placing the silicone backing mat on a cold surface and
 319 then place it back on to the oven tray, this process aids in getting the sugar to a semi-hardened
 320 state and allows for better manipulation of the shape. Using a spatula, roll the discs of sugar
 321 into the distinctive tubular shape of brandy snap (again see **Figure 1**) and leave to cool down
 322 and harden.

323

324 *Lemon fluid-gel*

Grams	Ingredients
18	Lemon zest
155	Lemon juice
75	Water
4.6	Agar

325

326 Mix the lemon juice and zest in a container and set aside. Whisk the agar powder into the water,
 327 and then bring to the boil, stirring occasionally. Once the agar mix reaches 80°C, add the lemon
 328 juice and zest using a hand blender. Set the jelly in a flat tray. Next, crush and place in a
 329 container, then blend once again with a hand blender until the jelly becomes a fluid gel. Pass
 330 this gel through a very fine sieve and reserve in a piping bag.

331

332 *Coconut cream*

Grams	Ingredients
300	Coconut cream
10	Fresh ginger juice
15	Honey
3	Xanthan

333

334 Combine all of the ingredients and mix with a hand blender until the mixture takes on a
 335 ‘gloopy’ texture. Place the mixture in a cream whipper and charge with a nitrogen capsule.
 336 Shake vigorously and leave in the refrigerator for at least two hours. Remove from the
 337 refrigerator and shake well, then decant the contents into a piping bag, ready to pipe into the
 338 brandy snap.

339

340 *To assemble*

341 Take the clear brandy snap and fill with the coconut cream. Place five small dots of lemon gel
 342 atop each brandy snap. Use these to mount the pomegranate arils and mint. See **Figure 3A** for
 343 the completed presentation of the transparent modernist brandy snap made with a combination
 344 of traditional fairground ingredients/flavours.

345

INSERT FIGURE 3 ABOUT HERE

346 In addition to the transparent modernist filled brandy snaps, the ‘*All the fun of the fair*’ dish
 347 also contains a selection of other iconic, not to say nostalgic, fairground food elements,
 348 including a brightly-coloured stick of candy floss and a miniature toffee apple. And, while not
 349 perhaps strictly a fairground food, a savoury donut is also included in order to balance the dish.

350

351 *Modernist toffee apple recipe*

352 Presenting a regular-sized toffee apple to diners would likely prove too much at the start of a
 353 long meal, and especially when combined with the other canapés. As such, we decided to create
 354 a miniature toffee apple instead see **Figure 3B**). In this case, the small size provides a visible
 355 clue to the diner that things are not quite as they seem. That said, we wanted to maintain the
 356 traditional combination of toffee apple flavours which, according to Segnit (2010) in *The*
 357 *Flavor Thesaurus*, work especially well together: “*highlights the nutty, spicy and floral notes*
 358 *of apple. Here, opposites attract and the lively acidity and sharpness of apples is perfectly*
 359 *offset by the sweetness of glistening sugar.*” (cited in Coghlan, 2011). Though, as Alan

360 Davidson points out in *The Oxford Companion to Food*, in the context of the toffee apple: "the
 361 word 'toffee' means simple boiled sugar, not the mixture of sugar and dairy produce which is
 362 what the word usually refers to."

363

364 *Sour apple gel*

Grams	Ingredients
150	Apple juice
30	Lime juice
0.5	Red colorant
1	Gellan
0.4	Xanthan

365

366 Mix apple juice, lime juice and food colouring. Add the gellan gum while whisking vigorously.
 367 Add the xanthan gum, incorporate using a hand blender (see Youssef, 2013). Bring the mixture
 368 to the boil, whisking continuously. Cool the mixture to 80°C, at this point the gel is ready to
 369 use as a part of the recipe which follows.

370

371 *Duck liver parfait*

Grams	Ingredients
600	Duck liver
600	Chicken liver
1000	Whole milk
75	Madeira
75	Brandy
300	Shallots
50	Thyme
6	Garlic cloves
600	Whole eggs (12pcs)
1200	Unsalted butter
	Salt

372

373

374 Soak the livers in milk overnight. Similarly, marinate the sliced shallot, chopped garlic, and
 375 thyme in the alcohol overnight, then reduce to a syrup (making sure to remove the thyme).

376 Bring the eggs, livers (drained from the milk), butter, and syrup all to around the same
 377 temperature (above room temperature) before mixing. This helps to ensure a smoother blend.
 378 Blend all of the ingredients except for the butter in the Thermomix (a specialised kitchen tool,
 379 a blender with a build in heating element) at 50°C, speed 6. Gradually add butter while mixing.
 380 Blend at speed 10 for 5 min. Pour the mixture into vacuum bags, vacuum, and seal. Set the
 381 oven at 65°C steam and cook for an hour. Once, the parfait is cooked, allow it to cool, then
 382 place in a piping bag ready to fill apple-shaped silicone moulds. Freeze the moulds overnight.
 383 Once the parfait is frozen solid, remove from the mould and dip in the warm sour apple glaze
 384 (recipe above). Note that this element is clearly inspired by the ‘Meat Fruit’ chicken liver
 385 parfait made to look like a mandarin, served as a starter at the Dinner restaurant in London, UK
 386 (www.dinnerbyheston.com; Crace, 2010).

387

388 *Spiced onion jam (for the doughnuts)*

Unit	Ingredients
6 pcs	Onion
6 tspn	Raz el Hanout
6 tspn	Brown sugar
350 ml	Water
3 g	Salt
	Rapeseed oil

389

390 Slice the onions very thinly, and fry in a saucepan at medium hit with the oil, *Raz el Hanout* (a
 391 Moroccan spice), and salt. Once they soften, add the brown sugar and water. Lower the heat
 392 and cover with a lid. Cook for at least 3 hours, until a deep brown ‘treacle’ colour with a sticky
 393 texture is achieved.

394

395 *Doughnuts*⁶

Grams	Ingredients
13	Butter
13	Vegetable oil
132	Whole milk
37	Eggs

⁶ Note that this recipe has been adapted from Chef Steps (see <http://chefsteps.com>).

5	Active dry yeast
235	T65 flour
42	Granulated sugar
1.5	Salt

396

397 Melt the butter over a low heat. Whisk in the vegetable oil and the milk, followed by the eggs.
 398 Bring the temperature up to between 38°C and 43°C and transfer it to a countertop mixer bowl.
 399 Add the yeast to the wet ingredients, making sure that the temperature does not exceed 43°C,
 400 and leave to rest for 10 minutes. Sift the dry ingredients into a mixing bowl. Combine wet
 401 ingredients and dry ingredients using the mixer's dough hook. Set the mixer to medium-low
 402 and add the flour to the mixture, one large spoon at a time. Continue mixing for 10-20 minutes,
 403 until the dough is smooth and pulls away from the sides. Form the dough into a ball, cover and
 404 refrigerate for an hour. Dust a work surface with flour. Punch down the dough and transfer it
 405 to the dusted surface. Dust the dough with some more flour and roll it out to about 1.5 cm. Cut
 406 out the doughnuts using a ring cutter. Place the doughnuts on a tray with baking parchment.
 407 Cover the tray with film, thus making sure they don't touch the doughnut's surface. Leave the
 408 tray of doughnuts for 30-60 minutes in a warm part of the kitchen to prove, until they double
 409 in size. Fry the doughnuts at 180°C flipping until golden. Place the doughnuts on absorbent
 410 paper to remove excess fat. Make a small hole with a knife, and fill each of the doughnuts up
 411 with the onion marmalade (see recipe above) (see **Figure 3C** for final result).

412

413 **Conclusions**

414 Our hope in introducing this dish at Kitchen Theory's chef's table is that it will help to stimulate
 415 discussion amongst diners about the forgotten history of Britain's fairground foods. In so doing,
 416 the 'All the fun of the fair' dish may also help to start redress in some small way the imbalance
 417 that is present in much of the historical consideration/recreation of formerly popular foods. The
 418 focus has tended largely to be on high cuisine (e.g., as found in the royal court; see Laudan,
 419 2013, on the distinction between high food and humble food). As a case in point, consider only
 420 the popular recreation of historic British foods found in Heston Blumenthal's (2013) *Historic*
 421 *Heston* cookbook. While such an approach is undoubtedly both worthwhile and fascinating,
 422 there is perhaps something of a danger that the heritage associated with many of the
 423 traditionally popular foods, enjoyed by the population at large are forgotten. It is perhaps worth
 424 noting that there is no mention of brandy snap in any of the following volumes: Goldstein's

425 (2015), *The Oxford companion to sugar and sweets*; Richardson's (2003), *Sweets: A history of*
 426 *candy*; Colquhoun (2007), *Taste: The story of Britain through its cooking*; Alan Davidson's
 427 (1999), *The Oxford companion to food*; Colin Spencer's (2003) thousand years of British food
 428 history, or Reay Tannahill (1973), magnificent *Food in history*.

429 Furthermore, our hope is also that the link to the fairground will help to trigger positively-
 430 valenced nostalgia in diners, perhaps reminding them of happy childhood memories. This
 431 nostalgia may, in turn, enhance their experience of the dish/meal (cf. Leonor, Lake, & Guerra,
 432 2018). Note here also there might be a role for such foods in attempting to reduce the
 433 discrimination that is often directed toward traveller communities (see
 434 http://marijevogelzang.nl/portfolio_page/eat-love-budapest/ for one event along just such
 435 lines).

436

437

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564

565

FIGURE LEGENDS

566

567 Figure 1. Early image of filled rolled brandy snap taken from Heinzer and Heinzer's (1900)
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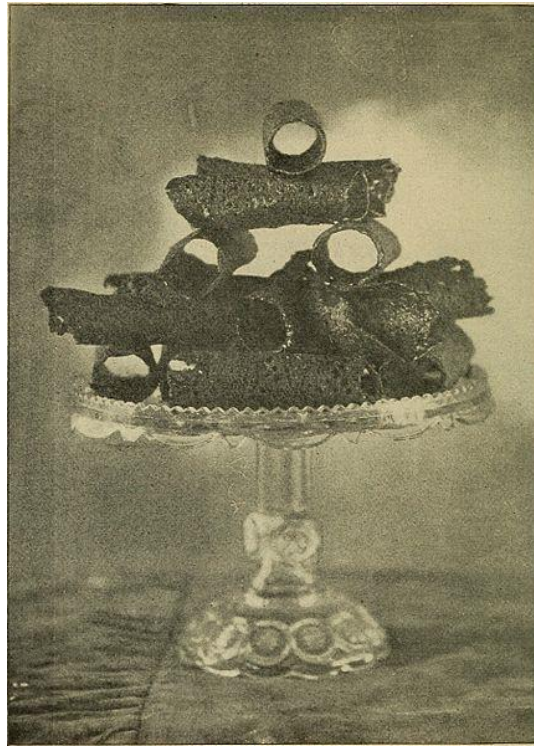
571

572 Figure 2. A) Three of the components of the 'All of the fun of the fair' dish. Transparent isomalt
573 transparent brandy snap filled with coconut cream and topped with pomegranate seeds. Isomalt
574 brandy snap, coconut cream, lemon curd, pomegranate and mint; B) Toffee apple parfait; C)
575 Spiced-onion donuts (see the text for recipes).

576

577 Figure 3. Wright's Brandy Snap of Brighthouse Stall. The first author's great-grandmother is on
578 the left. [Copyright the first author.]

579 Figure 1.



580

581

582

583 Figure 2.

584



585

586

587

588 Figure 3.

589 A)



590

591 B)



592

593 C)



594