

# CLAMART - TWIN TOWN

## Mince pies charm our French twins

North Lincolnshire is twinned with Clamart, a charming town in the south-western suburbs of Paris.

At the last Christmas market in Clamart, the Clamart twinning group had a stall promoting its links with North Lincolnshire. This attracted great interest –especially in the sale of mince pies!

Clamart's twinning group is very active and keen to promote good relations between our respective areas. Our own twinning association has well-established links with its twinned town. Over the years there have been several school and sports club visits and exchanges of families. Recently, a group of young adults from our area participated in a series of activities in the French Alps, alongside contemporaries from Clamart.

Clamart is one of the greenest suburbs of Paris, with parks, gardens and an ancient forest, but only 5.4 miles from the centre of the capital and easily accessible by air and public transport. The town centre is a lively hub



of social and cultural activity which centres upon the town hall. It features pedestrian streets, numerous shops, a large school of music, theatre, cinema, sports hall plus tourist offices and a swimming pool.

Strolling through its historic streets you can discover different styles of architecture. These range from the 14th century tower, which forms part of the town hall, to beautiful private houses and buildings dating back to the end of the 19th and beginning of the 20th centuries.

The Twinning Association meets monthly in Scunthorpe & we are looking for new members to support the group & help to further develop our relationship with Clamart.

We would also like to appeal to North Lincolnshire residents who would be prepared to welcome families from Clamart into their homes. We expect the next visit to be during Easter bank holiday weekend.

If you'd like to join the twinning association or host a French family, please call Michèle Servaud on 01522 888754 or email: [Michele.servaud@yahoo.co.uk](mailto:Michele.servaud@yahoo.co.uk).



## POACHER'S PASTY (Lincolnshire Pasty)

**Ingredients** for 3 large pasties:

- 8oz / 225g shortcrust pastry
- 3 Lincolnshire recipe sausages
- 3oz / 75g Lincolnshire Poacher cheese  
(or use Lincolnshire Blue cheese for a slightly different flavour)
- 1 small onion or 2 shallots
- 1 small potato
- 1 egg, lightly beaten
- oil or margarine

**Preparation time:** 20-30 minutes. **Cooking time:** 30 minutes

Lightly fry or grill the sausages until just cooked without browning the skins. Peel and dice the potato; peel and finely chop the onion or shallots. Put both into a saucepan with a little oil and cook over a low heat, just long enough to soften the potato without browning. Take the sausages and the potato/onion mixture off the heat. Cut the sausages along their length, unfold and allow them to cool a little.

Divide the pastry into three and roll out each piece into a circle about 1/4 inch / 0.5cm thick. Spoon a little of the potato/onion mixture on to the centre of a pastry circle, with a sausage above and a slice of cheese on top. (Avoid overfilling the pasties or the pastry may split when you try to close them.) Dampen the pastry edges with water and carefully draw up two edges to meet above the filling. Pinch the pastry firmly together to form a crimped and curved pattern across the top. Make a small air hole on either side of each pasty.

Brush the pasties with the lightly beaten egg and place them on a greased baking tray. Bake in the centre of a pre-heated oven at 225°C for 10 minutes then reduce the heat to 175°C and bake for a further 20 minutes. (If using a fan oven, reduce the cooking time according to the manufacturer's instructions.)

**Serving suggestions:** serve hot straight from the oven or leave to cool and eat cold. Good with baked beans when served hot or a salad if served cold.

An original recipe from the Guggiari family. (Developed for a school project.)

