**Perfect roast beef**

**Serves 6**

1. Remove the beef from the fridge 30 minutes before you want to cook it, to let it come up to room temperature.
2. Preheat the oven to 240°C/475°F/gas 9.
3. Wash and roughly chop the onions, carrots, and celery – there’s no need to peel them. Break the garlic bulb into cloves, leaving them unpeeled.
4. Pile all the vegetables, garlic and herbs into the middle of a large roasting tray and drizzle with oil.
5. Drizzle the beef with oil and season well with sea salt and black pepper, then rub all over the meat. Place the beef on top of the vegetables.
6. Place the tray in the oven, then turn the heat down immediately to 200°C/400°F/gas 6 and cook for 1 hour for medium beef. If you prefer it medium-rare, take it out 5 to 10 minutes earlier. For well done, leave it in for another 10 to 15 minutes.
7. If you’re doing roast potatoes and veggies, this is the time to crack on with them – get them into the oven for the last 45 minutes of cooking.
8. Baste the beef halfway through cooking and if the veg look dry, add a splash of water to the tray to stop them from burning.
9. When the beef is cooked to your liking, take the tray out of the oven and transfer the beef to a board to rest for 15 minutes or so. Cover it with a layer of tin foil and a tea towel and leave aside while you make your gravy.

|  |  |  |
| --- | --- | --- |
| **Ingredients:** |  | **Kitchen equipment:** |
| 1.5 kg beef steaks |  | Light (to see receipe on paper) |
| 2 kg onions |  | Fridge with ingredients |
| 2 kg carrots |  | Oven (with full gas bomb if needed) |
| 2 kg celers |  | Sharp knife and cutting board |
| 1 bottle of oil |  | Dwarf that chop everything (so you don’t have to) |
| Some garlic and herbs |  | Timer |
| 2kg potatoes |  | Tin foil |
| Cup of water |  | Tea towel |
|  |  |  |

**Chocolate obsession**

**Serves 10 - 12**

Grease two 23cm/9inch round loose-bottomed tins and line the base with baking paper.

To make the cake, put the broken pieces of chocolate and butter into a pan. Add 300ml water and heat gently over a low heat, stirring until melted and smooth. Cool slightly. Break the eggs into a mixing bowl and beat with a fork. Add the caster sugar and beat again until smooth. Gradually pour in the melted chocolate mixture and whisk by hand until smooth. Sift the flour and baking powder into the chocolate mixture and mix until smooth.  
  
Divide evenly between the cake tins. Bake for 1–1¼ hours or until springy to the touch and shrinking away from the edges of the tin. After 10 minutes turn on to a wire rack to cool and remove the paper.  
  
To make the filling, sit a bowl over a pan of simmering water. Add the chocolate and cream to the bowl and gently melt, stirring until smooth. Remove from the heat, add the butter to the hot chocolate and cream and stir until smooth. Sift in half the icing sugar, and mix, then add the remaining icing sugar and mix until smooth. Set aside to cool until thick.

To make the ganache icing, gently heat the cream in a pan. Add the broken chocolate to the hot cream and stir until melted.  
  
Slice each cake in half horizontally and sit one piece on a plate. Divide the truffle filling into three and spread a third of the filling on top of one cake, repeat so you have four layers of cake and three layers of filling.

Pour the ganache icing over the top of the cake and let it run down the sides, using a palette knife to spread it evenly over the top and the sides of the cake to give a smooth shiny glaze. Set aside until firm, then cut into wedges to serve.

|  |  |  |
| --- | --- | --- |
| **Ingredients:** |  | **Kitchen equipment:** |
| **For the sponge:** |  | Baking paper |
| 350g butter |  | Pan |
| 225g sugar |  | Wooden spoon |
| 3 eggs |  | Bowl |
| 400g chocolate |  | Fork |
| 400g flour |  | 2 Tins |
| 1 ½ teaspoon baking powder |  | Hammer |
| **For the truffle filling:** |  |  |
| 225 g butter |  | Whisk |
| 150 ml cream |  | Sifter |
| 150g icing sugar |  | Oven |
| 500g chocolate |  | Wire rack |
| **For the ganache icing:** |  |  |
| 225g chocolate |  | Palette knife |
| 125 ml cream |  | Faucet with water |