

Recipe Book

December 25, 2020

Contents

1	Asian	5
1.1	Chicken Biryani	6
1.2	Nasi Goreng	7
1.3	Moqueca Baiana	8
1.4	Thai Green Curry	9
2	Italian	11
2.1	Spaghetti Carbonanra	12
2.2	Salmon Carbonara	13
2.3	Chicken & Mushroom Risotto	14
2.4	Paella	15
2.5	Lamb & Macaroni Pasta Bake	16
2.6	Sausage & Spinach Pasta Bake	17
2.7	Spinach & Ricotta Pasta Bake	18
2.8	Bolognese Pasta Bake	19
2.9	Tomato ragu	20
3	French	21
3.1	Potato Dauphinoise	22
3.2	Beef Stew	23
3.3	Lamb ratatouille	24
3.4	Coq Au Vin	25
4	Other	27
4.1	Beef Stroganoff	28
4.2	Toad in the Hole	29
4.3	Fish Pie	30
4.4	Roasted Ham	31
4.5	Cauliflower Cheese	32
4.6	Patatas Bravas	33
4.7	Salmon with Mango Salsa	34
5	Deserts	35
5.1	Chocolate Roulade	36
5.2	Yule Log	37
5.3	Apple Crumble	38
5.4	Apple Frangipane	39
5.5	Fruit Cake	40
5.6	Lemon Drizzle Cake	41

5.7	Strawberry Pavlova	42
5.8	Caramel Drip Cake	43
5.9	Nan Ord's Ginger Cake	45
5.10	Victoria Sandwich	46
5.11	Chocolate Brownies	47

Chapter 1

Asian

Chicken Biryani

Prep: 20 min — Cooking: 60 min

8 persons

Ingredients

750g chicken thighs	1 tsp saffron
4 large onions	1 cup(s) coriander

Marinade

150 ml yoghurt	2 tsp finely grated fresh ginger
125 ml water	
2 tbsp vegetable oil	4 tbsp biriyani masala
6 garlic cloves	1 tsp salt

Rice

2 tbsp salt	1 star anise
5 cloves	6 green cardamom pods
5 dried bay leaves	450g basmati rice

Preparation

1. Mix Marinade in a large pot. Add chicken and coat well. Marinade 20 minutes to overnight.
2. Bring rice to boil in 3/4 of its volume of water, add spices and cook rice until there is no more water. Place saffron in a bowl, leave for 10 minutes.
3. Cook onion until golden brown in lots of oil. Remove onto paper towel lined plate.
4. Place chicken into a pot on medium heat. Cover and cook for 5 minutes.
5. Remove lid. Cook for 5 minutes, turning chicken twice.
6. Scatter over the onion and coriander then top with all the rice. Gently pat down and flatten surface before randomly drizzling saffron across rice surface.
7. Place lid on. Return to stove over medium heat. As soon as you see steam, turn down to low then cook for 25 minutes. Remove from stove, rest with lid on for 10 minutes.

Nasi Goreng

Prep: 10 min — Cooking: 10 min

6 persons

Ingredients

600g chicken breast	3 tsp shrimp paste (optional)
150g prawns	
4.5 cups cooked jasmine rice	3 bunch spring onion
2 large onions	1 cucumber
2 red chillis	6 eggs
	tomatoes to serve

Kecap Manis

6 tbsp soy sauce	6 tbsp brown sugar
------------------	--------------------

Preparation

1. Combine soy sauce and brown sugar over medium heat. Bring to a simmer and reduce until it becomes a maple syrup consistency.
2. Heat oil in a large pan over high heat. Add chilli and garlic, stir for 10 seconds.
3. Add onion, cook for 1 minute.
4. Add thinly sliced chicken, cook until it mostly turns white, then add 1 tbsp kecap manis and cook for a further 1 minute or until chicken is mostly cooked through and a bit caramelised.
5. Add rice, 2 tbsp kecap manis, prawns and shrimp paste, if using. Cook, stirring constantly, for 2 minutes until sauce reduces down and rice grains start to caramelise.
6. Take rice off the heat then add cucumber and spring onions, fry eggs to serve

Moqueca Baiana

Prep: 10 min — Cooking: 25 min

6 persons

Ingredients

750g white fish fillet	2 tbsp paprika
1.5 tbsp lime juice	2 tbsp cayenne pepper
4 garlic cloves	600ml coconut milk
2 medium onions	600ml canned tomatoes
3 red bell peppers (sliced)	1.5 cup(s) fish broth
3 tsp sugar	3 tbsp lime juice
2 tbsp cumin	rice to serve

Preparation

1. Combine the fish, lime juice, oil, salt and pepper in a bowl. Cover with cling film and refrigerate for 20 minutes.
2. Heat the 1 tbsp olive oil in a large skillet over high heat. Add the fish and cook until just cooked through and light golden brown. Remove from the skillet and set aside.
3. Reduce the stove to medium high and heat 1 1/2 tbsp olive oil in the same skillet. Add the garlic and onion and cook for 1 1/2 minutes or until the onion is starting to become translucent.
4. Add the bell peppers and cook for 2 minutes.
5. Add the remaining Broth ingredients. Bring to simmer, then turn down to medium. Cook for 15 to 20 minutes or until it thickens. Adjust salt and pepper to taste.
6. Return the fish to the broth to reheat — about 2 minutes. Stir through lime juice and serve with rice.

Thai Green Curry

Prep: 10 min — Cooking: 30 min

4 persons

Ingredients

2 tbsp Thai green curry paste	2 tbsp fish sauce
6 chicken thighs	1 tbsp caster sugar
400 ml coconut milk	handful green beans
2 lime leaves	handful asparagus

Preparation

1. Heat the oil in a wok over a high heat until smoking. Add the green curry paste and stir fry for 1–2 minutes, or until fragrant.
2. Add the chicken strips and stir until coated in the curry paste. Continue to stir-fry for 1–2 minutes, or until the chicken has browned on all sides.
3. Add the coconut milk, lime leaves, fish sauce and sugar and stir well. Bring the mixture to the boil, then reduce the heat until the mixture is simmering. Continue to simmer for 8–10 minutes, or until the sauce has thickened.
4. Add the green beans and asparagus and continue to simmer for 2–3 minutes, stirring regularly, until just tender. Season with salt and pepper.
5. To serve, spoon the rice into four serving bowls, then ladle over the Thai green chicken curry. Sprinkle over the coriander leaves.

Chapter 2

Italian

Spaghetti Carbonanra

Prep: 15 min — Cooking: 15 min

4 persons

Ingredients

100 g pancetta

350 g spaghetti

50g g pecorino

3 large eggs

4 cloves garlic

Preparation

1. Finely chop pancetta, having first removed any rind. Finely grate pecorino and parmesan and mix them together.
2. Beat the 3 large eggs in a medium bowl and season with pepper. Mix the cheese with egg and set everything aside.
3. Add spaghetti to a pot of boiling water. Cook at a constant simmer, covered, for 10 minutes or until al dente.
4. Fry the pancetta with the garlic. Drop 50g unsalted butter into a large frying pan and, as soon as the butter has melted, tip in the pancetta and garlic.
5. Leave to cook on a medium heat for about 5 minutes, until the pancetta is golden and crisp.
6. When the pasta is ready, lift it from the water with a fork and put it in the frying pan with the pancetta.
7. Take the pan of spaghetti and pancetta off the heat. Quickly pour in the eggs and cheese, lifting up the spaghetti so it mixes easily with the egg mixture.
8. Add extra pasta water to keep it saucy. Season with salt and serve.

Salmon Carbonara

Prep: 10 min — Cooking: 10 min

2 persons

Ingredients

200 g spaghetti	2 eggs
1 tsp butter	3 tbsp parmesan
1 clove garlic	120 g smoked salmon
150 ml double cream	chives to garnish

Preparation

1. Cook the spaghetti. Meanwhile, melt the butter in a small pan, add the garlic and gently sizzle for 1 min. Remove from the heat.
2. Lightly beat the cream, eggs, softened garlic and half the Parmesan in a bowl. Stir in the smoked salmon trimmings.
3. Drain the pasta well and return to the pan. Add the salmon mixture and the chives, then toss well so the heat from the pasta lightly thickens the sauce.
4. Serve scattered with the remaining Parmesan and plenty of black pepper.

Chicken & Mushroom Risotto

Prep: 10 min — Cooking: 40 min

4 persons

Ingredients

3 chicken breasts	2 cloves garlic
250 g mushrooms	300 g risotto rice
1 large onion	3 cubes chicken stock
2 bell peppers	50 g grated parmesan

Preparation

1. Fry the garlic and finely chopped onion in a pan.
2. Slice the chicken into thin strips and add to the pan. Once cooked dice and add peppers and mushrooms.
3. Add the risotto rice to the pan and slowly add the stock. Continue to top-up with water until the rice is cooked. Season with pepper.
4. Add the parmesan and stir through before serving.

Paella

Prep: 10 min — Cooking: 20 min
6 persons

Ingredients

1 pack cooked prawns	3 onions
1 chorizo	3 peppers
2 chicken breasts	2 cups chicken stock
paella rice	paella spice mix
peas	

Preparation

1. Fry the garlic, chorizo and finely chopped onion in a pan.
2. Slice the chicken into thin strips and add to the pan. Once cooked dice and add peppers, prawns, spice mix and peas.
3. Add the paella rice to the pan and slowly add the stock. Continue to top-up with water until the rice is cooked.

Lamb & Macaroni Pasta Bake

Prep: 20 min — Cooking: 75 min

6 persons

Ingredients

1 large onion chopped	1 tbsp dried oregano
2 cloves garlic	400g macaroni
500g lamb mince	250g tub ricotta
1 tsp ground cinnamon	50g parmesan
1 lamb stock cube	50ml milk
2 cans chopped tomato	

Preparation

1. Heat oil in a large pan. Add garlic and onion and cook for 10 minutes.
2. Tip in the lamb mince and brown. Once browned add cinnamon, crumbled stock cube, tomatoes and oregano.
3. Cook for 15 minutes covered and then 15 uncovered until the sauce has thickened.
4. Meanwhile cook the macaroni following pack instructions, pre-heat the oven to 200C.
5. Mix together the ricotta, most of the parmesan and the milk with plenty of seasoning, and stir into the macaroni. Tip the mince into a large baking dish, top with the macaroni mixture, and scatter over the remaining parmesan.
6. Bake for 30 mins until golden and bubbling.

Sausage & Spinach Pasta Bake

Prep: 10 min — Cooking: 60 min

5 persons

Ingredients

6 pork sausages	400 g spinach
680 g passata	700 g cheese sauce
1 tbsp oregano	100 g parmesan
500 g pasta	1 egg

Preparation

1. Heat a large frying pan and brown the sausages, using a wooden spoon to break up the meat. Pour off any fat from the pan, stir in the passata, bring to the boil, then add the oregano and season. Simmer for 10 mins.
2. Cook the pasta for 2 mins less than the pack says, reserve some cooking water, then drain, cool under cold water and drain again. Meanwhile, pour a kettle of boiling water over the spinach in a colander to wilt, then squeeze out all the water.
3. Mix the pasta with the cheese sauce and some of the reserved water, to loosen. Season.
4. In a large dish, add the meat sauce, then the spinach and seasoning. Next, grate a third of the Parmesan, the cheesy pasta and finally the rest of the cheese.
5. Heat oven to 200°C. Bake for 40 — 45 mins, until the dish is piping hot and golden.

Spinach & Ricotta Pasta Bake

Prep: 15 min — Cooking: 40 min

6 persons

Ingredients

300 g pasta

1.5 cup(s) mozzarella

ricotta

500 g ricotta

350 g spinach

50 g parmesan

2 cloves garlic

100 g mozzarella

pasta sauce

2 garlic cloves

2 tsp mixed italian herbs

700 g passata

1 tsp garlic powder

0.5 tsp dried chilli flakes

1 tsp onion powder

1 tsp sugar

Preparation

1. Preheat the oven to 180°C.
2. Cook pasta for 1 minute less than packet instructions.
3. Mix together the pasta sauce ingredients. In a separate bowl mix the ricotta ingredients.
4. Add pasta to ricotta and stir to combine. Transfer to a heatproof baking dish.
5. Top with Pasta Sauce, top with cheese. Loosely cover with foil.
6. Bake for 25 minutes, then remove the cover and bake for a further 10 minutes or until the cheese is melted and bubbly.

Bolognese Pasta Bake

Prep: 30 min — Cooking: 120 min

6 persons

Ingredients

250 g pasta shells	large bunch basil
200 g mascarpone	3 cloves garlic
250 g mozzarella	parmesan

bolognese

1 onion	250 ml red wine
1 stick celery	1 tbsp tomato puree
1 carrot	3 bay leaves
400 g beef mince	800 g chopped tomato
2 cloves garlic	2 tsp balsamic vinegar

Preparation

1. Heat the oil in a wide ovenproof pan over a medium heat. Fry the onion, celery and carrot with some seasoning for 20 mins until soft and lightly golden. Tip in the beef mince, turn up the heat and fry, stirring regularly, for another 10 mins until the mince browns. Add the garlic, fry for a minute, then pour in the wine and bubble for a few mins more, scraping the pan to release any bits. Stir through the purée, bay leaves and tomatoes, with a canful of water. Simmer for 1 1/2 hrs, covered for the first hour, then remove the lid and bubble until the tomatoes have broken down. Season with salt, pepper, the sugar and balsamic vinegar.
2. Tip the pasta shells into a large heatproof bowl with a pinch of salt, and pour over a kettle of boiled water. Cover and leave to soften for 15–20 mins — they need to retain some firmness so you can fill them.
3. Heat the oven to 200°C and drain the pasta. Use a fork to mash the mascarpone with the mozzarella, chopped basil, garlic and some black pepper in a bowl.
4. The bolognese should be a little wetter than you'd like as the pasta shells will absorb some of the liquid as it bakes. Remove from the heat, giving it a final stir. Using a teaspoon, fill the pasta shells with some of the mascarpone mixture, pressing the mix in with your index finger. Nestle the shells into the sauce, filled-side up. Bake for 20–30 mins until the top is golden and bubbling, and the pasta is tender. Grate over some parmesan and finish with a few basil leaves.

Tomato ragu

Prep: 10 min — Cooking: 30 min

4 persons

Ingredients

1 onion

800 g chopped tomato

1 clove garlic

1 cup(s) fresh basil

Preparation

1. Fry the garlic and finely chopped onion in a pan.
2. Add tomato and basil. Season with salt and pepper, simmer for 30 minutes.

Chapter 3

French

Potato Dauphinoise

Prep: 20 min — Cooking: 45 min

6 persons

Ingredients

8 large king Edward potatoes	500 ml milk
	150 ml vegetable stock
500 ml double cream	100 g gruyère cheese

Preparation

1. Preheat the oven to 190°C
2. Tip 500ml double cream, 500ml milk and 3 garlic cloves into a large saucepan and bring to a simmer.
3. Slice 8 large potatoes very finely, about 3–4mm, add them to the cream and simmer for 3 mins until just cooked.
4. Gently stir to separate the potato and stop it sinking and catching on the bottom of the pan.
5. Remove the potatoes with a slotted spoon and place in a wide shallow ovenproof dish so that they are about 5cm in depth.
6. Pour over the garlic infused cream (discarding the garlic) – just enough to seep through the layers and leave a little moisture on the surface.
7. Scatter over 100g grated gruyère cheese, if using, then bake for 30 mins until the potatoes are soft and browned – increase the heat for 5 mins if not brown enough.

Beef Stew

Prep: 20 min — Cooking: 120 min

4 persons

Ingredients

750 g beef steak	200 g swede
2 tbsp flour	150 ml red wine
2 cloves garlic	500 ml beef stock
175 g onions	2 bay leaves
150 g celery	3 tbsp fresh thyme
150 g carrots	3 tbsp fresh parsley
2 leeks	Worcestershire sauce

dumplings

125 g plain flour	60 g suet
1 tsp baking powder	

Preparation

1. Preheat the oven to 180°C.
2. For the beef stew, heat the oil and butter in an ovenproof casserole and fry the beef until browned on all sides.
3. Sprinkle over the flour and cook for a further 2–3 minutes. Add the garlic and all the vegetables and fry for 1–2 minutes.
4. Stir in the wine, stock and herbs, then add the Worcestershire sauce and balsamic vinegar, to taste. Season with salt and freshly ground black pepper.
5. Cover with a lid, transfer to the oven and cook for about two hours, or until the meat is tender.
6. For the dumplings, sift the flour, baking powder and salt into a bowl. Add the suet and enough water to form a thick dough.
7. With floured hands, roll spoonfuls of the dough into small balls.
8. After two hours, remove the lid from the stew and place the balls on top of the stew. Cover, return to the oven and cook for a further 20 minutes, or until the dumplings have puffed up and are tender. (If you prefer your dumplings with a golden top, leave the lid off when returning to the oven.)
9. To serve, place a spoonful of mashed potato onto each of four serving plates and top with the stew and dumplings. Sprinkle with chopped parsley.

Lamb ratatouille

Prep: 20 min — Cooking: 120 min

6 persons

Ingredients

large leg of lamb	1 large aubergine
3 tbsp thyme	1 tin chopped tomatoes
1 tbsp paprika	300 ml chicken stock
2 tbsp olive oil	2 tbsp tomato paste
2 cloves garlic	3 bay leaves
3 onions	1 tbsp honey
2 red peppers	

Preparation

1. Preheat the oven to 200°C.
2. Using a small sharp knife, make a series of small slits over the leg of lamb. Put 2 tablespoons of the thyme in a bowl with the paprika and oil, season and mix together. Spread the mixture over the lamb, insert the garlic slivers into the slits and season the lamb with salt and pepper. Put the onions into a large, deep roasting tin, sit the lamb on top and roast for about 40 minutes.
3. Reduce the oven temperature to 160°C
4. Scatter the peppers and aubergine around the lamb. Pour the tomatoes into a bowl, add the stock, tomato paste, the remaining thyme, bay leaves and honey, and stir to combine. Pour into the tin over the peppers and stir. Cover the whole tin with foil and return to the oven for about 4 hours, until the lamb is tender and falling off the bone.
5. Lift the lamb out of the tin and place on a large board. Spoon off any fat from the top of the sauce. Carve the meat into slices and serve with the vegetables.

Coq Au Vin

Prep: 25 min — Cooking: 90 min

3 persons

Ingredients

4 chicken thighs and drumsticks	1 tbsp tomato paste
	2 tbsp flour
5 strips bacon	2 cup(s) red wine
1 pack mushrooms	1 cup(s) chicken broth
3 red onions	1 tbsp brandy
3 medium carrots	2 tbsp butter
3 cloves garlic	small bunch thyme

Preparation

1. In a large pot over medium heat, add bacon and cook until crispy, about 8 minutes. Using a slotted spoon, remove bacon to a paper towel-lined plate.
2. To same pot, add chicken, working in batches as necessary. Cook until skin is golden, 4 to 5 minutes per side. Remove chicken to a plate.
3. To same pot, add mushrooms, onions, and carrots and cook until golden, about 5 minutes. Add garlic and cook until fragrant, 1 minute more. Add tomato paste and stir to coat vegetables, then add flour and stir until vegetables are coated. Slowly pour in wine, broth, and brandy. Return chicken and half the bacon to pot. Add thyme, season with salt and pepper and bring to a boil.
4. Once boiling, cover with lid and simmer gently until chicken is cooked through, 20 to 30 minutes. Remove chicken from pot and place on a plate to keep warm.
5. Remove lid, add butter and simmer until sauce is thickened.

Chapter 4

Other

Beef Stroganoff

Prep: 20 min — Cooking: 20 min

2 persons

Ingredients

1 large onion	1 tbsp dijon mustard
3 cloves garlic	2 rump steaks
1 cube beef stock	60 g small gherkins
2 tsp smoked paprika	75 ml crème fraîche
1 tbsp tomato purée	4 tbsp parsley
400 g beef consommé	2 tbsp onion flakes
150 g chestnut mushrooms	

Preparation

1. Heat the light olive oil in a large frying pan over a low–medium heat. Add the onion and cook gently for 10 minutes, or until softened and starting to caramelise.
2. Stir in the garlic and cook gently for 2 minutes. Crumble in the stock cube and stir in the paprika and tomato purée. Cook, stirring, for 2 minutes. Add the beef consommé, mushrooms and mustard. Bring to the boil then lower the heat and simmer for 10–15 minutes, or until the volume of liquid has reduced by half.
3. Meanwhile, place a griddle pan over a high heat. Bash the steaks between two sheets of cling film, until about 5mm thick. Spray each side with oil and season. When the griddle is smoking hot, add the steaks and cook for 1 minute on each side. Remove and set aside to rest.
4. Once the sauce has reduced, remove from the heat and stir through the cornichons, crème fraîche, and most of the parsley and chervil (reserving some for garnishing). Stir in the juices from the resting meat and check the seasoning. Cut the meat into thick slices and stir into the sauce.
5. Mix together the dried onion flakes and reserved chopped parsley and chervil. Serve the stroganoff sprinkled with the onion and herb mix, with the rice on the side, if you like.

Toad in the Hole

Prep: 15 min — Cooking: 45 min

4 persons

Ingredients

12 chipolatas	2 eggs
1 tbsp sunflower oil	
140 g plain flour	175 ml milk

Preparation

1. Heat the oven to 220°C. Put the chipolatas in a 20 x 30cm roasting tin with the oil and bake for 15 mins until browned.
2. Meanwhile, make the batter. Tip the flour into a bowl with 1/2 tsp salt, make a well in the middle and crack the eggs into it. Use an electric whisk to mix it together, then slowly add the milk, whisking all the time. Leave to stand until the sausages are nice and brown.
3. Remove the sausages from the oven – be careful because the fat will be sizzling hot – but if it isn't, put the tin on the hob for a few minutes until it is.
4. Pour in the batter mix, transfer to the top shelf of the oven, then cook for 25–30 mins, until risen and golden. Serve with gravy and your favourite veg.

Fish Pie

Prep: 10 min — Cooking: 40 min

4 persons

Ingredients

1000 g white potatoes	handful fresh parsley
1 large onion	milk
250 g soft cheese	100 ml fish stock
320 g mixed fish	1 tbsp cornflower
190 g prawns	

Preparation

1. Preheat oven at 190°C. Put the potatoes in a large pan and cover with water. Bring to the boil and cook for 10–15 minutes until cooked through. Drain and mash, adding a little milk if you wish. Season with salt and pepper.
2. Meanwhile, heat the oil in a large saucepan and gently cook the onion for 5–10 minutes, until softened. Add the soft cheese and the stock and combine well.
3. Blend the cornflour with 2 teaspoons of cold water and stir into the sauce. Cook for a few more minutes until thickened. Add the fish pie mix and cook for 2 minutes before stirring in the prawns and parsley.
4. Pour into an oven dish and top with the mash. Cook for 25–30 minutes until piping hot.

Roasted Ham

Prep: 20 min — Cooking: 120 min

5 persons

Ingredients

1 ham on the bone

3 tbsp demerara sugar

english mustard

Preparation

1. Cover the ham completely with cold water and leave for as many hours as the supplier recommends.
2. Remove the ham from the soaking water and place it in a baking tray wrapped in foil to create a 'tent effect'. Bake the ham in a pre-heated oven at 160°C, for 20 minutes per 450 g.
3. Thirty minutes before the end of the cooking time, remove the ham from the oven and turn the oven up to 220°C. take the skin off the ham – make a cut with a sharp knife right along the length of the ham, then slide the knife beneath the skin and peel it away, leaving behind as much fat as you can.
4. score the fat in a diamond pattern and stud each center with a clove. Spread English mustard all over the surface of the ham.
5. Sprinkle about 3 heaped tablespoons of demerara sugar all over and press it on to the mustard with your hands. Place the ham, uncovered, back into the hot oven for another 30 minutes, or until the surface has a glazed golden crust.

Cauliflower Cheese

Prep: 20 min — Cooking: 50 min

4 persons

Ingredients

1 head cauliflower	400 ml milk
40 g butter	1 tsp mustard
40 g flour	100 g cheddar

Preparation

1. Preheat the oven to 190°C
2. Wash the cauliflower thoroughly and place in a large saucepan of salted water. Bring to the boil and cook for 3–5 minutes, until the cauliflower is almost tender, but still fairly firm. Tip into a colander and leave to drain.
3. To make the sauce, melt the butter in a heavy-based saucepan and stir in the flour. Cook over a gentle heat for 1 minute. Remove the pan from the heat and gradually add the milk, a little at a time, stirring well between each addition. Return the pan to a medium heat and bring the mixture to the boil, stirring constantly. Simmer for 2 minutes, then remove from the heat. Stir in the mustard and two thirds of the cheese and set aside.
4. Arrange the cauliflower in an ovenproof baking dish. Carefully pour over the sauce, ensuring the cauliflower is completely covered. Scatter over the remaining cheese and bake for 25–30 minutes, until the top is golden brown and bubbling.

Patatas Bravas

Prep: 20 min — Cooking: 60 min

4 persons

Ingredients

600 g potatoes	3 red chillies
2 tbsp olive oil	4 cloves garlic
2 tins chopped tomato	chopped parsley, to serve

Preparation

1. Preheat the oven to 225°C.
2. Peel the potatoes and cut into 2.5cm/1in cubes.
3. Heat the olive oil in a large roasting tin until really hot. Place the potatoes in the tin and shake them in the oil until covered. Season well with salt and freshly ground black pepper. Place in the hot oven for about ten minutes until they begin to turn golden-brown.
4. Add the tomatoes, chilli and garlic and stir well. Cook for another 25–35 minutes until the potatoes are soft on the inside and are crisp on the outside.
5. You can either add the parsley and serve, or refrigerate them until the next day, then reheat, adding more oil and then add the parsley before eating.

Salmon with Mango Salsa

Prep: 30 min — Cooking: 25 min

4 persons

Ingredients

4 salmon fillets	3 tbsp lime juice
3 tbsp olive oil	3 garlic cloves
2 tsp lime zest	jasmine rice to serve

Salsa

1 large mango	1 small red onion
1 red bell pepper	1 large avocado
fresh coriander	1 tbsp lime juice

Preparation

1. Mix together olive oil, lime zest, lime juice, garlic and season with salt and pepper to taste.
2. Place salmon in baking dish, cover and allow to marinate.
3. While salmon is marinating prepare rice.
4. In a medium bowl toss together mango, bell pepper, coriander, red onion, avocado, lime juice and olive oil. Season with salt and pepper to taste.
5. Fry salmon in olive oil, about 3 minutes per side or until just cooked through

Chapter 5

Deserts

Chocolate Roulade

Prep: 30 min — Cooking: 20 min

8 persons

Ingredients

175 g plain chocolate	2 tbsp cocoa powder
175 g caster sugar	300 ml double cream
6 large eggs	icing sugar

Preparation

1. Preheat the oven to 180°C
2. Add sugar and egg yolks to a large bowl and whisk until creamy.
3. In a separate bowl, whisk the egg whites until stiff but not dry. Stir a large spoonful of the egg whites into the chocolate mixture. Mix gently, then fold in the remaining egg whites and the sieved cocoa powder. Spread evenly in the prepared tin. Bake in the preheated oven for about 20 minutes until firm.
4. Remove the cake from the oven, leave in the tin, cover with a dry tea towel and leave until cold.
5. Whip the cream until it just holds its shape and dust a large piece of greaseproof paper with sifted icing sugar. Turn out the roulade and peel off the paper. Spread with the cream. Score a mark 2.5cm in along the short edge, then roll up very tightly like a swiss roll, using the paper to help. Do not worry when the roulade cracks – a good one should! Dust with more sifted icing sugar to serve.

Yule Log

Prep: 30 min — Cooking: 20 min

8 persons

Ingredients

300 g dark chocolate	40 g cocoa powder
100 g caster sugar	300 ml double cream
65 g self-raising flour	
4 large eggs	icing sugar

Preparation

1. Preheat the oven to 200°C
2. For the sponge, in a large bowl whisk the eggs and sugar using an electric hand whisk until the mixture is pale in colour, light and frothy. Sift the flour and cocoa powder into the bowl and carefully cut and fold together, using a spatula, until all the cocoa and flour are incorporated into the egg mixture. (Be careful not to beat any of the air out of the mixture).
3. Pour the mixture into the lined tin and spread evenly out into the corners. Bake in the middle of the preheated oven for 8–10 minutes, or until well risen and firm to the touch and the sides are shrinking away from the edge of the tin.
4. Place a piece of baking parchment bigger than the Swiss roll tin on the work surface. Dust with icing sugar generously. Carefully invert the cake onto the paper and remove the bottom lining piece of paper.
5. Cut a score mark 2.5cm/1in in along one of the longer edges. Starting with this edge, begin to tightly roll up the sponge using the paper. Roll with the paper inside and sit the roll on top of its outside edge to cool completely.
6. While the cake is cooling, make the ganache topping. Heat the cream in a pan, just so as you can keep your finger in it. Remove from the heat and add the chocolate, stirring until it is melted. Cool to room temperature, then put into the fridge to firm up (this icing needs to be very thick for piping).
7. Uncurl the cold Swiss roll and remove the paper. Spread the whipped cream on top, and re-roll tightly. Cut a quarter of the cake off from the end on the diagonal. Transfer the large piece of cake to a serving plate and angle the cut end in to the middle of the large cake to make a branch.
8. Put the chocolate icing into a piping bag fitted with a star nozzle. Pipe long thick lines along the cake, covering the cake completely so it looks like the bark of a tree. Cover each end with icing or, if you wish to see the cream, leave un-iced. Alternatively, just use a palette knife to spread on the icing and create rough bark texture with a fork.
9. Dust with icing sugar and garnish with fresh holly or a little robin to serve.

Apple Crumble

Prep: 15 min — Cooking: 40 min

4 persons

Ingredients

575 g bramley apple

2 tbsp caster sugar

Crumble

175 g plain flour

110 g butter

110 g caster sugar

Toipping

1 tbsp rolled oats

1 tbsp demerara sugar

Preparation

1. Preheat the oven to 190°C
2. Toss 575g peeled, cored and sliced Bramley apples with 2 tbsp golden caster sugar and put in a 23cm round baking dish at least 5cm deep, or a 20cm square dish. Flatten down with your hand to prevent too much crumble falling through.
3. Put 175g plain flour and 110g golden caster sugar in a bowl with a good pinch of salt.
4. Slice in 110g cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs. Shake the bowl and any big bits will come to the surface – rub them in.
5. Pour the crumb mix over the apples to form a pile in the centre, then use a fork to even out.
6. Gently press the surface with the back of the fork so the crumble holds together and goes crisp, then lightly drag the fork over the top for a decorative finish.
7. Sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly.
8. Set on a baking tray and put in the preheated oven for 35–40 minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife. Leave to cool for 10 minutes before serving.

Apple Frangipane

Prep: 30 min — Cooking: 50 min

8 persons

Ingredients

1/2 brioche loaf	25 g plain flower
175 g butter	2 red apples
175 g caster sugar	2 tbsp apricot jam
175 g ground almonds	1 tbsp flaked almonds
1 tsp almond extract	icing sugar
3 eggs	

Preparation

1. Preheat the oven to 200°C. Generously grease a shallow ovenproof dish.
2. Thinly slice brioche and arrange in the dish to cover the base, filling in all the gaps, but do not overlap the slices.
3. Put the butter and caster sugar into a food processor and whizz until light and creamy. Add the ground almonds, almond extract, eggs and flour and whizz again until soft and smooth, but do not over-mix.
4. Spoon the mixture over the brioche base and spread to the sides of the dish. Arrange the sliced apples on top in overlapping circles. Bake for about 40 minutes, or until lightly golden all over; it should feel firm in the centre when lightly pressed.
5. Melt the jam with 2 tablespoons of water in a small saucepan. Brush the jam over the pudding and sprinkle with the flaked almonds. Dust with icing sugar and serve warm.

Fruit Cake

Prep: 20 min — Cooking: 100 min
6 persons

Ingredients

400 g dried fruit	1 tbsp jam
125 g butter	125 g brown sugar
3 large eggs	250 g self-raising flour
60 ml milk	2 tsp mixed spice

Preparation

1. Preheat the oven to 170°C
2. Put all the ingredients except the fruit into a large bowl, beat together well
3. Scrape the mixture down and mix again
4. Add the dried fruit and stir in by hand.
5. Put the mixture in the tin/liner and use a knife to make a slight depression in the top of the mixture. This means you will have less of a domed top.
6. Cook for 1 hour and 15 minutes, and test with a toothpick. When it comes out clean the cake is done. If not, return to the oven for 10 minutes and repeat. You may need up to 1 hour 45 mins.
7. Take the cake out of the oven and leave in the tin for 10 minutes before turning out onto a wire rack to cool. Store in an airtight box when cool.

Lemon Drizzle Cake

Prep: 15 min — Cooking: 45 min

5 persons

Ingredients

225 g butter

225 g flour

225 g caster sugar

4 eggs

1 lemon

topping

1 1/2 lemons, juiced

85 g caster sugar

Preparation

1. Preheat the oven to 180°C
2. Beat together the butter and caster sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through.
3. Sift in the self-raising flour, then add the lemon zest and mix until well combined.
4. Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon.
5. Bake for 45–50 mins until a thin skewer inserted into the centre of the cake comes out clean.
6. While the cake is cooling in its tin, mix together the lemons juice and caster sugar to make the drizzle.
7. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a lovely, crisp topping.
8. Leave in the tin until completely cool, then remove and serve. Will keep in an airtight container for 3–4 days, or freeze for up to 1 month.

Strawberry Pavlova

Prep: 25 min — Cooking: 60 min

6 persons

Ingredients

4 egg whites	1 tsp cornflour
250 g caster sugar	
1 tsp white wine vinegar	1 tsp vanilla extract

topping

500 g strawberries	3 tbsp icing sugar
200 g redcurrants	

Preparation

1. Preheat the oven to 150°C
2. Using a pencil, mark out the circumference of a dinner plate on baking parchment.
3. Whisk 4 egg whites with a hand mixer until they form stiff peaks, then whisk in 250g caster sugar, 1 tbsp at a time, until the meringue looks glossy.
4. Whisk in 1 tsp white wine vinegar, 1 tsp cornflour and 1 tsp vanilla extract.
5. Spread the meringue inside the circle, creating a crater by making the sides a little higher than the middle.
6. Bake for 1 hr, then turn off the heat and let the Pavlova cool completely inside the oven.
7. When the meringue is cool, chop 100g of the hulled strawberries. Mix them with 100g of the redcurrants and 2 tbsp icing sugar.
8. Place in a food processor, blitz until smooth, then push the fruit mixture through a sieve.
9. Whip 350ml double cream with the remaining 1 tbsp icing sugar and spread it over the meringue. Put the remaining 400g hulled and halved strawberries and 100g redcurrants on the cream and finally pour the sauce over the whole lot.

Caramel Drip Cake

Prep: 15 min — Cooking: 45 min

5 persons

Ingredients

2 cup(s) cups flour	2/3 cup(s) unsalted butter
2 cup(s) granulated sugar	1 tsp vanilla extract
1 tsp baking powder	2/3 cup(s) egg whites
0.5 tsp salt	1 cup(s) buttermilk

caramel sauce

1 cup(s) granulated sugar	80 ml heavy cream
6 tbsp unsalted butter	0.25 tsp salt

caramel buttercream

2 cup(s) unsalted butter	1 tbsp heavy cream
7 cup(s) powdered sugar	1 tsp vanilla extract
1 tsp salt	80 ml caramel sauce

Preparation

1. Preheat oven to 180°C. Line three 6-inch pans with parchment rounds, and grease with non-stick baking spray.
2. Mix together all dry ingredients (flour, baking powder, sugar, and salt) until fully combined. Mix chunks of room-temperature butter slowly into the dry mix. Continue to mix until no large chunks of butter remain, and the mixture becomes crumbly.
3. Slowly fold in the eggs and buttermilk. Mix in vanilla extract and oil.
4. Divide batter evenly between the prepared cake pans. Bake for 30 minutes, or until a toothpick comes out clean. Allow the pans to cool for 10 minutes.
5. Next, make the caramel sauce. Turn stove to medium heat, and place a pot over the element.
6. Pour in sugar gradually, adding 1/4 cup at a time, waiting until the sugar is mostly liquified.
7. Turn off the heat and mix in butter slowly (1 Tbsp at a time), then stir in cream and salt. The mixture will be very thin. Cool in the fridge for 20 minutes to solidify.
8. To make the caramel buttercream, beat the butter and mix in vanilla and salt on a low speed.
9. Slowly add in the powdered sugar, 1 cup at a time. Alternate with the heavy cream and caramel, which will help thin the frosting.

-
10. Stack and frost cake layers on a greaseproof cake board. Add an even layer of salted caramel buttercream between each cake layer, as well as a large swirl of caramel sauce.
 11. Spread a thin coat of frosting around the the cake to fully cover the cake layers. Chill the cake in the fridge until the frosting is firm. Add a second, thicker layer of frosting to the cake, and smooth.
 12. Chill the cake for an additional 10 minutes, use the caramel sauce to add drips around the cake. Cover the top of the cake with caramel sauce, and add caramel squares around the top of the cake.

Nan Ord's Ginger Cake

Prep: 15 min — Cooking: 45 min

5 persons

Ingredients

120 g stork butter

240 g flour

120 g caster sugar

2 tsp heaped ginger

2 large eggs

1/2 tin golden syrup

Preparation

1. Preheat the oven to 180°C
2. Cream together butter and caster sugar.
3. Combine flour and ground ginger, and mix in with butter as you do.
4. Warm about half a tin of golden syrup by placing tin on a saucepan.
5. Add the golden syrup to the mixture and add a little milk to achieve a soft consistency.
6. Place mixture in the oven in a well greased and lined dish. Check after 40 minutes — it may need 10 minutes more
7. Leave to cool, better eaten the next day (if you can wait).

Victoria Sandwich

Prep: 40 min — Cooking: 20 min

5 persons

Ingredients

200 g caster sugar	200 g self-raising flour
200 g softened butter	1 tsp baking powder
4 eggs beaten	2 tbsp milk

filling

100 g butter	strawberry jam
140 g icing sugar	
1 drop vanilla extract	icing sugar

Preparation

1. Preheat the oven to 290°C.
2. In a large bowl, beat caster sugar, softened butter, beaten eggs, self-raising flour, baking powder and milk together until you have a smooth, soft batter.
3. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.
4. Bake for about 20 mins until golden and the cake springs back when pressed. Turn onto a cooling rack and leave to cool completely.
5. To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if you're using it).
6. Spread the buttercream over the bottom of one of the sponges. Top it with 170g strawberry jam and sandwich the second sponge on top.
7. Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.

Chocolate Brownies

Prep: 25 min — Cooking: 30 min

8 persons

Ingredients

185 g unsalted butter	50 g white chocolate
185 g dark chocolate	50 g milk chocolate
85 g plain flour	3 large eggs
40 g cocoa powder	275 g caster sugar

Preparation

1. Cut 185g unsalted butter into small cubes and tip into a medium bowl. Break 185g dark chocolate into small pieces and drop into the bowl.
2. Fill a small saucepan about a quarter full with hot water, then sit the bowl on top so it rests on the rim of the pan, not touching the water. Put over a low heat until the butter and chocolate have melted, stirring occasionally to mix them.
3. Remove the bowl from the pan. Alternatively, cover the bowl loosely with cling film and put in the microwave for 2 minutes on High. Leave the melted mixture to cool to room temperature.
4. While you wait for the chocolate to cool, position a shelf in the middle of your oven and turn the oven on to 180°C.
5. Using a shallow 20cm square tin, cut out a square of non-stick baking parchment to line the base. Tip 85g plain flour and 40g cocoa powder into a sieve held over a medium bowl. Tap and shake the sieve so they run through together and you get rid of any lumps.
6. Chop 50g white chocolate and 50g milk chocolate into chunks on a board.
7. Break 3 large eggs into a large bowl and tip in 275g golden caster sugar. With an electric mixer on maximum speed, whisk the eggs and sugar. They will look thick and creamy, like a milk shake. This can take 3-8 minutes, depending on how powerful your mixer is. You'll know it's ready when the mixture becomes really pale and about double its original volume. Another check is to turn off the mixer, lift out the beaters and wiggle them from side to side. If the mixture that runs off the beaters leaves a trail on the surface of the mixture in the bowl for a second or two, you're there.
8. Pour the cooled chocolate mixture over the eggy mousse, then gently fold together with a rubber spatula. Plunge the spatula in at one side, take it underneath and bring it up the opposite side and in again at the middle. Continue going under and over in a figure of eight, moving the bowl round after each folding so you can get at it from all sides, until the two mixtures are one and the colour is a mottled dark brown. The idea is to marry them without knocking out the air, so be as gentle and slow as you like.
9. Hold the sieve over the bowl of eggy chocolate mixture and resift the cocoa and flour mixture, shaking the sieve from side to side, to cover the top evenly.

-
10. Gently fold in this powder using the same figure of eight action as before. The mixture will look dry and dusty at first, and a bit unpromising, but if you keep going very gently and patiently, it will end up looking gungy and fudgy. Stop just before you feel you should, as you don't want to overdo this mixing.
 11. Finally, stir in the white and milk chocolate chunks until they're dotted throughout.
 12. Pour the mixture into the prepared tin, scraping every bit out of the bowl with the spatula. Gently ease the mixture into the corners of the tin and paddle the spatula from side to side across the top to level it.
 13. Put in the oven and set your timer for 25 mins. When the buzzer goes, open the oven, pull the shelf out a bit and gently shake the tin. If the brownie wobbles in the middle, it's not quite done, so slide it back in and bake for another 5 minutes until the top has a shiny, papery crust and the sides are just beginning to come away from the tin. Take out of the oven.
 14. Leave the whole thing in the tin until completely cold, then, if you're using the brownie tin, lift up the protruding rim slightly and slide the uncut brownie out on its base. If you're using a normal tin, lift out the brownie with the foil. Cut into quarters, then cut each quarter into four squares and finally into triangles.