

No	Name of Food	Ingredients	Method
1	Mini pork pies with piccalilli	<ul style="list-style-type: none"> <li>• few dots of butter</li> <li>• 600g shortcrust pastry, bought or homemade</li> <li>• little flour, for dusting</li> <li>• 85g dried white breadcrumb</li> <li>• 400g good Cumberland sausage (about 6)</li> <li>• 200g smoked bacon lardons</li> <li>• 1/4 tsp each ground mace, ground pepper and dried sage</li> <li>• 1 egg, beaten with a fork</li> <li>• few pinches sesame seeds</li> <li>• piccalilli, homemade or bought, to serve</li> </ul>	<ol style="list-style-type: none"> <li>1. Heat oven to 200C/180C fan/gas 6. Line each hole of a 12-hole muffin tin with a thin strip of baking parchment across the middle that's long enough so the ends stick out a centimetre or two – use a dab of butter to stick in place. Roll out two thirds of the pastry on a lightly floured surface and stamp out 12 x 10cm circles (you may need to re-roll trimmings). Press a circle into each hole to line.</li> <li>2. Sprinkle 1 tsp of breadcrumbs into the base of each pie. Tip the rest of the crumbs into a mixing bowl. Squeeze in the sausage meat, discarding the skins, along with the bacon, mace, pepper, sage and just a little salt. Get your hands in and mash and squish everything together until the breadcrumbs have just about disappeared. Divide mixture between the holes, packing in firmly and shaping to a dome in the middle.</li> <li>3. Roll out the remaining pastry and stamp out 12 x 7cm circles. Brush with a little egg and add a top to each pie, egg-side down to stick, carefully pressing pastry edges together to seal. Brush with more egg (don't throw away leftovers) and sprinkle with sesame seeds. Bake for 30 mins until golden then carefully remove the pies from the tin, using the parchment ends to help you lift them out. Sit on a parchment lined baking tray, brush all round the sides with more egg and put back in the oven for 8 mins. Cool completely then eat with piccalilli, or your favourite pickle.</li> </ol>
2	Herby toad in the hole	<ul style="list-style-type: none"> <li>• 140g plain flour</li> <li>• 3 eggs</li> <li>• 300ml milk</li> <li>• 2 tsp Dijon mustard</li> <li>• 2 tbsp vegetable oil</li> <li>• 8 Cumberland sausages</li> <li>• 8 sage leaves</li> <li>• 4 rosemary sprigs</li> </ul>	<ol style="list-style-type: none"> <li>1. Heat oven to 240C/220C fan/gas 9. In a food processor, combine the flour, eggs, milk, mustard and some salt and pepper, blitz until smooth, then leave to rest for 30 mins.</li> <li>2. Pour the oil into a metal roasting tin about 30 x 23cm and 7.5cm deep. Brush the oil all over the sides and bottom, then place in the oven. When the roasting tin is very hot and smoking, place the sausages inside, evenly spread out, and cook for 5 mins.</li> <li>3. Give the rested batter a stir and pour into the really hot tin – take care as it may spit.</li> </ol>

			<p>Quickly sprinkle over the sage leaves and rosemary, then place in the middle of the oven. Do not open the door for 25 mins, then check – if needed, cook for a further 5-10 mins. Cook until puffed up and brown and the batter is completely cooked through. Serve straight from the dish.</p>
3	Crispy topped Cumberland pie	<ul style="list-style-type: none"> <li>• 2 celery sticks, sliced into 1cm pieces</li> <li>• 1 onion, chopped</li> <li>• 2 really big carrots, halved lengthways then chunkily sliced</li> <li>• 5 bay leaves</li> <li>• 3 thyme sprigs</li> <li>• 2 tbsp vegetable oil</li> <li>• 1 tbsp butter</li> <li>• 2 tbsp each plain flour, tomato purée and Worcestershire sauce</li> <li>• 2 beef stock cubes, crumbled</li> <li>• 850g feather blade beef, or other braising cut, cut into large chunks</li> <li>• 850g large potato</li> <li>• 25g each mature cheddar and parmesan, finely grated</li> </ul>	<ol style="list-style-type: none"> <li>1. Heat oven to 160C/140C fan/gas 3. Soften the celery, onion, carrots, bay and 1 thyme sprig in a casserole with 1 tbsp oil and the butter for 10 mins. Stir in the flour, followed by the purée, Worcestershire sauce and stock cubes.</li> <li>2. Gradually stir in 600ml hot water, then tip in the beef and bring to a gentle simmer. Cover and cook in the oven for 2 hrs 30 mins, then uncover and cook for 30 mins -1 hr more until the meat is really tender and sauce thickened.</li> <li>3. Meanwhile, cook potatoes in a pan of boiling water until they're not done but about ¾ of the way there.</li> <li>4. Transfer meat to a baking dish. Slice spuds into 1cm thick rounds and gently toss with seasoning, the remaining oil and thyme leaves. Layer on the beef, scattering with the cheese as you layer. You can cover and chill the pie now for 1 day, or freeze for up to 3 months.</li> <li>5. Increase oven to 200C/180C fan/gas 6 and bake for 30-40 mins until golden and crispy, and sauce bubbling if the dish went in cold. Serve with peas.</li> </ol>