

No	Name of Food	Ingredients	Method
1	Cherry & almond tarts	<ul style="list-style-type: none"> <li>• 375g pack all-butter puff pastry</li> <li>• 75g self-raising flour, plus extra for dusting</li> <li>• 12 rounded tsp morello cherry jam</li> <li>• 75g plain sponge or madeira cake</li> <li>• 100g butter, softened</li> <li>• 75g ground almond</li> <li>• 75g golden caster sugar</li> <li>• 2 medium eggs</li> <li>• ½ tsp almond extract</li> <li>• 25g flaked almond</li> <li>• 100g icing sugar, sieved to decorate</li> </ul>	<ol style="list-style-type: none"> <li>1. Very thinly roll out the pastry on a lightly floured surface. Stamp out 12 x 9cm circles with a fluted cutter, if you have one, and use to line a bun tin. Spread 1 rounded tsp of the cherry jam in the bottom of each tart.</li> <li>2. Whizz the cake to crumbs in a food processor, then tip into a mixing bowl and add the flour, butter, ground almonds, caster sugar, eggs and almond extract. Beat together until smooth, then divide between the tarts, spreading a little with the back of a teaspoon to cover the jam. Scatter over the flaked almonds and openfreeze for 2 hrs, then wrap well in cling film and freeze for up to 2 months.</li> <li>3. Heat oven to 180C/160C fan/gas 4 with a baking sheet in it. Unwrap the tarts from the freezer and loosely top with a sheet of foil. Bake on the heated baking sheet for 30-40 mins until golden, removing the foil halfway. Cool the tarts a little, then add a splash of water into the icing sugar to make a runny icing. Drizzle over the tarts and leave to set.</li> </ol>
2	Classic summer pudding	<ul style="list-style-type: none"> <li>• 300g raspberry, plus a few extra to serve</li> <li>• 225g blackberry, plus a few extra to serve</li> <li>• 100g redcurrant, plus a few extra to serve</li> <li>• 400g strawberry, hulled and quartered</li> <li>• 140g golden caster sugar, plus a bit extra (optional)</li> <li>• 400g brioche loaf</li> <li>• clotted cream, to serve (optional)</li> </ul>	<ol style="list-style-type: none"> <li>1. Wash the fruit and place it all (except the strawberries) in a large pan with the caster sugar and 3 tbsp water. Gently heat for 3 mins until the juice from the fruit starts to seep out. Add the strawberries and cook for 2 mins more. Drain the juice from the fruit through a sieve set over a large bowl. Taste the juice and add a little more sugar if necessary.</li> <li>2. Line a 1.2-litre pudding basin with a double layer of cling film, leaving an overlap around the top. Remove the crusts from the brioche and slice the loaf into 1cm-thick slices along the length of the loaf. Cut 1 slice in half widthways and trim the corners to fit into the base of the bowl – you may need to use both squares, trimmed to fit.</li> <li>3. Trim the slices to the correct length to line the sides of the bowl. To assemble the pudding, dip the slices of brioche into the fruit juice, then use them to line the basin. Start with the bottom pieces, then lay soaked rectangles of brioche along the sides of the bowl. If you have any</li> </ol>

			<p>gaps left at the end, patch these up with any remaining brioche, but make sure you save some for the base.</p> <ol style="list-style-type: none"> <li>4. Tip the fruit into the lined basin. Finish the pudding with a layer of brioche to make a base, then pour over any remaining liquid. Wrap the overhanging cling film over the top.</li> <li>5. Place a small plate, which will fit snugly on top of the basin, over the cling film and weigh down with 2 x 400g cans of tomatoes or beans. Leave the pudding weighed down in the fridge for at least a couple of hours, or overnight if possible.</li> <li>6. To serve, unwrap the cling film and place a serving plate over the pudding. Flip it over, remove the basin and carefully peel away the cling film. Serve in slices with clotted cream, if you like.</li> </ol>
3	Roast beef with caramelised onion gravy	<ul style="list-style-type: none"> <li>• 1 tbsp black peppercorn</li> <li>• 1 tbsp English mustard powder</li> <li>• 1 tbsp dried thyme</li> <li>• 1 tsp celery seeds</li> <li>• 1 tbsp olive oil</li> <li>• about 2kg/4lb 8oz topside joint of beef</li> <li>• For the gravy</li> <li>• 4 tbsp plain flour</li> <li>• 2 beef stock cubes</li> <li>• 3 tbsp caramelised onion chutney or marmalade</li> <li>• 2-3 tsp Marmite</li> </ul>	<ol style="list-style-type: none"> <li>1. Crush the peppercorns, mustard powder, thyme and celery seeds together with some salt, using a pestle and mortar. Stir in the oil, then rub it all over the beef. (If you have time, cover and chill the joint overnight to marinate. Bring the beef out of the fridge 1 hr before roasting.)</li> <li>2. Heat oven to 190C/170C fan/gas 5 and sit the joint in a snug-ish roasting tin. Roast for 12 mins per 450g/1lb (about 55 mins for a 2kg/4lb 8oz joint) for medium-rare, or 15 mins per 450g/1lb (about 1 hr 10 mins) for medium-well.</li> <li>3. Remove from the oven, lift onto a platter, cover with foil and rest for 30 mins. If you're making the Yorkies (p90), increase oven to 220C/200C fan/gas 7.</li> <li>4. For the gravy, pour any juices from the roasting tin into a jug. Let the juices separate, then spoon 2 tbsp of the fat back into the tin – if there is no fat, use 2 tbsp butter instead. Discard any other fat. Sit the roasting tin on the hob and stir in the flour, stock cubes, onion chutney or marmalade and Marmite. Cook for 1 min, stirring well to scrape up any beefy bits stuck to the tin, then gradually stir in 750ml hot water from the kettle. Bubble to thicken to a nice consistency, then gently keep warm until ready to serve with the beef, carved into slices.</li> </ol>