

# Banana Bread

Cuts into 8-10 slices | Prep: 15 mins | Cook: 50 mins

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## Ingredients:

- 140g butter, softened, plus extra for the tin
- 140g caster sugar
- 2 large eggs, beaten
- 140g self-raising flour
- 1 tsp baking powder
- 2 ripe bananas, mashed

## To serve

- 50g icing sugar
- handful dried banana chips, for decoration

## Method:

1. Preheat the oven to 180°C (or 160°C for fan ovens) or gas mark 4.
2. Grease a 2lb loaf tin and line the base and sides with parchment paper.
3. Beat 140g softened butter and 140g caster sugar together until light and fluffy. Gradually add 2 beaten large eggs, mixing in a little of the 140g flour with each addition.
4. Gently fold in the remaining flour, 1 teaspoon of baking powder, and 2 mashed bananas.
5. Pour the batter into the prepared tin and bake for around 50 minutes, or until a skewer inserted into the middle comes out clean. Start checking for doneness at 30-40 minutes by testing with a skewer every 5 minutes, as baking time may vary depending on the tin's shape.
6. Let the loaf cool in the tin for 10 minutes, then transfer it to a wire rack.

## To serve

1. To make the icing, combine 50g icing sugar with 2-3 teaspoons of water to create a runny mixture.
2. Drizzle the icing over the cooled loaf and garnish with a handful of banana chips.

## Additional instruction

**Optional:** Add chocolate chips, walnuts, or dried fruit.

# Chicken and Ham Pie

Serves 6 - 8 | Prep: 20 mins | Cook: 1 hr

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## Ingredients:

### For the Filling

- 1 tbsp vegetable oil
- 600g chicken thigh fillets, roughly chopped
- 60g butter
- 2 leeks (about 400g), trimmed and sliced
- 2 garlic cloves, finely chopped or grated
- 125ml white wine
- 60g plain flour
- 400ml chicken stock
- 250ml milk
- 2 bay leaves
- Few thyme sprigs
- 180g ham, roughly chopped

### For the Pastry

- 500g pack puff pastry
- 1 egg, beaten

## Method:

### Chicken

1. Heat the vegetable oil in a large frying pan or saucepan over medium heat.
2. Add the chicken thigh pieces and fry until browned on all sides (about 6–8 minutes). The chicken doesn't need to be fully cooked at this stage.
3. Remove the chicken from the pan and set aside on a plate, leaving the oil in the pan.

### Leek

1. Add the butter to the pan and melt over medium-low heat.
2. Stir in the leeks and cook for 8–10 minutes until softened but not browned.
3. Add the garlic and cook for 1 minute, stirring occasionally.
4. Pour in the white wine and cook for a few minutes until the alcohol evaporates and the liquid slightly reduces.

### Sauce

1. Sprinkle the flour over the leek mixture and stir until a thick paste forms, ensuring no dry flour remains.
2. Gradually add the chicken stock, stirring well after each addition to prevent lumps. This process should take about 5 minutes.
3. Pour in the milk, then bring the mixture to a simmer, stirring constantly for 1 minute.

4. Stir in the bay leaves, thyme, browned chicken, and ham. Season with black pepper and a pinch of salt to taste.

### **Assembly**

1. Sprinkle the flour over the leek mixture and stir until a thick paste forms, ensuring no dry flour remains.
2. Gradually add the chicken stock, stirring well after each addition to prevent lumps. This process should take about 5 minutes.
3. Pour in the milk, then bring the mixture to a simmer, stirring constantly for 1 minute.
4. Stir in the bay leaves, thyme, browned chicken, and ham. Season with black pepper and a pinch of salt to taste.

### **Bake**

1. Preheat the oven to 200°C/180°C fan/gas mark 6.
2. Lightly dust a clean work surface with flour. Roll out the puff pastry to a thickness of ½ cm.
3. Cut a piece of pastry large enough to cover the pie dish with a slight overhang.
4. Brush the rim of the pie dish with some beaten egg, then lay the pastry over the filling. Crimp the edges to seal.
5. Use any leftover pastry to create decorations, sticking them on with the beaten egg.
6. Brush the entire pastry top with more beaten egg.
6. Bake the pie for 45 minutes to 1 hour until the pastry is golden and the filling is piping hot