



Etonbury Academy Hospitality & Catering 2024-26

Our Recipe Book



*Congratulations on two years of hard
work! Good luck and best wishes wherever
you go & whatever the future holds for
you.*

*Keep cooking!
Mrs Cook & Mrs Ballister*

xxx



Caitlin's Key Lime Pie

This recipe is absolutely delicious.



Ingredients

Coconut pastry

50g plain flour

6g desiccated coconut

10g icing sugar

31g unsalted butter

¼ egg yolk

Key lime filling

¾ egg yolk

½ lime zested

1 lime

100g condensed milk

Topping

75g double cream

¼ lime zest

Method

Make the coconut pastry; bring into a sausage shape and chill for **1** hour in the fridge.

Take the pastry out of the fridge and place in a tart tin with baking paper and baking beans. Cook for 15-20 mins.

Whisk the sweetened condensed milk, lime juice, and egg yolks together (or use an electric mixer). Whisk in the lime zest. Pour into warm crus

Bake the pie for 18–20 minutes or until only **slightly** jiggly in the center.

You want it mostly set. Remove from the oven and allow to cool completely on a wire rack.

Once cool, cover and chill for at least 1 hour (and up to 3 days) before serving.

Decorate with whipped cream & lime zest

Aimee's Chicken Alfredo

Rich and creamy pasta perfection!



Ingredients

CHICKEN ALFREDO:

- 1 medium chicken - 2 chicken breasts
- 4 tsp Italian seasoning
- 0.5 tbsp cooking oil
- 1 tbsp butter
- 2 cloves garlic
- 0.5 cup heavy cream
- 0.3 cup grated parmesan
- ¼ tsp salt
- ¼ tsp pepper
- ½ tbsp parsley

PASTA:

- 1 cup flour
- 1 ½ eggs
- ¼ salt
- ¼ tbsp olive oil

Method

Making the pasta: Pour flour onto the table and create a well, add egg in the centre.

Without breaking the walls of the well, whisk the egg carefully until egg white and yolk are combined.

Slowly incorporate flour whilst whisking into the egg until it starts to form a dough.

Bring the rest of the flour and dough together into a smooth ball.

Wrap in cling film and place in the fridge for at least 30 minutes.

Roll out the pasta on both sides and put pasta through the pasta machine on the biggest setting a few times before working your way down to the smallest setting.

Bring a pot of water to boil for pasta.

Turn 90 degrees and feed through the machine on the biggest setting and work your way down to the smallest setting once again.

Once the pasta is approximately the size of a beer mat, put it through the machine once again but with the fettuccine attachment.

Place on a damp tea towel until ready to cook.

Place in boiling water for 3-5 minutes.

Drain the pasta with a colander and save the pasta water.

Cook the chicken: Season both sides of the chicken with Italian seasoning.

Cook chicken for 7-8 minutes on each side or until brown on the outside and cooked thoroughly.

Remove the chicken onto a cooling rack and turn the heat down to medium-low.

Add the butter and garlic to the same frying pan used for the chicken. Cook for 2 minutes dissolving the brown bits from the pan as you go.

Add the heavy cream and whisk to combine. Allow cream to come to a simmer.

Once the cream is simmering, add the grated parmesan.

Whisk until fully incorporated and the sauce begins to simmer.

Keep the sauce simmering until it begins to thicken.

Season sauce with salt and pepper.

Add some of the drained pasta water if needed.

Add pasta into sauce and toss until fully covered.

Place pasta in the dish and slice chicken into equal sized strips.

Place chicken in the middle and garnish with parsley.

Harry's Ground Beef Pie

Tasty meal for a cold winters' evening



Ingredients

Pie: 1 tbsp oil, 250g minced beef, 200ml beef stock, 1 tbsp worcestershire sauce
white pepper

Shortcrust pastry: 100g plain flour, 50g chilled butter, 1 tbsp milk

Suet pastry: 125g self raising flour, 63g beef suet

Onion gravy:

25g butter, 1 tbsp oil, 1 bay leaf, 2 sprigs of thyme, 2 red onions, 1 tsp sugar, 1 tbsp flour, 100 ml non alcoholic red wine, 1 tsp red wine vinegar, 250g beef stock

Method

Put the flour and salt into a large mixing bowl. Stir briefly. Cube the butter and rub it into the flour using the tips of your fingers until it resembles breadcrumbs and no large lumps of butter remain. Add half the water and stir with a blunt knife, until the dough just comes together, adding more water, little by little, as necessary - aim for a soft, but not sticky dough. Use your hands to gather the dough into a ball.

Tip onto a lightly floured work surface, knead briefly, then split in half and form into two discs. Wrap in clingfilm and chill for 30 minutes.

Dice the onion and fry in a little oil for 10-15 minutes until soft and beginning to colour. Stir frequently. If using the garlic, mince it and stir into the onions.

Crumble the meat into the pan and stir until browned all over.

Sprinkle in the tablespoon of flour and mixed herbs, stir and cook for 2 minutes.

Add salt, pepper, $\frac{2}{3}$ of the stock and the Worcestershire sauce then cook gently for 20-30 minutes, stirring several times. Add more stock if the mixture gets too dry.

Let cool completely then either use or refrigerate until required.

Preheat the oven to 180c.

Roll out one piece of pastry on a floured work surface to 2-3mm thick and use to line the pie tin.

Pile the minced beef and onion filling into the pastry case and brush the pastry edge with beaten egg.

Roll out the remaining pastry and use it to top the pie. Press the edge of the pastry to seal the pie and trim the excess pastry with a blunt knife.

Brush the top of the pie with beaten egg, make a slit in the centre of the pie to allow steam to escape and bake for around 45 minutes until the pastry is crisp and golden.

Isabella's

Lamb Souvlaki

The perfect Greek summer dish
Serve with Tzatziki, fresh salad and
pitta bread



Ingredients

- 1 tsp oregano
- 1 bay leaf
- 1 tsp salt
- 15ml olive oil
- 1 big garlic clove
- 60 ml lemon juice (1 full lemon)
- ½ tsp pepper

Lamb:

- 270g of a boneless lamb leg

Tzatziki:

- 125g yoghurt
- ¼ grated cucumber
- 2 small garlic cloves- finely grated
- 1 tsp dried dill
- 1 tsp olive oil

Method

Trim off excess fat

1. Cut into cubes
 2. Mix all ingredients into a small bowl by hand
 3. Mix all lamb chunks into the marinade and leave to refrigerate for 1.5/2 hours
 4. fetch marinated meat from fridge
 5. -thread 4 chunks on each skewer
 6. -sprinkle with salt and pepper
 7. -place on the grill for 5 minutes on one side- flip to the other side for another 5 mins
 8. -check its at 65 degrees to know its cooked
-
1. grate cucumber, place in a siv and press down with paper towel to remove all water
 2. Finely grate the garlic and finely chop the dill
 3. Mix all ingredients together
 4. Add a little olive oil and black pepper (do NOT STIR)
 5. Put aside in fridge
 6. Only stir right before serving

Lily's
Clam Chowder
Warming for a cold day



Ingredients

1 kg clams
½ bay leaf
250g potatoes
(peeled and cut into cubes around
1cm)
150g parsnips
(cut into 1cm cubes)
¼ tbsp olive oil
50g unsmoked bacon lardons
½ onion
(finely chopped)
50g creme fraiche
Lemon
(to taste)
chives
(to serve)

Method

Heat 1 litre of water in a large pan over a high heat. Once boiling, tip in the clams. Cover with a lid and cook for 2-3 mins until the majority of the clam shells have opened. Pour into a sieve over a large jug, reserving the cooking water. Tip the reserved liquid through a muslin-lined sieve into a large non-stick saucepan and set aside – this is your stock for the soup.

Discard any clams which haven't opened, then remove three-quarters of the clams from their shells and roughly chop. Put the bay leaf in the pan with the clam stock and tip in the potato and parsnip cubes. Cook for 5-7 mins until tender. Use a slotted spoon to remove half of the potato and parsnip and set aside. Fish out the bay leaf, spoon off any scum from the surface of the soup, then blitz the remaining stock and vegetables in a food processor until smooth, or using a stick blender.

Using the same saucepan over a medium heat, pour in the oil, add the bacon lardons, fry until crisp, then remove with a slotted spoon and set aside. Add the onion to the pan, cook for 5 mins until soft, then pour in the blitzed chowder, potato and parsnip. Heat until simmering, then tip in the chopped clams, take off the heat and stir through the crème fraîche, adding lemon juice to taste. Serve, topped with the crispy bacon, reserved clams in their shells and a scattering of chives and black pepper.

Amber's

Spaghetti Carbonara perfectly paired with a caprese salad with mozzarella



Ingredients

50g pancetta
50g parmesan
75ml double cream
115g pasta flour
2 eggs
1 garlic clove
Sea salt and black pepper

4 tomatoes
1 ball of mozzarella
Basil leaves
1 tbsp of virgin oil
1 tbsp of balsamic vinegar

1. Using your hand or back of spoon create a well or bowl in the flour
2. Crack the egg into the flour well
3. Add olive oil, egg white and salt
4. Use a fork to whisk together
5. Slowly pull in the outside wall of flour into the egg mixture until you have a shaggy mass
6. Dump shaggy mass onto a flat and clean surface
7. Knead the mass into a dough for 10 minutes. It will take time to incorporate all of the flour. If it is too wet (comes together immediately) add a bit more flour. If it is too dry (won't come together after several minutes of kneading) add a drop or two of water.
8. Wrap tight in plastic wrap to rest for 30 minutes
9. In a small bowl, grated cheese with egg yolk. Season generously with salt & pepper.
10. In a frying pan gently render (gently cook) (**medium**) the Pancetta cubes until slightly brown
11. Add 2 garlic cloves. Do not chop. We will discard garlic eventually.
12. Saute garlic and pancetta for 3 – 5 minutes Discard garlic
13. Make sure your pasta dough is floured on both sides,
14. Use a pasta machine to roll out the dough going through all thickness settings 1 through to 9.
15. Roll the dough through the tagliatelle cutting attachment.
16. hang on pasta rack
17. bring a large saucepan of salted water to the boil
18. Add the pasta to the boiling water
19. Cook pasta in boiling water (**4 mins**)
20. Drain **SAVE 160 ML OF THIS WATER FOR THE SAUCE** and refresh the pasta in cold water
21. Drain your cooked pasta and toss with pancetta.
22. Take off heat
23. Add the egg cheese mixture and mix. Do this slowly so as to not scramble the eggs.
24. Start adding the warm starch water ½ cup at a time and continue to combine the egg mixture into the pasta. The water will make this easier.
25. The noodles will soak up quite a bit of the water, so take your time and keep adding. You may not need the whole 2 cups. It will make a nice creamy luxurious sauce.

Tommy's

Southern Fried Chicken with Biscuit & Gravy



Ingredients

1 large chicken/2 bone in chicken thighs
0.3 tablespoons olive oil
0.6 teaspoons paprika
0.6 teaspoons garlic powder
0.6 teaspoons onion powder
0.3 teaspoons salt
0.3 teaspoons black pepper

Gravy

1.3 tablespoons flour
0.5 cups of chicken stock

Biscuits

1-0.25 cups all purpose flour
1 tablespoons baking powder
0.5 teaspoons granulated sugar
0.5 teaspoon salt
4 tablespoons cold butter cut into small cubes
0.5 cup buttermilk

Honey Butter

0.25 cup butter softened
1.5 tablespoons honey

Method

In a large skillet, pour enough oil to cover about 1/3 of a large skillet over medium-high heat
Salt and pepper the chicken on all sides
Pour the flour into a large mixing bowl
Coat the chicken in flour until it is well covered
Place the chicken in the oil, cover the pan, and cook it for about 15-20 minutes
Flip the chicken and cook, covered, for another 15-20 minutes
Carefully scoop 1/4 cup of the oil from the pan with the chicken and place it in a medium saucepan
Heat the pan over medium heat
Add the flour, milk, and pepper for the gravy, whisking until it's combined and there are no more lumps
Serve the chicken with the gravy

Sift flour baking powder salt and sugar into a large bowl and Add in chopped butter and mix with with hands or a pastry cutter until it becomes a loose crumble
Add buttermilk and mix until becomes a sticky ball
Then place the dough on a floured surface and roll it about 1 inch thick. Fold it over and roll out again. Repeat 4 more times
Roll out the dough into a rectangle about 1 inch thick. Cut biscuits using a biscuit cutter or glass

Place biscuits on a baking sheet making sure they touch.
Bake 12-15minutes or until golden

Louisa's

Delicious Lemon Meringue Pie Amazing!



Ingredients

- Butter 100g
- Plain Flour 200g
- Icing sugar 50g
- Eggs (yolk and whites separated) 4
- 2 Lemons
- Caster sugar 200g
- Cornstarch 25g
- Butter 25g
- Caster sugar 100g

Method

1. Crumble together the flour, icing sugar, butter and 2 egg yolks until forms a dough
2. Roll out on a floured surface and put into the greased baking tins and poke with a fork and chill for 30-60 min.
3. Then blind bake it for 15 min
4. Whilst it is in there prepare the filling
5. Mix the cornflour, 100g sugar and lemon zest on medium heat in a saucepan then stir in the lemon juice gradually with the water
6. Cook over medium heat until thickened and smooth
7. Once mixture bubbles take off the heat and stir in the butter then the 2 egg yolks and stir vigorously for a few minutes
8. Add this to the pastries once finished cooking up to half way
9. In a plastic bowl whisk the egg whites with an electric whisk until soft white peaks
10. Then gradually add the 200g sugar whisking between each one then whisk in the cornflour
11. Then pipe this on top of the lemon filling and put in the oven for 5-10 min or until the meringue is golden.

Hunnie's

Steak & Mushroom Pie



Ingredients

Pastry:

- 113g plain flour
- ¼ tsp salt
- 50g trex
- milk to glaz

Filling:

- 8g trex
- 225g lean braising steak, cut into chunks
- ½ diced onion
- 75g sliced mushrooms
- 250ml beef stock
- tbsp cornflour
- salt and black pepper

Gravy:

- ½ chicken stock cube
- ½ beef stock cube
- 282ml boiling water
- 30g unsalted butter
- 2 tbsp flour
- ¼ tsp onion powder
- Pinch ground pepper
- Pinch of salt

Method

Step 1: (FILLING)

Melt the trex into a large saucepan over a high heat.

Add the meat a handful at a time, browning each handful before the next.

Step 2:

Add the onion and mushrooms (cut) and cook for 2-3 minutes, stirring often. Pour the stock. Reduce the heat, cover and cook for 1 and a half or 2 hours, or until the meat is tender.

Step 3:

Meanwhile, sift the flour and salt into a large bowl. Rub the trex with fingertips until the mixture looks like fine crumbs. Stir in just enough chilled water to make a soft dough (not sticky). Nead the dough for a few minutes until the dough is smooth, then wrap and chill.

Step 4:

Blend the cornflour with 1.5 - 2 tbsp cold water and add to the meat, stirring until thickened. Season and cool.

Step 5:

Preheat the oven to 200°C / fan oven 180°C / gas mark 6

Step 6:

Roll out the pastry on a lightly floured surface to a large rectangle. Cut out 2 lids, using an up-turned individual pie dish as a template, cutting around it with a sharp knife.

Step 7:

Spoon the meat mixture into 2 individual pie dishes and dampen the rims with water. Do a design on the pastry lids & cut slashes to allow steam to exit, then position on top. Put the pie dishes onto a baking sheet. Brush the top with milk, then bake for 25-30mins

Emily's

Tart au Citron
tangy smooth & lemony



Ingredients

85g plain flour
45g butter
1tbsp milk
A pinch of salt
1 large free range egg
17ml double cream
25g caster sugar
½ lemon, juice and zest
10g icing sugar

Method

Pastry

1. Sift the plain flour into a large bowl. Add the diced butter and either rub in with your fingertips, until the mixture resembles fine breadcrumbs. Add the salt and mix again
2. Gradually add the liquid by starting with 1 tbsp milk, then adding a little more until the mixture comes together to form a dough.
3. Tip the mixture onto a surface and gently bring it together with your hands, then shape into a disc.
4. Wrap in cling film and chill for at least 20 minutes before using.
5. Bake blind for seven minutes then remove the parchment and beans.
6. Return the pastry cases to the oven for another 4-5 minutes or until they are light golden-brown and completely dry. Set aside to cool while you make the filling. Reduce the oven temperature

Method:

1. break the eggs into a large bowl and whisk together. Add the rest of the filling ingredients and whisk again until they are all well-combined. Pour the filling mixture into a jug, then into the cooled baked pastry cases.
2. Bake for about seven minutes, or until just set but with a slight wobble in the centre.
3. Leave to cool slightly then carefully ease the tartlets from their tins and place on a wire rack to cool completely.
4. Once cooled, get a sieve and lightly decorate the top of the tarts.

Scarlett's

Lasagne, doughballs & Tabbouleh A feast!



Ingredients

Ingredients

- 100g flour
- ¼ tsp salt
- 1 egg
- 100g minced beef/Quorn
- ¼ onion
- 1 tsp vegetable stock powder
- 200g canned tomatoes
- 2 tbs tomato puree
- 1 tsp mixed herbs
- 50 ml water
- 3-4 sheets lasagne
- 50g of cheese
- 200ml milk
- 25g margarine
- 1 tbs flour

Ingredients for salad:

- 50g bulghar
- 50g flat leaved parsley chopped
- 50g mint chopped
- 200g tomatoes finely sliced
- 3 spring onions sliced
- Juice of 1 lemon
- 3 tbs oil

Ingredients:

- 150 ml warm water
- 1tsp of sugar
- 15g yeast
- 225g plain flour
- Extra flour for working with
- 1.5 tsp of salt
- 2 tbs extra virgin olive oil
- 4 tsp of crushed garlic

Method

Pasta:

1. Make a dam with the flour and salt mix and add the egg inside
2. Knead for about
3. Return to the bowl and cover with cling film
4. Roll out on a lightly floured surface and pass through the pasta machine
5. Cut the pasta into lasagne sheets making sure they fit inside the dish
6. Leave on a baking tray covered with cling film until needed

Bolognaise sauce:

1. Peel and dice the onion
2. Put the onion and beef into a large saucepan (if using Quorn add ½ tbs oil), fry until the beef is browned-stirring
3. Add the stock cube and stir in, add the tomatoes, herbs, tomato puree and the water. Bring to the boil then turn the heat to low and
4. Allow cook
5. Place the sauce into the red bowl,
6. Wash your saucepan for the next step
- 7.

Bechamel sauce:

1. Melt the margarine in a saucepan
2. Stir in the flour and cook for
3. Slowly add the milk-stirring all the time

To finish the dish, put ⅓ of the red sauce into a foil tin, place a sheet of lasagne on the top, spread some of the bechamel and pasta, then finish with grated cheese. Cook in a preheated oven for **30-40 mins.**

Method:Salad

1. Rinse the bulghar wheat in a sieve under running water, drain well then place in a bowl. Pour 200ml of boiling water, cover with cling film leave for
2. Chop the herbs roughly, put them in a bowl with the chopped tomatoes and spring onions.
3. Drain the wheat add it to the herbs with the oil and

lemon juice

4. Mix thoroughly and season to taste.

Method:Doughballs

1. Add the sugar and fresh yeast into warm water
 2. Allow the mixture to stand for 10-15 mins in a warm place (until froth develops on the surface).
 3. Sift the flour and salt into a large mixing bowl, make a well in the middle and pour in the yeast mixture and olive oil.
 4. Lightly flour your hands, and slowly mix the ingredients together until they bind.
 5. Generously dust the surface with flour
 6. Knead the dough for 10 mins until smooth, silky and soft
 7. Leave the dough to rest until soft to the touch but not too springy about 15 mins
 8. Preheat oven to 230 degrees
 9. Then it's ready to roll the dough into one long 1.2 m tube. Chop into 16 chunks and place in an oven proof pan.
 10. Leave the dough balls to rest in pan for 30 mins
 11. Then bake in the oven for 6 mins until golden brown
- About 4 tsp of butter add 1 clove of crushed garlic and a pinch of Garlic salt and mix well.

Amelia's

Yummy Chocolate Brownies



Ingredients

200 g dark chocolate,
roughly chopped

175 g unsalted butter

325 g caster sugar

130 g plain flour

3 eggs

Icing sugar, to decorate

Method

Preheat the Oven: Set your oven to 170°C (155°C fan)/Gas Mark 3½. Line your baking tray with greaseproof paper.

Melt the Chocolate and Butter: Place the chocolate and butter into a heatproof bowl set over a saucepan of simmering water (making sure the base of the bowl doesn't touch the water). Stir occasionally until melted and smooth.

Mix in Sugar and Flour: Remove from the heat and add the caster sugar. Stir until fully combined, then fold in the flour until smooth.

Incorporate the Eggs: Add the eggs one at a time, mixing until the batter becomes thick and glossy.

Fill and Bake: Spoon the mixture into the prepared tray and bake for 30–35 minutes. The top should look flaky, but the centre should remain soft.

Be careful not to overbake, as the edges will become hard and crunchy.

Cool and Finish: Leave to cool completely in the tin before dusting with icing sugar and slicing into generous squares.

Ruby's

Mini Victoria Sponges with
raspberry coulis & fresh
cream
Perfect for afternoon tea!



Ingredients

75g butter,
175g sugar,
175g egg with shell
, $\frac{3}{4}$ vanilla,
175 flour,

double cream,
vanilla extract,
icing sugar,
200g raspberries,
3 tbsp icing sugar,
2 tbsp thickener.

Method

Preheat the oven to 180 degrees celsius, line and butter baking tray
Put softened butter,sugar in a bowl and mix together.
Add eggs and vanilla extract. Mix together.
Add in the flour. Mix together
Put mixture in the tins.
Put in the oven for 20-25 mins.
Put raspberries, icing sugar in a pan on low heat.
Leave until collapsed.
Blend with a hand blender.
Use sieve to get seeds out.
Let it cool in the fridge.
Whisk the double cream, vanilla, icing sugar
Put a cream layer on both parts of the cake, then
coulis on the top of the cream.
Put some raspberries, icing sugar on top to decorate.

Hannah's

Mini Cornish Pastys & Loaded Fries Perfect light bite!



Ingredients

150g of plain flour
40g salted butter
80ml of ice water
1/3 egg, with 2 tsp of milk to glaze
42g beef mince
Selection of seasoning
27g salad potatoes (finely diced)
20g onions (finely diced)
½ red onion (finely diced)
225g potato chips
1 tsp cajun seasoning and a pinch
3 pork sausages
75g of cheddar cheese
1 tomato
75g sour cream
25g of jalapenos

Method

Step 1 = To start with the pastry, firstly combine the plain flour with the butter in a large bowl and gently rub together using the fingertips until the mixture forms into breadcrumbs. Using a palette knife gradually work in the chilled water - enough to bring the pastry into a ball of smooth dough.

Step 2 = tip out onto a clean work surface and gently knead until the dough is a smooth ball. Flatten into a disk and wrap in clingfilm - leave this in the fridge for 2 hours.

Step 3: Whilst the dough is chilling, prep the potatoes, swede and onions by finely dicing them. Later boil these for 15 minutes or until tender.

Step 4 = whilst these are boiling - fry the beef mince in tomato paste and seasoning to add more flavour.

Step 5 = When both have finished and are ready to be used, the pastry should be chilled for enough time.

Step 6 = preheat the oven to 180 degrees celsius and line a baking tray with parchment paper.

Step 7 = on a clean surface, roll out the pastry into a 1cm layer and using a cookie cutter, cut into circles

Step 8 = Spoon filling equally between the circles and fold the pasty in half, crimping the edges into a pattern

Step 9 = using a fork or knife, create an interesting pattern and later brush with the egg and milk glaze mix.

Step 10 = transfer to baking paper and bake for 30 mins or until golden.

Step 1: prep and cut the potato into desired strips

Step 2: season these with oil, cajun seasoning and a pinch of salt

Step 3: Put in the oven for 20 mins until starting to cook

Step 4: Whilst in the oven finely dice the onion and grate the cheese into separate pots

Step 5: After 20 mins, shake the chips and put back for 10 mins

Step 6: During this 10 mins prepare the sausages by squeezing meat out of skins into a frying pan and fry on medium heat breaking up the sausage meat with a wooden spoon. Season with cajun seasoning and fry until cooked and browned in places

Step 7: After 10 more mins top with cheese and sausages and let cook for 10 more mins or until ready

Step 8: After cooking, top the hot fries with tomatoes, sour cream, jalapenos and onions.

Sophie's

Hearty Chicken, Bacon & Mushroom Pie



Ingredients

- 50 grams of bacon
- ½ onion
- 1 chicken breast
- 5 medium mushrooms
- 1 clove of garlic
- 260ml of chicken stock
- 60ml double cream
- egg white wash
- 200 grams plain flour
- 50 grams self raising flour
- 140 grams of butter
- 2.5 tbsp water
- 8 florets of broccoli
- 2 carrots
- 10 grams gravy granules

Method

combine the plain flour and butter in a bowl, and use fingers to fully mix and turn into a dough ball. wrap with cling film and chill

Portion and cut the medium chicken on a red board.

Portion of the thighs, breast, wings and get rid of any bones and skin left on

. Cut the breast of the chicken into small bite sized pieces. Then cook the chicken on a frying pan using a little bit of oil. Whilst the chicken is cooking, clean the red board with hot water and soap and then cut the bacon stripes into squares. Once the chicken has finished cooking use a probe to make sure it is cooked hot enough. Then on the chicken frying pan use the leftover oil to cook the bacon. Once the bacon is a light brown it should be done and leave in a bowl with the chicken to cool down.

Cut onions into small pieces and then cut the mushroom stem off, cut them into quarters, maybe smaller, depending on the size of the mushroom.

Fry the onions and mushrooms and add a tablespoon of flour in them. In a clean frying pan add double cream and chicken stock. Simmer until the sauce has gone thick.

Whilst the sauce is thickening up, get the chicken pastry out of the fridge and roll out onto a floured surface, leave around ⅓ of the pastry out for the top but press the rest of the dough into the dish with some hangover and blind bake.

Put into the oven at 180 degrees for about 7 minutes until the pastry is slightly hard.

Once the chicken sauce has thickened combine the chicken, bacon, mushrooms and onions into it and place into the cooled down chicken pastry.

Create the lattice design on top and place on top the pie. Brush egg white mixture on top of the pie and make sure there are no gaps in the assembled pie and place into the oven at 180 for 20 mins.

Faith's

Pantxineta

A traditional Spanish custard
pastry



Ingredients

For the pastry:
125 g of flour
125 g of butter
50 ml of water
1/2 tsp of salt
For the custard:
100 g of sugar
50 g of flour
2 egg yolks
2 whole eggs
1/2 l milk cinnamon

Method

Make the pastry with the flour, water and salt. Once the dough is ready, leave to stand for a while and add the butter.

It is best to roll the dough with a rolling pin and use a glass to cut the circles

To make the custard, simply mix the egg yolks, a whole egg, the flour and the sugar.

Heat the half litre of milk in a pan with the cinnamon and when it comes to the boil, pour onto the custard mix to produce an even consistency.

To make the 'pantxineta', simply place the custard between two layers of pastry coated in beaten egg.

When the batch of 'pantxinetas' is prepared, sprinkle it with chopped almonds and place in the oven at a medium heat.

Serve with fresh cream & strawberries

Mae's

Lasagne

lovely with a crisp green salad &
crunchy garlic bread



Ingredients

100g flour
¼ tsp salt,
1 egg,
1 tbsp olive oil,
50g cheddar cheese
1 tbsp flour,
200ml semi-skimmed milk,
25g margarine, salt, pepper
100g minced beef
¼ onion,
1 tsp mixed herbs,
1 tsp vegetable stock + 100ml
warm water,
30g tomato puree,
salt, pepper
Basil leaves to garnish

Method

-Add the egg to the flour and mix well, add the oil and mix
-Turn out onto a lightly floured table and knead dough
-Return to bowl and cover with cling film for 10 minutes
-Put dough through the pasta machine and use a rolling pin
to make it flat.
-Cut pasta into rectangles. Leave on a lightly floured towel to
dry.
Making bechamel sauce
-Melt the margarine in a saucepan
-Stir in the flour in the saucepan
-Slowly add the milk, stirring all the time
-Stir in the cheese, leaving some for the top of the
lasagne
-Season with salt and pepper
-Pour into your jug
Making bolognese sauce
-Peel and dice onion
-Put the onion into a saucepan, fry until the beef is
browned- stirring
-Season with salt and pepper
-Add stock cube to the warm water and stir in a
saucepan, add the herbs and tomato puree. Bring to the
boil and turn the heat to low and allow to cook for 15
minutes.
-Add ⅓ of the bolognese sauce to the serving tray, place
lasagne sheets on top and spread ⅓ of the bechamel
sauce on the pasta- make 3 layers of the sauces and
pasta and finish with grated cheese. Cook in a preheated
oven for 30-40 minutes. Garnish with basil leaves

Alice's
Luscious Lemon
Doughnuts



Ingredients

Donut

20ml warm water
20 ml whole milk
125g bread flour
20g caster sugar
3.5g instant yeast
1 medium eggs
¼ tsp salt
30g unsalted butter

Lemon curd

1 lemon zest and juice
50g caster sugar
25g butter
1 egg

Method

-make the curd by putting the lemon juice, zest sugar and butter in a heat proof bowl over a pan of simmering water.

Once the butter has melted, whisk in the egg. Gently whisk for 8 minutes until thick.

-heat 3 litres of vegetable oil in the deep-fat fryer to 150
-put the warm water, milk, yeast, flour, salt and sugar in a bowl mix until fully combined, add the softened butter little by little and cover with cling film and leave to proof for 30 minutes

-wet your hands so the dough doesn't stick once proofed, form the donuts into 8 evenly sized long cylinders, like hot dog buns, weighing to make sure they are equal.

-gently slide the dough balls into the deep fryer from very low, only have 2 donuts in the fryer at once, when out of the fryer, leave to cool for 5 minutes

-whilst they are cooling, add the sugar, double cream and vanilla extract in a bowl and whip with an electric whisk.

Cut the donuts half way down lengthways and pipe the cream into the gap, swirl jam on top for a finishing touch.

Lexie's

Caramel Shortbread Perfect tea time treat



Ingredients

For the shortbread:

- 250g plain flour
- 75g caster sugar
- 175g softened butter

For the caramel:

- 100g butter or margarine
- 100g light muscovado sugar
- 397g can condensed milk

For the topping:

- 200g plain/milk chocolate

Method

1. Heat the oven to 180C. Lightly grease and line a 20-22cm square or rectangular baking tin with a lip of at least 3cm.
2. To make the shortbread, mix 250g plain flour and 75g caster sugar in a bowl. Rub in 175g softened butter until the mixture resembles fine breadcrumbs.
3. Knead the mixture together until it forms a dough, then press into the base of the prepared tin.
4. Prick the shortbread lightly with a fork and bake for 20 minutes or until firm to the touch and very lightly browned. Leave to cool in the tin.
5. To make the caramel, place 100g butter or margarine, 100g light muscovado sugar and the can of condensed milk in a pan and heat gently until the sugar has dissolved. Continually stir with a spatula to make sure no sugar sticks to the bottom of the pan.
6. Turn up the heat to medium high, stirring all the time, and bring to the boil, then lower the heat back to low and stir continuously, for about 5-10 minutes or until the mixture has thickened slightly. Pour over the shortbread and leave to cool.
7. For the topping, melt 200g plain or milk chocolate slowly in a bowl over a pan of hot water. Pour over the cold caramel and leave to set. To slice

Keira's

Cheesy Spaghetti Bolognaise



Ingredients

Spaghetti bolognese sauce:

- 2 tbsp olive oil
- 400g beef mince
- 1 onion, diced
- 2 garlic cloves, chopped
- 100g carrot, grated
- 2 x 400g tins chopped tomatoes
- 400ml stock (made from stock cube. Ideally beef, but any will do)

Spaghetti pasta recipe:

- 150g plain flour
- ¼ tsp salt
- ½ tbs olive oil
- 1 egg

Method

Add the flour and a pinch of salt to a bowl.

Make a well out of the flour and add the two eggs into the well.

Mix in the eggs to create a dough.

Wrap the dough in clingfilm and let sit in room temp for 30 mins.

Once this is finished, cut the pasta dough into four equal parts.

Use a rolling pin and a pasta machine to create thin sheets of pasta.

Once you have your sheets of pasta, put them through the spaghetti machine.

Once cut into thin pieces of spaghetti and hang on the pasta rack to dry.

Pour water into a saucepan and bring to a boil.

Once the pasta is boiling add the pasta to cook.

Heat a large saucepan over medium heat. Add a tablespoon of olive oil and once hot add the beef mince and a pinch of salt and pepper. Cook the mince until well browned over a medium-high heat (be careful not to burn the mince. It just needs to be a dark brown colour). Once browned, transfer the mince to a bowl and set aside.

Add another tablespoon of oil to the saucepan you browned the mince in and turn the heat to medium. Add the onions and a pinch of salt and fry gently for 5-6 minutes, or until softened and translucent. Add the garlic and cook for another 2 minutes. Add the grated carrot then pour the mince and any juices in the bowl back into the saucepan.

Add the tomatoes to the pan and stir well to mix. Pour in the stock, bring to a simmer and then reduce the temperature to simmer gently for 45 minutes, or until the sauce is thick and rich. Taste and adjust the seasoning as necessary.