**BUSY BAKERS**

**TUESDAY APRIL 13th 2021 ZOOM MEETING**

**BAKED ARMATIC CHICKEN**

Serves 4

2tbsp clear honey chopping board & sharp knife

1tbsp wholegrain mustard frying pan

2tsp medium hot curry powder roasting dish

8chicken thighs, skinned

150g/5oz natural low fat yogurt

1 onion

Leek

Clove of garlic

Fry light

25g/1oz flaked almonds

Preheat oven Electric 200C, Fan 180C, Gas 6

Method

1. Mix honey, mustard and curry powder together
2. Peel and finely chop onion
3. Wash, clean and finely slice leek
4. Peel and crush garlic
5. Spray frying pan and gently cook onions and leeks until softening but not colouring. Stir in garlic and cook for2-3 mins. Remove from pan.
6. Brush thighs with the honey mixture, making sure they are well coated
7. Place onion mixture in base of roasting dish
8. Place chicken on top of onions
9. Pour 120ml/4floz of water into roasting dish
10. Cover and cook for 3o mins
11. Remove cover, check temp of thighs, should be well into 50C
12. Cook, uncovered for a further 20-30 mins – fully cooked and golden
13. Place chicken on serving dish and keep warm
14. Scrape juices etc from roasting dish, if metal and suitable, simply put on heat and bring juices to boil and reduce by half
15. Reduce heat, stir in yogurt, spoonful at a time, so it doesn’t curdle
16. Serve with rice and sprinkle over the almonds

**BOMBAY POTATOES**

Serves 4

1tbsp oil

400g/1lb New potatoes colander

1 onion grater

Small piece grated ginger garlic crusher

2 cloves garlic pan with lid

1tsp gram masala chopping board & sharp knife

1tsp ground cumin

Half tsp ground coriander

1 tin chopped tomatoes

Salt and pepper

Method

1. Peel and finely chop onion
2. Peel and crush garlic
3. Peel and grate ginger
4. Wash potatoes and cut into cubes
5. Heat oil and add onion
6. Cook for 2-3mins
7. Stir in spices, garlic and ginger
8. Stir in potatoes and cook for 2-3 mins
9. Add tomatoes and season
10. Cover and cook until potatoes are tender

Cook onion, add spices, add toms, add to potatoes

**GREEK LAMB WITH ORZO**

Serves 6

1kg boned shoulder of lamb chopping board & sharp knife

2 onions jug

1tsp oregano

2 cinnamon sticks

½tsp ground cinnamon

2tbsp oil

4oog tinned tomatoes

1.2litres stock

400g orzo pasta

Freshly grated parmesan to serve

Preheat oven Electric 180C/Fan 160C, Gas 4

Method

1. Peel and slice onions
2. Cut lamb into 4cm chunks and spread over base of casserole dish
3. Add onions, oregano, cinnamon sticks, ground cinnamon and olive oil
4. Stir well and cook, uncovered for 45 mins, stirring halfway through
5. Pour over tomatoes and stock, cover tightly and cook for 1½ hours
6. Remove cinnamon stick, stir in orzo, cover and cook for 20mins
7. Sprinkle parmesan over and serve with green vegetables and carrots

**GINGER CHOCOLATE CHIP BISCUITS**

Makes 34

85g light brown sugar mixing bowl

200g butter electric mixer

250g SR flour chopping & sharp knife

2tbsp golden syrup

1 tsp vanilla extract

100g dark chocolate chips

50g preserved ginger from jar

Preheat oven Electric 190C/Fan 170, Gas 5

Greased and lined baking tray

Method

1. Finely chop ginger
2. Beat butter and sugar until very soft and creamy
3. Gradually beat in syrup, vanilla, ginger and flour
4. Stir in ginger and chocolate chips
5. Roll into walnut size balls and place on baking tray – allow to spread
6. Press down with fork
7. Leave to chill for at least 30 mins
8. Bake for 6mins, press down with fork and bake for further 6-7 mins
9. Leave to cool for 5mins on tray then put on cooling wire
10. Store in air tight tin