**BUSY BAKERS**

**TUESDAY APRIL 12th 2022**

**MEATBALL & GARLIC BREAD TRAYBAKE**

Serves 2

350g turkey mince chopping board & sharp knife

1tsp dried oregano frying pan

1tsp fennel seeds garlic crusher

1½ tbsp oil grater

1 large onion

3 cloves garlic

1tbsp tomato puree

4 soft tomatoes

1 tin chopped tomatoes

1tsp sugar

150g ball mozzarella

4 slices garlic bread

25g grated cheese

Salt & pepper

Casserole dish

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

Method

1. Peel and chop onion
2. Peel and crush garlic
3. Skin tomatoes and roughly chop
4. Combine mince, oregano, fennel seeds and seasoning in bowl
5. Roll into walnut size balls
6. Heat half the oil and brown the meatballs, then set to one side
7. Heat remaining oil and add onion. Cook for 10-12 mins
8. Add garlic, tomato puree, tomatoes and sugar
9. Simmer for 15-20mins
10. Tear mozzarella into pieces
11. Cut garlic bread into chunks
12. Place meatballs in casserole ,pour over sauce, add mozzarella and garlic bread
13. Sprinkle over the grated cheese
14. Bake for 20-25 mins
15. Serve with pasta

**CHEESY HADDOCK & POTATO BAKE**

Serves 4

600g/1½lb new potatoes colander

500g/1¼lb smoked haddock saucepan with lid

1tbsp fresh chives chopping board & sharp knife

150ml fish stock scissors

200g/8oz fresh shelled or frozen peas

200g/8oz leeks

75g/3oz extra mature cheese

Salt and pepper

Shallow ovenproof dish, buttered

Preheat oven Electric 190C/Fan 170C Gas 5

Method

1. Scrub potatoes and bring to boil, simmer for about 10 mins, until just tender. Drain
2. Wash and thinly slice leeks
3. Cut haddock into chunks, using scissors, and arrange in base of ovenproof dish
4. Season and sprinkle over chives
5. Pour over stock and sprinkle over leeks and peas
6. Thinly slice potatoes
7. Arrange potatoes over the fish and vegetables **(Can be completed to this stage and chilled for up to 6 hours before cooking)**
8. Cover with lid or foil and bake for 35mins
9. Increase oven temp Electric 230C/Fan 210C, Gas 8
10. Sprinkle over cheese and bake, uncovered for about 10 mins, until cheeses is melted

**SALMON & ASPARAGUS LASAGNE**

Serves 4

400g/1lb salmon fillet grater

450mlfish stock lemon squeezer

Small bunch fresh dill sieve

6 black peppercorns colander

1 lemon pan & steamer

750g/1lb12oz fresh asparagus balloon whisk

25g/1oz butter chopping board & sharp knife

3tbsp plain flour

300ml milk

3tbsp half fat crème fraiche

About 12 pieces lasagne

2tbsp Parmesan cheese

75g/3oz mature cheese

Slat and pepper

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

Method

1. Take zest and juice from lemon
2. Trim asparagus
3. Place salmon, stock, stems from dill, peppercorns and lemon juice in pan with tight fitting lid.
4. Bring to the boil and then simmer for about 10 mins, until salmon is tender
5. Remove fish and break into coarse flakes
6. Strain cooking liquid, discard flavourings
7. Steam asparagus for 3 mins then chop into short pieces
8. Place butter, flour, fish liquor into pan.
9. Heat gently, whisking all the time until a smooth sauce is made(may need to add milk if too thick)
10. Simmer for about 2 mins
11. Remove from heat and add lemon zest, chopped dill, crème fraiche and milk, as needed
12. Season and stir in salmon and asparagus stalks (keep tips to one side)
13. Arrange lasagne on base of baking dish, spoon over third of salmon mixture
14. Repeat layers twice more finishing with layer of lasagne
15. Top with asparagus tips
16. Press down firmly so the sauce rises to moisten top layer
17. Cover and bake 30-35mins
18. Remove foil, sprinkle over cheeses and bake for 10 mins until melted

**CRAB & PRAWN CAKES**

Serves 4

500g/1lb4oz potatoes chopping board & sharp knife

2tbsp low fat soft cheese pan with lid

125g/5oz prawns colander

170g tin white crab meat mixing bowl

2 spring onions small bowls

Few dashes Tabasco Sauce (optional) Potato masher

125g/5oz fresh leaf spinach

1 egg

1tsp thyme or oregano

30g flour

75g Panko breadcrumbs

Preheat oven Electric 190C/Fan 170C, Gas 5

Method

1. Peel and boil potatoes until tender. Drain and return pan to heat to dry out
2. Mash potatoes until smooth. Beat in cream cheese
3. Season and leave to cool
4. Chop spring onions
5. Pat prawns until dry and roughly chop, place in mixing bowl
6. Add crab, spring onions and Tabasco sauce
7. Cook spinach until just wilted (microwave) Squeeze dry and roughly chop
8. When cool, add with cooled potatoes to crab and prawns. Chill 30 mins
9. Beat egg, place in shallow dish
10. Place flour in shallow dish
11. Place crumbs in shallow dish
12. Shape fish mixture into 4 large cakes
13. Dip in flour then egg and finally crumbs
14. Chill 30 mins
15. Brush with oil and bake for 20-30mins until golden and crisp

**EASTER ROCKY ROAD**

Makes 24 pieces

400g milk chocolate mixing bowl

150g digestive biscuits pan

50g mini marshmallows plastic bag

90g mini chocolate eggs rolling pin

30x20cm baking tin, greased and lined with baking parchment

Method

1. Put the digestives into aplastic bag and break up with a rolling pin – chunky pieces as well as crumbs
2. Melt milk chocolate in a bowl over boiling water – allow to cool slightly
3. Stir marshmallows and biscuits into melted chocolate until all is well coated
4. Press into tin and push chocolate eggs into surface
5. Chill for about 8 hours then cut into 24 squares

**EASTER TIFFIN**

Makes about 12 pieces

150g butter mixing bowl

3tbsp golden syrup plastic bag to break biscuits

150g dark chocolate spatula

150g milk chocolate

12 cherries

6 ginger biscuits

4tbsp raisins

50g blanched whole almonds

**Topping**

50g dark chocolate

50g milk chocolate

Pieces of chocolate to decorate or sugar coated small eggs

18cm square tin, lined with baking parchment

Method

1. Half cherries
2. Break biscuits into pieces
3. Break up 150g dark chocolate, 150g milk chocolate and place in mixing bowl
4. Add butter and syrup
5. Melt together
6. Stir in cherries, raisins, almonds and biscuits
7. Pour into tin, level out and chill
8. Melt 50g milk and dark chocolate
9. Pour over biscuit and decorate with small sugar coated Easter eggs or chocolate
10. Chill until set and cut into fingers
11. Will keep in the fridge for up to week