**BUSY BAKERS**

**TUESDAY DECEMBER 14th 2021**

**BEEF COBBLER**

Serves4

300g/12oz minced beef/lamb/turkey chopping board & sharp knife

50g/2oz mushrooms pan with lid/frying pan

½ green pepper mixing bowl

1 onion sieve

1clove garlic garlic crusher

Tin chopped tomatoes small bowl

Salt & pepper scone cutter

**Topping**

150g/6oz SR flour

1tsp salt

½ tsp mustard

50g/2oz butter

1 egg

75g/3oz grated cheese

Preheat oven Electric 210C/Fan 190C, Gas 7

**Method**

1. Peel and chop onion
2. Crush garlic
3. Wipe and slice mushrooms
4. Deseed and pepper
5. Brown mince, stir in vegetables, cook for 5 mins, stirring all the time
6. Add tomatoes, season and simmer for 30-40mins (can be done in oven, with lid on)
7. Sieve flour, salt and mustard into bowl
8. Rub in butter
9. Stir in cheese
10. Bind with egg
11. Knead lightly and cut into rounds
12. Pour mince into casserole dish
13. Arrange scones on top
14. Bake for 15 – 20mins
15. Serve with carrots, green beans and broccoli

CHICKEN AND CHORIZO PASTA BAKE

Serves 4

320g pasta (rigatoni/penne) large pan

1 tsp oil frying pan

100g chorizo chopping board & sharp knife

3 chicken portions garlic crusher

2 cloves garlic grater

2tsp oregano colander

400ml passata

1 tin chopped tomatoes

30g fresh basil

75g cream cheese

Salt & Pepper

3tbsp grated Parmesan

150g mozzarella

Pre heat oven Electric 220C/Fan 200C, Gas8

Method

1. Lightly grease baking dish.
2. Chop chorizo
3. Cut chicken into chunks
4. Peel and crush garlic
5. Grate cheeses
6. Bring large pan water to boil and cooking pasta according to instructions. Drain
7. Heat oil and add chorizo, cook for 3-4mins
8. Add chicken and cook for 5 mins
9. Stir in garlic and oregano
10. Stir in passata and chopped tomatoes, bring to simmering point
11. Add basil, cream cheese and seasoning. Stir until cheeses has melted
12. Add pasta and mix well – you may need to add a splash of water to loosen the mixture
13. Transfer to baking dish and scatter over parmesan and mozzarella
14. Bake for 20-25 mins.
15. Serve with crusty bread or garlic bread

**CHEESE BISCUITS**

Makes about 50

175g plain flour grater

Pinch of salt food processor

½tsp mustard powder chopping board & sharp knife

½tsp smoked paprika baking trays lined with greaseproof

150g cold butter bowl to beat egg

75g mature cheddar

75g Parmesan

1 egg

75g walnuts

1 tbsp rosemary

Sea salt flakes

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

Method

1. Grate butter and grated cheeses
2. Chop rosemary
3. Place flour, butter, salt, mustard powder, smoked paprika into food processor and whizz
4. Add cheeses and 1 tbsp cold water
5. Pulse until it forms a dough
6. Divide into 2 and shape into logs, wrap in parchment/cling film
7. Chill for at least 30mins
8. Chop walnuts and beat egg
9. Unwrap the log and roll in egg and then walnuts
10. Cut into 5mm discs and place on trays lined with greaseproof paper
11. Brush with egg, sprinkle with rosemary and sea salt
12. Bake 10-15mins until golden
13. Cool and store in airtight tin

**RUM AND PINEAPPLE MINCEMEAT**

Makes about 1kg

2 clementines or satsumas chopping board & sharp knife

250g Bramley cooking apples grater

75g butter pan with lid

6tbsp Spiced Rum lemon squeezer

500g dried mixed fruit baking tray/frying pan (toast almonds)

100g dried pineapple pieces

½tsp ground cinnamon

½tsp ground ginger

½tsp ground allspice

1tsp mixed spice

Grating of fresh nutmeg

150g light muscovado sugar

50g blanched almonds

Method

1. Take zest and juice from clementines/satsumas and place in pan
2. Peel and grate cooking apple and add to pan
3. Mix well
4. Add butter, rum, dried fruit, spices and pineapple.
5. Cover and cook over a low heat, stirring from time to time – about 30mins
6. The apple should have broken down and fruit should be plump
7. The liquid should have evaporated
8. Remove from heat and stir in sugar
9. Put almonds into a shallow pan and toast
10. Roughly chop and add to the mincemeat
11. The mixture should be glossy, sugar dissolved
12. Place in sterilised jar, press a waxed disc on top and seal.
13. Leave to cool then store in the fridge for up to a month – this mincemeat does not keep as long as traditional mincemeat.

**WALNUT WHIRLS**

 Makes 28

2oz/50g butter mixing bowl

60z/150g icing sugar sieve

1tbsp Camp coffee chopping board & sharp knife

2-4oz/50-100g coconut

1oz/25g walnuts

Chocolate to coat sweets

Sweet cases

Method

1. Chop walnuts
2. Sieve icing sugar
3. Cream together butter and icing sugar
4. Beat in coffee
5. Stir in coconut and walnuts
6. Roll into balls and leave to set – about 2-3 hours
7. Melt chocolate and dip walnut balls in chocolate
8. Leave to set

**CHOCOLATE ORANGE TRUFFLES**

Makes 20

4oz/100g plain chocolate mixing bowl

2tbsp double cream grater

2tbsp Grand Marnier or other orange liqueur

1 orange

3oz/75g cakecrumbs

Cocoa powder to coat

Sweet cases

Method

1. Take rind from orange
2. Melt chocolate
3. Stir all ingredients apart from cocoa into the melted chocolate
4. Chill
5. Roll into balls and dust with cocoa when serving

**CHRISTMAS PUDDING GIN**

Makes 700ml

6ooml gin jug

½cinnamon stick potato peeler

3 cloves large jar

4 allspice berries

50ml amaretto

50ml brandy

½vanilla pod

10 sultanas

2 dried figs or dates

1 strip each of lemon and orange zest

25g dark brown soft sugar

Method

1. Take zest from orange and lemon using a potato peeler
2. Sterilise a large jar
3. Put all ingredients in jar and swirl to dissolve sugar
4. Leave to infuse in a cool, dark place for 24-48 hours
5. Strain into jug (coffee filter paper or muslin ideal)
6. Pour into bottles.

Will keep for a few weeks at room temperature or longer if stored in the fridge