**BUSY BAKERS**

**TUESDAY MAY 10th**

**HALIBUT WITH CREAMY VEGETABLES AND POTATOES**

Serves 2

400g waxy potatoes chopping board & sharp knife

50g/2oz bacon lardons colander

2 small leeks zester

Olive oil lemon squeezer

2x150g thick halibut steaks

½lemon

150ml double cream

150g frozen peas

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

Method

1. Line a baking dish with baking parchment or foil
2. Half potatoes
3. Clean and finely slice leeks
4. Put leeks, bacon lardons and leks into baking dish
5. Drizzle with oil
6. Season
7. Bake for 50mins, stir half way through
8. Take zest and juice from lemon
9. Check potatoes are tender
10. Place hake on a plate, season and sprinkle with lemon
11. Pour double cream over vegetables
12. Add peas
13. Season and gently mix together
14. Arrange halibut on top, close up parcel and cook for 15mins – or until the fish is cooked through
15. Squeeze over lemon juice and serve

A sprinkle of cheese on top of the fish goes well

**SPINACH & RICOTTA PASTA BAKE**

Serves 6

300g/12oz penne pasta 2 large pans

1tbsp oil colander

1 onion chopping board & sharp knife

6 cloves garlic mixing bowl

1tsp sweet smoked paprika

250g/9oz roasted peppers (from jar)

700g/1lb9oz passata

400g tin chopped tomatoes

1tsp oregano

200g/7oz ricotta

12 sage leaves

150g/5½oz spinach

Fresh Basil

125g/4½oz light mozzarella

15g/½oz parmesan

Salt & Pepper

Baking dish 32x28x6-7cm/13x11x2½-2¾inches

Preheat oven Electric 220C/Fan 200C, Gas 7

Method

1. Peel and finely chop onion
2. Peel and chop garlic
3. Finely chop the roasted peppers
4. Finely chop the sage leaves
5. Roughly chop up the basil leaves
6. Finely chop the mozzarella
7. Cook penne in boiling, salted water, according to the instructions on the packet
8. Drain
9. Heat oil and sauté onion for 4-5 mins
10. Add garlic and cook for 2 mins
11. Stir in paprika
12. Add roasted peppers, passata, tomatoes and oregano
13. Simmer for 5-10 mins
14. In a bowl mix ricotta with sage leaves and season
15. Drain pasta and rinse under cold running water
16. Stir the spinach through the tomato sauce until it is wilted
17. Add the pasta and stir through to coat with the sauce
18. Pour into baking dish
19. Scatter over mozzarella, dot with ricotta mixture and sprinkle over the parmesan
20. Bake for 20-25 mins
21. Serve with a mixed salad and garlic bread

**CHICKEN THIGHS AND LENTIL TRAY BAKE**

Serves 4

8 chicken thighs plastic bag

3tbsp flour chopping board & sharp knife

Salt & Pepper garlic crusher

20g (¾)oz butter jug

1 onion frying pan

2tsp oil

3cloves garlic

1tsp ground turmeric

2tsp ground cumin

½tsp ground ginger

1 tin chopped tomatoes

100g/4oz red lentils

1 cauliflower

500ml/16floz chicken stock

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

Method

1. Peel and dice onion
2. Peel and crush garlic
3. Break cauliflower into florets
4. Place flour, salt and pepper in plastic bag. Add thighs and coat
5. Melt butter and brown thighs, place in casserole dish
6. Add oil and sweat onion (about 2-3mins)
7. Add garlic and spices, mix well and cook for 2 mins
8. Add tomatoes and mix well
9. Add lentils and cauliflower
10. Stir in stock, bring to the boil
11. Pour over thighs, cover and put into the oven for 40 mins, or until thighs are tender
12. Serve with crusty bread

**GINGER, CHOCOLATE AND SHORTBREAD FRIDGE CAKE**

Makes about 16 pieces

150g/5oz ginger-flavoured plain chocolate pan

1tbsp ginger syrup from jar plastic bag & rolling pin

100g/3½oz butter chopping board & sharp knife

200g/7oz shortbread fingers

100g/3½oz stem ginger

100g/3½oz raisins

50g/1½oz hazelnuts

100g/3½dried apricots

7inch square tin, greased and lined

Method

1. Crush biscuits in plastic bag with rolling pin
2. Slice stem ginger
3. Cut apricots into small pieces
4. Gently heat chocolate, syrup and butter. Stir all the time, don’t leave unattended
5. Remove from heat
6. Stir in shortbread, ginger, raisins, hazelnuts and apricots
7. Mix well
8. Pack into tin and chill for at least 4 hours before cutting into pieces

**CRUNCHY CHOCOLATE MOUSSE**

Serves 6

200g milk chocolate pan

2x35g Crunchie bars 2 mixing bowls

284ml double cream chopping board & sharp knife

250ml Mascarpone

Small glasses/serving dishes

Method

1. Roughly chop Crunchie bars
2. Melt 150g chocolate over a pan of boiling water
3. Cool slightly
4. Stir in Crunchie pieces
5. Place cream in mixing bowl and gently stir in Mascarpone
6. Stir chocolate mixture into the cream and Mascarpone until just marbled
7. Spoon into glasses and chill
8. Sprinkle over grated chocolate and serve