**BUSY BAKERS**

**TUESDAY NOVEMBER 9th 2021**

**PUMPKIN SOUP WITH PARMESAN**

Serves 6-8

2 tbsp oil chopping board & sharp knife

2kg pumpkin jug

400g/1lb carrots large pan with lid

1.2 litres stock blender

50g/2oz parmesan cheese

100ml double cream

Freshly ground black pepper

Method

1. Peel and chop pumpkin into cubes
2. Peel and dice carrots
3. Heat oil in large pan, add pumpkin and carrot
4. Cover, check regularly until pumpkin and carrot are softened
5. Pour in stock
6. Bring to boil and simmer for 20mins
7. Stir in Parmesan and cream
8. Cook for further 2mins
9. Blend until smooth and season

**BEEF OLIVES**

Serves 4

2tbsp oil chopping board & sharp knife

4 rindless rashers smoked bacon rolling pin

2 onions frying pan

4x150g slices topside of beef cling film

4 tsp mustard mixing bowl

250g sausage meat or minced pork jug

25g fresh white breadcrumbs zester

½tsp dried mixed herbs wooden spatula

½lemon zest

3tbsp plain flour

15g butter

200ml red wine

300ml beef stock

1tbsp tomato puree

1 bay leaf

Salt & Pepper

Casserole dish

String

Preheat oven Electric 160C/Fan 140C, Gas 3

Method

1. Finely chop bacon
2. Peel and finely chop 1 onion and peel and slice the other onion
3. Fry bacon and finely chopped onion in 1 tbsp oil
4. Place in bowl and leave to cool
5. Cover chopping board with cling film, place steak on film and cover with more cling film
6. Hit with rolling pin to thickness of £2 coin
7. Cut in half width ways
8. Spread thinly with mustard
9. Mix onion, bacon with sausage meat/minced pork
10. Add breadcrumbs, lemon zest, herbs and season
11. Divide stuffing between beef slices, spreading evenly
12. Roll up meat, starting at the narrow end, secure with string
13. Put flour salt and pepper onto a plate
14. Roll Meat Olives in flour
15. Melt butter and oil
16. Brown beef Olives, place in casserole dish
17. Add onions to pan, gently fry
18. Pour over Olives
19. Add stock and wine to pan, stir in tomato puree and bay leaf
20. Pour over Beef Olives, place in oven and cook for 1½-2hours, until meat is tender

**PORK CHOPS IN GINGERBEER**

Serves 4

4 pork chops chopping board & sharp knife

1oz/25g butter frying pan

1 onion lemon squeezer

4 sticks celery

2 carrots

1oz/25g plain flour

¾pt ginger beer

Chicken stock cube dissolved in 4tbsp hot water

Dash Soy sauce

Juice ½ lemon

2tbsp tomato puree

Casserole dish

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

Method

1. Peel and slice onion into rings
2. Dice carrots and celery
3. Heat butter, add chops and brown. Place in casserole
4. Add onion, celery and carrots. Cook for 5-10mins, until soft
5. Sprinkle over the flour and stirring, cook for 1 min
6. Gradually stir in gingerbeer and stock
7. Bring to boil. Add Soy sauce, lemon juice and tomato puree
8. Season
9. Pour over chops and cook, covered, for about 1½hours – uncover for last 20mins

**MINCEMEAT BANANA BREAD**

Serves 8-10

150g soft butter mixing bowl

90g golden caster sugar small bowl

2 eggs electric mixer

150g SR flour sieve

1tsp baking plate

2 ripe bananas

150g mincemeat

900g loaf tin, greased and lined

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

Method

1. Peel and mash banana
2. Cream butter and sugar until light and fluffy
3. Beat in eggs, gradually
4. Fold in flour and baking powder
5. Fold in banana and mincemeat
6. Bake for about 1 hour
7. Cool and then remove from tin.
8. Will keep for about 3 days – excellent toasted and spread with cinnamon butter (butter, honey and cinnamon mixed together)

**CRANBERRY, WHITE CHOCOLATE AND PECAN BISCUITS**

Makes 28

2½oz/62g soft butter mixing bowl

2½oz/62g light muscovado sugar food mixer

1 egg small bowl

½tsp vanilla essence sieve

6oz/150g plain flour chopping board & sharp knife

1 tsp baking powder

2oz/20g dried cranberries

2oz/50g pecan nuts

2oz/50g white chocolate

4 baking trays lined and greased

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

Method

1. Chop nuts and chocolate
2. Cream butter and sugar until light and fluffy
3. Beat in eggs and vanilla essence
4. Stir in flour and baking powder
5. Stir in cranberries, pecans and chocolate
6. Roll mixture in balls, place on baking tray and flatten with fork
7. Bake for10-12mins
8. Cool slightly and place on cooling wire
9. Store in air tight tin