**BUSY BAKERS**

**TUESDAY OCTOBER 11th 2022**

**ROASTED VEGETABLE LASAGNE**

Serves 6

1 red onion chopping board & sharp knife

2 peppers baking tray

1 courgette frying pan

450g butternut squash or sweet potato garlic crusher

3 tbsp oil saucepan and whisk

2 cloves garlic grater

1 tin chopped tomatoes plastic bag

2tsp oregano

1 vegetable stock cube

8 sheets lasagne

60g butter

60g plain flour

600ml milk

150g/6oz cheddar cheese

½tsp mustard

Salt & pepper

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

Method

1. Peel and cut half the onion into wedges, the other half finely chop – put to one side
2. Deseed and cut pepper into 2.5cm strips
3. Peel and cut potato/butternut squash into 2 cm cubes
4. Slice courgette
5. Place in plastic bag and add 2tbsp oil, salt and pepper
6. Shake to coat all the vegetables and tip onto baking tray
7. Roast for about 20 mins, until soft and starting to caramelise
8. Put remaining oil in a frying pan, add the finely chopped and saute for 5 mins
9. Add the garlic and oregano
10. Add the tinned tomatoes and the vegetable stock
11. Simmer until thick
12. Add roasted vegetables and mix well
13. Make sauce – place flour, butter, milk, salt, pepper and mustard in saucepan
14. Heat gently, whisking until smooth and thick
15. Add two thirds of the cheese
16. Layer up the lasagne- lasagne, vegetable sauce, cheese sauce, finishing with a layer of lasagne and the remaining sauce.
17. Sprinkle over the remaining grated cheese
18. Bake for 30 minutes, until bubbling hot
19. Serve with garlic bread and mixed salad

**LENTIL LASAGNE**

8oz/250g Red Lentils chopping board

2tbsp Olive oil sharp knife

1 onion garlic press

2 cloves garlic tin opener

1 green pepper jug

1 tin Chopped tomatoes large pan with lid

1 bay leaf saucepan

14fl oz Vegetable stock balloon whisk

5floz Red wine grater

2tbsp Tomato Puree

½tsp dried Oregano

½tsp dried Thyme

Salt & Pepper

5oz/125g Lasagne

2oz/50g grated cheese

**Cheese Sauce**

1oz/25g butter

1oz/25g plain flour

10floz Milk

4oz/100g Grated Mature Cheese

Shallow, ovenproof dish

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

Method

1. Peel & chop onion
2. Crush garlic
3. Chop pepper
4. Heat oil, add onion and fry gently for 10mins
5. Add garlic, lentils, pepper, tomatoes, bay leaf, stock and wine
6. Bring to boiling point, turn down to simmer and simmer for 45mins.
7. Add tomato puree and herbs, continue to simmer until lentils are soft.
8. Make cheese sauce – place butter, flour & milk in a saucepan and whisk gently over a low heat until all combined. Continue to cook until sauce thickens
9. Season and add cheese
10. Remove bay leaf from tomato and lentil sauce
11. Layer up – lasagne, lentil sauce, little cheese sauce, repeat finishing with good layer of cheese sauce.
12. Sprinkle remaining cheese (2oz/50g) over lasagne
13. Bake for 40 mins

**COURGETTE, PARMA HAM AND LEMON RICOTTA LASAGNE**

Serves 6

1 onion chopping board & sharp knife

2tbsp oil garlic crusher

4 cloves garlic grater

4 courgettes frying pan

500g ricotta sieve

250g mascarpone 2 mixing bowls

2 lemons

Small bunch fresh basil

40g Parmesan

Good grating nutmeg

160g Parma ham

350g fresh lasagne

1 egg yolk

Salt & Pepper

Pre heat oven Electric 200C/Fan 180C, Gas 6

22x35cm lasagne dish

Method

1. Peel and finely chop onion
2. Skin and crush garlic
3. Wash, tail and coarsely grate courgette
4. Drain ricotta
5. Take zest from lemons
6. Finely chop basil
7. Heat oil and gently fry onion for 5-6mins, until tender
8. Stir in garlic
9. Add courgettes and fry for 5-6 mins or until the water that comes off them has evaporated
10. Courgettes should look fairly dry and reduced in size. Remove from the heat
11. Beat together ricotta, mascarpone, lemon zest, basil, half the Parmesan, nutmeg, salt and pepper
12. Stir three quarters of the mixture into the courgettes
13. Layers of lasagne, Parma ham and cheese/courgette mixture finishing with a layer of lasagne
14. Separate egg and beat yolk into the remaining third of cheese mixture
15. Spoon over the lasagne
16. Scatter over remaining Parmesan
17. Bake 35-45 mins
18. Serve with green salad and beef tomatoes sprinkled with basil

**SALMON, PRAWN & DILL LASAGNE**

Serves 4

2oz/50g butter chopping board & sharp knife

1 leek large deep saucepan

1tsp white wine vinegar colander

2oz/50g plain flour

1pt milk

2tbsp fresh lemon juice

4oz/100g baby spinach

2tbsp dill

3oz/75g Parmesan, grated

12oz/300g salmon fillet

8oz/200g cooked king prawns

4oz/100g broccoli

Lasagne sheets

Salt & Pepper

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

Dish measuring 21x16x7cm/8¼x6¼x2¾inch

Method

1. Wash and finely chop leek
2. Chop dill
3. Break broccoli into small florets and blanch
4. Cut salmon into 2cm/¾inch cubes
5. Melt butter in a deep saucepan
6. Cook gently for about 7 mins, until soft
7. Add vinegar and stir in flour
8. Mix well to ensure thoroughly blended
9. Gradually add the milk and gently bring to the boil, stir all the time
10. Add lemon juice, spinach, dill and 2oz Parmesan
11. Stir over the heat until the spinach is wilted
12. Season with salt and pepper to taste
13. Put a third of the salmon, prawns and broccoli over the base of the dish
14. Pour over a third of the sauce, place lasagne on top
15. Repeat with fish, sauce and lasagne
16. Finish with a layer of fish and sauce
17. Sprinkle over remaining Parmesan
18. Bake for 35 – 40 mins

**BLACKBERRY VODKA**

300g blackberries

1 cinnamon stick

1 bay leaf

150g golden caster sugar

700ml vodka

Large sterilised jar with well fitting lid

Method

1. Check blackberries
2. Place blackberries, cinnamon stick, bay leaf and sugar in the large jar
3. Pour over vodka and seal
4. Shake/swirl the jar to dissolve the sugar
5. Store in a cool dark place
6. Turn the jar once a day for the first week
7. After 2-3 weeks strain through clean muslin – I usually do this twice
8. Decant into bottles and label
9. It will be fine to use for a year but the colour does change

**RASPBERRY CHOCOLATE POTS**

Serves 4 chopping board & knife

400ml double cream pan

100g dark chocolate mixing bowl

Raspberries ramekin dishes/glass dishes

Method balloon whisk

1. Finely chop chocolate and place in mixing bowl
2. Heat cream gently until steaming
3. Pour cream over chocolate and whisk until smooth, chocolate completely melted
4. Scatter about 6 raspberries in the base of each serving dish
5. Pour over chocolate mixture
6. Chill for a couple of hours
7. Serve with more raspberries dusted with icing sugar

**SUMMER DRIZZLE CAKE**

Cuts into about 8 slices

175g butter 2 mixing bowl

175g golden caster sugar electric mixer

250g SR flour sieve

1tsp baking powder

2 large eggs

2tsp vanilla essence

4tbsp milk

175g mixed summer fruits

140g granulated sugar

1-2tbsp orange juice

900g/2lb loaf tin

Preheat oven Electric 180C/Fan 160C Gas 4

Method

1. Grease and line tin
2. Place butter, golden caster sugar in mixing bowl
3. Sieve over flour and baking powder
4. Pour over eggs and vanilla essence
5. Mix with electric mixer until smooth
6. Place third of cake mixture in tin, level
7. Put 50g of the fruit over the cake mixture
8. Put another third of cake mixture over the fruit and another layer of 50g of fruit
9. Cover with remaining cake mixture
10. Bake for about 1 hour
11. Mix remaining fruit with granulated sugar and orange juice, mashing lightly with a fork
12. Spoon over cake and leave to cool in the tin until topping is set
13. Serve with crème fraiche, cream or simply as a slice of cake

**CHEWY GINGER BISCUITS**

Makes about 25

100g butter mixing bowl

175g caster sugar sieve

1 egg small bowl

1.5tbsp golden syrup food mixer

250g Plain flour

½tsp bicarbonate of soda

Pinch salt

2tsp ground ginger

150g crystallised ginger

Preheat oven Electric 180C/Fan 160C Gas 4

Line baking tray with baking parchment

Method

1. Cream sugar and butter until light and fluffy
2. Add egg and syrup, beat well
3. Stir in sieved flour, bicarb and ground ginger
4. Stir in crystallised ginger
5. Make into balls
6. Press with fork
7. Bake for 12-15 mins
8. Allow to cool slightly and then place on a cooling wire