



## Stollen Buns

Ingredients	What To Do
<p>450 g plain flour            225 ml warm milk            50 g caster sugar plus 1 tsp            20 g fresh yeast            1 tsp salt            90 g butter            100 g currants            50 g raisins            50 g cranberries            50 g mixed peel            50 g chopped almonds            zest of 1 lemon            ½ tsp ground star anise            ½ tsp grated nutmeg            1 egg            225 g marzipan            100 g icing sugar</p>	<ul style="list-style-type: none"> <li>• Warm milk to blood temperature</li> <li>• Mix milk with yeast and 1 tsp sugar and leave in warm place until bubbly</li> <li>• Rub the butter into the flour</li> <li>• Beat egg and add to yeast mix</li> <li>• Stir in flour, dried fruit, nuts, peel, spices, sugar and salt</li> <li>• Mix to a soft dough then knead until smooth and elastic</li> <li>• Leave covered in warm place until doubled in size</li> <li>• Knock down and knead again</li> <li>• Form into buns and push small ball of marzipan into the centre</li> <li>• Place on greased baking sheet and leave to rise again</li> <li>• Bake at gas 5 (190C, fan 170C) for about 20 mins until golden</li> <li>• When cool drizzle with icing sugar mixed with 2 tsp water</li> </ul>
Cooks Tools	Tips
<p>Scales            Bowl            Baking sheet</p>	<p>Try adding different spices e.g cinnamon and ground cardamon            Use different dried fruit e.g figs            Try pistachios instead of almonds</p>



## Pork, pheasant and ham pie

Ingredients	What To Do
<p><u>Pastry</u>            100 g lard            150 ml water            450 g plain flour            1 tsp salt            4 tbsp milk            1 beaten egg</p> <p><u>Filling</u>            6 eggs            400 g minced pork            100 g minced pheasant            100 g breadcrumbs            150 g cooked ham            50 g dried apricots            1 tbsp chopped sage            1 onion            100 ml chicken stock            salt            pepper</p>	<ul style="list-style-type: none"> <li>• To make pastry put the flour and salt into a bowl</li> <li>• Put water, lard and milk into pan and heat until lard has melted</li> <li>• Pour lard mix into flour and stir until a dough is formed</li> <li>• Knead a little and shape to fit into base of terrine dish, keeping some pastry for the pie top</li> <li>• Using fingers press pastry into terrine</li> <li>• Boil eggs, cool and peel</li> <li>• Chop onion and cut apricots into small pieces</li> <li>• Mix with meat, ham, sage breadcrumbs, salt, pepper and stock</li> <li>• Fill half pie with meat mixture and lay eggs along the centre</li> <li>• Cover eggs with remaining meat</li> <li>• Roll out rest of pastry and fit over pie</li> <li>• Glaze with beaten egg</li> <li>• Bake for 1 ½ hours at gas 4 (180C, fan 160C)</li> </ul>
Cooks Tools	Tips
<p>Scales            Rolling Pin            Bowl            Terrine dish</p>	<p>Use up left over cubes of turkey            Make in individual pie dishes            Fry a little meat to check seasoning before putting in pie</p>



## **Mussel & Bacon Tartiflette**

<b>Ingredients</b>	<b>What To Do</b>
<p> <i>1 kg waxy potatoes</i>  <i>200 g smoked bacon</i>  <i>250 g brie</i>  <i>500 g frozen cooked shelled mussels</i>  <i>or 2 kg fresh mussels</i>  <i>284 ml crème fraiche</i>  <i>2 cloves garlic</i>  <i>2 red onions</i>  <i>black pepper</i>  <i>nutmeg</i>  <i>150 ml white wine</i> </p>	<ul style="list-style-type: none"> <li>• <i>Boil potatoes in their skins until just tender</i></li> <li>• <i>Allow to cool, peel and slice thickly</i></li> <li>• <i>Chop onion and fry in a little olive oil until softened</i></li> <li>• <i>Add chopped bacon and garlic and cook for 2 – 3 mins</i></li> <li>• <i>Add white wine and cook on high heat for further 2 – 3 mins</i></li> <li>• <i>Put alternate layers of potato, mussels and bacon mix in an ovenproof earthenware dish</i></li> <li>• <i>Season with black pepper and nutmeg</i></li> <li>• <i>Spoon crème fraiche over bacon, mussels and potatoes</i></li> <li>• <i>Slice brie and place on the top</i></li> <li>• <i>Bake in oven gas 4 (180c, fan 160c) until bubbling and browned (about 20 mins)</i></li> </ul>
<b>Cooks Tools</b>	<b>Tips</b>
<p> <i>Scales</i>  <i>Ovenproof earthenware dish (one large or individual)</i> </p>	<p> <i>Try using fresh mussels. Cook on a high heat in a large pan with splash of white wine for about 5 mins. Discard any mussels that don't open and remove meat from the remainder.</i> </p>



## **Hot Chocolate Pudding**

<b>Ingredients</b>	<b>What To Do</b>
<p>115 g dark chocolate            85 g butter            85 g plain flour            55 g caster sugar            2 large eggs            2 large egg yolks</p>	<ul style="list-style-type: none"> <li>• Melt chocolate and butter in bowl over hot water</li> <li>• Whisk eggs and sugar together until frothy</li> <li>• Add cooled chocolate mixture to eggs</li> <li>• Fold in flour</li> <li>• Put into small greased pudding basins</li> <li>• Bake in hot oven (gas 7, 210c fan 190c) for 9 mins</li> <li>• Centre of puddings should still be soft</li> </ul>
<b>Cooks Tools</b>	<b>Tips</b>
<p>Scales            Bowl            Mini pudding basins</p>	<p>Use a timer for correct cooking            Centre of puddings should be soft when pudding is cut open            Over cooking will turn puddings into chocolate cakes!            Can be baked from frozen, allow extra 5 mins</p>