

NICK COFFER'S WEEKEND KITCHEN RECIPE SHEET SATURDAY 26TH OCTOBER 2013

JUSTINE PATTISON

Cowboy pie with cheesy spuds

Serves 4-6

1 tbsp sunflower oil
12 good quality pork sausages, try spicy smoked paprika sausages or pork sausages with mustard
1 medium red onion, peeled and sliced
1-2 tsp hot smoked chilli powder, depending on how much heat you like
1 tsp ground cumin
1 tsp ground coriander
400g can chopped tomatoes with herbs
415g can baked beans
400g can red kidney beans, drained and rinsed
flaked sea salt and freshly ground black pepper
For the potatoes
1 kg potatoes, preferably Maris Piper, peeled and cut into 3cm chunks
3 tbsp sunflower oil
100g mature Cheddar cheese, coarsely grated

1. Preheat the oven to 220C/fan oven 200C/Gas 6. Par-boil the potatoes for 5 minutes then drain in a colander and return to the saucepan. Pour over the oil and toss until well coated. Tip onto a baking tray and bake in the oven for 35-45 minutes or until tender and crisp.
2. While the potatoes are cooking, heat the oil in a large, deep non-stick frying pan or sauté pan and fry the sausages over a medium-high heat for 6-8 minutes or until browned on all sides. Transfer to a plate.
3. Add the onion to the pan and cook over a medium heat for 5 minutes until beginning to soften, stirring frequently. Sprinkle over the chilli powder, cumin and coriander and cook for a few seconds more stirring constantly.

4. Pour over the tomatoes, half fill the can with water and stir into the pan. Add the baked beans and kidney beans. Stir well and bring to a gentle simmer. Return the sausages to the pan. Cook for 10 minutes, stirring regularly. Season to taste with salt and pepper.
5. Carefully transfer the sausage mixture to a large pie dish. Take the potatoes out of the oven and break roughly with a fork. Scatter over the sausages and sprinkle with the grated cheese. Season with a little ground pepper and bake in the oven for 10-15 minutes until the cheese has melted and the filling is bubbling.

Goblins' trifle

Serves 6-8

1 x 275g jam Swiss roll
2 x 135g packets raspberry or lime jelly
350g spooky Halloween jelly sweets
500ml tub fresh ready-made custard
450ml double cream
few drops of green food colouring (optional)
2 tsp caster sugar
hundreds and thousands or Halloween sweets

1. Cut the Swiss roll into 1.5cm slices and arrange over the base of a glass bowl or pudding basin. It will need to be large enough to hold around 2 litres of liquid. Scatter with the sweets.
2. Make the jelly according to the packet instructions. It should be cool when poured.
3. Pour the jelly slowly over the cake and sweets. Cover the dish with cling film and chill in the fridge for 4-6 hours or until set.
4. Take the jelly out of the fridge and remove the cling film. Pour the custard on top of the jelly and smooth with the back of a spoon.
5. Put the cream, a few drops of food colouring if using, and sugar in a large bowl and whisk with electric beaters until thick and light. Try not to over whip the cream. It's ready when it looks like soft, billowing clouds.
6. Spoon the cream very gently on top of the custard and spread lightly using the largest spoon you can find.
7. Decorate the top of the trifle with hundreds and thousands or Halloween sweets. Chill in the fridge until you are ready to serve.
8. (You can make this trifle a day before it needs to be served if you like but leave the decorating until the last minute.)

Spooky pumpkin cake

Serves 10-12

3 large eggs
200ml sunflower oil, plus extra for greasing
125g soft light brown sugar
375g pumpkin, peeled, deseeded and coarsely grated (you'll need 275g)
200g self-raising flour
100g sultanas
finely grated zest of ½ orange and 1 large lime
1 tsp ground cinnamon
1 tsp grated nutmeg
1 ½ tsp baking powder

FOR THE DECORATION

500g fondant icing
orange food colouring
150g full fat soft cheese, such as Philadelphia
3 tbsp icing sugar

1. Preheat the oven to 190°C/Fan 170°C/Gas 5. Grease a 23cm round spring clip cake tin with oil and line the base with baking parchment.
2. Beat the eggs in a large bowl, add the sunflower oil and sugar and whisk until well combined. Stir in the grated pumpkin. Add the flour, sultanas, orange and lime zest, spices and baking powder. Stir together until just combined. Pour the mixture into the prepared cake tin.
3. Bake in the centre of the oven for 40 minutes or until the cake is well risen and feels springy to the touch. It should be just beginning to shrink back from the sides of the tin and a skewer inserted into the centre of the cake should come out clean.
4. Leave to cool in the tin for 5 minutes then turn out and gently peel off the baking parchment. Turn the right way up and leave to cool on a wire rack.
5. To make the decoration, take 425g of the fondant icing and blend it with the food colouring paste until pale orange in colour. Reserve the rest. In a bowl, mix the cheese with 2 tbsp of the icing sugar until smooth.
6. Move the cake onto a stand or board. Spread the soft cheese all over the cake. Roll out the orange icing on a surface lightly dusted with the remaining icing sugar and use to cover the cake, tucking in neatly and trimming where necessary.
7. Roll out the reserved fondant icing and cut out a ghostly shape. Make two holes for eyes and one for a mouth. Lift the icing carefully over the cake. Lift the edges gently and brush underneath with a little cold water to help the ghost stick. Make and attach a crescent moon in the same way. Keep loosely covered in the fridge until ready to serve.

PHIL THOMPSON

Teriyaki Pork Sliders, with pickled cucumber

1k Piece of Pork Belly
2 Apples
Small brioche rolls or finger rolls
A gem lettuce to serve

Teriyaki Sauce for the marinade
200ml Light Soya Sauce
200ml Mirin
200g Sugar
2 TBSP Honey
1 Clove of Garlic
½ Teasp Ground Ginger

Alternatively a bottle of Teriyaki Sauce can be purchased from all major supermarkets.

1. First, marinate the pork belly for 1 day in either your home-made teriyaki sauce or a bottle of store bought sauce.
2. Cut the 2 apples into 3 thick rings each and lay onto a baking tray.
3. Place the pork belly on top and place into a pre-heated oven 220°C (Gas Mark 7) for 15 minutes then drop down to 150°C (Gas Mark 2) for approximately 2 hours.
4. Remove it from the oven to cool.

You can use store-bought pickled cucumbers but here's how to make delicious home-made ones

1 medium sized cucumber
30ml White Wine Vinegar
70ml Water
100ml White Wine
1 Spring Thyme
1 Clove of Garlic
1 Bay Leaf
1 Spring Tarragon
1 Teaspoon Toasted Coriander Seeds
1 Teaspoon Toasted Peppercorns
10g Sugar

Place all the ingredients, except the cucumber, into a pan. Bring it to the boil and leave to cool. Peel the cucumber and slice into very thin discs using a mandolin or a very sharp knife, cover the cucumber with the pickling liquor and leave in the fridge overnight with the pork.

When the pork is cool slice into thick chunks and lay in the marinade which is left in the tray to absorb flavour. Cut the buns in half, scoop a bit of puree apple from the tray and smear onto a bun. Place a piece of gem lettuce and pork into the bun, top with some pickled cucumber and ENJOY!

Cheesy Ball Donuts

For 40 small Donuts

500g Strong Bread Flour

85g Plain Flour

125g Butter

15g Sugar

10g Salt

12.5g Fresh Yeast

2 small Eggs

125g Milk

65g Cold Water

150g Block of Hard Cheddar Cheese

1. Place all ingredients apart from the cold water into a food mixer and mix using the dough hook for 5 minutes until nice dough is formed.
2. Add the cold water gradually to the formed dough until it is all incorporated. The dough will be quite wet and sticky. Place in a plastic container so that the dough has enough room to double in size.
3. Wrap in cling film and refrigerate for 24 hours.
4. Divide the dough into 3 portions and roll them into a sausage. Portion the dough into 20g pieces (around 1 inch in width).
5. Place a ½ square cube of hard cheddar in the middle of each piece. Roll the dough around between your hands until you have a nice ball shape.
6. Deep fry at 180°C until golden
7. Dust with a seasoning of your choice - simple salt works perfectly.

Peanut Butter Cookies

White Chocolate and Beetroot Cookies

Creamy dipping milk

Peanut butter cookies:

100g Soft Light Brown Sugar

85g Butter

65g Peanut Butter

½ Vanilla Pod or a drop of vanilla extract

1 Egg – Beaten

210g Plain Flour

10g Baking Powder

1 Pinch Salt

50g Chopped Salted Peanuts

100g Chopped Dark Chocolate

Makes approx 25 cookies

White Chocolate & Beetroot Cookies:

135g Caster Sugar

125g Butter

½ Vanilla Pod

1 Egg

Pinch of Salt

201g Plain Flour

10g Baking Powder

150g Chopped White Chocolate

70g Diced Cooked Beetroot

1. Cream butter, sugar, peanut butter and vanilla together in a bowl. Add the egg slowly and then add dry ingredients gradually.
2. Fold in nuts and chocolate last.
3. Divide mixture into two and roll into sausages (1 inch wide)
4. Refrigerate for 3 – 4 hours.
5. Slice into ½ inch pieces. Lay them on greased baking dishes (not too close to each other). Bake at 170°C (Gas Mark 4) For 13 – 15 minutes until golden.

For the White Chocolate & Beetroot Cookies – use the same method as above., creaming the butter and sugar first, before adding the egg then the dry ingredients.

For the dipping milk:

330g Cream

35g Sugar

½ Vanilla Pod or 1 tsp vanilla extract

½ Leaf Gelatine, softened in warm water

1. Boil the cream, sugar and vanilla. Add the softened gelatine.
2. Remove from the heat then pass the cream through a fine sieve.
3. Place in a container when cooled slightly and refrigerate overnight.
4. Use a spoon to mix to smooth consistency and it's ready to use.

Adrian Waygood

Bonfire Braised lamb with Potato and herb dumplings

1 whole shoulder of lamb

3 carrots (whole)

2 onions (quarters)

3 cloves garlic (whole)

1 sprig rosemary

3 sprigs thyme

1 sprig parsley

1 tbsp coriander seeds (optional)

1 piece star anise (optional)

1 cm fresh ginger (optional)

Sea salt

ground pepper

2 litres chicken or lamb stock

For the dumplings

220g Plain flour

2 tsp baking powder

½ tsp salt

1 egg

60ml milk

60g mashed potato

1 tbsp chopped parsley

1 tsp chopped rosemary
1 tsp chopped thyme

Method

1. Preheat the oven to 120°C/ Gas Mark 1
2. Season and seal the joint in a large frying till has nice golden colour all over.
3. Place the vegetables, herbs and spices into the deep roasting tray
4. Place the lamb on top, add the stock, cover with foil and place in the oven for 4 hrs (when you remove the foil the meat should be falling off the bone)
5. Remove the lamb and cool to the side.
6. Strain the juice into a saucepan and reduce by 2/3rds (skim the fat and any foam from the top) allow to cool, making sure you keep all the vegetables too.
7. When the lamb is cool to touch tear the lamb off the bone and place in a bowl, pour over the cooled sauce and vegetables and refrigerate overnight to allow the flavours to develop.
8. The following day, preheat the oven to 180°C, place the lamb and stock back into a roasting tray with all the liquid and pop in the oven for 20 minutes
9. Place the dry dumpling ingredients into a bowl, whisk the egg and milk together and then mix everything together.
10. Using a spoon, place the dumplings on top of the lamb and bake in the oven for further 15 minutes.
11. Serve in bowls with hunks of chunky bread or crusty rolls.

NB - of course you can make this all on the same day - just add the dumplings for the last 15 minutes of cooking time for the lamb and then remove the lamb and dumplings from the pan before straining the juice and reducing it.

Plum and almond tart

For the Pastry

140g Plain flour (sieved)
70g Butter (diced)
30g Icing sugar
1 egg

For the filling:

120g caster sugar
120g unsalted butter
120g eggs
120g ground almonds

10g plain flour

250g - 300g Victoria plums (or similar)

1. Rub the butter and flour together until it looks like breadcrumbs.
2. Whisk the egg and sugar together until sugar is dissolved.
3. Incorporate the two together until forms a ball wrap in cling film and rest in the fridge for 30 minutes.
4. Roll the pastry into a circle on a lightly floured surface and line a 9inch flan tin (these are slightly shallower than your cake tin and have a removable base)
5. Fork the base and blind bake (by lining the pastry with greaseproof paper and filling the dish with baking beans) for 12-15min at 180°C/ Gas Mark 4.
6. Remove the baking beans, bake for further 5 minutes or until golden brown on the base.
7. Remove from the oven, leave in the tin cool

For the filling

1. Halve the plums and remove the stone then set aside.
2. Cream the butter and sugar until light and airy.
3. Add the eggs slowly and then add the flour.
4. Place a layer of the plum halves on the base of the pastry shell.
5. Pipe over a thick layer of the filling (circular from outside to inside) or simply spoon it in, making sure it is nice and evenly spread.
6. Place another layer of plums on top of the filling and push each one down a little in the filling
7. Bake for 20-25 minute at 180°C/ Gas Mark 4. Check it's cooked in the middle by pushing in a knife - if the knife is clean when removed, the tart is ready. If not, cook for a further 5 minutes until it is
8. Serve with clotted cream, mascarpone or vanilla ice cream.