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NICK COFFER'S WEEKEND KITCHEN

Factsheet for the 29th December 2012

Nick Coffer

Main Course

Easy no-cook salmon and cream cheese pasta

400g dried pasta (spaghetti, linguine)
150g-200g smoked salmon, cut into strips
25g bunch of dill OR basil, chopped
200g cream cheese (at room temperature)
Grated rind and juice of one lemon
Salt and pepper to taste

- Cook your pasta in boiling salted water.
- Drain the pasta when cooked, saving a 3 or 4 tbsp of the cooking water.
- Toss the pasta back into the saucepan, stir in the cream cheese, salmon, fresh herbs, juice and grated rind of the lemon and the reserved cooking water until it all mixes in and the cheese melts.
- Season with salt and pepper to taste
- You can serve this with parmesan if you like

Dessert

Tiffin Cakes

125g butter
250g digestive biscuits
4 tbsp golden syrup
3 tbsp high quality cocoa powder
75g raisins
250g plain/dark chocolate

- Pour the golden syrup into a bowl with the butter and melt in a microwave on high heat for about 1½ minutes (you can also do this on the hob in a pan).

- While the butter and syrup are melting, put the biscuits in a plastic bag, seal it and bash them up. You don't want them to crumble to a powder. The chunky bits are the best bits in the tiffin.
- Add the cocoa, the raisins and then the biscuit to the melted butter and golden syrup. Pour the mix into the tin and spread it evenly, flattening it down as you go.
- Melt the chocolate in the microwave for 2-3 minutes (it will depend on the power of your microwave) – or melt it in a bowl sitting on a saucepan of barely simmering water. Spread the melted chocolate evenly over the biscuit base and then simply put the dish in the fridge.
- The cake will be set and ready to eat within one hour (and gone within two!).

Helen Legh

Starter / Party food

Marmite Popcorn

4tbsp vegetable oil

100 g3½oz popping corn, find it in the whole-foods section of the supermarket

40 g1½oz unsalted butter

4 tsp Marmite

20 g¾oz finely grated parmesan cheese

- Preheat the oven to 150C/fan 130/Gas 2. Place greaseproof paper on two large baking trays. Place the oil in a large saucepan that has a lid. Add the corn and heat it all up on a medium-high heat – with the lid ON! As the oil heats, the corn will begin to pop.
- As you wait for the oil to heat, melt the butter and Marmite together in a small pan, stirring.
- As the corn pops, ensure you shake the pan so the base doesn't burn. Once the pops are less frequent (if you can count to three in-between pops) then take off the heat, wait a few moments, lift the lid, the feeling of WOW IT'S POPCORN is incredible. Then tip it into a large bowl and pour over the buttery Marmite mixture. Mix it all up.
- Place on the baking trays, sprinkle with the cheese and cook for five minutes which crisps it up.
- Needs to be served pretty much immediately. Is very more-ish.

Starter / Party food

Victorian Mincemeat Pies

400g/1lb mince, finely chopped

400g/1lb suet

3 large apples peeled and chopped into small bits.

1kg currants/sultanas/raisins

½ small loaf day-old breadcrumbs
Ground cinnamon, to taste
Ground cloves, to taste
Ground ginger, to taste
Salt and freshly ground black pepper
350g sugar
100g ground almonds
2 lemons, zest and juice
3 large oranges, juice only
Candied peel, diced (optional)
200ml/9floz brandy
200ml/9floz rum or port or something alcoholic
Use shop bought short-crust pastry.

- Preheat the oven to 200C/400F/Gas 6.
- For the mincemeat, mix all of the mincemeat ingredients together in a large bowl, using your hands, until well combined.
- Transfer the mixture to a saucepan and heat over a very low heat for
- 2-3 hours, stirring occasionally, or until it has reduced to a thick, dark paste. Try not to burn the bottom of the pan like I did.
- Divide the mincemeat evenly amongst pastry cases. Bake for 20mins.
- Impress your friends when you tell them it's got meat in. You can't taste it, I promise.
- NOT FOR VEGGIES!

Dessert

Salty Chocolate and peanut cookies -The easiest cookies ever!

1 small jar of creamy peanut butter (use a commercial brand, “natural” peanut butter won’t work here),
1 cup dark brown sugar,
1/3 cup white sugar,
1 egg,
2 tbsp vanilla extract
100g bar of dark chocolate.
A pinch of sea salt.
You can add orange zest if you want.

I have also played around with these measurements and added another egg and a bit less sugar and they come out just fine too.

- Preheat the oven to 190.
- Mix the peanut butter, sugar, egg and vanilla together.
- Blob small dollops onto a baking sheet.
- Get a square of dark chocolate and gently place it into the middle of each cookie. Don’t press hard.

- Sprinkle with the salt.
- Bake for about 10-15mins.
- Let them sit for a while to cook and solidify then scoff the lot.

Toby Friedner

Main Course

Vegetarian quiche for a 28cm flan dish (serves 6-8)

180g plain flour
 90g cold unsalted butter cut into small pieces
 1 egg yolk
 A pinch of salt
 3-4 tablespoons iced water
 A good glug of olive oil
 125g mushrooms sliced
 1 courgette halved and thinly sliced
 1 onion finely chopped
 6 eggs
 250g cream cheese
 125g grated mature cheddar (make sure it's suitable for vegetarians)

To save time you can buy pre-prepared short-crust pastry - 250g will be ample

For the short-crust pastry:

- Put the flour into a food processor with the knife blade attached.
- Add the butter and process for approx. 30secs until the mixture looks like coarse breadcrumbs.
- You can do this by hand if you don't have a food processor by combining the flour and butter together between your fingers.
- Add the iced water 1 tablespoon at a time and pulse (or mix with wooden spoon) until mixture forms a ball of pastry.
- Turn out the mixture onto a floured work surface, wrap in cling film and chill in the fridge for 20 minutes.
- Now pre heat the oven to 180C (350f, gas mark 4)

For the filling:

- Heat some olive oil in a frying pan and add the vegetables.
- Season well and fry for about 5 minutes until the veg start to brown - then remove from heat
- In a large bowl mix the cream cheese and eggs together until they become a smooth mixture free of lumps
- Remove the pastry from the fridge and roll with a floured rolling pin until about 0.5cm thick

- Place it into the flan dish carefully cutting off any excess around the edge with a knife
- Using a fork pierce the pastry a dozen or so times
- Place in the oven and blind back for about 10 minutes
- Remove from oven and pour in the veg, spreading evenly around the pastry
- Pour over the egg and cream cheese mix
- Now sprinkle the grated cheddar evenly over the quiche
- Cook for 20-25 minutes until the cheese browns on top

Dessert

Profiteroles (makes 12-16)

75g unsalted butter

100g plain flour

200ml water

3 eggs

A pinch of salt

100g of good quality plain chocolate

300ml pot of whipping cream

- Heat the water and butter together in a small pan on a gentle heat.
- Put the flour and salt in the food processor bowl with the knife blade attached.
- When the butter has melted bring the mixture to the boil.
- With the processor running pour into the processor through the feed tube.
- Process until only just combined (just a few seconds)
- Add the eggs one at a time and process for a very few seconds after adding each egg
- The batter should be shiny and thick - be careful not to over process.
- Pre-heat the oven to 200C/400f/gas mark 6.
- Spoon heaped teaspoons full onto a greased baking tray.
- Bake for 15 minutes until golden, light and hollow sounding when tapped.
- While baking whisk the whipping cream.
- Melt the chocolate in the microwave
- Allow the profiteroles to cool on a wire rack.
- When completely cool, cut each one in half and add a good dollop of whipped cream.
- Put all the filled profiteroles into a clean serving bowl and pour over the melted chocolate.
- Refrigerate for half an hour.
- Serve.

Tim Wheeler

Starter / Party Food

Tim's Christmas Bhajis

1 parsnip
1 red onion
1 red chilli
1 teaspoon of Cumin
1 teaspoon of Coriander
1 teaspoon of salt
1 lemon
1 Cucumber
1 pot of natural yoghurt
1 thumb of ginger
2 carrots
Half a cup of flour
Half a cup of English Ale

- Pour half a cup of ale into a large mixing bowl.
- Grate your carrots into the ale.
- Then cut your parsnip, your ginger and your chilli into small matchsticks and add to the mix.
- Sprinkle your salt, cumin, flour and coriander into the bowl and then mix it all together.
- Then, squeeze half the lemon over the mixture and mash everything up with your fingers. (it gets messy)
- Form your mix into small thumb sized pieces and roll them gently in flour.
- Pour the oil into a pan and wait until it's very hot.
- Then, put the little thumb sized Bhaji's into the oil and turn them slowly until they're brown all over.
- Gently remove them from the pan and serve with half a slice of lemon.
- To make the dip, simply chop a cucumber into small square pieces and add to some natural yoghurt.
- You can flavour the yoghurt with a pinch of sea salt and a squeeze of lemon.

Happy New Year from the Weekend Kitchen!