

Frosted Ginger Cake

6 Portions

Ingredients

Butter	110gm
Light Brown Sugar	110gm
Golden Syrup	110gm
Black Treacle	110gm
Self-Raising Flour	110gm
Wholemeal Flour	110gm
Ground Ginger	4tsp
Eggs	1
Milk	300ml

Frosting

Icing Sugar	100gm
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1 Orange, Juice & Zest

Method

1. Line a 6inch tin with greaseproof paper
2. Preheat the oven to 160C/325F/Gas 3.
3. Place the butter, sugar, golden syrup and black treacle into a pan and heat gently until the mixture has melted evenly. Set aside to cool slightly.
4. Sift the flours and ground ginger into a large mixing bowl and mix gently. Pour the cooled butter mixture into the flour. Add the egg and milk and beat with a wooden spoon until well combined.
5. Pour into your cake tin and bake for 30-40mins.
6. Make the frosting by mixing the icing sugar, orange juice & zest together.
7. Pour the icing over the cooled cake and spread lightly, allowing it to ooze over the edges

Raspberry Cheesecake

4 Portions

Ingredients

Digestive Biscuits	150gms
Butter	70gms
Double Cream	75ml
Icing Sugar	75gm
Mascarpone Cheese	75gm
Fresh Raspberries	50gm

Method

1. Crush the digestives
2. Melt the butter and mix with digestives
3. Spread over tin and refrigerate until set
4. Mix cream, icing sugar and cheese together
5. Spread over biscuit base
6. Decorate with raspberries

This dish is featured in the summer 2014 menu

Summer Vegetable Bake

6 Portions

Ingredients

Courgettes	2
Mushrooms	6
Peppers	2
Carrot	2
Onion	1
Broccoli	1 head
Garlic	1 clove
Mixed Herbs	1tsp
Chopped Tomatoes	4
Olive Oil	

Cheese Sauce

Plain Flour	50gm
Milk	1Pint
Margarine	50gm
Grated Cheese	50gm

Method

1. Fry off diced onions & garlic.
2. Add remaining vegetables and cook until tender.
3. Add the chopped tomatoes & mixed herbs.
4. Make the cheese sauce, save some cheese for the top.
5. Place the vegetables in a dish and cover with the cheese sauce, sprinkle with remanding cheese.
6. Bake in the oven until golden brown.

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Crusty Topped Cottage Pie

4 Portions

Ingredients

Mince	200gms
Onion	1/2
Mixed Herbs	½ tsp
Plain Flour	1 tsp
Mashed Potato	500gms
Bread Crumbs	80gms

Method

1. Peel and chop the onions & carrots
2. Dry fry the mince, onions & carrots
3. Drain off any fat, add flour & stir
4. Add half the herbs & water simmer for about 30 min.
5. Thicken with gravy mix
6. Cook & mash the potatoes and spread over the mince
7. Mix the bread crumbs & remaining herbs and spread over the top of the potato & place in the oven to brown.

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