



# CHICKEN PIE

WITH NICKY'S DIFFERENCES

- One chopped onion
- 450g chopped chicken
- 4 bacon rashers
- 350ml of chicken stock
- 200ml crème fraiche
- 1 tbsp of cornflour, mixed with a little water
- Pastry topping
- 1 ready rolled puff pastry
- 1 egg for glazing



# CHICKEN PIE

WITH NICKY'S DIFFERENCES

## INSTRUCTIONS

Sautee onion then add  
bacon and cook for  
two minutes

Add the chicken until  
fully cooked

Add the chicken stock,  
crème fraiche, corn  
flour with water and  
pepper

Simmer until sauce has  
thickened

Pour into your pie tray  
/ ceramic dish and  
leave to cool for 10 –  
15 minutes

Place the puff pastry  
over the top, pushing  
the sides down

Glaze the top of the  
pastry with your  
beaten egg to make it  
nice and golden brown

Pierce a few air holes  
on the top of the  
pastry to allow it to  
breathe

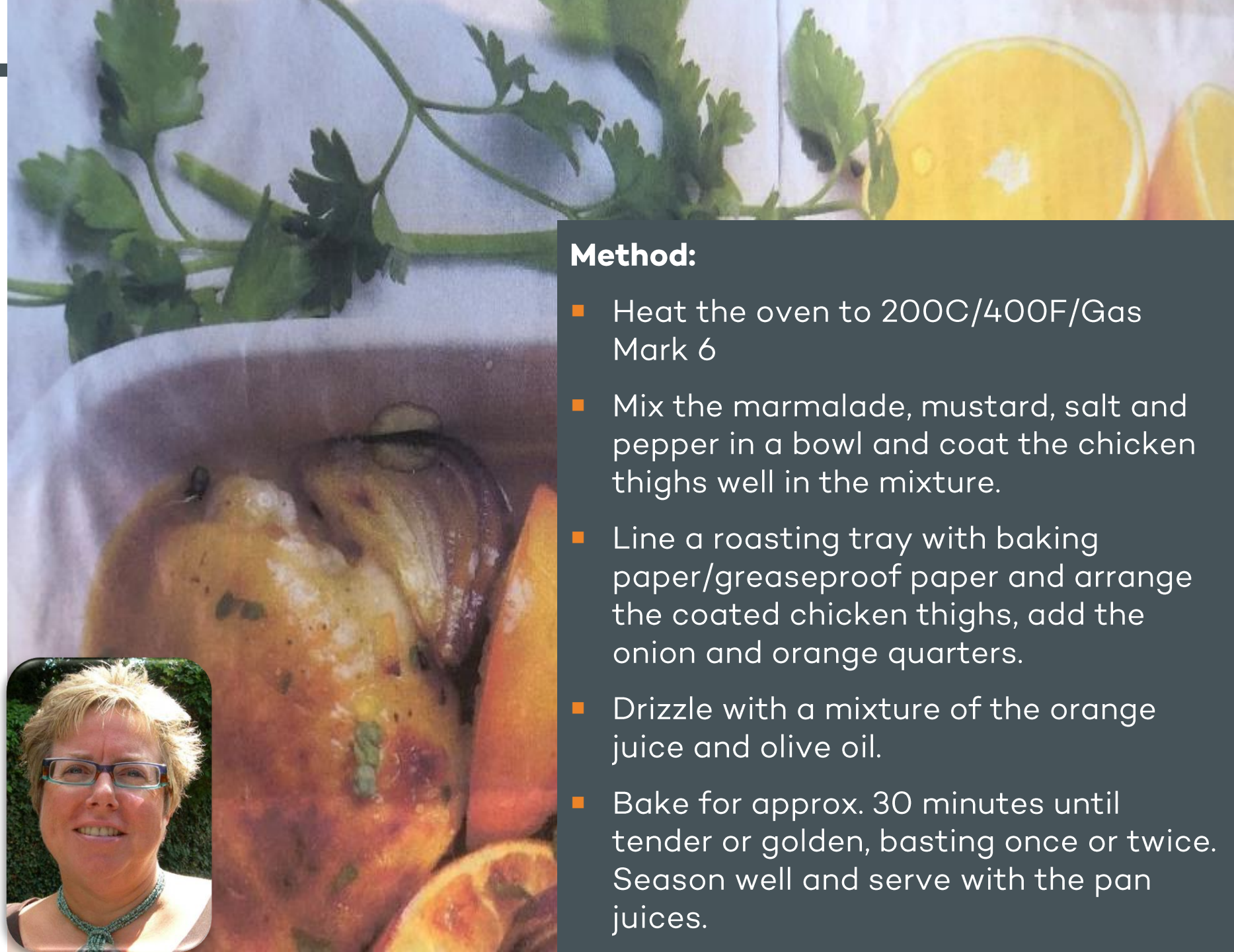
Bake in the oven at  
190-200c for 20-25  
minutes until the pastry  
is golden brown

# ROAST MARMALADE CHICKEN

Serves 4

## Ingredients:

- 3 tablespoons bitter orange marmalade
- 1 tablespoon Dijon mustard
- Sea salt and black pepper
- 8 chicken thighs
- 2 red onions, cut into quarters
- 1 orange, cut into quarters
- Juice of 1 orange
- 2 tablespoons extra virgin olive oil



## Method:

- Heat the oven to 200C/400F/Gas Mark 6
- Mix the marmalade, mustard, salt and pepper in a bowl and coat the chicken thighs well in the mixture.
- Line a roasting tray with baking paper/greaseproof paper and arrange the coated chicken thighs, add the onion and orange quarters.
- Drizzle with a mixture of the orange juice and olive oil.
- Bake for approx. 30 minutes until tender or golden, basting once or twice. Season well and serve with the pan juices.

# BOBOTIE

1. Method
2. Heat oven to 180C/fan 160C/gas 4. Pour cold water over the bread and set aside to soak.
3. Meanwhile, fry the onions in the butter, stirring regularly for 10 mins until they are soft and starting to colour. Add the garlic and beef and stir well, crushing the mince into fine grains until it changes colour. Stir in the curry paste, herbs, spices, chutney, sultanas and 2 of the bay leaves with 1 tsp salt and plenty of ground black pepper.
4. Cover and simmer for 10 mins. Squeeze the water from the bread, then beat into the meat mixture until well blended. Tip into an oval ovenproof dish (23 x 33cm and about 5-6cm deep). Press the mixture down well and smooth the top. You can make this and chill 1 day ahead.
5. For the topping, beat the milk and eggs with seasoning, then pour over the meat. Top with the remaining bay leaves and bake for 35-40 mins until the topping is set and starting to turn golden.



2 slices white bread

2 onions, chopped

25g butter

2 garlic cloves, crushed

1kg packet lean minced beef

2 tbsp Madras curry paste

1 tsp dried mixed herbs

3 cloves

5 allspice berries

2 tbsp peach or mango chutney

3 tbsp sultana

6 bay leaves

## For the topping

300ml full-cream milk

2 large eggs

# SPICY SWEET POTATO & BUTTERNUT SQUASH SOUP, WITH ROASTED RED PEPPERS

## Ingredients:

- 1 butternut squash
- 3 sweet potatoes
- 2 red peppers
- 2-3 onions
- 600ml veg stock
- Small tub of cream cheese (200g)
- 1 can of coconut milk
- Fresh chili (to taste)
- Garlic (4 cloves)
- 1 tbsp Ginger
- Seasoning (optional – nutmeg or coriander)

## Method:

- Fry the onions, garlic, ginger and chili for a couple of minutes in a deep pan or wok
- Add the squash and potatoes, and stir around for a couple more minutes
- Add the stock and allow to simmer until squash and potatoes are soft
- Blend with a hand blender (or within a blender a little at a time)
- Leave chunks if desired
- (separately) Cut the red peppers into small pieces and roast in the oven with a little oil
- Add the cream cheese, coconut milk, seasoning and nutmeg/coriander
- Allow to simmer away gently
- Once peppers are sufficiently roasted, add to soup
- Enjoy!



# Liam's Deluxe Cheese Grilled Sandwich.

## You will need

Two bread slices (Pref sourdough bread but any bread will do) - Butter - Handful of Cheddar - A handful of dry mozzarella - Two pinches of Parmesan - Roast Beef (thin sliced) or Salt Beef - Half a red onion  
Mayo - Dijon Mustard - Hot Sauce

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Chop up your Onion and fry until soft. In a bowl mix a tablespoon of mayo with half a teaspoon of Dijon mustard.

Spread butter on the back and front of your bread slices. Spread a layer of your mayo mustard mix on both slices of your bread.  
**(Make sure you're spreading your mix on to the inside of your sandwich.)**

In a layering system, lay down your Cheddar, then your beef, sprinkle your Parmesan then finely add your Mozzarella. Place your bread slices together.

Heat a dry frying pan till hot.

Gently place your sandwich into your pan and gently press down on your sandwich with a spatula. Bring your heat down to a medium setting and sprinkle some sauce over the top of your sandwich and then gently flip your sandwich over and gently press down again with your spatula

You want to keep flipping your sandwich every couple of minutes for roughly 6 or 7 minutes. You are looking for an even tanned golden sandwich, and your cheese is starting to oozing out the sides.

Once done, remove your sandwich to a chopping board and cut in two and enjoy

**(Remember this will be a very hot sandwich so maybe leave it for a moment to cool down)**



# WELSH CAKES



**Serves 6**

**Makes approximately 30-36 cakes**

550g self-raising flour

175g margarine

50g lard

175g caster sugar

½ tsp mixed spice

125g sultanas

2 large eggs, beaten

- 1** Preheat a bakestone or very heavy-based frying or griddle pan. Place the flour, margarine and lard into a large mixing bowl and rub together until you have a mixture resembling coarse breadcrumbs.
- 2** Stir in the sugar, mixed spice and sultanas, and then add the beaten eggs and mix until you have a soft dough.
- 3** Tip the mixture out onto a floured work surface and, using a lightly floured rolling pin, roll out to approximately 2.5cm thick. Using a 7cm fluted pastry cutter, cut out cakes and place on the heated bakestone or heavy-based pan.
- 4** Cook cakes for approximately 3 minutes per side or until golden brown. Leave to cool (if you can!)



# MARY BERRY'S – LASAGNE ALFORNO

## Method

- Preheat the oven to 160C/325F/Gas 3.
- For the ragu, heat a large frying pan until hot and add the oil. Cook the mince until browned all over. Remove from the heat and transfer to a plate. Add the onion, celery (if using) and garlic to the pan and cook until softened. Return the meat to the pan and stir in the flour. Add the stock and bring to the boil. Add the redcurrant jelly (or sugar), tomato purée and thyme, then stir well.
- Stir in the canned tomatoes. Bring to the boil again, cover and simmer in the oven for 1-½ hours, or until the beef is tender.
- For the white sauce, melt the butter in a saucepan. Add the flour and cook over the heat for one minute. Gradually whisk in the hot milk, whisking until thickened. Add the Dijon mustard and parmesan cheese and season well with salt and pepper.
- For the lasagne, put one third of the meat sauce in the base of a 2.3 litre/4 pint shallow ovenproof dish. Spoon one third of the white sauce on top. Arrange one layer of lasagne sheets on top. Season. Spoon half of the remaining meat sauce on top and then half of the white sauce. Put another layer of lasagne sheets on top, then the remaining meat sauce and remaining white sauce. Sprinkle over the cheddar cheese.
- Leave for six hours before cooking so that the pasta can start to soften.
- Preheat the oven temperature to 200C/400F/Gas 6.
- Cook in the middle of the oven for about 45 minutes- or until golden brown on top, bubbling around the edges and the pasta is soft.

## For the ragu

- 2 tbsp olive oil
- 900g/2lb beef mince
- 2 onions, roughly chopped
- 4 sticks celery, diced (optional)
- 2 garlic cloves, crushed
- 2 level tbsp plain flour
- 150ml/¼ pint beef stock
- 1 tbsp redcurrant jelly (optional) or 1 tsp caster sugar
- 3 tbsp tomato purée
- 1 tbsp chopped thyme
- 2 x 400g cans chopped tomatoes

## For the white sauce

- 50g/2oz butter
- 50g/2oz plain flour
- 750ml/1¼ pints hot milk
- 2 tsp Dijon mustard
- 50g/2oz Parmesan, finely grated
- salt and freshly ground black pepper
- For the lasagne**
- 12 lasagne sheets
- 75g/3oz mature cheddar, grated





# CHOCOLATE BAILEYS - CHEESECAKE

## Method and Ingredients

- **500g Bourbon creams** crushed.
- **120g butter** melted.
- Mix together and crush. Then lay into the bottom of a suitable size baking tin, press into tin then chill for one hour.
- **480ml Elmlea double cream** - pour into a bowl and whip until you have soft peaks.
- Add to a separate bowl, **480g Philadelphia cream cheese**.
- **120g icing sugar**.
- **75ml Baileys liquor**.
- Mix together, then when mixed add the peaked Elmlea double cream.
- Add **100g of crushed dark chocolate** – Bourneville is ideal, mix with the mixture.
- Add the whole of the mixture on top of the chilled base spreading it evenly.
- Chill for 2 to 3 hours.
- Then pipe melted chocolate to form a decorative pattern on the top and then add **Milky Way Magic Stars** evenly across the top. You can add a sprinkle of edible silver balls to finish and then serve and enjoy!