

Beef Ragu (Serves 6)

2tbsp olive oil

2 onions finely chopped

2 celery sticks, finely diced

2 large carrots, finely diced

1kg minced beef

4 tbsp tomato puree

3 garlic cloves, finely grated

3 fresh thyme stems

200ml red wine

700ml beef stock

500g spaghetti

75g grated parmesan

Pinch of salt

1 garlic bread

- 1.Heat oil in the frying pan, add onion, celery and carrot. Fry over medium heat for about 10mins, stirring regularly to avoid burning. When the veg begins to soften and begin changing colour move to next step.
- 2.Stir in mince and cook breaking up any large clumps with a wooden spoon or spatula, cook until browned.
- 3.Add the tomato puree, garlic and thyme and cook for a further 1-2minutes. Pour in the wine and cook off the alcohol. Transfer to a large billie and add the stock. Cover with lid and cook gently for 45min or until meat tender and sauce has thickened.
- 4.Remove the lid and continue to cook, Mean while boil water for pasta adding a pinch of salt to the water. Cook pasta and drain reserving a mug of water to add to the sauce. Wrap garlic bread in foil and turn frequently to stop burning.
- 5.Serve with sprinkle of parmesan cheese and garlic bread.

Fruit Salad (Serves 6-8)

2 kiwi

1 mango

150g pineapple

100g grapes

400g mixed berries (Strawberries, raspberries)

1 large orange

1 apple

Cream or Yoghurt to serve

- 1.Prepare the fruit with a small serrated knife. Cut the top and bottom of kiwi stand on one end and cut away the skin. Slice in half and core out the centre.
- 2.Carefully cut the skin off the mango and slice off one cheek. Slice into pieces and remove any remaining mango and place with kiwi.
- 3.Top and tail the pineapple, then cut away at the skin. Slice into strips and remove the core. Then cut into chunks and add with other prepared fruit.
- 4.Half the strawberries and place with grapes in the bowl, finally slice the apple and remove the core then chop into chunks.
- 5.Serve with cream of yoghurt

Thai Green Chicken Curry (Serves 8)

6 Skinless and boneless chicken breasts

3 tbsp Thai red curry paste

3 tbsp sunflower oil

2 onions, sliced

4cm knob of fresh ginger, peel and finely chopped or grated

1 tbsp plain flour

2x400g full fat coconut milk

1tbsp Light muscovado sugar

1 lemongrass stalk (bashed)

4 Kaffir lime leaves

250g sugar snap peas, cut in half length ways

1 lime zest and juice

1 225g tin of water chestnuts, drained halved

salt and pepper

Basmati rice

Naan Bread

1. Cut the chicken breasts into 1 inch cubes, tip into a bowl and add 1 tbsp of Thai curry paste and season with salt and pepper.
2. Heat 1 tbsp of sunflower oil in Billie chicken chunks and cook through, transfer to another pan.
3. Add remaining oil and fry onions for 3min cover with lid and cook for 10min to soften.
4. Add the ginger and remaining Thai curry sauce, sprinkle in the flour and blend in the coconut milk and sugar adding a little at a time.
5. Stir in the mixture and bring to the boil, and put water in to boil for the rice.
6. Add lemongrass and lime leaves season with salt and pepper and return the chicken to the pan. Cook the rice and Simmer curry for about 5minutes until the chicken is hot through.
7. Meanwhile cook the sugar snap peas in boiling water for 2minutes, drain and rinse in cold water. Wrap Naan breads in foil and heat on the grill.
8. Remove the lemongrass and lime leaves from the curry and the lime zest and juice, water chestnuts and sugar snap peas.
9. Bring to the boil and remove from heat. Serve with Basmati Rice and Naan Bread.

Gooseberry Fool (serves 8)

800g gooseberries

200g golden caster sugar

2 vanilla pods

500ml double cream

500ml plain yoghurt

Shortbread biscuits

1. Put the gooseberries and sugar in a pan over a medium heat.
2. Split the vanilla pods, scrape out the seeds and add them and the pod to the berries. Stew for 10 minutes, until softened, then let cool.
3. Whip the cream to very soft peaks and fold through the yoghurt.
4. Fold three-quarters of the cool gooseberries through the cream. Spoon the fool into bowls, and spoon over the remaining berries.
5. Serve with shortbread biscuits for dunking, or crumble over the top.

Hungarian Goulash (Serves 6)

1kg Beef stewing steak cut into 3.5cm cubes

2 tsp salt

1tsp black pepper

2 tbsp olive oil

30g unsalted butter

2 onions diced

5 garlic cloves minced

2 Capsicum/Bell peppers

2 tomatoes

1/3 Cup Paprika

1 tsp Caraway seeds

1 bay leaf

1 ltr of beef stock

2 carrots 3 potatoes

Crusty bread and butter to serve

1tbsp parsley finely chopped (optional for garnish)

1. Season the beef with half the salt and pepper. Prepare vegetables by dicing onions, peppers and tomatoes. Grate the garlic and peel then chop carrots and potatoes into 1cm cubes.
2. Heat the oil and melt the butter in a frying pan, fry off onion until golden brown
3. Add the beef and stir in pan until the outside changes colour from red to brown (approx 2mins)
4. Add the garlic, peppers and tomato stir for 3minutes the tomato will almost dissolve.
5. Add Paprika, caraway and bayleaf stir for about 1minute.
6. Transfer to the billie and add beef stock, bring to simmer and cover with lid for about 1hr.
7. Add potatoes and carrots to the pot, beef should be tender but not falling apart. Cook for another 20minutes allowing potatoes and carrots to soften.
8. Ladle into bowls and serve with crusty bread and butter. Sprinkle over optional parsley.

Eton Mess (Serves 6)

300g strawberries

150g raspberries

½ tbsp of honey

100g double cream

100g low fat Greek yoghurt

100g shop bought meringues

1. Halve or quarter any large strawberries and place in a bowl with the raspberries.
2. Use a fork and crush half of the berries then drizzle over the honey.
3. Whip the cream until soft peaks and fold in yoghurt.
4. Crumble to meringues over the fruit then fold in the cream and yoghurt mixture.
5. Divide into 6 portions and serve

Country chicken pot roast (Serves 6)

1 tbsp olive oil

1 onion, sliced

3 rashers unsmoked back bacon, sliced into matchsticks

1x1.45kg (3lb) whole chicken

300ml (1/2pt) dry cider

300ml chicken stock

2 Braeburn apples, cored and sliced

4 tbsp creme fraiche

large handful parsley,

chopped roast potatoes, to serve seasonal veg, to serve.

Gravy

- 1.Heat the olive oil in a large Dixie. Add the onion and cook for 3-4 minutes until softened.
- 2.Remove from the pan, add the bacon and cook for 3-4 minutes until golden, then set aside.
- 3.Add a little extra oil to the Dixie if needed, then brown the chicken all over. Turn regularly, pressing down on each side for about 5minutes
- 4.Remove the chicken from the pan and pour in the cider, scraping up any crispy bits.
- 5.Put the onions and bacon in a heatproof pot, then put the chicken on top. Add the cider pan juices and stock.
- 6.Cover with a lid and bake in the oven for 50minutes. Put on water for potatoes
- 7.Add the apples and cook uncovered for 20 minutes, or until the juices of the chicken run clear. Put on the water for seasonal vegetables.
- 8.Drain potatoes and pat dry, using the frying pan fry them off until crispy to make roasted potatoes.
- 9.Stir in the crème fraiche and sprinkle over the parsley serve with roast potatoes, and seasonal veg.

Classic Rice Pudding (Serves 6)

Butter 130g

Rice pudding

70g caster sugar

2tsp vanilla bean paste or 1 vanilla pod without seeds

800ml whole milk

170ml double cream

grated nutmeg

jam or honey if desired.

- 1.Heat the Butter and melt the butter.
- 2.Put the pudding rice, sugar, vanilla milk & cream into a bowl and stir to combine.
- 3.Pour the mixture into Billie and sprinkle a generous helping of nutmeg.
- 4.Simmer for 1-1 ½ hrs. Stirring regularly. Dont let boil dry add more milk if required.
- 5.Leave to cool slightly and spoon into bowls, add a helping of jam or honey if desired.

Irish Beef & Guinness Stew (Serves 6)

2tbsp vegetable oil

1.2-1.4kg of stewing steak

2 onions, roughly chopped

10 Carrots, cut into large chunks

2tbsp plain flour

500ml Guinness or Stout

1 beef stock cube

pinch sugar

3 bay leaves big thyme sprig

Broccoli

New potatoes

- 1.Heat the oil in large Billie, brown off the meat then set aside,
- 2.Add the onion and carrots and also give a good browning.
- 3.Scatter over the flour and stir. Tip the meat and any juices back into the dish give a good stir and crumble over the stock cube and pour in the Guinness.
- 4.Season with salt and pepper and pinch of sugar throw in the herbs and bring to a simmer.
- 5.Cook for 1 ½ to 2hrs until the meat is really tender.
- 6.Place two pans of water on to boil one for potatoes and one for veg cook when the stew is about half hour from being ready to serve.

Banoffee Pie (Serves 6)

225g digestive biscuits

150g butter, melted

397g caramel carnation

3 bananas

300ml double cream

1tbsp icing sugar

1 tbsp grated chocolate

- 1.Crush the digestive biscuits by hand or using a spoon or rolling pin until they are fine crumbs.
- 2.Mix with the melted butter until fully combined. Tip the mixture into a tin greasing the bottom of it first. Push down with a back of a spoon and allow to cool for 1hr.
- 3.Spoon the caramel over the biscuit base and spread out evenly.
- 4.Gently place the sliced bananas on top of the caramel.
- 5.Finally whip the cream with icing sugar until fluffy and thick, spoon the cream over the bananas then grate chocolate (optional) to finish.

Cider sausages (Serves 6)

Vegetable oil for frying

3 tablespoons flour

1½ lb beef/lamb sausages

¾pt medium-dry cider

1 onion, sliced into rings

¼ pt water

3 celery stalks, chopped

1 bouquet garni

3 carrots chopped

salt and pepper

parsley

1 pack of French beans

mashed potatoes

butter for mash

1. Melt the oil in the Dixie. Put the vegetables into the Dixie and fry, stirring constantly until lightly browned in colour. **DO NOT BURN THEM!**
2. Add the sausages and fry until browned on all sides. Stir in the flour and cook for 1 to 2 minutes. Put water on to boil for potatoes and beans.
3. Pour in the cider and water and bring to boil. Add the bouquet garni, and salt and pepper.
4. Cover and cook for 45 minutes. Sprinkle with parsley. Add potatoes to water and boil place the beans on about 15-20min before the end
5. Serve with mashed potatoes & French beans.

Keylime Pie (Serves 6)

450ml/g cream cheese

1 Can of sweetened condensed milk

1/3 cup lime juice (3 large limes)

Zest of 1 lime divided (leave 1/3 for garnish)

Ready made sweet pastry base (10-inch, store bought)

Cream

1. Add softened cream cheese, sweetened condensed milk, lime juice and 2/3 of the lime zest to a large mixing bowl, and beat on high until smooth and creamy (about 4 minutes).
2. Transfer to a ready made pastry case.
3. Sprinkle reserved lime zest in top, and chill.
4. Serve chilled, and garnish with extra lime slices and cream

Beef Olives (Serves 6)

6 slices blade steak

4 oz. fresh breadcrumbs

2 Oxo cubes

1 lemon

1 onion

2 oz shredded suet

Butter

1 egg

Potatoes peeled

Tender stem broccoli

Butter for mash

You need cotton twine for this recipe

1. First make the stuffing. Put the breadcrumbs in a mixing bowl with the suet and mix together thoroughly. Grate a little zest off the outside of the lemon and stir in with the mixture. Add 1 small teaspoon lemon juice. Beat the egg and stir in. Form the mixture into a ball. Peel the potatoes.

2. Lay out the slices of beef and place a portion of stuffing in the centre of each. Roll the beef round the stuffing and tie up with cotton twine.

3. Finely chop the onion and fry in the butter in the Dixie. Add the rolled beef and brown all over. Put the water on to boil for the potatoes and vegetables.

4. Add enough water to cover and crumble in the oxo cubes. Bring to the boil and simmer for about an hour.

5. Place potatoes in water to boil for about 30 minutes along with vegetables, drain

6. Serve with mashed potatoes and veg.

Jam & Coconut Sponge (Serves 6)

175g unsalted butter

6tbsp raspberry jam

17g caster sugar

3 large eggs

150g self raising flour

25g desiccated coconut

1 tsp vanilla extract

Custard to serve

1. Butter six foil basins and spoon 1 tbsp jam into each of the basins.

2. Place the butter and sugar in a bowl and beat with whisk until fluffy. Beat in one of the eggs followed by a spoon of flour then continue until all eggs have been mixed.

3. Fold in the remaining flour and coconut and pinch of salt plus teaspoon of vanilla extract.

4. Spoon mix into basins and cover with tin foil. Steam for 1hr – 1½ until skewer comes out cleanly. Serve with custard.

Chicken and chorizo paella Serves: 6

120g chorizo sausage, diced

2 tbsp olive oil

500g skinless chicken breast fillets

cut into 2.5cm chunks

2 medium onions, chopped

3 celery sticks, diced

3 garlic cloves, crushed

2 red pepper, deseeded and diced

**2 green pepper, deseeded and
diced**

**1 yellow pepper, deseeded and
diced**

400g Camargue red rice

6 tomatoes, finely diced

2 bay leaves

2 sprigs of fresh thyme

1 litre boiling water

300g frozen peas

300g frozen sweetcorn

15g fresh parsley, chopped

1. Dry-fry the chorizo in the Dixie for about 2 minutes, stirring continuously. Add the oil and chicken and then cook for about 5 minutes until coloured all over, stirring occasionally.
2. Remove the chicken and chorizo from the Dixie using a draining spoon and set aside.
3. Add the onion, celery, garlic and peppers to the oil remaining in the pan. Cook, stirring frequently, for 5 minutes until the vegetables are softened slightly.
4. Stir in the rice, tomatoes, bay leaves and thyme, then replace the chicken and chorizo and pour in the water. Bring back to the boil, stirring occasionally. Reduce the heat to low, cover and cook gently for 25 minutes.
5. Add the peas and sweetcorn, forking them lightly into the rice mixture. Re-cover and continue to simmer for a further 5 minutes until the rice is tender and all the liquid is absorbed. Discard the bay leaves and thyme stalks and season to taste, then fork through the parsley and serve.

Ultimate Sticky Toffee Pudding (Serves 6)

225g medjool dates

175ml boiling water

1tsp vanilla extract

175g self raising flour

1tsp bicarbonate soda

2 eggs

85g soften butter

140g demerara sugar

2tbsp black treacle

100ml milk

Cream or Custard to serve.

175g light muscovado sugar

50g butter, cubed

225ml double cream

1tbsp black treacle.

1. Stone and chop 225g medjool dates quite small and place in bowl and pour over 175ml boiling water. Leave for about 30min until cool and well soaked. Mash with a fork and stir in 1tsp vanilla extract.

2. Butter and flour 6 foil tins then make the mixture. Mix 175g self raising flour and 1tsp bicarbonate soda together and beat the two eggs in a separate bowl. Beat 85g of soften butter and 140g of demerara sugar together in a large bowl for a few minutes until slightly creamy. Don't worry if it looks a bit grainy this is because of the sugar.

3. Add the eggs slowly little at a time beating between additions. Beat in the 2tbsp of black treacle then using a large metal spoon fold in 1/3 of the flour mix, then half of the 100ml of milk. Be careful not to overbeat. Repeat until all flour and milk is used.

4. Stir in the soaked dates it may look curdled and will resemble a soft thick batter. Spoon evenly in the tins and steam for about 45min – 1hr until risen and a skewer comes out cleanly.

5. Meanwhile put 175g of muscavado sugar and 50g butter cubes in a pan with half the 225ml of cream. Bring to the boil over medium heat stirring all the time until sugar has completely dissolved. Stir in 1tbsp black treacle turn up the heat slightly and allow to bubble away for 2-3minutes.

6. Stir occasionally so it doesn't burn, take off heat and stir in the last of the remaining cream. To serve pour the sauce over the puddings and serve with cream or custard.

Chicken with Asparagus and lemon crème fraiche (Serves 6)

50g butter
2tbsp oil
6 small chicken breasts
6 banana shallots, quartered length ways
30g plain flour
400ml chicken stock
1 ½ chopped lemon thyme leaves
12 asparagus spears, end cut off
1 large lemon, juice and zest only
200ml full fat crème fraiche
2tbsp chopped parsley
salt and pepper
Orzo Pasta.

- 1.Heat half the butter and half the oil in the Billie
- 2.Season the chicken with salt and pepper and cook for 2-3min on each side until golden brown. Remove and set aside.
- 3.Add the remaining butter and oil to the pan, tip in the shallots and fry for 5-10min until lightly browned.
- 4.Put the flour in a bowl, whisk in 8 tablespoons of the stock mix until smooth add to the pan and bring to the boil then pour in remaining stock.
- 5.Add the lemon thyme and return the chicken. Cook for about 20min or until chicken is cooked through.
- 6.Place to water on for new pasta
- 7.Just before serving trim the tip off the asparagus spear and slice the stem into short even lengths. Cook the tips and stems in boiling water for 3min, drain reserving the tips for garnish.
- 8.Stir in the lemon juice, crème fraiche and parsley into the pan with chicken. Add the asparagus stems and remove from the heat.
- 9.Serve with orzo pasta

Peach Melba Crumble (Serves 4)

410g of sliced peaches in syrup
1 tbsp butter
150g raspberries
100ml whipping cream
½ tbsp icing sugar
100g granola

- 1.Pour the can of peaches in a small pan and heat on medium heat. Add butter and simmer until peaches are hot.
- 2.Once simmering add the raspberries and cook for 1-2min.
- 3.Meanwhile whip the cream with icing sugar in a bowl until lightly whipped.
- 4.Using a slotted spoon the peach mixture into bowls and sprinkle over the granola.
- 5.Add a dollop of cream and serve.

Beef in beer (Serves 5-6)

2 tablespoons plain flour

1 kg (2 lb) braising steak, cut into chunks

25 g (1 oz) butter

1 tablespoon oil

2 onions, chopped

2 celery sticks, sliced

several thyme sprigs

2 bay leaves

400 ml (14 fl oz) strong ale

300 ml (½ pint) beef stock]

2 tablespoons black treacle

500 g (1 lb) parsnips, peeled and cut into wedges

salt and pepper

1. Season the flour with salt and pepper and use to coat the beef. Melt the butter with the oil in a large, flameproof casserole and fry the beef in batches until deep brown. Drain with a slotted spoon while cooking the remainder.
2. Add the onions and celery and fry gently for 5 minutes. Return the beef to the pan and add the herbs, ale, stock and treacle. Bring just to the boil, then reduce the heat and cover with a lid, Simmer in Dixie for 1 hour.
3. Add the parsnips to the dish and return to the oven for a further 30 minutes or until the beef and parsnips are tender. Check the seasoning and serve.

Spring lamb stew (serves 6)

3 small onions
sprig of rosemary
1 crushed clove garlic
salt and pepper
3 oz butter
1½ lb new potatoes
2½ lb cubed lamb
¾ lb new carrots
2 tablespoons flour
¾lb turnips
1 pint brown stock
1 lb shelled peas
bay leaf
Small swede, cut into chunks

- 1.First make the stock.
- 2.Slice the onions thinly and fry them lightly with the garlic in the melted butter in the Dixie Until golden brown.
- 3.Coat the meat in the flour and add to the Dixie Brown all over. Add the stock slowly, stirring continuously.
- 4.Add the swede, herbs and seasoning and simmer gently for an hour.
- 5.Then add the potatoes, carrots and turnips and cook for 40 minutes longer. Add the peas and cook until tender.

Canary Pudding (Serves 4-6)

3-4 Tablespoons lemon curd
100g softened butter
100g caster sugar
2 large eggs
Grated lemon zest of 1 lemon
Juice of the lemon
175g self raising flour
½ tsp baking powder
butter to grease the tins

- 1.In a large bowl add the butter and sugar mix together until light and fluffy.
- 2.Add the eggs one at a time and beat until combined.
- 3.Sieve the flour and baking powder into the mixture and add the lemon zest and juice.
- 4.Fold through gently with a metal spoon until the mixture is fully combined. If it seems a bit stiff and a little more lemon juice but don't make it too sloppy.
- 5.Place the lemon curd into the base of the foil tin and spoon over the sponge mix. Level off with a spatula. Place foil over the top of the tin allowing for it to expand.
- 5.Place the pudding in a steamer for 1-1½ hours a skewer should come out cleanly.
- 6.Serve with custard.

Turkey stir-fry

Serves 6

4 teaspoons cornflour 80ml (4 tablespoons) soy sauce

80ml (4 tablespoons) seasoned rice vinegar

1 garlic clove, crushed

2 sweet peppers (1 yellow, 1 red) cut into strips

2 teaspoon brown sugar 60ml olive oil

50g pine nuts 1 onion, thinly sliced

2.5cm fresh ginger, cut into very thin strips

1 bunch asparagus, ends trimmed, cut on the diagonal

6 spring onions (salad onions), cut into strips on the diagonal

1 small bunch baby carrots, peeled, julienned

500g turkey meat cut into strips

Egg noodles

1. Place the cornflour and four tablespoons of water in a bowl and stir until smooth. Stir in the soy sauce, vinegar, garlic and sugar and set aside.

2. Heat one tablespoon of oil in a wok over medium-high heat. Add the pine nuts and stir-fry for one minute until golden. Set aside on paper towel to drain.

3. Add onion and ginger to the wok and cook for 1-2 minutes. Add asparagus, spring onion, peppers and carrot and cook, stirring, for a further two minutes.

4. Add the turkey and cook for a further minute. Add reserved sauce and bring to the boil. Cook until thickened and combined. Add the pine nuts and then serve with noodles or rice.

Yogurt corners

Moroccan-style Chicken Casserole (Serves:6)

For the spice paste:

2-3 large, juicy garlic cloves, peeled, roughly chopped

pinch sea salt flakes

2-3 good pinches smoked paprika

2-3 good pinches ground turmeric

1 tsp cumin seeds

glug olive or groundnut oil

For the casserole:

6 large chicken legs, bone in and skin on

good glug fruity olive oil

2 onions, peeled, roughly chopped

1 lemon, cut in half, thinly sliced

pinch saffron strands

small handful fresh coriander, roughly chopped

1. For the spice paste, crush the garlic cloves and sea salt with a pestle in a mortar. Add the smoked paprika, turmeric and cumin seeds and grind to a paste. Add just enough olive or groundnut oil to make the paste runny enough to pour, but thick enough to coat the chicken.
2. For the casserole, place the chicken legs into a bowl, pour the spice paste over them and toss well to coat all of the meat. Cover with cling film and leave to marinate for as long as time allows, overnight if possible.
3. Heat the olive oil in the Dixie, and then cook the onions until softened. Add the chicken thighs and cook until coloured lightly on both sides. Add the lemon slices and pour in enough water to come halfway up the chicken pieces. Stir in the saffron, then season well, cover with a lid and simmer for about 25 minutes, until the chicken is cooked through and tender.
4. Boil water for the rice cook and serve with fresh coriander.

Spanish braised pork (serves 6)

1kg (2lb 4oz) boned shoulder of pork cut into 3cm (1in) chunks

4 tbsp olive oil

150ml (6 fl oz) red wine

2 medium onions, chopped

6 garlic cloves, finely chopped

200g (7oz) chorizo sausage, skinned and chopped

1½ kg new potatoes peeled and sliced

2 tsp sweet paprika

2 tbsp tomato purée

400g skinned, chopped tomatoes, fresh or canned

300ml (12 fl oz) chicken stock

Leaves from 3 large thyme sprigs

2 tbsp chopped fresh marjoram or oregano , 4 fresh bay leaves

3 tbsp sherry vinegar

2 tsp caster sugar

100g (3½ oz) good-quality pitted black olives

Sea salt and freshly ground black pepper

1. Season the pork. Heat 2 tbsp of oil in a frying pan and sear the pork in batches until browned. Set aside.

2. Add the wine to the pan and, as the liquid bubbles up, scrape the base of the pan with a wooden spoon to release all the caramelised juices then pour over the pork.

3. Add the remaining oil to the pan with the onions, cover and fry gently for 15 minutes, stirring now and then, until they are very soft and lightly browned.

4. Add the garlic and chorizo and fry for a further 2 to 3 minutes.

5. Stir in the paprika and cook for one minute, then add the tomato purée, tomatoes, chicken stock and herbs.

6. Stir in the pork and all the juices, season, cover and simmer gently for one hour until the pork is almost tender.

7. Stir the potatoes, sherry vinegar and caster sugar into the casserole with the olives and simmer uncovered for another 20 to 30 minutes until the sauce is nicely reduced and the pork is tender.

Rhubarb Sponge (Serves 6)

350g of fresh rhubarb cut into 4cm lengths (or tinned if not available)

200g caster sugar

1tsp ground ginger

125g unsalted butter

few drops vanilla extract

2 medium eggs, beaten

175g self raising flour

Cook the rhubarb with 75g of sugar and ginger over a gentle heat for 2-3 minutes until beginning to soften. Remove from heat. Grease the pudding tins, place remaining butter and sugar into a bowl and cream together. Stir in the eggs and vanilla extract, and sprinkle in the flour gently folding the mixture. Place the rhubarb at the bottom of the case and spoon in the sponge mix levelling off the top with a spatula. Place foil over the top loosely and steam for 1½ hrs until a skewer comes out cleanly. Serve with custard.

Beef stroganoff (Serves 6)

2 oz butter

1 tbsp vegetable oil

1 large onion, sliced

500g/1lb 2oz rump steak

2 tbsp plain flour

2 tbsp paprika, plus extra for sprinkling

250g/9oz chestnut mushrooms

200ml/7fl oz beef stock

2 tbsp white wine vinegar

284ml/10fl oz carton soured cream

Basmati rice

1. Heat the butter and oil in a large pan.
2. Cook the sliced onion for 5 minutes until softened. Meanwhile cut the beef into thin strips. Season the flour with salt, pepper and paprika, then toss in the beef to coat lightly, shaking off any excess.
3. Add the beef to the pan and cook for 3-4 minutes until starting to brown.
4. Now cook the rice.
5. Halve the mushrooms, add to the pan and stir fry for a couple of minutes. Pour in the stock and vinegar, bring to the boil then lower the heat and simmer gently for 5 minutes.
6. Stir the soured cream into the pan and cook gently for 1 minute, without boiling (if the mixture boils it will curdle), then season to taste. *Spoon the stroganoff on to a bed of rice or noodles and sprinkle with a little extra paprika.*

Somerset Country Pork (Serves 6)

1kg diced pork

3 tbsp vegetable oil

1 x 400g pack shallots, peeled (or 2 onions, sliced)

2 tbsp chopped sage (or 2 tsp dried)

40g plain flour

1 x 500ml bottle Somerset dry cider

200ml chicken stock

1 medium Bramley apple, peeled, cored and diced

200g chestnut mushrooms, quartered

4 tbsp double cream

- 1.Heat the oil in the pan and brown over a high heat, but don't overcrowd the pan or turn the meat too quickly give it time to colour well.
- 2.Brown the shallots or onions for 2-3 minutes over a medium heat. Mix the sage and flour into the shallots, then gradually stir in the cider and stock. Add the Bramley apple, season and bring to a simmer. Cover with a lid and cook in the oven for 1.5-2 hours.
- 3.Place 2 separate billies on to boil for mash potato and vegetables
- 4.Peel and put potatoes on to boil along with carrots and cabbage then add the mushrooms 30minutes towards the end.
- 5.Stir the cream into the casserole and adjust the seasoning to taste, remove from heat and serve.