

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 or 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 then add chicken chunks and brown skin.
3. Add remaining oil and fry onions for 3min cover with lid and cook for a further 7-10min to soften stirring regularly.
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. Stir in the mixture and bring to the boil cook for about 30minutes.
5. Add lemongrass and lime leaves season with salt and pepper, water chestnuts and cook through for a further 10-15minutes.
6. Rinse rice and put water on to boil for it. Cook for about 12-14minutes
7. Meanwhile cook the sugar snap peas in boiling water for 3-4minutes, 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

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 2-3mins)
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

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 diagonal lengths. Cook the tips and stems in boiling water for 5min, 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

Cornflake Tart (Serves 6)

Shortcrust pastry case
50g butter
125g golden syrup
25g brown sugar
100g cornflakes
125g raspberry jam
custard to serve

1. Heat the butter sugar and syrup in a small pan and stir thoroughly until melted then add the cornflakes to the mix.
2. Open the pastry case and spoon in the jam, then place the cornflake mixture on the top of the jam and allow to cool
3. Serve with custard

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.

Raspberry, Pistachio and Lemon Trifle (Serves 4)

Maderia Cake (200g)
5tbsp Lemon Curd
300g Raspberries
1tbsp Vanilla Extract
3 tbsp Limoncello
100g Pistachios finely chopped
400g Thick custard
300ml Double Cream
2bsp Icing Sugar

- 1.Cut the maderia cake into 1cm slices and sandwich together using 4tbsp of lemon curd. Cut into 4 squares and pile into trifle dish
- 2.Mash half the raspberries in a bowl with a fork, stir in the limoncello and vanilla then spoon over the sponge. Top with more halved or whole raspberries saving some to finish and a scattering of pistachios.
- 3.Stir in most of the remaining pistachios into the custard and spoon over the fruit and sponge.
- 4.Whip the cream and sugar in a bowl until thick and holding soft peaks. Spoon over the trifles. Top with the rest of the pistachios, a swirl of lemon curd and the rest of the raspberries.

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.
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

Chicken Gyros & Salad (Serves 6-8)

12 boneless skinless chicken thighs

for marinade:

500g greek yoghurt

2 lemons (juiced ½ zested)

100ml olive oil

4 garlic cloves

1tbsp salt

1tbsp ground coriander

1tbsp cumin

1tbsp sweet paprika

1tsp dried thyme

1tsp dried oregano

1tsp cayenne pepper

1tsp crushed black pepper

½ tsp cinammon

to serve:

pitta breads

2 red onions

4 tomatoes

1 lettuce

1.First, whisk all the marinade ingredients together in a large bowl, open out each chicken thigh on a tray, cover with cling film and press flat.

2.Cut the thighs in half then cube and cover with the marinade and leave for at least 1hr

3.Fry the chicken in a pan until cooked through thoroughly about 10minutes

4.Slice open the pitta breads fill with salad and chicken and serve with tzatziki if desired.

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.

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
new potatoes

1. Season the flour with salt and pepper and use to coat the beef. Melt the butter with the oil in a duxie 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 Duxie for 30 minutes.
3. Put water on the boil for new potatoes
4. Add the parsnips to the dish and return to the heat for a further 30 minutes or until the beef and parsnips are tender, and boil potatoes in separate billie

Knickerbocker Glory (Serves 6)

450g fresh raspberries
2tbsp icing sugar
1 ripe mango, peeled, stoned and diced
150g blueberries
12 scoops of vanilla ice cream
25g coarsely chopped pistachios

1. Mash 250g of raspberries with a fork until smooth, then stir in the icing sugar
2. Tip the raspberry puree into a sieve and sit over a bowl, push the fruit through and discard the seeds
3. Divide half the mango between 6 bowls, divide half the blueberries then place 3 scoops of ice cream on each layer, drizzling over the puree on each layer. Repeat the process again until all ingredients have been used. Top with pistachios and raspberries.

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. Brown turkey strips until brown 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 reserved sauce and bring to the boil. Cook until thickened and combined. Add the pine nuts and then serve with noodles

Raspberry and Mango Parfait (Serves 4)

250g raspberries
4tbsp golden caster sugar
1 lime, zested and juices
500g thick greek yoghurt
130g mango pulp
Tropical granola
100g mixed nuts chopped
50g mixed seeds
2tbsp maple syrup

1. Mix the granola and seeds together with the maple syrup to create the topping
2. Place the raspberries in a bowl and sprinkle over 2tbsp of caster sugar, half the lime juice and all the zest, gently mash a few times with a fork and leave to macerate whilst continuing.
3. Put the yoghurt in a large bowl with the remaining caster sugar, remaining lime juice and half the mango pulp. Whisk to combine.
4. Spoon the mango yoghurt, raspberries into a bowl and top with the crumble topping and finish with a layer of raspberries.

Chicken Cacciatore (Serves 6)

1 large leek
1 large onion
4 cloves of garlic
3 rashers smoked pancetta
3 sprigs of fresh rosemary
olive oil
3 fresh bay leaves
small butternut squash or sweet potatoes (800g)
150 g chestnut mushrooms
3 x 400 g tins of plum tomatoes
350 ml Beaujolais red wine
6 free-range chicken thighs, bone in
pack pitted black olives
300 g seeded wholemeal bread
Orzo Pasta

1. Peel the onion and cut into eighths, trim, wash and slice the leek, peel and slice the garlic.
2. Finely slice the pancetta, pick and finely chop the rosemary leaves.
3. Place a large pan on a medium heat, then place both in the pan with 1 tablespoon of oil and the bay leaves. Stir regularly for 2 minutes, then add the garlic, followed by the onion and leek. Cook for 10 minutes, stirring regularly.
4. Meanwhile, wash and chop the squash or sweet potato into bite-sized chunks, leaving the skin on and discarding any squash seeds. Add the whole mushrooms and chopped squash or sweet potato to the pan.
5. Remove and discard the chicken skin and add the chicken to the pan. Pour in the wine and let it reduce slightly, then add the tomatoes and break them up with a wooden spoon.
6. Half-fill each tin with water, swirl about, pour into the pan and mix it all together. Poke the olives into the stew. Bring to a gentle simmer, and cook for 1 hour, or until thick, delicious, the chicken falls off the bone and the squash or sweet potato is lovely and tender.
7. Boil water and cook the Orzo for about 10 minutes and drain
8. Season to perfection, then serve with orzo and crusty bread to mop up that tasty sauce.

Lemon Meringue Pie (Serves 4)

1 pack of greens lemon pie filling
1 premade sweet crust pastry case
1 pack of meringue nests

1. Remove crust from packet
2. Make the lemon pie filling as per instructions then allow to cool slightly before placing inside the case.
3. Gently crush the meringue nests over the top of the the lemon filling
4. Serve and enjoy.

Halloumi Pasta (Serves 4)

250g Penne
1tsp olive oil
120g halloumi cut into cubes
325g baby plum tomatoes
2 courgettes
3 garlic cloves
400g chopped tomatoes
½ a jar of pitted black olives
1tsp dried parsley

1. Boil the pasta for about 10-14 minutes
2. Heat the oil in a frying pan and fry the halloumi cubes until browned then tip onto a plate
3. Cook the tomatoes in a pan for 1-2 minutes until softened.
4. Tip the courgettes and garlic into the pan and fry until browned, then add the chopped tomatoes, olives and oregano, simmer for 10 minutes
5. Drain the pasta and toss into the sauce stir thoroughly and add halloumi then 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 softened 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 30 minutes 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 softened 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 45 minutes – 1 hour until risen and a skewer comes out cleanly.
5. Meanwhile put 175g of muscovado 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 2-3 minutes.
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.

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 pork 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 billie for 1 hour.
3. Place 2 separate billies on to boil for mash potato and vegetables
4. Put new potatoes on to boil along with carrots and cabbage then add the mushrooms into the billie 20 minutes towards the end.
5. Stir the cream into the casserole and adjust the seasoning to taste, remove from heat and serve with new potatoes, cabbage and carrots.

Passionfruit Trifle (Serves 6)

250g of mascarpone
50g caster sugar
1 tsp vanilla extract
carton double cream
9 passion fruits or coulis
1 orange – juice only
3 slices of brioche or plain sponge
3 peaches thinly sliced or a tin

1. Beat the mascarpone, sugar and vanilla until smooth. In separate bowl whisk cream until softly whipped then fold the mascarpone into the cream and set aside.
2. Cut the passion fruit in half scoop out the pulp if using fruit or pour in coulis if using that with orange juice.
3. Slice the crusts off the brioche and cut each slice into quarters.
4. Lay the brioche or cake in the bottom of the trifle dish or bowl. Top this with half the passion pulp and peach slices then spoon over the mascarpone cream.
5. Repeat the layers once more keeping a few peach slices for the top decoration with remaining passion fruit.

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, yellow & green peppers, deseeded and diced
400g Camargue red rice
6 tomatoes, finely diced
2 bay leaves
2 sprigs of fresh thyme
1 litre boiling water
500ml of chicken stock
300g frozen peas
300g frozen sweetcorn
15g fresh parsley, chopped
Salt & Pepper

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, salt & pepper then replace the chicken and chorizo and pour in the water & stock. 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.

NOTE: KEEP AN EYE ON THE LIQUID MORE WATER MAY NEED TO BE ADDED TO ALLOW RICE TO FULLY COOK.

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.

Chicken Fajitas (Serves 6)

3 Chicken Breasts

3 large onions

2 courgettes

2 bell peppers

El Paso mild mix

Grated cheese

Salad

1. Chop the vegetables into strips or cubes
2. Dice the chicken into 1 inch cubes
3. Fry the chicken until the edges have gone golden brown
4. Add the vegetables and stir regularly allowing to soften
5. Stir in the packet mix and cook for a further 5 minutes
6. Heat wraps and serve with salsa, salad and grated cheese
7. Fold wraps and enjoy.

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 1-2 min.
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.

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
¾ lb 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 45minutes
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.

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.

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. Boil water for the rice cook and serve with fresh coriander.

Sausage Ragu (Serves 6)

4tbsp olive oil
1 large onion finely chopped
3 garlic cloves crushed
¼ tsp chilli flakes
2 rosemary sprigs
2x400g tins chopped tomatoes
12 pork sausages
200ml whole milk
1 lemon zested
400g rigatoni pasta
salt for seasoning
grated parmesan

- 1.Heat 2tbsp of oil in a billie fry the onions for about 5minutes, add the garlic, chilli and rosemary and cook for a further 2minutes. Tip in the tomatoes and sugar and simmer for 20min.
- 2.Heat the remaining oil in a frying pan and squeeze out the sausage meat from the skins breaking them up with a wooden spoon. Cook for about 5-7minutes until browned. Transfer to the sauce and simmer for futher 5minutes.
- 3.Cook the pasta following the instructions, drain and serve the sausage sauce over the pasta and sprinkle with parmesan cheese.

Pear, apple and blackberry fool (Serves 6)

1 oz butter
1lb 2oz Bramley apples, peeled, cored and roughly chopped
1lb 2oz pears, peeled, cored and roughly chopped
3½oz sugar (or to taste)
5½oz frozen blackberries
150 ml double cream
150 ml yoghurt

- 1.Cook the fruit with the butter and sugar in a little water and allow to cool.
- 2.Whip the cream to soft peaks and stir in the yoghurt.
- 3.Stir the fruit into the yoghurt mixture.
- 4.Serve with shortbread.

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 Billie 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.

Sweet and sour chicken stir-fry (serves 6)

6 chicken breasts skinned and boned

3 carrots

3 garlic cloves

5 tablespoons soy sauce

$\frac{3}{4}$ inch fresh ginger

1½ tablespoon sherry

1 bunch spring onions

3 tablespoons tomato purée

3 tablespoons vegetable oil

3 tablespoons rice wine vinegar

12 oz tin water chestnuts

sugar

Rice or Noodles

1. Cut the chicken into thick strips 1½ inch long, Drain the water chestnuts and cut in pieces. Cut the carrots into julienne strips. Trim the spring onions and slice thickly on the diagonal.
2. Place water on to boil for rice or noodles.
3. Heat the oil until smoking. Add the ginger and stir-fry for 1 minute. Add the chicken and stir-fry for 5 minutes until browned. Add the spring onions and carrots and fry for 1 minute.
4. Mix the remaining ingredients together, add to the pan and fry for 1-2 minutes.
5. Drain rice or noodles and Serve.

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.

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.

Chicken Marengo (Serves 6)

6 chicken joints
4 fl oz. dry white wine
bay leaf,
parsley & seasoning
1 lb ripe tomatoes/ 1 x 14oz can
salt and pepper
flour for coating
2 medium onions, sliced
1 chicken stockpot
1 clove garlic,
finely chopped 8 oz mushrooms
2 tablespoons olive oil
pinch basil & marjoram
2 oz butter lemon juice.
Rice

- 1.Heat the oil and butter in the Dixie. Flour the chicken joints lightly and fry briskly in the Dixie until golden brown all over.
- 2.Add the onion and garlic and fry until the onions begin to change colour.
- 3.Add the stockpot, wine, and mushrooms, $\frac{3}{4}$ cover with water and boil for 2 - 3 minutes.
- 4.Add the tomatoes coarsely chopped and the herbs. Season with salt, pepper and lemon juice. Cover and cook gently for about 40minutes until the chicken is tender.
- 5.Place water on to boil for rice, cook for about 15minutes. Then Serve

Gammon & potato salad (serves 6)

600g new potatoes, scrubbed
4tbsp mayonnaise
2tbsp crème fraiche
3tbsp baby capers
75g babygerkins
1 lemonz zest and juice
salt and pepper
1tbp fresh flat leaf parsley
watercress
Gammon

- 1.For the potato salad half fill a pan with salted water and bring to the boil. Add the potatoes and return to the boil and cook or 15-18minutes until tender. Drain in a colander and rinse under cold water.
- 2.Mix the mayonnaise, crème fraiche, capers and gherkins and lemon juice in a large bowl until combined thoroughly.
3. Cut the potatoes into chunks and stir in the mayonnaise dressing and lemon zest and watercress. Season to taste
- 4.Serve with Gammon

Ham Ribollita (Serves 6)

1 Onion
2 garlic cloves
2 celery sticks
1 carrot
olive oil
2tsp fennel seeds
400g tin of plum tomatoes
400g cannellini beans
750ml veg stock
300g cavolo nero
100g spinach
150g cooked ham
Crusty Bread

1. Peel the onion and garlic and finely chop along with carrot and celery
2. Heat a drizzle of oil in the pan add chopped veg and fennel seeds cook until golden brown stirring regularly.
3. Reserve half the cannellini beans to one side mash the rest and add to pan along with liquid from tin and the tomatoes and stock. Carry on simmering for further 10min
4. Chop and stir in cavolo nero and spinach tear them into rough chunks and add alongside the rest of the beans.
5. Simmer until greens have cooked down and have a lovely thick stew.
6. Serve with crusty bread

Squidgy Chocolate Pear Pudding (Serves 8)

200g butter
300g caster sugar
4 large eggs
75g plain flour
50g cocoa powder
400g pears
100g dark chocolate
25g almond flakes
Cream to serve

1. Melt the butter and in a separate bowl whisk the eggs, add sugar and melted butter, sift in the flour and cocoa powder on top of the egg mixture and beat hard with wooden spoon until thoroughly mixed.
2. Grease pudding tins and pour in the mixture, nestle pear slices into the mixture and sprinkle a few chocolate pieces on top along with a few almonds.
3. Cover tops with foil and steam for about 45min-1hr place a skewer in the middle and if it comes out clean remove from heat and allow to cool
4. Serve with cream