

Cooking with Claire @TVInfants How many ideas can we come up with?

For the pasity, place the flour, builts, sugar and egiption a food group of long built four, place with a stand to be afford work surface and roll out until targe croups to be a 26m/10m tark to bind (if needed). Attendively buy a block of short crust pasity from the shop! (£1.30 from tesco ready rolled). For the fulling action of the shop! (£1.30 from tesco ready rolled). For the fulling action of the shop! (£1.30 from tesco ready rolled). For the fulling action of the shop! (£1.30 from tesco ready rolled). For the fulling action of the shop! (£1.30 from tesco ready rolled). For the fulling action of the shop! (£1.30 from tesco ready rolled). For the fulling action of the shop! (£1.30 from tesco ready rolled). For the fulling action of the shop! (£1.30 from tesco ready rolled). For the fulling. Start and pergers. Total the shop! (£1.30 from tesco ready rolled). For the fulling. Start and pergers.	Pokowall Tarti Ingradianta	Dranaration mathed
 300g/10ex/plain flour plus extra for dustling 126g/42ex pushes between the function of the function o	Bakewell Tart: Ingredients	Preparation method For the pastry, place the flour, butter, sugar and equ into a food
125/24/soc unsalted butter 309/102 sugar 1 fier-range egg plus 1 extra beaten, to glaze 2 thsp milk, to bind (if needed) Atternatively buy a block of short crust pastry from the shopl (£1.30 from tesco ready rolled) For the filling 225g/802 ground atmonds 225g/802 ground atmonds 25g/802 ground atmonds 25g/802 ground atmonds 25g/802 ground atmonds 25g/802 ground atmonds 25g/802 ground atmonds 25g/802 ground atmonds, for grampativel 25g/802 ground atmonds, for grampatine 25g/802 ground atmonds, for g		
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 jar raspberry jam laked almonds, for sprinkling Preheat the oven to 200C/400F/Gas 6. Spread the filling mixture over the jam and sprinkle over the faked almonds. Transfer to the oven and bake for 20 minutes, or until set and golden-brown. Allow to cool in the tin before serving in slices. Short crust pastry: 225g plain flour 100g butter, diced pinch salt Method: Sift the flour into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Sieve the flour into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Sieve the flour into a bowl and sleve the icing sugar over the lop. Using your hands, work the cubes of butter into the flour and sugar by rubbing your hands, work the cubes of butter into the flour and sugar by rubbing your hands, work the cubes of butter into the flour and sugar by rubbing your hands, work the cubes of butter into the flour and sugar by rubbing your hands, work the cubes of butter into the flour and sugar by rubbing your hands, work the cubes of butter into the flour and sugar by rubbing your hands, work the cubes of butter into the flour and sugar by rubbing your hands, work the cubes of butter into the flour and sugar by rubbing your thinks against your flongers until you end up with a fline, crumbly mixture. This is the point where you can spike the mixture with interesting flavours, so mix in your lemon zest. Add the eggs and milk to the mixture and gently work it together till you a floured surface. Wrap in cling film and chill while preparing the filling Cheese, onion and potato rolls. Cheese, onion and potato rolls. Cheese, onion and potato rolls. Add the eggs and milk to the mixture on gently work it together till you a floured surface. Wrap in cling film and chill while preparing the filling of the potato into small chunks an		
Taked almonds, for sprinkling Sprinkling Preheat the oven to 200C/400F/Gas 6. Short crust pastry: Transfer to the oven and bake for 20 minutes, or until set and golden-brown. Allow to cool in the tin before serving in slices. 225g plain flour 100g butter, diced pinch salt 100g butter, diced pinch salt 500 g plain flour ; plus extra for dusting 100g butter, diced 100g butter, cut into small cubes 1 lemon , zest of (potional) 2 large free-range eggs , beaten 1 splash milk Sit the flour into a large bowl, add the butter and rub in with your fingeritys until the mixture resembles fine breadcrumbs. Stir in the salt, then add 2-3 tbsp water and mix to a film dough. Knead the dough briefly and genity on a floured surface. Wrap in cling film and chill while preparing the filling Preparing the filling Cheese, onlon and potato rolls. Add the eggs and milk to the mixture and place the dough on top. Pat It into a flat round, flour It lightly, wrap It in clingfilm and put It into a flat round, flour It lightly, wrap It in clingfilm and put It into a flat round, flour It lightly, wrap It in clingfilm and put It into a flat round, flour It lightly, wrap It in clingfilm and put It. Method Pe		
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		Bake them for 45 minutes.

Whatever you want quiche.

Ingredients

1 deep 24cm blind-baked pastry case (readymade pastry).

Filling

5 large eggs 284ml carton single cream 150ml milk 140g Gruyère or cheddar cheese, finely grated

generous grating of nutmeg

Mix the wet ingredients and pour carefully over your choice of filling already placed in the pastry case.

Remember – as long as you keep the basic egg/milk/cream mix you can add whatever meat/vegetable **mix that you want...try smoked** haddock and leek with some cheese – or no meat but a mixture of vegetables – be careful with mushroom, tomatoes and other watery vegetable – sometimes cooking them first helps – with tomatoes place them on top of the wet mix to make a pretty finish.

My favourites are:

Smoked Haddock, leek and mushroom – use the milk you cook the smoked haddock in to flavour the quiche.

Ham/Bacon, onion and asparagus.

Mixed vegetables.

I generally cook the veg, especially onion and mushrooms before I put them in the quiche.

If you don't have cream - or don't want to use cream - just use milk.

Sweet or Savoury Whirls	Cornish Pasties:
 Sweet or Savoury Whirls 1 pack of ready rolled puff or flaky pastry (it comes on grease proof paper that you keep it on to help you roll it tightly). Spread the pastry on a floured board. Grease a baking sheet and have a sharp knife ready. Sweet rolls: Cover the pastry in a thin layer or your chosen ingredients – spread with jam, chocolate spread – sprinkle with raisins, cinnamon and sugar – use mincemeat if it's a festive treat – add marshmallows, chocolate buttons – whatever you want or have in the cupboard. Savoury rolls: As above but this time think pizza toppings – peppers, onions, tomato, tuna, ham but always Cheese – lots of cheese. Pesto and cheese is delicious. Roll up so you have a long sausage – make sure you roll it as tight as you can. Slice carefully into 1cm rolls and place on the baking sheet – bake for about 15mins in the oven – but keep and eye on them – especially if they have sugar or jam – the more ingredients in your rolls the longer they may take to bake.	Cornish Pasties: Either make a pastry (see above) or buy a short crust block (not roll as you won't have enough to make at least 4 large pasties). Filling: 350g/12oz good-quality beef skirt, rump steak or braising steak, for speed today we are using mince. 350g/12oz waxy potatoes 200g/7oz swede 175g/6oz onions salt and freshly ground black pepper knob of butter or margarine Preheat the oven to 170C (150C fan assisted)/325F/Gas 3. Normally you would chop and dice the ingredients above, put in a bowl and season and mix, roll out the pastry and place the filling inside – folding and crimping the pastry brushing with milk or egg before placing in an oven for about 45 minutes or until the pasties are golden-brown. If your pasties aren't browning, increase the oven temperature by 10C/25F for the last 10 minutes of cooking time. For speed – cook the ingredients together starting with the onion, then the potato, carrot and swede together before placing in the pastry and following the above procedure from then. Method for rolling out – you can make big ones or small ones depending on the occasion and amount of people you are feeding – big ones take about 45 mins to cook (see above) smaller ones less time. Cut out circles of pastry using a plate as a guide – divide the mixture up evenly and place in the middle of one side – brush all around with egg/milk and fold over – crimp (squash together in a pattern!) Here are some ideas





