



**Recipes – Where sizes are specified tins may be within 1inch or 2.5cm of given dimension larger or smaller**

**Tomato and Cheese Crackers.** 190g plain white flour; half tsp salt; 65g unsalted butter; 40ml water; 1 medium egg, beaten and divided into two; 40g parmesan grated; 1tbsp tomato puree; 1tbsp sesame seeds. **Method:** put flour, salt, butter, half the egg and water into a bowl and beat well for five minutes to make a dough. Add cheese and tomato paste and mix again. Roll out to about the thickness of a pound coin or slightly less. Refrigerate the rolled dough for 30 minutes. Cut out with a 2 ¾ inch round cutter (approx.). Should make about 18 rounds Place on a baking tray dusted with flour. Brush with the other half of beaten egg and sprinkle on sesame seeds. Bake in oven heated to 375F /190°C for 10-15 mins until golden brown. Show 5. Cover with cling film.

**Rhubarb and Custard Cake:** 160g unsalted butter and extra for greasing; 275g forced rhubarb; 190g golden caster sugar; 5 green cardamon pods; 3 eggs; 1½ tsp vanilla extract; 3tbsp custard powder; 200g self-raising flour; 45g soured cream. **Method:** Heat oven to 170C/Gas 3. Lightly grease a 900g loaf tin and line with baking parchment. Cut rhubarb to fit across tin all down the length. Cut remainder into 2cm pieces. Toss all in 30g sugar and set aside. Crush the cardamon seeds in pestle and mortar. Beat butter and remaining 160g sugar until light and fluffy. Add eggs beating well between each. Beat in ground cardamon, vanilla, a pinch of salt and the custard powder. Fold in flour then soured cream and rhubarb chunks, plus any juice. Spoon into prepared tin and smooth top. Pack reserved sticks across the top. Bake 60-70 mins until a skewer comes out clean. Cover with foil after 50 mins if browning too much. Cool in tin 1 minute and then lift onto wire rack to cool. Cover with cling film.

**Double Onion Cornbread:** 2tbsp golden linseed, 70g butter; 5 spring onions sliced thinly; 200g polenta; 140g plain flour; 2tsp baking powder; 1tsp caster sugar; 1½ tsp salt; 500ml milk mixed with juice of ½ lemon; 100g tasty cheddar grated; 1 red onion sliced; 1 green and 1 red chilli thinly sliced **Method:** Preheat oven to 220C/Gas . Grease a 21cm cake tin and line the base. Soak linseed in 5tbsp water and leave to stand 10 mins. Fry spring onions in butter until soft and set aside. Fry red onion until browned around the edges and set aside. Put polenta, flour, baking powder in mixing bowl add onions and chilli followed by most of the cheese. Add milk mixture and stir well. Pour batter into the tin and sprinkle remaining cheese on top. Bake for 40-50 mins until firm. Cool 15 mins in the tin before removing carefully. Allow to cool completely. Cover with cling film.

**Chocolate Truffles:**110g dark chocolate; 85g butter; 1tbsp icing sugar; 1tbsp orange liqueur *or* rum *or* brandy *or* strong coffee; 1 egg yolk; 55g cocoa powder or chocolate vermicelli: **Method:** in a bowl set over a pan of hot water melt chocolate, butter, icing sugar and flavouring. Stir well until chocolate has melted and remove from the heat. Allow mixture to cool before stirring in egg yolk. Set aside until cold. Form the paste into balls and roll them in cocoa or vermicelli until covered. Set in fluted paper cases to serve or a box. Store in cool dry place. Show 6. Cover with cling film or similar.