



WHAT'S COOKING?

Many thanks to all our members who have sent recipes in for us to try. This week we will give you a whole meal – starter, main and 2 desserts



Starter – Tomato and Poppy Seed Mini Loaves

Served with a caprese salad.

These mini loaves are best served warm with lots of butter or extra virgin olive oil.

For a fresh caprese salad simply

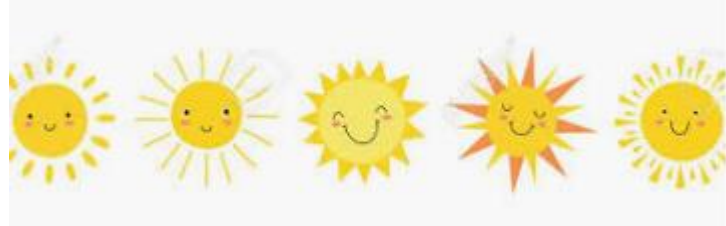
1. Slice ripe tomatoes, you can use a mixture of varieties if you would like.
2. Layer the tomatoes with alternate slices of mozzarella cheese
3. Drizzle with Olive oil, fresh ground pepper and fresh basil.

Tomato & poppy seed mini loaves

MAKES 12

250g (9oz) strong plain white flour, plus extra for dusting
1 tsp salt
2 tsp caster sugar
1 tsp paprika
2 tsp poppy seeds, plus extra for sprinkling
1 tsp fast-action yeast
150ml (5fl oz) warm water
2 tbsp tomato purée
a little vegetable oil, for greasing

- 1** Mix together the flour, salt, sugar, paprika and poppy seeds in a large bowl. Stir in the fast-action yeast.
- 2** Combine the water and tomato purée thoroughly. Add to the flour mixture and use your hands to bring the mixture together to form a soft dough.
- 3** Dust a work surface with a little flour. Turn out the dough and knead for 8-10 minutes until smooth and elastic. Put the ball of dough into a lightly greased bowl and cover with clingfilm. Leave in a warm, draught-free place for about an hour, or until roughly doubled in size.
- 4** Turn out the dough and knead lightly for a few seconds. Cut into 12 even-sized pieces and form into sausage-shaped rolls.
- 5** Lightly grease the compartments of a Lakeland Reinforced Silicone 24 Rectangle Mini Loaf Mould with a little vegetable oil. Place the rolls in the mould and brush the surface with a little water, then sprinkle the extra poppy seeds on top. Leave in a warm, draught-free place until roughly doubled in size.
- 6** Preheat the oven to 210°C/Gas Mark 7. Bake the rolls for 12-15 minutes until risen and cooked. ☺



Main Course – Barbecue – Style Ribs with New Potatoes, soured Cream and Chives

If, like me, you feel like you have cooked one million meals over lockdown there is nothing I like more than a one dish dinner, mix it all together and bung it in the oven. Not too much washing up either!

Lovely after a salad and if there is any bread left you can mop up the sauce.



Barbecue-Style Ribs with New Potatoes, Soured Cream and Chives

'This is such a simple dish and it scales up easily. The potatoes take on the most incredible flavour from cooking alongside the ribs in the barbecue marinade, and all you need to go alongside is a crisp green salad and something cold to drink.'

Hands-on time **15min**.
Cooking time **1½hr**. Serves **4**

- 500g new potatoes, halved
- 1kg pork spare ribs
- 1tbsp olive oil
- 1tbsp Dijon mustard
- 1tbsp soy sauce
- 2tbsp Worcestershire sauce
- 1tbsp tomato purée
- 2tsp smoked paprika
- 2 spring onions, finely sliced
- Finely grated zest and juice 1 lime
- 120g soured cream or natural yogurt
- Chopped chives, to scatter
- Crisp green salad or coleslaw, to serve

- 1 Preheat oven to 190°C (170°C fan) mark 5.
- 2 Tip the potatoes and ribs into a roasting tin large enough to hold the potatoes in one layer. Mix together the olive oil, mustard, soy sauce, Worcestershire sauce, tomato purée and smoked paprika, work it into the ribs, then arrange them over the potatoes.
- 3 Pour in 400ml water (on to the potatoes, avoiding pouring it on to the ribs), then cover dish tightly with foil, transfer to oven and cook for 1hr.
- 4 Meanwhile, mix together the spring onions, lime zest and juice, soured cream/yogurt and season to taste. Set aside.
- 5 After 1hr, remove foil from the roasting tin, turn oven up to 220°C (200°C fan) mark 7, and cook for a further 30min, until the ribs are lovely and sticky and charred, and the cooking liquid has reduced.
- 6 Scatter over chives and serve with the dressing and a crisp green salad or coleslaw.



Dessert 1. – Frozen Raspberry Yoghurt

- **300g frozen raspberries, plus extra to decorate, optional**
- **100g runny honey**
- **500g tub full-fat Greek yogurt, we used FAGE**
- **8 waffle cones, optional**



1 In a food processor, whizz all the ingredients until smooth. Tip into a 900g loaf tin or freezer-safe container and freeze until solid, about 4hr.

2 Using a sharp knife, cut the frozen yogurt into small pieces. Whizz in batches in a

food processor, until smooth and creamy. Return to tin, smooth to level and sprinkle over extra raspberries, if you like. Freeze again for about 1hr, until firm.

3 To serve, allow to sit at room temperature for a few min to soften slightly, then scoop into cones, if you like.



Elaine Wright of Washington Station has just made these as she has had an abundance of raspberries from the allotment

Desert 2 Raspberry and White Chocolate Muffins

Ingredients

300g/10.5oz plain flour
225g/8oz caster sugar
1 ½ tsp bicarbonate of soda
Pinch of salt
100ml/3 ½ fl oz milk
100ml/3 ½ fl oz soured cream
3 free- range eggs, beaten
5tbsp sunflower oil
1 tsp vanilla extract or vanilla bean paste
150g/5 ½ oz frozen raspberries
100g/3 ½ oz white chocolate chips

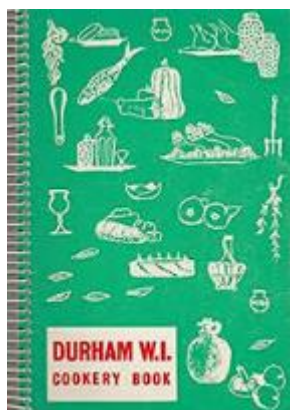


Method

1. Preheat the oven to 190c/180Fan/Gas 5 and line a 12-hole muffin tin with paper cases.
2. Sift the flour, sugar, bicarbonate of soda and salt into a large bowl and mix to combine.
3. Whisk the milk, soured cream, eggs, sunflower oil and vanilla together in a jug or bowl until well combined.
4. Pour the milk and egg mixture into the dry ingredients and mix, using a large metal spoon or spatula, until just combined. Add the frozen raspberries and chocolate chips and mix until only just combined-do not over-mix or the raspberries will break up.
5. Spoon the mixture into the paper cases. Sprinkle with granulated sugar for a crunchy top and bake for about 25 minutes, or until the muffins are well risen and golden brown.
6. Transfer to a wire rack to cool. Best eaten on the day of making but can be frozen.



Jam and Jerusalem



Ann Clay from Whickham Village Belles sent us this old recipe for **Strawberry Jam**, from the Durham WI Cookery Book which belonged to her my late mother. The book must be from the late sixties as the price was 5 shillings or 25 New Pence.

The recipe originally comes from Rushyford WI

Ingredients

7lb of Hulled Strawberries

6lb of Sugar

Juice of 3 lemons

Method

Clean fruit and put in preserving pan with lemon juice; heat gently stirring constantly, simmer until volume of pan is reduced. Add sugar, stir until dissolved, boil until setting point is reached. Remove scum at once, allow jam to cool until skin forms on surface, stir and pour into hot jars

Ann declares the jam is delicious





Egg yolks

Store unused egg yolks in a bowl and cover with cold water. Keep in the fridge for up to two days.

BAKING

Follow your usual shortcrust pastry recipe, but replace one tablespoon of the liquid with an egg yolk to get a richer pastry with a golden colour. You can also use egg yolks to glaze tart cases, scones, breads or any other baked goods, resulting in a deeper colour than traditional egg wash.

SPAGHETTI CARBONARA

Combine **3 egg yolks**, **3 tbsp cream** and **100g grated Parmesan** in a bowl. In a pan, toss enough **cooked spaghetti** for four people with some **olive oil** and **crispy fried pancetta**. Remove the pan from the heat and pour in the egg yolk mixture, stirring quickly to coat the pasta without scrambling the eggs. Stir in a little **chopped parsley** and some **black pepper**, then serve sprinkled with extra grated Parmesan.

MAYONNAISE

Make your own mayonnaise. In a bowl, whisk together **2 egg yolks**, **1 tsp mustard**, **½ tsp vinegar** and some **salt and black pepper**. Slowly whisk in **230ml extra-virgin olive oil**.

BURGERS

Use egg yolks in the place of whole eggs for binding your hamburger mixture. Use roughly two egg yolks per whole egg required by the recipe.

CUSTARD

Make a classic crème anglaise using your leftover egg yolks. Whisk **4 egg yolks** and **60g caster sugar** in a bowl until pale. Boil **250ml cream** with **½ a vanilla pod**. Gradually add the hot cream to the egg yolks, whisking constantly. Return to a medium heat and cook the custard until it coats the back of the spoon. Strain the custard into a clean bowl and cover with cling film; ensure the cling film touches the whole surface of the custard, as this will prevent a skin forming.

