

HAVERSHAM & LITTLE LINFORD VILLAGE SHOW

2023 RECIPES LEAFLET



CLASS 42—CHEESE SCONE ROUND

Ingredients:

225g/8oz self-raising flour
½ tsp salt
½ tsp mustard powder
¼ tsp cayenne pepper
1 tsp baking powder
25g/1oz butter or margarine
150g/5oz mature Cheddar cheese, grated
1 egg
Milk

Method:

1. Pre-heat oven to 220°C / gas 7.
2. Measure flour, salt, mustard powder, cayenne and baking powder into a bowl. Add the butter or margarine and rub in with fingertips until mixture resembles fine breadcrumbs. Stir in 4oz (100g) of grated cheese.
3. Break egg into measuring jug and make up to 5 fl oz (150ml) with milk. Stir the egg and milk into the dry ingredients and mix to a soft but not sticky dough.
4. Turn out onto a lightly floured work surface and knead lightly. Roll out to a 6in (15cm) circle and mark into 6 wedges. Brush with a little milk and sprinkle with the remaining grated cheese.
5. Bake in pre-heated oven for about 15 minutes or until golden brown and firm to the touch. Slide onto wire rack to cool.

Haversham and Little Linford
ANNUAL VILLAGE SHOW
is organised by
Haversham Social & Community Centre
Registered Charity 300276

CLASS 43—MILLIONAIRES SHORTBREAD

Ingredients:

For the shortbread

225g/8oz plain flour

175g/6oz unsalted butter, cold, cut into cubes

75g/2¾oz caster sugar

For the topping

150g/5oz butter

379g can condensed milk

100g/3½oz golden syrup

350g/12oz dark chocolate, or a mixture of dark and milk, chopped

Method:

1. Preheat the oven to 150°C / gas 2. Line a 23cm/9in square cake tin with baking parchment.
2. Combine the flour and butter cubes in a food processor and pulse until the mixture resembles fine breadcrumbs. (Alternatively, you can rub the butter in by hand.) Add in the caster sugar and pulse again until combined.
3. Tip the mixture into the lined cake tin and spread it out evenly with the back of a spoon. Then press the shortbread down firmly with your knuckles so that it is tightly packed in the tin. Bake the shortbread for 30 minutes or until very light golden brown. Set aside to cool.
4. Meanwhile, for the topping, heat the butter, condensed milk and golden syrup in a saucepan, stirring occasionally until the butter is melted and the mixture is smooth.
5. Increase the heat and bring the mixture to the boil, stirring frequently. The caramel will thicken and turn golden-brown. Set aside to cool slightly, then pour over the cooled shortbread. Allow to cool completely.
6. Melt the chocolate in a bowl set over a pan of simmering water (ensure that the bottom of the bowl does not touch the water), stirring occasionally.
7. Pour the melted chocolate over the caramel and set aside until the chocolate has cooled completely. Cut into squares and serve.

CLASS 48—BARA BRITH

Ingredients:

175g/ 6oz currants

175g/ 6oz sultanas

225g/8 oz light muscovado sugar

300ml/ 10 fl oz strong hot tea

275g/ 10oz self-raising flour

1 egg, beaten

Method:

1. Measure the fruit and sugar into a large bowl, pour over hot tea, cover and leave overnight.
2. Pre-heat oven to 150°C / gas 2. Lightly grease and line a 900g/2lb loaf tin with greaseproof paper.
3. Stir flour and egg into fruit mixture, mix thoroughly, then turn into the prepared tin.
4. Bake in preheated oven for about 1½ - 1¾ hours or until well risen and firm to the touch. A fine skewer inserted into the centre should come out clean.
5. Allow to cool in tin for about 10 minutes before turning out and leaving to cool completely on a wire rack.

CLASSES 47 & 83—LEMON DRIZZLE LOAF CAKE

Ingredients:

175g/ 6oz self-raising flour
175g/ 6oz caster sugar
175g/ 6oz butter or baking margarine
 $\frac{3}{4}$ tsp baking powder
3 eggs
Zest of 1 lemon

Topping:

100g/ 4oz caster sugar
Juice of 1 lemon

Method:

1. Preheat oven to 180°C / gas 4. Lightly grease and line 900g/2lb loaf tin with greaseproof paper.
2. Measure all ingredients for the cake into a large bowl and beat well for about 2 minutes until smooth and well blended. Turn mixture into the prepared tin and level the surface.
3. Bake in preheated oven for about 35-40 minutes or until cake has shrunk slightly from the sides of the tin and springs back when lightly pressed with a finger.
4. Whilst cake is baking, make the topping. Measure lemon juice and sugar into a bowl and stir until blended.
5. When the cake comes out of the oven, spread the topping over the top whilst the cake is still hot. Leave in tin until cooled.

CLASS 44—APPLE CAKE

Ingredients:

225g/8oz self-raising flour
1 level tsp baking powder
225g/ 8oz caster sugar
2 large eggs
 $\frac{1}{2}$ tsp almond extract
150g/5oz butter, melted
250g/9oz cooking apples, peeled and cored
25g/1oz flaked almonds

Method:

1. Preheat the oven to 160°C / fan 140°C / gas 3. Lightly grease a deep 20cm loose-bottomed cake tin.
2. Measure the flour, baking powder, sugar, eggs, almond extract and melted butter into a bowl. Mix well until blended, then beat for a minute.
3. Spread half this mixture in the prepared tin. Thickly slice the apples and lay on top of the mixture in the tin, piling mostly towards the centre. Using 2 dessert spoons, roughly spoon the remaining mixture over the apples. This is an awkward thing to do, but just make sure that the mixture covers the centre well as it will spread out in the oven.
4. Sprinkle with the flaked almonds.
5. Bake in the preheated oven for 1 $\frac{1}{4}$ -1 $\frac{1}{2}$ hours until golden and coming away from the sides of the tin.

CLASS 45—CORNISH PASTY

Ingredients (*makes 4*):

For pastry

200g/1/2lb shortcrust pastry

For filling:

225g/8oz braising steak

100g/4oz potato

1/2 small swede

1 small onion

Salt & pepper

1 tbs water

1Method:

1. Preheat the oven to 200°C / gas 6 and line a baking tray with greaseproof paper.
2. Cut the meat into small pieces; dice the potatoes, swede & onion finely. Mix together, season with salt and pepper and add water.
3. Make the pastry and divide into four. Roll out to 150mm/6ins rounds.
4. Pile ¼ of the mixture on to each round of pastry, damp the edges; fold the pastry in half and press the edges firmly together, knock up the edge.
5. To shape the pasty, set the pasty on its edge and flute the edge with thumb and fingers. With a skewer, make a hole in the fluting for steam to escape.
6. Place the pasties on the baking tray and brush with beaten egg or milk.
7. Bake in the preheated oven for 20 minutes, then reduce heat to 150°C/gas 2 and continue to bake for a further 30 minutes until golden brown.

CLASS 46—CIABATTA LOAF

Ingredients (*makes 4*):

500g /1lb 2oz strong white flour, plus extra for dusting

1½ tsps salt

15g /½ oz instant yeast

400ml /14 fl oz tepid water

30ml /1 fl oz olive oil

Method:

1. Place flour, salt, yeast and 300ml of the water in a stand mixer with a dough hook and mix on slow for 3 minutes to bring the ingredients together.
2. Then slowly begin to add the remaining water and mix for a further 5-8 minutes on a medium speed. The dough should now be wet and stretch easily when pulled.
3. Place the dough into an oiled 2 litre square plastic tub and leave to double in size. This should take about 1 hour in ambient room temperature (20-24°C).
4. Tip the dough out onto a heavily floured surface and coat the top all over with flour. Cut the dough in half lengthways and divide each piece in two so that you have four pieces of dough.
5. Stretch out each piece of dough a little and place on two lined baking trays to rest for a further 20 minutes. Meanwhile preheat the oven to 220°C / gas 7.
6. Bake in oven for 25 minutes until golden brown.