

Tear & Share Bread (makes 8 small rolls)

Ingredients

225gm strong bread flour	0.5 tsp of salt
3.5gm yeast	0.5 tsp sugar
150ml warm water	3tbsp approximately of olive oil
1 sprinkle of Caraway seeds (Optional)	50 gms stilton cheese (Optional)

Method

Put the flour, salt, sugar and yeast into a food processor and mix well. (Use the plastic “Kneading Blade”)

Add 1 tbsp. of the olive oil to the warm water, stir it well. Add this to the dough mixture in the food processor and mix until a bowl of dough is seen.

Remove the dough from the processor place it on a floured surface and knead it for 5 minutes.

Oil the sides and base of a large dish and place the dough into it. Cover the top with oiled cling film and place the bowl and its contents in a warm place for around 50 minutes for the dough to rise to around twice its size.

Place dough onto a floured surface and knock back the dough. Then cut the dough into 8 pieces and roll into balls. Place them on an oven tray arranged so that they are touching each other and made into a circle.

Brush the top with olive oil. Sprinkle with a few Caraway Seeds (optional) you can also fill the depressions with small pieces of Stilton Cheese.

Cover the rolls with the cling film again and place somewhere warm to rise once more for around 30 minutes.

After 30 minutes remove the cling film and place in a preheated oven at 170c (gas mark 3) for about 15 minutes. Keep an eye on it to ensure it doesn't burn on the top.

Celeriac & Apple Soup (Serves 6)

Ingredients

500g/1lb 2oz (roughly 3) eating apples	50g/1¾oz butter
1 tbsp. sunflower oil	2 onions, chopped
2 garlic cloves, crushed	One bay leaf
One celeriac (roughly 750g/1lb 10oz), cut into roughly 2cm/¾in chunks	
One large carrot (roughly 120g/4½oz), cut into roughly 1.5cm/½in slices	
2 medium potatoes (roughly 250g/9oz), peeled and cut into roughly 2cm/¾in chunks	
One small bunch fresh thyme (3-4 sprigs)	
1.3 litres/2¼ pints vegetable or chicken stock, made with 1 stock cube	
Flaked sea salt and freshly ground black pepper.	

Method

1. Peel the apples, cut them into quarters and remove the cores. Cut the apples into thick slices. Melt 25g/1oz of the butter in a large saucepan and fry the apple pieces over a medium heat for five minutes, or until lightly browned, turning regularly. Using a slotted spoon, transfer the apple pieces to a plate and return the pan to the heat.

2. Add the remaining butter and oil to the pan and as soon as the butter melts, gently fry the onions, celeriac and carrot for 15 minutes, or until the onions are soft and very lightly browned, stirring occasionally. Add the garlic, apples, potatoes, thyme and bay leaf and cook for three minutes more, stirring.

3. Pour the stock into the pan, season with black pepper and bring to the boil. Reduce the heat to a simmer and cook for about 35-45 minutes or so until the celeriac and carrots are very soft stirring occasionally.

4. Remove the pan from the heat. Remove the thyme stalks and bay leaf and discard. Cool slightly and then blend the soup with a stick blender until very smooth. (For an even more velvety soup, pass it through a fine sieve into a clean bowl.) Add a little extra water if necessary until the right consistency is reached

5. Adjust the seasoning with salt and pepper to taste. Set aside until ready to serve.

Optional:

4 rashers smoked streaky bacon	4 tbsp. crème fraiche + 2 tbsp. milk
Brush frying pan with oil	Fry 2/3 minutes each side until brown a crisp
Drain onto kitchen paper	Mix milk and crème fraiche in small bowl until smooth
Drizzle mixture into each bowl	Cut bacon into small pieces' sprinkle on top
For decoration	sprinkle with a small handful flat leaf parsley roughly torn

Trifle with a difference

A quick and easy dessert. You will need a shallow, wide based glass dish 1.4 litre (2½ Pint).

Ingredients

300g (11oz) fresh or frozen fruit
6 trifle sponges
4 tablespoons of lemon curd
Approximately 6 tablespoons of Limon Cello
250g (9oz) mascarpone)
300ml (12oz) custard
Freshly Grated Zest of a lemon

Method

1. Arrange the fruit of choice in the base of the dish
2. Slice the sponges in half horizontally, spread one half generously with lemon curd and then sandwich the halves back together.
3. Put each sandwich in half lengthways to give two fingers.
4. Arrange the sandwiches around the edge and in the center the dish, covering the fruit, with their cut sides facing outwards, so you can see them through the glass.
5. Place any remaining fingers in the center of the dish – all the fruit should be covered with the fingers.
6. Drizzle over the Limon cello, soaking the sponges well.
7. Put the mascarpone into a large bowl. Whisk gently using an electric hand whisk until softened, then carefully add the custard, a little at a time, until it is fully incorporated and the mixture is smooth.
8. Pour the mixture over the sponges and level the top.
9. Sprinkle the top with the lemon zest.
10. Chill until needed.

Tip: remove from the fridge 10 minutes before serving to bring back up to room temperature.