

January 2024

Piri-piri chicken with smashed sweet potatoes and broccoli and Squidgy chocolate pear pudding

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Ingredients:

- 3 large sweet potatoes (about 900g), peeled and cut into large chunks
- Oil, for drizzling
- 6-8 chicken thighs
- 2 red onions cut into wedges
- 25g sachet piri-piri spice mix (or a mild version, if you like)
- 300g long-stem broccoli
- Ground black pepper

Method:

1. Heat the oven to 180C/160C fan/gas 4.
2. Toss the sweet potatoes with a generous drizzle of oil and some seasoning, and tip into a very large roasting tin.
3. Push the potatoes to one end of the tin, then, in the other end, toss the chicken with the onions, spice mix, a drizzle of oil and season.
4. Roast for 40 minutes, stirring everything halfway through.
5. Add the broccoli to the tin, drizzle with a little oil and season.
6. Roast for 10-15 minutes more.
7. Remove the chicken, onions and broccoli from the tin.
8. Roughly mash the potatoes using a fork, making sure you incorporate all the chicken juices and spices from the pan.
9. Spread the mash over the base of the tin.
10. Top with the broccoli, chicken and onions and serve from the tin in the middle of the table.

Squidgy chocolate pear pudding

Ingredients:

- 200g butter, plus extra for greasing
- 300g golden caster sugar
- 4 large eggs
- 75g plain flour
- 50g cocoa powder
- 410g can pear halves in juice, drained
- 100g plain dark chocolate (70% cocoa solids)
- 25g flaked almonds (optional)
- Cream or ice cream, to serve

Method:

1. Heat oven to 190C/170C fan/gas 5.
2. Lightly grease a roughly 20 x 30cm shallow ovenproof dish.
3. Put the butter in a large saucepan and place over a low heat until just melted.
4. Remove the butter from the heat and stir in the sugar until well combined.
5. Whisk the eggs together in a large bowl.
6. Gradually add the eggs to the butter and sugar, beating well with a wooden spoon in between each addition.
7. Sift the flour and cocoa powder on top of the egg mixture, then beat hard with a wooden spoon until thoroughly combined.
8. Pour into the prepared tin or dish and nestle the pears into the chocolate batter.
9. Put the chocolate on a board and cut into chunky pieces roughly 1.5cm with a large knife.
10. Scatter the chocolate pieces over the batter and sprinkle with almonds, if you like
11. Bake in the centre of the oven for 30 mins or until the mixture is crusty on the surface and lightly cooked inside. Do not allow to overcook, as the cake will become spongy rather than gooey in the centre.
12. Serve warm with cream or ice cream.