

Potato & Pudding
Recipe ideas!



Chilli Con Carne

Ingredients

- 450g minced beef
- 1 large onion, finely chopped
- 1 tsp hot chilli powder
- 1 tsp ground cumin
- 3 tbsp tomato purée
- 300ml hot vegetable stock
- 400g can chopped tomatoes
- 25g plain chocolate
- 400g can red kidney beans, drained and rinsed
- 40g fresh coriander, chopped
- salt and ground black pepper
- guacamole, salsa, soured cream, grated cheese and baked tatties to serve

Method

1. Fry the mince for 10 mins or until well browned. Remove to one side.
2. Fry the onions for 10 mins until soft and golden.
3. Add the spices and fry for 1 min, then return the beef to the pan. Add the tomato purée, hot stock and tomatoes. Simmer uncovered for 35-40 mins.
4. Stir in the chocolate, kidney beans and coriander, season well and simmer for 5 minutes.
5. Serve with your baked potatoes and sides.

Tuna Mayo

Ingredients

- One can of tuna mayo in spring water, drained
- Two tablespoons of mayonnaise
- Two heaped tablespoons of fresh sweetcorn
- Ground black pepper

Optional:

- Finely chopped celery
- Finely chopped red onion
- Mixed herbs such as parsely and chives

Method

Prepare your chosen ingredients, mix together well, season to taste, and enjoy with your crispy baked potatoes!

It's as simple as that!

Pulled Pork

Ingredients

- 2 tsp smoked paprika
- 2 tsp ground cumin
- 2 tsp pepper
- 2 tsp brown sugar
- 1 tsp salt
- 2 medium mugfuls of cider (can substitute with apple juice)
- boneless shoulder of pork (about 2.5kg)
- a mugful of a good smoky barbecue sauce

Method

1. Mix together the smoked paprika, ground cumin, pepper, and brown sugar, plus 1 tsp salt. Rub over the pork.
2. Put the pork in a big casserole dish, skin-side up, and pour in the cider.
3. Cover with a lid and cook in the oven at 150C (or use a slow cooker) for 4-8 hours until falling apart. Check every few hours, if dry, add another mugful of cider.
4. Remove from the oven, shred the meat, discarding any fat. Add a mugful of BBQ sauce
5. Put the pulled pork back in the casserole with the juices so it stays moist. Season to taste.

Coleslaw

Ingredients

- 1 small white cabbage or ½ large
- 4 carrots, peeled
- 1 large red onion
- ½ small bunch dill, chives, parsley or coriander, finely chopped (optional)
- 1 tbsp Dijon mustard
- 50g mayonnaise
- 50g yogurt
- soured cream or more mayo
- 1-2 tbsp white wine vinegar
- a few pinches of paprika

Method

1. Half the cabbage, remove the stem and finely chop using a knife or mandolin (watch your fingers!). Tip into a bowl.
2. Grate the carrots or cut into thin strips. Add to the bowl. Finely slice the onion and add to the bowl with the other veg. Add the herbs if using.
3. In a jug, whisk the mustard, mayo, yogurt and vinegar. Season well, and taste for sharpness and creamy. Add more vinegar if you like.
4. Tip the dressing into the veg bowl, and mix everything together well with a large spoon. Sprinkle with a few pinches of paprika, and serve

Meringues

Ingredients

- 3 medium egg whites, at room temperature
- 175g (6oz) golden caster sugar

To serve:

- 200ml double cream, whipped
- Fresh fruit

Method

1. Preheat the oven to 110C. Line two baking trays with baking paper.
2. Put egg white in a clean bowl and whisk with an electric whisk until they form stiff peaks. Gradually add the caster sugar, a tablespoon at a time, whisking well after each addition. Whisk until the meringue is very stiff and shiny.
3. Shape the meringues into large ovals or rounds, spacing them well apart on the baking sheets.
4. Bake for 2-3 hours, until the meringues are crisp and well dried out but still pale.
5. Sandwich together with cream and serve.

Sticky Toffee Pudding

Ingredients

- 1 tbsp golden syrup
- 1 tbsp black treacle
- 150g butter, softened
- 25g pecans or walnuts, finely ground
- 75g self-raising flour
- 125g caster sugar
- 2 large eggs, beaten
- Cream or custard to serve

Method

1. Preheat the oven to 180C. Put the syrup, treacle and 25g butter in a bowl and beat until smooth. Divide the mixture among four 150ml timbales or ramekins and set aside.
2. Put the nuts in a bowl, sift in the flour and mix well.
3. Put the remaining butter and sugar into a food processor and blend briefly. Add the eggs and flour mixture and blend or mix again for 30 seconds. Spoon the mixture into the timbales or ramekins, covering the syrup mixture in the base. Bake for 25-30 mins until risen and golden.
4. Remove from oven and rest for 5 mins before serving.

Lemon Raspberry Cheesecake

Ingredients

Biscuit Base

- 300 g digestives
- 150 g unsalted butter (melted)

Cheesecake Filling

- 500-600 g full-fat cream cheese
- 100 g icing sugar
- 300 ml double cream
- Juice of 2 lemons
- 300 g raspberries

Decoration

- Fresh raspberries
- Lemon zest

Method

1. Blitz the biscuits in a food processor to a fine crumb. Add melted butter to the biscuits, and mix together until combined well.
2. Press the biscuit mixture into the bottom of a 20cm/8" deep springform tin and leave to the side.
3. Add your cream cheese and icing sugar to a bowl, and whisk until smooth. Add in your double cream, and whisk again until thickening.
4. Add in lemon juice, and continue to whisk the mixture until it's really thick. Add your raspberries, and fold the mixture to combine.
5. Spread the mixture over the biscuit base, and refrigerate for 5-6 hours, or preferably overnight.
6. Decorate with fresh raspberries and lemon zest.