



SUNDAY DEMO – 12:30-13:00

PORK AND HARISSA SAUSAGE ROLLS

Ingredients

For the filling

2 tbsp olive oil
1 large onion, diced
2 garlic cloves, finely chopped
1 tsp fennel seeds
2 tbsp toasted pine nuts
4 tbsp harissa paste
30g of tinned chopped peaches
500g pork mince (**pork sausages from Really Good Sausages**)
2 tbsp chopped flat leaf parsley
½ lemon, zest
½ tsp salt (**Friars Farm**)
50g fresh white breadcrumbs
1 large egg

For the pastry

2 all butter puff pastry sheets,
1 large egg, beaten
poppy seeds, for sprinkling
sesame seeds, for sprinkling

Method

Pre heat the oven to 180c fan
Line a baking tray with baking paper

Heat the oil in a saucepan over a medium-low heat and cook the onion with the garlic. In a pan heat the oil on medium to high heat and fry off the onions for two minutes, then add the spices and garlic, until translucent.

Add the pine nuts cook for 2 minutes. Set aside until cool.

Once cooled add the onion mixture and chopped tinned peaches into the pork mince until evenly combined, then set aside.

Unroll the pastry sheets; cut in half lengthways to make 4 long rectangles. You will only need 3 pieces for this amount the mixture.

Divide the mince mixture into three and form into long sausages along the middle of each piece of pastry.

Brush each sausage with the harissa paste

Brush one edge of the pastry with the beaten egg.

Fold the pastry over the mixture, pressing the pastry together to seal.

Turn the long sausage rolls over, seam-side down, and use a sharp knife to cut each roll into 4 smaller rolls.

Place the sausage rolls on the baking trays, brush with more beaten egg and sprinkle with the poppy seeds and sesame seeds.

Bake for about 25-30 minutes or until dark golden brown. Allow to cool slightly before serving.



SUNDAY DEMO – 14:30-15:00

DARK CHOCOLATE & ORANGE SODA BREAD

Ingredients

Bread Dough

450g plain flour
1 teaspoons bicarbonate of soda
1 teaspoon of salt
20g caster sugar
1 teaspoons of cinnamon
350ml buttermilk
25g cold cubed Butter
1/2 teaspoon vanilla bean paste
50g of chopped candied orange
Zest of half an orange
150g 70% cocoa chocolate chips

Butter

300ml of double cream
5g salt

Method

Pre heat the oven to 180c fan
Line and sheet tray with baking paper and dust with a little flour

Make bread dough

In a large bowl sift the flour, bicarb of soda, salt, sugar and cinnamon.

Add the cold cube butter and rub together with your fingertips, until you get a something that looks like coarse sand.

Then add the chocolate and orange peel and orange zest.

Make a well in the middle and add the butter milk and vanilla bean paste.

Stir using a wooden spoon and then once it almost combined start to use your hands until everything is incorporated.

Turn the dough out on to a lightly floured surface and knead until it all comes together. Fold the dough over around 5 times. Do not over knead.

Form the dough the into about 6 inches in diameter 2 ½ inch's high.

Place the loaf on the lined baking sheet and cut a one inch deep cross on top of the loaf in the middle.

Bake in the oven for about 30-35 mins, until golden brown. Knock the base and make sure it sounds hollow.

Place the loaf on a wire cooling rack.

Eat on the same day or toast on the day after with butter.

Make the butter

In stand mixer, with a whisk attachment beat the cream for 10 mins on high speed.

Place the butter in the muslin cloth and squeeze out all the water.

Add the salt to taste and mix.

Spread on the bread and enjoy.



SUNDAY DEMO – 14:30-15:00

LEMON AND POPPY SEED MADELEINES

Ingredients

100g plain flour
½ tsp baking powder
¼ tsp salt
Zest of 1 large lemon
70g caster sugar
3 tsp of orange blossom honey (honey from Diddly Squat)
2 large eggs
1tbl of lemon juice
½ tsp vanilla bean paste
100g melted butter
50% white chocolate for decoration

Method

Pre heat the oven to 190c fan.

Lightly grease the madeleines tin using melted butter and dust with flour after to create a non-stick surface.

Melt the butter in a saucepan and allow to cool, add the tablespoon of lemon juice.

In a large bowl add the two eggs and sugar start to mix until light, foamy and creamy. You can use a stand mixer or a hand mixer which ever you prefer.

Then add the honey, vanilla bean paste and lemon zest, continue to mix.

In a separate bowl, sift the flour, baking powder, salt.

Combine the flour mixture to the eggs and sugar.

Mix all the ingredients together until combined and then add the butter. You should see ribbons in the mixture. Do not over mix.

You must allow the mixture to rest for one hour in the fridge.

The mixture will thicken.

Place all the mixture into a large piping bag.

Pipe about a tablespoons worth in to each mould.

Bake for 9-10 mins or until golden brown with a large hump in the middle.

Allow to cool in the tray for 2 mins and remove on to a cooling rack.

Once cooled, pipe over some of the melted chocolate.