

PIRI PIRI CHICKEN

4 Portions

Ingredients

250 gm Diced Chicken
 $\frac{1}{2}$ Chopped Onion
 $\frac{1}{2}$ Clove Garlic
1 Small Tin Tomatoes
1 tsp Tomato Puree
1 tsp Piri Piri Spice

Method

1. Gently fry the chicken until slightly coloured.
2. Add the piri piri powder, onion and garlic and fry until soft.
3. Add the tomatoes and tomato puree.
4. Cook gently, add stock if too thick.

This dish is featured in the autumn 2015 menu

WICKED TORTILLA WEDGES

4 Portions

Ingredients

270gm Diced Potatoes
 $\frac{1}{2}$ Small Onion
50gm Sliced Mushrooms
50gm Sweetcorn
2 Eggs
60ml Milk
 $\frac{1}{2}$ tsp Cajun Spice
 $\frac{1}{2}$ tsp Chopped Parsley
Oil for frying

Method

1. Heat the oil in a frying pan and fry the diced potatoes and onions for 3-4 minutes.
2. Lower the heat and continue to cook for 10 minutes until the potatoes are tender.
3. Add the sliced mushrooms, peas and sweetcorn and cook for 2-3 minutes.
4. Put the eggs and milk in a bowl, add the Cajun spice and mix well.
5. Place the vegetables into an oven proof dish.
6. Pour over the egg mixture.
7. Cover with the chopped parsley.
8. Bake for 20 minutes or until set.

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CARROT CAKE

4 Portions

Ingredients

240gm Self Raising Flour
150gm Margarine
150gm Soft Brown Sugar
3 Eggs
180gm Grated Carrot
 $\frac{1}{2}$ tsp Baking Powder
1 tsp vanilla essence
60gm Sultanas
1 Orange

Method

1. Cream margarine and sugar.
2. Add eggs and fold in the flour.
3. Add the orange zest and juice, grated carrot, vanilla essence and sultanas.
4. Add the baking powder.
5. Put cake mix into a cake tin.
6. Bake at 180C for 20 minutes or until golden brown,

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RHUBARB & CUSTARD CAKE

4 Portions

Ingredients

160 gm Margarine
160m Self-raising Flour
160gm Sugar
5 Eggs
 $\frac{1}{2}$ tsp Baking Powder
 $\frac{1}{4}$ tsp Vanilla Essence
60gm Custard
160gm Rhubarb

Method

1. Rinse the rhubarb and shake off excess water.
2. Trim the ends and cut into bite size fingers and place in a shallow tin, place 60gms of sugar into the tray, cover with foil and bake for 20mins until tender.
3. Make up the custard and set aside to cool.
4. Reserve 3tbsp of custard in a bowl.
5. Cream the margarine and sugar together.
6. Add the eggs, flour, vanilla essence and baking powder.
7. Spoon 1 third of the mix into a tin then add rhubarb and repeat.
8. Dot the remaining custard over the top, and bake until risen and golden.
9. When cooled dust with icing sugar.

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