

#### **Recipe No 4: Leek Flan**

**Ingredients :** For the pastry: 115g (4oz) plain flour, 25g (1oz) lard, 1oz butter, pinch of salt. For the filling: 25g (1oz) butter, 2 large eggs, 225g (9ozs) leeks (thinly sliced), 150ml single cream, 25g (1oz) grated Cheddar cheese, 1 heaped Tbsp of chopped chives, a pinch of nutmeg, salt and pepper.

**Method :** Preheat oven to 190°C / fan 170°C / gas mark 5. Make the pastry: Sift the flour, rub in the butter and lard and mix with a little water to form a stiff dough. Roll out and line a 20cm (8") flan ring. Chill for 30 minutes. Place on a heated baking sheet lined with greaseproof paper and baking beans, then bake blind for 15 minutes. Remove paper and beans and cook for a further 5 minutes.

Make the filling. Cook the sliced leeks in a little water for 5-7 minutes until soft. Drain and return to a dry pan and toss in the butter until well coated. Take off the heat. Beat the eggs, cream, chives and seasoning together, stir in the leeks and turn into the pastry case. Sprinkle with the grated cheese. Bake for approximately 20-25 minutes until set.

#### **Recipe No 5: Viennese Whirls (Makes 30)**

**Ingredients :** 115g (4oz) margarine, 85g (3oz) butter, 85g (3oz) icing sugar, grated rind of ½ orange, pinch of ground cinnamon, 8ml (1 dsp) cornflour, 115g (4oz) SR flour, 115g (4oz) plain flour, ½ to 1 Tbsp milk.

Filling: 100g (3½ oz) soft butter, 200g (7oz) icing sugar plus a bit extra for dusting, ½ tsp vanilla essence, 85g (3oz) seedless raspberry jam.

**Method :** Preheat the oven to 180°C / fan 160°C / gas mark 4. Cream the margarine, butter and sugar together until pale and fluffy. Beat in the orange rind, cinnamon and cornflour, then sift the flours and fold into the mixture. Add a little milk if the mixture is slightly stiff. Place into a piping bag with a large decorative nozzle and then on a greased baking tray pipe circles approx 5cm or 2" diameter, spacing well apart. Bake in the oven for about 15 minutes, until pale beige in colour. Cool on a wire rack. Make the butter icing by mixing the butter, vanilla essence and icing sugar together until smooth. Spoon a little jam on to the flat side of half the biscuits and butter icing on the other half. Sandwich together. Dust with sifted icing sugar.

#### **Recipe No 6: Coffee and Walnut Sponge**

**Ingredients : Cake Mixture:** 175g (6oz) soft margarine, 175g (6oz) SR flour, 175g (6oz) caster sugar, 1½ tsp baking powder, 3 eggs, 2 tsp coffee granules mixed with 2 tsp hot water, 45g (1½ oz) finely-chopped walnuts.

**Butter Icing:** 225g (8oz) sieved icing sugar, 85g (3oz) softened butter, 2 tsp coffee granules mixed with 2 tsp hot water. Walnut halves to decorate.

**Method:** Preheat oven to 180°C / fan 160°C / gas mark 4, grease and line two 18cm (7") tins. Place the cake mixture ingredients (apart from the chopped walnuts) into a bowl and beat together. Add the chopped walnuts. Spoon equally between the two tins, and cook in the oven for about 20 minutes until light to the touch and it springs back (*remember oven temperatures can vary*). Leave to cool for 10 minutes in the tin before turning out on to a wire rack. Leave to cool completely. Make the butter icing by mixing the icing sugar, softened butter and the coffee granules which have been mixed with the hot water. Spoon on to one half of the cake. Sandwich together and put the remaining icing on top and decorate with walnut halves.