



**FOOD**  
THEME DAYS

**4<sup>TH</sup>-8<sup>TH</sup> MARCH**  
**BRITISH PIE WEEK**

**Recipe Booklet**

We're celebrating British Pie Week in the kitchen!

**Accent**

# BRITISH PIE WEEK

**British Pie Week has been running since 2007 and takes place the first full week in March, starting on the Monday and lasts for 7 days. This year it runs from 6th March to 12th March.**

**Originally set up by a pastry maker as a way to sell more of their pastry, it is now Britain's main celebration of pie! Pubs, restaurants, pie shops and more have used British Pie Week to run competitions, pie specials and supermarkets use the week to discount their pie ranges. Such is the popularity of this day, The British Pie Awards have even moved their awards to this week, to coincide with British Pie Week.**

**As a nation of pie lovers, it's a great fun week and rather than just focussing on the traditional British pie, we have looked a little further afield and incorporated pies from around the world with both sweet and savoury fillings.**

**It's not a com-PIE-tition but we look forward to seeing your fab photos of the fun you have had with your teams serving up some of these great pies to your customers.**

## HUNGRY FOR MORE?

Visit us at [www.accentcatering.co.uk](http://www.accentcatering.co.uk)  
01784 224690 / [info@accentcatering.co.uk](mailto:info@accentcatering.co.uk)



# MARCH

## BRITISH PIE WEEK



### FRENCH ONION SOUP & GRUYERE PIE

**SERVES**



Ten

**ALLERGENS**



Wheat, Eggs, Milk,  
Gluten, Sulphur Dioxide

### INGREDIENTS



- 100g baking margarine
- 100ml pomace olive oil
- 2.5kg onions, peeled and finely sliced
- 35g lo salt
- 35g ground black pepper
- 10g caster sugar
- 200g plain flour
- 2¼ltr. tap water
- 30g vegetable bouillon
- 5tsp. red wine vinegar
- 750g puff pastry, sheets
- 150g Gruyère cheese, slices
- 5 eggs, free range, whisked
- 5tsp. cold water, for eggwashing and glazing

### METHOD



1. Heat the baking margarine and oil in a heavy-bottomed pot over a medium heat. Add the onions and fry for approx. 15 minutes with the lid on. Add the salt, pepper and sugar and fry for a further 20 minutes, stirring occasionally, until the onions are a dark golden colour.
2. Add the flour, mixing it into the onions to ensure there are no lumps. Pour in the water, bouillon and vinegar, place the lid half over the pot and simmer for a further 15 minutes.
3. Preheat the oven to 200°C.
4. Take the puff pastry sheets and cut the pastry into two oblongs that will cover your baking dish.
5. Lay out one of the pastry sheets and place cheese slices across the pastry sheet, leaving a ½" gap around the edge. Brush the four edges with the egg wash and lay the remaining pastry sheet over the top, so that the cheese is sandwiched between two circles of pastry. Prick a few holes in your cheesy pastry packet, and egg wash the top. This is your pie lid.
6. Bake your pie lid on a floured tray in the oven for approx. 10 minutes. Remove when puffed up and golden.
7. When your thick onion soup is ready, remove it from the heat and ladle the soup into the serving dish place the pastry lid on top like a giant cheesy crouton.
8. With a serrated knife cut into portions and serve.

# MARCH

## BRITISH PIE WEEK



### CHICKEN, LEEK & LEMON PUFF PIE

**SERVES**



Ten

**ALLERGENS**



Wheat, Milk, Egg, Gluten

### INGREDIENTS



- 625g puff pastry sheet
- 1kg chicken thighs, diced
- 1tbsp. vegetable oil
- thyme, few sprigs
- 50g baking margarine
- 300g leeks, trimmed, halved lengthways, chopped and washed
- 1 lemon, juice and zest
- 50g plain flour
- 500ml chicken stock
- 60ml crème fraîche
- Lo salt, pinch
- Ground black pepper, pinch
- 1 egg, free range, beaten

### METHOD



1. Preheat oven to 180°C.
2. Place the chicken thighs in a pan, drizzle with a little oil and scatter with a few sprigs of thyme.
3. Sauté for approx. 20 minutes, remove from the heat and set aside.
4. In a separate pan, melt the baking margarine and gently sauté the leeks for approx. 2 minutes, until just softened.
5. Add the juice and zest of the lemon, stir in the flour and then gradually stir in the stock. Bring to the boil to thicken and then simmer for a further 3-4 minutes.
6. Remove from the heat, add the chicken and crème fraîche, season to taste and set aside. Increase the oven temperature to 200°C.
7. Once cooled place the leek and chicken filling into an ovenproof dish and top with the puff pastry sheet.
8. Trim off or fold in any excess and brush with beaten egg. Bake for approximately 20 minutes until pastry golden and risen.
9. With a serrated knife cut into portions and serve.

# MARCH

## BRITISH PIE WEEK



### VEGAN BIRYANI PUFF PASTRY PIE

**SERVES**  Ten

**ALLERGENS**  Wheat, Soya, Gluten

### INGREDIENTS

For the rice:

- 500g Basmati Rice, soaked in warm water for 15 minutes
- 2 green cardamom pods
- 6 cloves
- 1 cinnamon stick
- 500ml water
- Lo salt, pinch

- 2tsp. turmeric
- 2tsp. chilli powder
- 1tsp. ground coriander
- 150g tomatoes, diced
- 300g carrots, chopped
- 200g French beans, chopped
- 1 cauliflower, cut into florets
- 200g peas
- 250g soya yoghurt
- 1tsp. turmeric
- Coriander, large handful, chopped

For the biryani base:

- 6 green cardamom pods
- 10 cloves
- 2 cinnamon Sticks
- 4 bay leaves
- 600g onions, sliced
- 25g ginger, grated
- 25g garlic, grated
- Mint, large handful, chopped
- 100ml pomace oil
- 100ml tap water
- 100g ktc margarine
- Lo salt, pinch
- Ground black pepper, pinch
- 625g puff pastry sheet
- 1tsp. sunflower seeds, chopped
- 1tsp. pumpkin seeds, chopped

### METHOD

1. Place the cardamom, cloves, cinnamon and salt for the rice in a pan and cover with the water. Place over a medium heat and bring to the boil.
2. Drain the water from the soaked rice and add to the boiling pan. Cook for about 8 minutes, until the rice is two-thirds cooked, then remove from the heat and drain any excess water from the pan. Set aside while cooking the vegetables.
3. Heat the oil in a separate pan and the cardamom, cloves, cinnamon sticks and bay leaves. Allow to heat through for a few seconds in the hot oil, then stir in the sliced onions and sauté until golden brown.
4. Stir through the ginger and garlic and continue to cook for a few more minutes, then add the ground turmeric, chilli and coriander to the pan. Stir-fry for a few minutes more until the onions are fully coated in the spices.
5. Stir through the diced tomatoes, then add all the vegetables, breaking up any large cauliflower florets. Sprinkle over a few tablespoons of water to stop everything sticking and season with salt. Cover the pan with a lid and cook for 5 minutes, or until the vegetables are half cooked.
6. Meanwhile, whisk together the yoghurt, turmeric and half the chopped fresh herbs in a small bowl. Add this to the pan of vegetables and stir through for 2 minutes over the heat, then remove and set aside.
7. To assemble the pie, arrange half of the cooked vegetables in the base of a large serving dish. Cover with half of the cooked rice, then repeat the layering with the remaining vegetables and rice. Sprinkle over the remaining chopped fresh coriander and mint and spoon over the melted margarine.
8. Preheat the oven to 165°C.
9. Cut the pastry sheet to roughly the size of your serving dish and drape it over the filling.
10. Press down firmly, trimming or folding in any excess pastry from the edges. Brush the beaten egg over the pastry to glaze and sprinkle over the chopped seeds.
11. Bake in the oven for approx. 20 minutes, until the pastry is golden and crisp on top.
12. Leave to cool slightly before cutting into portions



# MARCH

## BRITISH PIE WEEK



### BUTTERNUT SQUASH, SAGE & STILTON PIE

**SERVES**



Ten

**ALLERGENS**



Wheat, Barley, Milk,  
Gluten

### INGREDIENTS



- 850g butternut squash, cubed
- 500g red onions, diced
- 40ml olive oil
- 100g baking margarine, melted
- 12 filo pastry, sheets
- 220g spiced chutney, Accent recipe
- 200g stilton, crumbled
- 75g pumpkin seeds, chopped
- Sage leaves, small handful, chopped
- Ground black pepper, pinch

### METHOD



1. Preheat the oven to 190°C.
2. Place the butternut squash and onions in a roasting tin, drizzle with the oil, season with ground
3. black pepper. Cook for approx. 15 minutes until just tender.
4. Meanwhile, brush a 28cm round loose-bottomed flan tin with some of the baking margarine. Lay a few
5. sheets of filo across it, slightly overlapping. Brush the overhanging filo with more butter.
6. Continue layering the filo, brushing with baking margarine as you go and slightly overlapping the sides of
7. the tin. Place a baking sheet in the oven to preheat.
8. Spoon the chutney over the bottom of the pastry. Top with the butternut squash and onions.
9. Scatter over the stilton, chopped seeds and sage and fold in the overhanging edges.
10. Place the pie on the preheated baking sheet and bake for 20-25 minutes until golden.
11. Cut into wedges to serve

# MARCH

## BRITISH PIE WEEK



### BALTI STYLE COTTAGE PIE WITH COCONUT & CORIANDER MASH

**SERVES**



Ten

**ALLERGENS**



Wheat, Oats,  
Gluten, Celery

### INGREDIENTS



For the beef:

- 75ml vegetable oil
- 900g minced beef
- 450g onion, finely chopped
- 4 garlic, cloves, grated
- 3.tsp ground ginger
- 3 green chilli, deseeded and finely chopped
- 2tsp. ground coriander
- 2tsp. ground cumin
- 800ml tap water
- 20g beef bouillon
- 80g tomato puree
- Soft dark brown sugar, pinch
- Lo salt, pinch
- Ground black pepper, pinch
- 500g frozen peas
- Coriander, large handful chopped
- 2 lime, zest and juice
- 1tsp. garam masala

For the topping

- 500g parsnips, scraped and chopped
- 300g Maris piper potatoes, peeled
- 30g baking margarine
- Coriander, small handful, chopped
- 100ml coconut cream
- Lo salt, pinch
- Ground black pepper, pinch

### METHOD



1. Heat the oil in a pan and cook the beef over a high heat to get a good colour for approx. 10 minutes, stirring regularly. Remove from the pan with a slotted spoon into a separate container and set aside. Pour off all but ½tbsp. oil.
2. Add the onion to the pan, reduce the heat and cook until soft and pale gold. Add the garlic, chilli and all the spices, except the garam masala and cook for approx. 2 minutes. Add the beef back in the pan along with the water, bouillon, tomato puree, sugar and seasoning and bring to the boil. Immediately reduce the heat and cook gently, covered, for approx. 30 minutes.
3. Stir in the peas and cook for another 5 minutes, with the lid off, until reduced to a nice thick mixture. Stir in the chopped coriander, lime juice and garam masala and taste for seasoning. Spoon the mixture into a pie dish and set aside to cool.
4. Boil the potatoes and the parsnips separately until they are soft. Drain the potatoes fully and place them back in the saucepan in which they were cooked.
5. Drain the parsnips fully and add them to the potatoes. Melt the baking margarine for the mash in a large saucepan and cook the spices for a minute. Add the potatoes and parsnips to this and mash really well, adding the coconut cream and seasoning.
6. Spread the mash on top of the beef in the pie dish and put into an oven preheated to 180°C. Bake for approx. 25 minutes, until the top is golden.

# MARCH

## BRITISH PIE WEEK



### WORLD WAR II WOOLTON PIE

**SERVES**



Ten

**ALLERGENS**



Wheat, Milk, Gluten,  
Celery

### INGREDIENTS



- 1kg Maris piper potatoes
- 500g carrots
- 500g mushrooms
- 200g leeks
- 200g baking margarine
- 2 spring onion, bunches
- Lo salt, pinch
- Ground black pepper, pinch
- Nutmeg, pinch
- Flat parsley, chopped
- 2 bay leaf
- Thyme, sprig
- Parsley, small handful, chopped
- 1 celery, chopped
- 220g plain wholemeal flour
- 2tsp. baking powder
- 100g baking margarine

### METHOD



1. In a bowl mix the wholemeal flour with the salt and baking powder.
2. Rub in the baking margarine, then add enough water to make a rolling consistency, although one that is slightly softer than when making pastry with white flour.
3. Roll out the size and thickness for a pie crust to cover your serving dish.
4. Peel the potatoes and carrots, cut them into slices of the thickness of a penny.
5. Wash them well and drain. Fry them separately in a frying pan with baking margarine.
6. Do the same for the mushrooms, adding the finely chopped onions, celery and leek.
7. Mix them together and season with salt, pepper and a little nutmeg and roughly chopped fresh parsley.
8. Fill the serving dish with this mixture and the herbs. Moisten with a little water if required and set aside to cool.
9. Cover with the pastry crust and bake in the oven at 180°C for approx. 1 hour, until the top is golden and the vegetables are cooked through.
10. Once cooked remove from the oven, set aside for ten minutes, to rest and then cut into portions to serve.



# MARCH

## BRITISH PIE WEEK



### CHEESE, PICKLE & POTATO PIE

**SERVES**



Ten

**ALLERGENS**



Wheat, Barley, Sulphur Dioxide, Milk, Egg, Gluten

### INGREDIENTS



- 100g baking margarine, plus extra for greasing
- 500g shortcrust pastry
- 800g Maris Piper potatoes, peeled and chopped
- 60g Pickle
- 300g Cheddar cheese, cubed
- 2 egg, beaten
- Ground white pepper, pinch
- Lo salt, pinch

### METHOD



1. Preheat the oven to 180°C.
2. Grease a suitable dish with baking margarine, then on a lightly floured surface, roll out a third of the pastry to the size of the top for the pie, using the dish as a guide and going a little larger, then chill.
3. Roll out the remaining pastry and line the dish with it. Make a few pinpricks in the bottom with a fork. Chill, cling filmed, for 15 mins, and then bake for 5 mins, covering just the bottom with an oval of tin foil.
4. Place the potatoes in a large saucepan of cold water and bring to the boil. Simmer for 10 mins, then drain and season with pepper.
5. Fill the baked pastry case with half the potatoes, leaving a couple of gaps. Add dots of the pickle, baking margarine and half mature cheese, then repeat the process with the remaining potatoes, cheese and pickle. Top with the pastry lid and seal the edges by going around with the back of a fork, brush the top with the beaten egg.
6. Bake for approx. 25 minutes, until golden and serve immediately or chill to serve later.

# MARCH

## BRITISH PIE WEEK



### CHEESY BURGER PIES

**SERVES**



Ten

**ALLERGENS**



Wheat, Barley, Sulphur Dioxide, Sesame, Mustard, Milk, Egg, Gluten

### INGREDIENTS



- 10 4oz Beef Burgers
- 50ml vegetable oil
- 200g Spiced chutney, Accent
- 10 rashers smoked streaky bacon (grilled & cut in half)
- 100g gherkins, sliced
- 50g French's American mustard
- 100g cheddar cheese, sliced
- 1kg puff pastry, sheets
- 2 eggs, free range, yolks
- 20g Sesame seeds to sprinkle
- Lo salt, pinch
- Ground black pepper, pinch

### METHOD



1. With the burgers, season each side cover with oil and place into a hot pan to quickly seal, approx. 15 seconds each side. Set aside to cool.
2. On top of each patty, spoon 20g of spiced chutney and cover with bacon. Place the gherkins carefully on top, add a squeeze of mustard, and then layer with cheese. Rest in the fridge until needed.
3. Lay the pastry out, and using a bowl that's about 16cm, cut 10 x discs. Layer the trimmings, re-roll the pastry and then cut 10 x 8cm discs. Remove the burger stacks from the fridge and over one of the stacks, carefully place the larger of the pastry discs over and smooth around the edges and sides, making sure you keep a 'burger like shape.
4. Brush the smaller disc with egg yolk and place under the base of the burger. Seal the two pastry discs together. Rest in fridge for approx. 10 minutes to firm.
5. Pre-heat oven to 220°C. Place on non-stick baking tray and brush all over with egg yolk.
6. Sprinkle with sesame seeds and bake for approx. 20 minutes until golden brown. Remove from the oven and rest for 5 minutes before serving.

# MARCH

## BRITISH PIE WEEK



### SWEET POTATO PIE

**SERVES**



Ten

**ALLERGENS**



Wheat, Milk, Egg, Gluten

### INGREDIENTS



- 500g sweet potato
- 125g butter, softened
- 200g caster sugar
- 125ml milk, semi skimmed
- 2 eggs, free range
- ½tsp. ground nutmeg
- ½tsp. ground cinnamon
- 1tsp. vanilla extract
- 10ptn. sweet pastry

### METHOD



1. Boil sweet potato whole in skin for approx. 40 minutes, until soft. Run cold water over the sweet potato, and remove the skin.
2. Preheat oven to 180°C.
3. Roll out pastry and line a 23cm pie dish or tart tin.
4. Break apart sweet potato in a bowl. Add butter, and mix well with mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour the filling into prepared pastry base.
5. Bake in the preheated oven for approx. 55 minutes, until knife inserted in centre comes out clean.
6. Pie will puff up like a soufflé, and then will sink down as it cools.
7. Set aside to cool fully and cut into wedges to serve.



# MARCH

## BRITISH PIE WEEK



### CORNER BEEF PIE

**SERVES**



Ten

**ALLERGENS**



Wheat, Milk, Gluten,  
Celery

### INGREDIENTS



- 700g corned beef
- 40ml vegetable oil
- 300g onion, peeled and chopped
- 300g carrot, peeled and diced
- 300g celery, finely diced
- 400g peeled diced potato
- Ground nutmeg, pinch
- 400ml tap water
- 20g beef bouillon
- 300g frozen peas, defrosted
- 10pts shortcrust pastry
- 50ml milk for brushing

### METHOD



1. Heat the vegetable oil in a large non-stick pan, add the onion, diced carrot, celery and potato and fry over a gentle heat for approx. 8-10 minutes, stirring occasionally.
2. Add the nutmeg and fry for a further minute before adding the stock. Simmer uncovered for 15 minutes, stirring occasionally until the carrots and potatoes are cooked and the liquid has reduced.
3. Cut the corned Beef into cubes and add these along with the peas.
4. Roll out two thirds of the pastry and line a 25cm pie plate or suitable dish and remove any overlapping pastry with a sharp knife. Place the corned beef hash filling into the middle of the dish leaving the edges free. Dampen the edge with some of the milk.
5. Roll out the remaining pastry, cover the pie with the pastry lid, pinch the edges together with the back of the fork.
6. Brush the top of the pastry with milk.
7. Place in a preheated oven to 170°C for approx. 45 minutes or until the pastry is golden brown.
8. Once cooked remove from the oven and set aside to cool.

# MARCH

## BRITISH PIE WEEK



### VERY BERRY FRUIT PIE

**SERVES**



Ten

**ALLERGENS**



Wheat, Milk, Egg, Gluten

### INGREDIENTS



- 400g shortcrust pastry
- 10ptns basic sponge mix
- 200g redcurrants, stalks removed
- 200g fruit of the forest, defrosted, drained

### METHOD



1. Preheat the oven to 160°C.
2. Roll out the pastry on a lightly floured surface until large enough to line a suitable loose-bottomed tart tin. Line the pastry with foil or greaseproof paper, fill with baking beans and bake for 10 minutes. Remove the paper and beans and cook for 5 minutes more until the pastry is sandy and golden. Set aside.
3. Prepare the sponge mixture and add in the drained fruits of the forest and stir once.
4. Spoon the mixture into the tart base, then sprinkle the redcurrants on top.
5. Bake for approx. 35 minutes, until the top is lightly golden and the filling has set.
6. Remove from the oven and set aside to allow to cool in the tin for 15 minutes before carefully transferring to a cooling rack.
7. Delicious served warm or cold!

# MARCH

## BRITISH PIE WEEK



### MILLIONAIRES MARBLED CHOCOLATE TART

**SERVES**



Ten

**ALLERGENS**



Wheat, Soya, Milk,  
Egg, Gluten

### INGREDIENTS



- 400g sweet shortcrust pastry
- 200g condensed milk, caramel
- 1tsp. sea salt flakes
- 200g dark chocolate
- 100g caster sugar
- 100g unsalted butter, cut in small pieces
- 2 eggs, free range
- 100g white chocolate

### METHOD

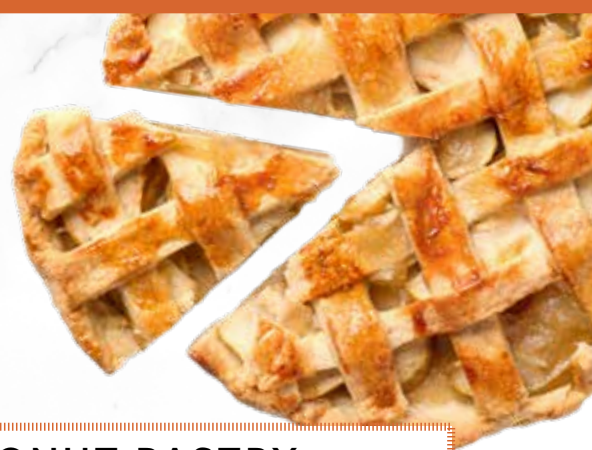


1. Preheat the oven to 200°C. Lightly grease a 23cm tart tin with a removable base.
2. Roll out the pastry to the thickness of a pound coin. Carefully lift the rolled pastry over the tin and gently press into the base and up the sides.
3. Use a fork to prick the base a few times, then line the pastry with baking paper and weigh down with baking beans.
4. Bake blind for 15 minutes, then remove the beans and paper and return the tin to the oven for another 5 minutes until the pastry is fully cooked through and golden.
5. Leave to cool slightly, then trim off the excess pastry from the sides with a sharp knife to leave a smooth, neat edge.
6. Reduce the oven temperature to 180°C.
7. Smooth the caramel over the base of the pastry. Sprinkle the sea salt flakes over the top and set aside.
8. Place the dark chocolate and butter in a bowl over a pan of barely simmering water on the hob and do the same with the white chocolate, ensuring that the bowl is not touching the water. Allow to melt gently, stirring the chocolate and butter together so that they are fully incorporated. When both are melted, turn off the heat but leave the bowls over the water to stay warm.
9. In a mixing bowl, whisk together the eggs, yolks and sugar with an electric whisk for 5 minutes. When the mixture has thickened and is pale in colour, pour in the dark chocolate and fold through to create an even mixture.
10. Pour the cooled dark chocolate into the tart tin to completely cover the caramel. Spoon lines of the melted white chocolate over the dark chocolate mixture and drag a cocktail stick through the white chocolate to create swirls.
11. Bake the tart for approx. 20 minutes until just set – the centre should still have a slight wobble when shaken.
12. Leave to cool for an hour so that it is slightly gooey when cut. Slice into portions to serve.



# MARCH

## BRITISH PIE WEEK



### LEMON & LIME TART WITH COCONUT PASTRY

**SERVES**



Ten

**ALLERGENS**



Wheat, Sulphur Dioxide,  
Milk, Egg, Gluten

### INGREDIENTS



- 400g sweet shortcrust pastry
- 50g desiccated coconut, plus 1 tbsp. lightly toasted
- flour for dusting, pinch
- 4 eggs, free range
- 150g golden caster sugar
- 150ml double cream
- 75ml lemon juice, plus zest from 3 lemons
- 50ml lime juice, plus zest from 3 limes

### METHOD



1. Preheat the oven to 160°C. Break the pastry into pieces and put into a food processor with the 50g of coconut. Pulse until the pastry is well mixed with the coconut. Roll out the pastry on a lightly floured surface until big enough to line a 23cm round loose-bottomed tart tin. Line the pastry with greaseproof paper, fill with baking beans and bake for 25 minutes. Remove the paper and beans and cook for approx. 10 minutes, until golden. Set aside.
2. Lower the oven to 140°C. Whisk together the eggs, sugar, cream and citrus juices. Sieve into a jug, then stir in the zest from 2 lemons and 2 limes.
3. Put the pastry case back into the oven, then carefully pour in the citrus filling. Bake for approx. 30 minutes until the filling is just set.
4. Leave to cool completely before serving at room temperature, or chilled from the fridge. Sprinkle with a little toasted coconut and the rest of the zests, then cut into thin wedges.

# MARCH

## BRITISH PIE WEEK



### APPLE & CINNAMON SPRING ROLLS

**SERVES**



Ten

**ALLERGENS**



Wheat, Egg, Gluten

### INGREDIENTS



- 5 large bramley apples, peeled and cored
- 10g soft dark brown sugar
- 2tsp. ground cinnamon
- 1tsp. cornflour
- 20 filo pastry sheets
- 2 egg yolk, beaten
- 300g baking margarine
- 1tsp. cinnamon
- 1tsp icing sugar

### METHOD



1. Cut ½ of the apples into wedges and put them in a small saucepan with the brown sugar and cinnamon. Cook over a low heat until soft and mushy. Mix in the cornflour and cook for 1 minute more, until thickened. Set aside until cool enough to handle. Chop the remaining ½ apple into small chunks and then fold this into the cooked apple mixture.
2. Put two sheets of filo pastry on top of each other and lay them in front of you like a diamond.
3. Preheat the oven to 180°C.
4. In a pan place the baking margarine and melt over a low heat.
5. Spoon some apple into the middle of the pastry, fold the sides in and dot with beaten yolk, then do the same with the top corner. Fold the bottom point in and tightly roll at the same time. Repeat with the rest of the mix.
6. Place onto a lined baking sheet and brush liberally with the melted baking margarine.
7. Bake in the oven for approx. 20 minutes until golden. Remove from the oven and set aside.
8. Combine the icing sugar and cinnamon. While the spring rolls are still warm, sift over a little of the sugar mix and serve.



The Accent logo is centered in the image. It features a green icon of a stylized leaf or arrow pointing upwards and to the right, followed by the word "Accent" in a bold, green, sans-serif font.

Accent





**FOOD**  
THEME DAYS

**RED**  
**NOSE**  
**DAY**

15<sup>TH</sup> MARCH



**Recipe Booklet**

We're supporting Comic Relief in the kitchen!

**Accent**



**We all know that Red Nose Day is the chance to act silly to raise money for charity, but how many of us know what actually goes into making it so special?**

**Set up by the comedy community 26 years ago, Comic Relief uses comedy and laughter to get across messages about issues and problems that affect the lives of many people.**

**The heart of what Comic Relief is about is their commitment to help end poverty and social injustice. Comic Relief was launched live on BBC ONE on Christmas Day 1985 from a refugee camp in Sudan. The charity began with a few live events and the first Red Nose Day was broadcast three years later in 1988.**

**The projects that Comic Relief support cover a huge range of issues. Across the UK it has helped disabled people challenge prejudice and discrimination, supported older people in their fight to get their rights recognised and provided escape routes for women living with domestic violence. Comic Relief promise that for every pound donated by the public, a pound goes to helping people. They can do this because the cost of running Comic Relief is met by cash donations from all types of organisations such as the government and corporate donors. Many of the people involved in Comic Relief also volunteer their services for free or are paid 'in kind' i.e. they swap their labour for something in return.**

**Comic Relief cash is also given to approximately 70 charities in the UK and Africa. Some you may recognise include Oxfam, Sight Savers and Christian Aid. They help fund projects both at home and abroad and since its launch Red Nose Day has raised over 600 million pounds....!!**

**To help celebrate Red Nose Day, whether it be in support or to raise money we have put together this small selection of recipes for you to try at school or at home for the big day...have fun cooking.**

**HUNGRY FOR MORE?**

Visit us at [www.accentcatering.co.uk](http://www.accentcatering.co.uk)  
01784 224690 / [info@accentcatering.co.uk](mailto:info@accentcatering.co.uk)





## CREAM CHEESE CHERRY CAKE

**SERVES**



Ten

**ALLERGENS**



Wheat, Sulphur Dioxide,  
Milk, Egg, Gluten

## INGREDIENTS



- 225g cream cheese, softened
- 225g baking margarine
- 300g caster sugar
- 1½tsp. vanilla extract
- 4 eggs, free range
- 280g plain flour
- 1½tsp. baking powder
- ¼tsp. lo salt
- 170g glace cherries, halved
- 4tbsp. plain flour
- 60g pumpkin seeds, chopped

## METHOD



1. Preheat oven to 170°C.
2. Cream the cream cheese, baking margarine, sugar and vanilla together until smooth. Beat in eggs one at a time. Sift together the 280g flour, baking powder and salt; fold into cream cheese mixture. Roll the cherries in 4 tablespoons flour, until coated and then fold into the cake mixture.
3. Sprinkle pumpkin seeds over the bottom of an ungreased cake tin. The bottom should be completely covered, add a few more seeds, if necessary. Spoon the cake mixture into the tin over the top of the seeds.
4. Bake for approx. 40 minutes, or until an inserted skewer comes out clean. Allow cake to cool in tin. Run knife around outside edge and centre tube. Ease cake out of tin, and onto plate.





## RED VELVET CUPCAKES

**SERVES**



Twenty

**ALLERGENS**



Wheat, Barley,  
Milk, Egg, Gluten

## INGREDIENTS

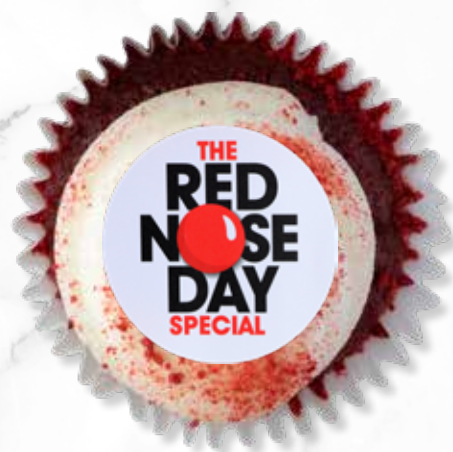


- 120g butter
- 300g caster sugar
- 2 eggs, free range
- 250ml buttermilk
- 2tbsp. red food colouring
- 1tsp. vanilla extract
- 1½tsp. bicarbonate of soda
- 1tbsp. vinegar
- 250g plain flour
- 5tbsp. cocoa powder
- 1tsp. lo salt

## METHOD



1. Preheat oven to 180°C and grease two 12 cup muffin tins or line with 20 paper cases.
2. In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, buttermilk, red food colouring and vanilla. Stir in the bicarb and vinegar. Combine the flour, cocoa powder and salt; stir into the mixture just until blended. Spoon the mixture into the paper cases, dividing evenly.
3. Bake in the preheated oven for approx. 20 minutes, until the tops spring back when lightly pressed. Cool in the tin set over a wire rack.
4. When cool, arrange the cupcakes on a serving platter and ice with desired frosting.





## RED NOSE DAY SHORTBREAD 'DODGERS'

**SERVES**



Twenty  
four

**ALLERGENS**



Wheat, Milk, Gluten

## INGREDIENTS



- 250g unsalted butter
- 100g caster sugar
- 250g plain flour, plus 10g for dusting
- 125g cornflour
- Lo salt, pinch
- 200g raspberry jam
- ½ lemon, zest only

For the buttercream:

- 150g unsalted butter, softened
- 200g icing sugar
- 2tsp. semi skimmed milk
- ½tsp. vanilla extract

To decorate:

- 75g royal icing sugar

## METHOD



1. Preheat the oven to 170°C. Grease two baking trays and line with parchment.
2. Cream the butter and sugar together in a bowl until pale and fluffy. Gradually sift and fold in the flour, cornflour and salt gradually until it binds together. Tip on to a lightly floured work surface. Knead together (take care not to overwork it). Wrap in cling film and put in the fridge for 15 minutes.
3. Meanwhile add the zest into the jam and warm approx. 2 minutes, to make it more manageable.
4. Flour a work surface and roll the dough to 6mm/¼in thick. Use a small cookie cutter to cut 48 circles. Use an apple corer to cut out a small circle in the centre of 24 of the biscuits. Place on the prepared baking trays. Bake for 15 minutes, or until the edges are just starting to brown. Leave to cool on the baking tray for 10 minutes before carefully moving to a wire rack.
5. For the buttercream, cream the butter in an electric mixer until light and fluffy. Add the icing sugar, cream and vanilla extract and mix well. Place in a small piping bag.
6. Mix the royal icing sugar with a little water until a smooth mixture is achieved. Place in a piping bag.
7. To assemble, put a dollop of jam on a shortbread disc. Pipe the buttercream around the jam. Place a disc with the centre cut out on top and gently push down. Pipe a smile and eyes with the royal icing.



## RED NOSE DAY PAVLOVAS

**SERVES**



Ten

**ALLERGENS**



Milk, Eggs

## INGREDIENTS



For the meringues:

- 8 egg whites
- 2tsp. cornflour
- ½tsp. red food colouring
- 10 salt, pinch
- 420g caster sugar
- 1 pomegranate, seeds only
- 350ml whipping cream

For the pomegranate and orange syrup:

- 3 fresh oranges, juiced
- 50g sugar

## METHOD



1. Preheat the oven to 140°C. Line a baking tray with parchment paper.
2. In a large glass bowl, whisk the egg whites and salt until frothy.
3. Add the cornflour and then add the sugar gradually and continue whisking.
4. When the egg whites form stiff peaks, approx. 10-15 minutes, gently fold in the red food colouring, creating swirls.
5. With the help of two large slotted spoons, spoon the mixture onto the parchment-lined baking tray. The meringues should be about 10-12 cm large and 6 cm high. 'Twirl' your spoon around and finish off with a spiky peak.
6. Bake for about 1 hour. Switch off the oven, and leave them to cool inside the oven with the door slightly open for 15 minutes.
7. Squeeze the juice of the 3 oranges. Heat in a saucepan with water and sugar. Bring to a boil, turn down the heat and simmer until thick and glossy. Set aside and leave to cool.
8. Serve the meringues with whipped cream, a handful of pomegranate seeds thrown on top and drizzle with the pomegranate and orange syrup.





## RED NOSE PINEAPPLE & BANANA BARS

**SERVES**



Twelve

**ALLERGENS**



Wheat, Barley, Oats,  
Soya, Milk, Gluten

## INGREDIENTS



- 250g plain flour
- 200g caster sugar
- $\frac{3}{4}$ tsp. bicarbonate of soda
- $\frac{1}{2}$ tsp. lo salt
- $\frac{1}{2}$ tsp. ground cinnamon
- 227g pineapple, tinned, with juice, finely chopped in a food processor
- 2 eggs, free range
- 125ml vegetable oil

- 2 bananas, mashed
- 1tsp. vanilla extract
- 60g glace cherries, halved

For the icing:

- 50g butter, melted
- 1tsp. vanilla extract
- 350g icing sugar
- 4tbs. milk, semi skimmed
- Glace cherries, halved to top

## METHOD



1. Preheat oven to 180°C. Grease and flour a suitable baking tin.
2. In a large bowl, mix together the flour, sugar, bicarbonate of soda, salt and cinnamon. Make a well in the centre and pour in the chopped pineapple, eggs, oil, bananas and 1 teaspoon vanilla. Stir in the cherries. Mix well and pour into prepared tin.
3. Bake in the preheated oven for approx. 30 minutes, until a skewer inserted into the centre of the cake comes out clean. In a bowl, combine melted butter, vanilla and icing sugar. Beat in milk, one tablespoon at a time, until desired consistency is achieved.
4. Once the cake is cooled, spoon over the icing and just before it sets, place the cherry on the top.



## RED NOSE BELGIAN BUNS

**SERVES**



Twelve

**ALLERGENS**



Wheat, Sulphur Dioxide,  
Milk, Egg, Gluten

## INGREDIENTS



- 450g strong white bread flour
- 1tbsp. fast action yeast
- 4tbsp. caster sugar
- 115g baking margarine
- 200ml milk, semi skimmed, warm
- 1 egg, free range, beaten
- 6tbsp. lemon curd
- 115g sultanas
- 300g icing sugar
- 6tbsp. lemon juice
- 12 glace cherries

## METHOD



1. Combine all the dough ingredients, in a large mixing bowl. Stir the ingredients together until they form a ball and then knead for 10 to 12 minutes.
2. Once the dough is pliable and slightly sticky place in a large greased mixing bowl and cover.
3. Leave to rest in a warm place for at least one and a half hours or until doubled in size.
4. Transfer the dough to a floured work surface and roll out into a rectangle about 40 x 25cm.
5. Spread the dough with lemon curd and sprinkle with the sultanas.
6. Starting from a long side, tightly roll up the dough like a Swiss roll and with a sharp knife cut into 12 even slices.
7. Lay slices flat on your lined baking trays and cover with a cloth or greased cling film. Leave to rise from approximately 40 minutes until well risen.
8. Preheat oven to 200°C.
9. Bake the buns for approx. 20 minutes until lightly golden brown.
10. Sieve icing sugar into a large bowl and mix with the lemon juice until nice and smooth. Add extra lemon juice if necessary, the icing should drop slowly off your spoon.
11. Spoon the lemon icing onto the top of each bun and top with a cherry.



## RED NOSE DAY CHOCOLATE POPS

**SERVES**



Twelve

**ALLERGENS**



Wheat, Barley, Oats,  
Soya, Milk, Gluten

## INGREDIENTS



- 397g condensed milk, tin
- 125g butter
- 400g digestive biscuits, finely crushed
- 1tbsp. cocoa powder
- 300g chocolate, milk
- 100g smarties
- 50g icing sugar
- 12 lolly sticks

## METHOD



1. Add the condensed milk and butter to a saucepan and heat gently on the stovetop until the butter has melted.
2. In a bowl, mix the crushed biscuit crumbs together with the cocoa powder. Add the condensed milk mixture to the biscuit crumbs and stir together until well combined. Put the mixture in the fridge for about 1 hour to cool down completely.
3. Roll the mixture into balls (about the size of a big cherry tomato) and place on a baking tray which has been lined with greaseproof paper. Return to the fridge to chill.
4. Gently melt your chocolate in a heatproof bowl over a pan of simmering water.
5. Using a kebab stick or something similar to hold your truffles, dip them in the melted chocolate and place back on the baking tray.
6. Mix the cornflour with a little water to make the icing and decorate as you wish with the icing and smarties.
7. Use melted chocolate to fix decorations. Return to fridge to set.





## EMPIRE BISCUITS

**SERVES**



Twelve

**ALLERGENS**



Wheat, Sulphur Dioxide,  
Milk, Gluten

## INGREDIENTS



- 230g butter, softened
- 100g caster sugar
- 250g plain flour, sifted
- 170g raspberry jam
- 12 glace cherries, halved
- 480g icing sugar
- 60ml milk, semi skimmed

## METHOD



1. Preheat oven to 180°C. Line baking trays with baking parchment.
2. Cream together butter and sugar until fluffy and light. Gradually stir in the flour until well blended. On a lightly floured surface, roll the dough out to 5mm thickness. Cut into circles using a cookie cutter.
3. Bake in preheated oven for approx. 8 minutes, until lightly golden. Allow biscuits to cool on baking trays for 5 minutes before removing to a wire rack to cool completely.
4. Sandwich one teaspoon of jam between two biscuits. Repeat with remaining biscuits.
5. In a medium bowl, mix together icing sugar and milk to form a spreadable icing. Spread on top of the biscuit sandwiches. Top each biscuit with half a cherry whilst the icing is still wet.



## RED NOSES & FENNEL SALAD

**SERVES**



Ten

**ALLERGENS**



None

## INGREDIENTS



- 3 fennel bulbs
- 2 radishes, bunch, halved
- Iced water
- 75ml olive oil
- 1 lemon, juiced
- Lo salt, pinch
- Ground black pepper, pinch

## METHOD



1. Trim the top and bottom of the fennel bulbs. Cut the bulbs in half lengthwise and very thinly slice them crossways.
2. Add the sliced fennel and radishes to a bowl of ice water and let stand for approx. 15 minutes, until very crisp.
3. In a separate bowl, whisk the oil with the lemon juice and seasoning.
4. Drain the fennel and radishes thoroughly. In a bowl toss the fennel and radishes with the dressing and let stand for 5 minutes, then serve.



## RED & WHITE NOSE SALAD

**SERVES**



Ten

**ALLERGENS**



Sulphur Dioxide, Milk

## INGREDIENTS



- 650g cherry tomatoes
- 350g mozzarella pearls
- 15 basil leaves, finely chopped
- 30ml pomace oil
- 15ml balsamic vinegar
- Lo salt, pinch
- Ground white pepper, pinch

## METHOD



1. Cut the tomatoes in half and place in a bowl with the remaining ingredients.
2. Season well with salt and pepper, cover and chill until ready to serve.





## RED NOSE DAY SMOOTHIE

**SERVES**



Ten

**ALLERGENS**



Milk

## INGREDIENTS



- 550g natural yoghurt
- 300ml apple juice
- 1 banana
- 200g fruits of the forest, frozen
- 100g spinach
- 2tsp. honey

## METHOD



1. Put all the ingredients in a blender.
2. Purée for one minute. Pour out and enjoy!



## RED NOSE COOKIES

**SERVES**



Twenty

**ALLERGENS**



Wheat, Soya, Milk, Egg, Gluten

## INGREDIENTS



- 265g plain flour, sifted
- Lo salt, pinch
- 150g butter, softened
- 75g demerara sugar
- 75g soft brown sugar
- 1 egg, free range yolk
- 1tsp. vanilla extract
- 5ml red food colouring paste
- 100g chocolate chips

## METHOD



1. Preheat the oven to 160°C. Line two baking sheets with greaseproof paper.
2. Sift the flour and salt into a bowl. Stir in butter, sugars, egg yolk, vanilla extract and food colouring to form a soft dough.
3. Divide into 20 balls and place spaced apart on the baking sheets. Divide the chocolate chips between the biscuits pushing into the mixture.
4. Bake for approx. 12 minutes, until golden. Remove from the heat and leave to cool for a few minutes on the trays before transferring to a wire rack to cool completely.



## CHOCOLATE & SULTANA CRISPIE CAKES

**SERVES**



Ten

**ALLERGENS**



Barley, Sulphur Dioxide,  
Soya, Milk, Gluten

## INGREDIENTS



- 200g dark chocolate
- 30g sultanas
- 200g rice crispies
- 5 glace cherries

## METHOD



1. Break the chocolate into small pieces and melt it in a heat proof bowl placed over a pan of simmering water – or in the microwave. Stir in the sultanas and the cereal and coat in the chocolate to cover, adding more cereal if required.
2. Dollop the mixture into paper cases and top each with a glace cherry. Put in the fridge to set up for an hour or so to set up.
3. Serve to enjoy.





## MALTESERS CHOCOLATE BROWNIE WITH SALTED CARAMEL SAUCE

**SERVES**



Twelve

**ALLERGENS**



Wheat, Barley, Soya, Milk,  
Egg, Gluten

## INGREDIENTS



For the brownie:

- 250g dark chocolate
- 200g baking margarine
- 200g caster sugar
- 3 eggs, free range
- 125g self-raising flour
- 50g cocoa powder
- 80g maltesers chocolates

For the salted caramel sauce:

- 455g caster sugar
- 120ml tap water
- 235g honey
- 475ml double cream
- 120g unsalted butter, cubed
- 1tbsp. vanilla extract
- 40g maltesers chocolates, chopped, to serve
- ½tsp sea salt flakes, to serve

## METHOD



To make the brownies

1. Preheat the oven to 140°C. Grease a baking tray with baking margarine, then line with greaseproof.
2. Break up the chocolate and put in a medium-sized bowl with the baking margarine. Place the bowl over a pot of gently simmering water, making sure the water doesn't touch the bottom of the bowl. Stir occasionally until completely melted and combined.
3. Whisk together the sugar and eggs until they have become smooth and creamy. Add the chocolate mixture and combine thoroughly. Slowly sift in the flour, stirring until completely combined. Add the cocoa powder, a pinch of salt and Maltesers.
4. Pour the mixture into the lined tin. Smooth the top and bake in the middle of the oven for approx. 20 minutes, until the top is cooked and cracking slightly but the inside is still gooey.
5. Remove the brownies from the oven and leave to cool on a wire rack. Once completely cooled, take out of the tray, remove the foil and chop into squares.

To make the salted caramel sauce

1. Place the sugar and honey in a large saucepan with 120ml water and stir continuously over a medium heat until all the sugar has dissolved. Lower the heat and leave for 10 minutes, until it is gently simmering and has started to turn a light caramel colour.
2. Remove from the heat and whisk in the cream. Once combined, gradually add the butter, vanilla extract and ½ tsp salt. Return to the low heat and stir for 2 minutes to allow the caramel to thicken.
3. To serve, pour the caramel sauce over the brownies and sprinkle over the chopped Maltesers and sea salt flakes.

**DAY**  
SPECIAL

THE  
**RED**

**RED**  
**N**  **SE**  
**DAY**

15<sup>TH</sup> MARCH

THE  
**RED**  
**N**  **SE**  
**DAY**  
SPECIAL

 **Accent**