

SEASONED

JUNE-JULY '25

From seasonal salads to
picnics & BBQ's, we're
soaking up the **SUMMER VIBES**
#SummerFeast #AlfrescoVibes



SUMMER
Solstice Fiesta

RECIPE BOOKLET



SEASONED

JUNE '25

Tropical Baked Cheesecake Bars

SERVES



Ten

ALLERGENS



Gluten, Egg, Milk

INGREDIENTS



- 50g baking margarine
- 150g caster sugar
- 1tsp ground cinnamon
- 50g ginger nut biscuits
- 450g low fat soft cheese
- 2 eggs
- 1 lemon
- 100g mango peeled and diced
- 45g lemon curd
- 1 passion fruit
- mint leaves chopped; small handful chopped
- 1 tbsp. icing sugar

METHOD



1. Preheat oven to 170°C.
2. Grease the bottom of a 22x22cm baking pan with margarine, then place parchment paper over the top, pressing down at the corners.
3. In a food processor, process the sugar, cinnamon and ginger biscuits until you have the texture of bread crumbs, add the melted margarine and pulse a couple of times to fully incorporate, pour into the lined baking pan and gently pat down with the base of a glass, bake in the oven for 12 minutes until golden, set aside to cool.
4. Add the cream cheese, eggs, lemon zest, ½ of the lemon juice and sugar to the food processor and mix until well combined. It should have a smooth consistency, pour onto the cooled base and then cover with the diced mango, they will sink slightly but should still be half exposed, as the cake bakes, they will sink a little more.
5. Bake in the oven for approx. 35 minutes, until the centre only slightly jiggles.
6. Remove from the oven and cool completely before refrigerating for at least 3 hours.
7. Once set, remove the cheesecake from pan using the parchment lining, sprinkle with a little more of the fresh mango, spoon over the lemon curd and passion fruit and sprinkle with chopped mint and slice into 10 rectangular bars.
8. Dust with icing sugar to serve.



SEASONED

JUNE '25

Banh Mi Pork Burgers

SERVES



Ten

ALLERGENS



Gluten, Sulphur Dioxide, Soya, Sesame Seeds, Mustard, Egg

INGREDIENTS



- 350g pork sausage meat
- 350g pork mince
- 50g breadcrumbs
- 10 x burger buns
- 5g io salt
- 5g white pepper
- 25ml soy sauce
- ½ bunch spring onions, finely chopped
- coriander large handful, chopped
- mint large handful
- 100g mayonnaise
- 20ml sriracha sauce
- ½ cucumber
- 100g carrots
- 2 x limes
- 8 x radish
- 10g red chillies

METHOD



1. Using a peeler cut the carrots and into large ribbons, finely slice the radish & cucumber.
2. Divide the herbs into two and finely chop half & pick the other half into sprigs.
3. Toss the carrots and radishes with the lime zest and juice, set aside to pickle, mix the sriracha and mayonnaise in a small bowl.
4. Mix the pork mince with the spring onions, chopped herbs, chillies, breadcrumbs and soy sauce, combine together and divide into 10 patties.
5. Heat a frying pan or griddle pan over a high heat and fry the patties in batches for 5 mins on each side or until cooked through, use a pan lid to cover them while they cook and add a little oil if they stick.
6. To assemble, spread some sriracha mayo on the buns, add the patties, cucumber, pickled veg and reserved herbs, serve with the remaining pickled veg and sriracha mayo on the side.



SEASONED

JUNE '25

Summer Sausage Rolls

SERVES



Ten

ALLERGENS



Gluten, Sesame Seeds,
Mustard, Egg, Celery

INGREDIENTS



- 6 x skinless boneless chicken thighs
- 2 x garlic cloves
- 300g streaky bacon
- 30g sun dried tomatoes
- basil leaves, small handful
- 1 x puff pastry sheets
- 40g plain flour
- 2 x eggs
- 20g sesame seeds
- salt & white pepper

METHOD



1. Blitz the chicken and garlic in a processor until the chicken is minced, add in the bacon, sundried tomatoes and basil, pulse until mixed through, season with salt and pepper.
2. Lay out the pastry sheet on a lightly floured surface and cut in half lengthways, spread half the chicken mixture along the middle of one of the pastry strips, then roll up the pastry, pinching the ends together to seal.
3. Using a sharp knife, cut into 5 equal pieces. Repeat with the remaining pastry strip.
4. Heat oven to 180°C. Place the rolls on a large baking sheet, brush with the egg, then sprinkle with seeds.
5. Bake for approx. 20 minutes until golden and flaky.



SEASONED

JUNE '25

Mediterranean Haloumi Kebabs With Salsa Verde

SERVES  Ten

ALLERGENS  Milk

INGREDIENTS

- 400g halloumi
- 200g mushrooms
- 200g red onion
- 2 x red pepper
- 1 x courgette
- 2 cloves garlic
- coriander, large handful
- 150ml olive oil
- ½ tsp low-salt
- 75g gherkins
- 25g capers
- thyme leaves, small handful
- 10g green chillies
- 1 x lemon

METHOD

1. Cut the vegetables & halloumi into chunks and skewer with the cherry tomatoes.
2. Brush with olive oil, garlic & thyme & set aside.
3. To make the salsa Verde peel the garlic and pick the coriander leaves, then finely chop on a large board with the chillies, capers & gherkins, place in a bowl, add lemon zest & juice then slowly stir in the oil until you achieve the right consistency, add the seasoning to taste.
4. Grill or roast the kebabs until cooked and spoon over the salsa Verde while still warm.



SEASONED

JUNE '25

Cheese & Ploughman's Pickle Quiche

SERVES



Ten

ALLERGENS



Gluten, Milk, Egg,
Sulphur Dioxide

INGREDIENTS



- 350g shortcrust pastry
- 1 tsp paprika
- 50g plain flour
- 4 eggs
- 150ml milk
- 200g sandwich pickle
- 250g grated cheddar cheese

METHOD



1. Preheat the oven to 180°C
2. Lay the pastry on a work surface dusted with a little flour, sprinkle the paprika over and knead the pastry lightly until the paprika has been incorporated, wrap the pastry in cling film and chill in the fridge for 15 minutes.
3. Dust the work surface with a little more flour and roll the pastry into a circle that will easily cover the 23cm tin, about the thickness of a pound coin, lay the pastry over the tin and press it into the edges, right into the grooves, leaving some overhanging.
4. Line the pastry with baking paper and fill with ceramic baking beans to cover the base, put the lined tin on a baking tray and bake in the oven for 25 minutes, remove the paper and the baking beans and return to the oven for 15 minutes, until cooked through and golden-brown.
5. Meanwhile, mix the eggs in a jug with the milk, spread the base of the tart shell with sandwich pickle over the base, sprinkle over the grated cheese evenly and pour in the egg mixture, put the whole tray back in the oven on the middle shelf for approx. 25 minutes, until the filling is set with just a very slight wobble in the middle.
6. Remove from the oven and set aside to cool, once the tart has cooled enough to handle, trim off the excess pastry using a sharp serrated knife.
7. Leave to cool in the tin for a further 30 minutes, then transfer to a wire rack to cool completely.



SEASONED

JUNE '25

Grilled Courgette Feta & Mint Salad

SERVES  Ten

ALLERGENS  Sulphur Dioxide, Milk

INGREDIENTS

- 2kg courgettes, sliced
- 45ml pomace olive oil
- 300g feta cheese
- Mint, large handful chopped
- 20ml balsamic vinegar
- ½ tsp lo salt
- ½ tsp ground black pepper

METHOD

1. In a bowl, toss the courgette with just enough of the olive oil to coat.
2. Heat a griddle pan until smoking hot. Add the courgettes and fry for about 3 minutes on each side until tender but with a little bite.
3. Transfer to a tray lined with kitchen paper to drain.
4. Once all the courgette slices are grilled and cooled add to a bowl with the balsamic vinegar, mint, and freshly ground black pepper and toss to coat.
5. Serve with a sprinkling of crumbled feta cheese, drizzle of oil and shredded mint leaves.



SEASONED

JUNE '25

Coronation Chicken Pasta Salad

SERVES  Ten

ALLERGENS  Gluten, Egg

INGREDIENTS

- 250g diced chicken thigh
- 5g madras curry powder
- 5g ground turmeric
- 15g mango chutney
- 150g sultanas
- 100g red onion, finely chopped
- 300ml mayonnaise
- coriander small handful, chopped
- 450g penne pasta
- 30ml vegetable oil
- ½ tsp lo salt
- ½ tsp cracked black pepper

METHOD

1. Put the chicken on a roasting tray, drizzle with oil & seasoning & roast in a medium hot oven until cooked through & core temperature is reached, chill fully until needed.
2. Cook the pasta in boiling water, drain refresh & chill until needed
3. In a mixing bowl add the curry powder, turmeric, coriander and mango chutney to the mayonnaise and give a good stir to make the coronation sauce.
4. In a separate bowl add the red onion and sultanas to the diced chicken.
5. Add the coronation sauce to the chicken and stir to combine, season and set aside.
6. Mix the coronation chicken with the cooked chilled pasta to serve.



SEASONED

JUNE '25

Strawberry Pavlova

SERVES  Ten

ALLERGENS  Egg, Milk, Sulphur Dioxide

INGREDIENTS

- 4 eggs
- 250g caster sugar
- 7ml white wine vinegar
- 7g cornflour
- 7ml vanilla essence
- 300g strawberries
- 200g raspberries
- 45g icing sugar
- 250ml double cream

METHOD

1. Heat oven to 130°C and line a baking sheet with greaseproof paper.
2. Whisk the egg whites with a hand mixer until they form stiff peaks, then whisk in the caster sugar, 1 tbsp. at a time, until the meringue looks glossy.
3. Whisk in the white wine vinegar, cornflour and vanilla extract.
4. Spread the meringue to desired shape on the lined baking tray, creating a crater by making the sides a little higher than the middle.
5. Bake for 1 hr, then turn off the heat and let the pavlova cool completely inside the oven.
6. When the meringue is cool, chop 100g of the strawberries, mix them with 100g of the raspberries and 2tbsp icing sugar.
7. Place in a food processor, blitz until smooth, then push the fruit mixture through a sieve.
8. Whip the double cream with the remaining icing sugar and spread it over the meringue. Put the remaining strawberries and raspberries on the cream and finally pour the sauce over pavlova to serve.



SEASONED

JUNE '25

Chicken, Basil & Sundried Tomato Wrap

SERVES  Ten

ALLERGENS  Gluten, Egg

INGREDIENTS

- 10 x flour tortillas
- 600g diced chicken thigh
- 30ml mayonnaise
- basil, small handful chopped
- 1 x lemon
- ½ cucumber sliced
- 50g sun dried tomatoes chopped
- Lo salt & cracked black pepper

METHOD

1. Place the chicken on a baking tray, drizzle with oil & season with salt & pepper, place in a medium hot oven and cook until core temperature is reached, cool down & place in a fridge until cold.
2. Chop the chicken into a fine dice.
3. In a small bowl, mix the mayonnaise, chopped basil, lemon zest and juice. Season to taste.
4. Spread over the middle third of each wrap. Arrange the chicken, basil leaves and cucumber on top of the mayo mixture and scatter with the tomatoes roll up tucking the edges in as you are a third of the way over.
5. Once rolled, cut and serve.



SEASONED

JUNE '25

Rosemary Lemonade

SERVES



Ten

ALLERGENS



Sulphur Dioxide

INGREDIENTS



- 1 x lemon
- 200g caster sugar
- 150ml lemon juice
- Rosemary, few sprigs
- 400ml Sparkling water
- 600ml Tap water

METHOD



1. Place boiling water, rosemary, lemon juice and sugar in a large saucepan. Bring to the boil, simmer for 10 minutes.
2. Allow the mixture to cool in the pan before passing through a sieve into a serving jug and refrigerate until needed.
3. When ready to serve, top up with chilled sparkling water and garnish with a cut lemon and sprig of rosemary.



SEASONED

JUNE '25

Blueberry Scones

SERVES  Ten

ALLERGENS  Gluten, Milk, Egg

INGREDIENTS

- 225g self-raising flour
- 40g caster sugar
- 75g baking margarine
- Blueberries
- 1 x egg
- 60ml semi skimmed milk

METHOD

1. First sift the flour into a bowl, add the sugar and rub the margarine into the dry ingredients until the mixture looks crumbly.
2. Sprinkle in the blueberries, add the beaten egg and the milk, a little at a time, you may not need it all, start to mix to a dough with a knife, then bring the mixture together using your hands – it should be a soft but not a sticky dough. Form the dough into a ball and turn it out onto a lightly floured working surface.
3. With a floured rolling pin, roll it out gently to a thickness of about 3cm, any thinner and they won't rise well. Take a pastry cutter to cut out and when you have cut as many as you can, knead the remaining dough together again and repeat.
4. Place the scones on the baking sheet, dust each one with flour and bake near the top of the oven for approx. 12 minutes. When they're done, they will have risen and turned a golden brown.
5. Remove them to a cooling tray and serve very fresh, split and spread with butter.



SEASONED

JUNE '25

Chilled Cucumber Soup

SERVES  Ten

ALLERGENS  Milk

INGREDIENTS

- 250g onions
- 3 x cucumber
- 10g vegetable bouillon
- 60g baking margarine
- chives small handful chopped
- flat parsley small handful chopped
- 2 x lemons
- 200ml double cream
- 1 litre tap water
- Lo salt and ground black pepper

METHOD

1. Peel and dice the onion and roughly chop the cucumbers.
2. Melt the margarine in a large pan and sauté the onions over a medium heat for approx. 4 minutes, until softened.
3. Add the cucumber, reduce the heat to low and continue to cook for a further 5 minutes.
4. Add the stock, bring to the boil then reduce the heat again, season well and leave to simmer for 5 minutes.
5. Add in the chives and parsley, squeeze in the lemon juice and cook for a further 5 minutes.
6. Transfer to a blender and puree until smooth.
7. Place in a container and allow to cool, check seasoning and then refrigerate until cold, then whisk in the cream.
8. Serve with a fresh squeeze of lemon.



The background of the image shows a picnic spread on a green lawn. A plaid blanket is laid out with various items including ears of corn, bowls of fruit like apples and oranges, and some bread. In the foreground, a wooden bowl contains a salad. A central graphic overlay with an orange background features the word 'SUMMER' in large, bubbly yellow letters. The word 'Solstice Fiesta' is written below it in a cursive, orange font with a yellow outline. The graphic is decorated with summer-themed icons: a pink flamingo, a watermelon slice, a beach ball, a sombrero, a surfboard, a seashell, and a star.

SUMMER

Solstice Fiesta



FOOD
THEME DAYS

NATIONAL
PICNIC WEEK
16TH - 20TH JUNE

Recipe Booklet



We're celebrating Picnic Week in the kitchen!

Accent

JUNE

NATIONAL
PICNIC WEEK

SUMMER PEA & WATERCRESS SOUP

SERVES



Ten

ALLERGENS



Milk, Celery

INGREDIENTS



- 1 onion, diced
- 2 sticks celery, trimmed and chopped
- 1 potato, peeled and cubed
- 2ltr. vegetable stock
- 300g Peas, frozen
- 200g watercress, washed and spun
- Lo salt, pinch
- Ground black pepper, pinch
- 75g soured cream
- 50ml pomace olive oil

METHOD



1. Heat a large saucepan and pour in a little oil. Throw in the chopped onion and celery. Turn the heat down and cook very gently with the lid on for approx. 10 minutes, until the onion has softened, but not browned.
2. Add the potato and stock and bring to the boil. Simmer for 10 minutes, until the potato is cooked. Next, drop in the peas and watercress and simmer for a further minute.
3. Remove the pan from the heat. Whiz the soup with a hand blender, or in a liquidizer, until smooth. Taste, then season with salt and pepper.
4. Serve the soup with a spoonful of soured cream swirled in, a drizzle of olive oil.

JUNE

NATIONAL
PICNIC WEEK

SIMPLE CRUSTY COB LOAF

SERVES



Ten

ALLERGENS



Wheat, Milk, Gluten

INGREDIENTS



- 500g strong white flour, plus enough for dusting and finishing
- 40g butter
- 12g yeast, fast action
- 10g io salt
- 300ml tepid water
- 50ml vegetable oil
- Cold water – to go in the oven

METHOD



1. Put the flour into a large mixing bowl and add the butter. Add the yeast to one side of the bowl and add the salt to the other, stir all the ingredients with a spoon to combine
2. Add half the water and turn the mixture round with your fingers. Continue to add water a little at a time, combining well, until you've picked up all the flour from the sides of the bowl. Mix with your fingers to make sure all of the ingredients are combined and keep going until the mixture is a rough dough.
3. Use about a teaspoon of oil to lightly grease a clean work surface (using oil, will ensure you have a consistent dough). Fold the far edge of the dough into the middle, then turn the dough by a quarter and repeat. Do this several times until the dough is lightly coated in oil.
4. Now knead the dough, pushing it away from you and folding it back over itself, turn the dough by a quarter and repeat. Keep doing this for 4-5 minutes until the dough is smooth and stretchy.
5. Clean and lightly oil the mixing bowl and put the dough back into it. Cover loosely with cling film or a clean cloth and leave it in a warm place to prove. This should take about an hour or until the dough should double in size and the texture should be bouncy and shiny.
6. Put it onto a lightly floured surface and knock it back - use your hand to roll the dough up, then turn by a quarter turn and roll it up again. Repeat several times. Then use your hands to gently turn and smooth it into a round loaf shape. Place onto the lined baking tray, cover and leave to prove again until it's doubled in size.
7. Preheat the oven to 220°C and place a roasting tin into the bottom of the oven.
8. After an hour the loaf should have risen again. Sprinkle some flour on top and very gently rub it in. Use a large, sharp knife to make shallow cuts about 1cm deep across the top of the loaf to create a diamond pattern.
9. Put the loaf on the baking tray into the middle of the oven. Pour cold water into the empty roasting tray at the bottom of the oven just before you shut the door, this creates the steam and will give the loaf a crisp and shiny crust.
10. The loaf is cooked when it's risen and golden. To check, take it out of the oven and tap it gently underneath - it should sound hollow. Turn onto a wire rack to cool.

JUNE

NATIONAL
PICNIC WEEK

HOME-MADE PINK LEMONADE

SERVES



Ten

ALLERGENS



None

INGREDIENTS



- 8 lemons + 2 to slice and serve
- 200g caster sugar
- 140g raspberries, plus 20g to serve
- Ice cubes, to serve
- 1ltr boiling water

METHOD



1. Peel the zest from the lemons with a peeler, removing as little white pith as possible – cut away any pith you can from the strips – or grate on the finest grater you have.
2. Juice the lemons and mix the juice, zest, sugar and raspberries with 1.2litres of boiling water. Allow to cool, then sieve, pressing through juice with the back of a spoon.
3. Add sugar to taste and chill in jugs. To serve, add a few lemon slices, raspberries and lots of ice.

JUNE

NATIONAL
PICNIC WEEK

BLUEBERRY & LEMON CUPCAKES

SERVES



Ten

ALLERGENS



Wheat, Egg,
Gluten

INGREDIENTS



- 200g Kerrymaid / margarine
- 250g icing sugar
- 50g plain flour
- 170g semolina
- 6 eggs
- 2 lemons
- 200g blueberries

METHOD



1. Preheat the oven to fan 180°C. Generously grease a muffin tray. Melt the Kerrymaid / margarine and set aside to cool.
2. Sift the icing sugar and flour into a bowl. Add the semolina and mix everything together.
3. Whisk the egg whites in another bowl until they form a light, floppy foam. Make a well in the centre of the dry ingredients, tip in the egg whites and lemon rind, then lightly stir in the Kerrymaid / margarine to form a soft batter.
4. Divide the batter among the tins, a large serving spoon is perfect for this job. Sprinkle a handful of blueberries over each cake and bake for approx. 15 minutes, until just firm to the touch and golden brown.
5. Remove from the oven and cool in the tins for 5 minutes, then turn out and cool on a wire rack.
6. To serve, dust lightly with icing sugar.

JUNE

NATIONAL
PICNIC WEEK

THE PURPLE & GREEN SMOOTHIE

SERVES



Ten

ALLERGENS



Milk

INGREDIENTS



- 2 banana
- 2 handful of spinach leaves
- 200g Blueberries
- 30g dates, chopped
- 1.2ltr milk, semi skimmed

METHOD



1. Blend all ingredients. If you're not using a high powered blender, it would be better to add the milk, date and spinach at the bottom and the banana and blueberries on top, to avoid it getting stuck.
2. Once blended pour into a bottle, label and serve chilled.

JUNE

NATIONAL
PICNIC WEEK

STRAWBERRY & BALSAMIC PASTA SALAD

SERVES



Ten

ALLERGENS



Wheat, Sulphur
Dioxide, Milk, Gluten

INGREDIENTS



- 500g pasta, fusilli or penne are ideal
- 300g fresh strawberries, hulled and halved
- 75g mozzarella, diced
- 20g torn fresh basil
- 240ml balsamic vinegar
- 30g sugar, granulated

METHOD



1. Cook pasta in a large pot of salted boiling water al dente, according to package instructions. Drain and immediately rinse with cold water to stop the pasta from cooking.
2. To make balsamic glaze homemade, whisk together 120ml balsamic vinegar and 1 tablespoon of granulated sugar together in a small saucepan. Bring to a boil over medium high heat, then reduce heat to medium low and simmer for 10 minutes or until reduced by half. Give it a taste. If you think it needs sweetening, stir some more sugar.
3. Toss the pasta with the strawberries, mozzarella and basil. Pour half of the pasta into a serving bowl, and drizzle with balsamic glaze. Then pour the remaining half of the pasta on top, and drizzle with the balsamic glaze. Sprinkle with extra basil if desired. Also, if the pasta seems to dry, you can toss it with a tablespoon of olive oil.

JUNE

NATIONAL
PICNIC WEEK

POTATO & SMOKED SALMON SALAD WITH LEMON DRESSING

SERVES



Ten

ALLERGENS



Sulphur Dioxide,
Mustard, Fish, Egg

INGREDIENTS



- 1kg salad potatoes
- 1 bunch watercress
- 4 eggs
- 100g smoked salmon
- 20g chives, sliced
- Dill, few stalks, chopped
- 1 lemon
- 60ml olive oil
- 30ml lemon juice
- 2tsp. wholegrain mustard
- Lo salt, pinch
- Ground black pepper, pinch

METHOD



1. Place the potatoes in a large saucepan and cover with cold water. Bring to the boil over high heat. Reduce heat to medium and cook for approx. 10 minutes, until tender. Drain and set aside to cool.
2. Meanwhile, place the whole eggs in a small saucepan and cover with cold water. Bring to the boil over high heat. Reduce heat to medium and gently boil, stirring occasionally, for 7 minutes. Drain and rinse under cold running water. Set aside for 5 minutes to cool slightly. Peel the eggs and cut into quarters. Set aside.
3. To make the lemon dressing, place the olive oil, lemon juice, wholegrain mustard, salt and pepper in a small jug. Use a fork to whisk until well combined.
4. Place the cooled potatoes in a large bowl. Add the eggs, salmon, chives, dill and lemon dressing and toss gently to combine.

JUNE

NATIONAL
PICNIC WEEK

BACON & BRIE TORTILLA WEDGES

SERVES



Ten

ALLERGENS



Milk, Egg

INGREDIENTS



- 4tbsp. olive oil
- 400g bacon, unsmoked, diced
- 12 eggs, beaten
- Chives, few sprigs, snipped
- 150g brie
- Lo salt, pinch
- Ground black pepper, pinch

METHOD



1. Turn on the grill and heat 1 tsp of the oil in a small pan. Add the bacon and fry until crisp and golden. Drain on kitchen paper.
2. Heat 2tsp. of the oil in a non-stick frying pan. Mix together the eggs, lardons, chives and some ground black pepper. Pour into the frying pan and cook over a low heat until semi-set, then lay the Brie on top. Grill until set and golden. Remove from the pan and cut into wedges just before serving. Drizzle over a little oil and chopped chives.

JUNE

NATIONAL
PICNIC WEEK

LEMON & BLUEBERRY CHEESECAKE BARS

SERVES



Ten

ALLERGENS



Wheat, Oats, Milk,
Egg, Gluten

INGREDIENTS



For the base:

- Butter, for greasing
- 2tbsp. sugar
- 1/8tsp. ground cinnamon
- 9 digestive biscuits
- 55g unsalted butter, melted

For the filling:

- 450g cream cheese
- 2 eggs
- 2 lemons, zested and juiced
- 100g caster sugar
- 50g blueberries
- 30g icing sugar, for dusting

METHOD



1. Preheat oven to 170°C.
2. Grease the bottom of a suitable baking pan with butter. Then place parchment paper over the top, pressing down at the corners. In a food processor, process the sugar, cinnamon and digestive biscuits until you have the texture of bread crumbs. Add the melted butter and pulse a couple of times to fully incorporate. Pour into the lined baking pan and gently pat down with the base of a glass. Bake in the oven for 12 minutes until golden. When done set aside to cool.
3. Add cream cheese, eggs, lemon zest, lemon juice and sugar to the food processor and mix until well combined. It should have a smooth consistency. Pour onto the cooled base and then cover with blueberries. They will sink slightly but should still be half exposed -- as the cake bakes they will sink a little more and break down.
4. Bake in the oven for 35 minutes or until the centre only slightly jiggles. Remove from the oven and cool completely before refrigerating for at least 3 hours. Once set, remove from pan using the parchment lining and slice into 10 rectangular bars. Dust with icing sugar.

JUNE

NATIONAL
PICNIC WEEK

VICTORIA SPONGE CUP CAKES

SERVES



Twelve

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



For the sponge:

- 225g baking margarine
- 225g caster sugar
- 4 eggs, medium
- 225g self-raising flour
- 1 tsp. baking powder

For the filling:

- 2tbsp. jam
- 150ml whipped cream
- 50g icing sugar to dredge

METHOD



1. Preheat the oven to 180°C.
2. Place all cake ingredients in a mixing bowl and beat together until smooth.
3. Place heaped tablespoons of the mixes in 12 muffins cases.
4. Bake in centre of the preheated oven for approx. 20 minutes.
5. Turn out, remove paper and cool on wire tray. When cold, remove the cakes from the cases and cut in half horizontally.
6. To finish, fill with the jam and whipped cream and a dusting of icing sugar.

JUNE

NATIONAL
PICNIC WEEK

STRAWBERRY CAKE

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 175g butter
- 175g golden caster sugar
- 2 eggs
- 125g semolina
- 225g self-raising flour
- 1tsp ground cinnamon
- 500g strawberries,
hulled and halved
- Icing sugar, for dusting

METHOD



1. Set the oven to 180°C and line a 23cm cake tin with greaseproof paper.
2. Beat the butter and sugar until light and fluffy. Beat in the eggs and 2tbsps warm water. Mix in the flour, semolina and spice.
3. Spread half the mixture in the tin to the edges. Place most of the strawberries on top (reserve a few small halves), then spread the rest of the cake mixture on top and scatter with the rest of the fruit.
4. Bake for about 1 hour 10 minutes. Check after an hour, and if it's getting too brown, cover with paper. Cool in the tin for 10 minutes, then loosen edges with a knife. Slide cake onto a plate and dust with icing sugar. Serve warm or cooled, with cream or yogurt.

JUNE

NATIONAL

PICNIC WEEK

CORONATION CHICKEN PIE

SERVES



Ten

ALLERGENS



Milk, Egg,
Gluten, Soya

INGREDIENTS



- 6 boneless, skinless chicken thighs
- 1tsp. ground turmeric
- 5cm piece ginger, peeled and finely grated
- 1tsp. cumin seeds
- 3tbsp. mild madras curry powder
- 400ml coconut milk
- 400g spinach
- 60g mango chutney
- 50g raisins
- 500g puff pastry, sheets
- Plain flour, for dusting
- 1 egg, beaten
- 5g black onion seeds,
- 5g cumin seeds,
- 5g pumpkin seeds, for sprinkling
- Coriander, small handful, chopped
- For the dressing
- 100g Greek yogurt
- 1 tsp mild madras curry powder
- ½ lemon, juiced

METHOD



1. Tip the chicken into a bowl with the turmeric, ginger, cumin seeds, curry powder and pinch of salt. Mix well. Leave to marinate for a few hours, or overnight.
2. Tip the marinated chicken into a medium saucepan and pour over the coconut milk. Stir, bring to a simmer over a low heat and cook for approx. 40 minutes until very tender, it should be falling apart. Leave to cool.
3. Tip the spinach into a colander and pour over a kettleful of boiled water until wilted. Leave to cool, then squeeze out as much water as you can and roughly chop. Roughly shred the chicken into the sauce in the pan, then stir through the chopped spinach, mango and raisins to make a loose filling. Can be made a day ahead.
4. Roughly halve the puff pastry, but make sure one half is slightly bigger. Roll the smaller half out onto a floured surface to a circle about 25cm in diameter, then transfer to a baking tray. Pile the filling into the middle of the pastry circle, leaving a border around the edge. Brush the border with a little of the beaten egg. Roll out the remaining pastry half to a circle about 30cm in diameter. Drape this over the filling, pressing or crimping the edges to seal. Chill for at least 20 mins. At this stage, the pie can be covered and kept chilled overnight.
5. Heat the oven to 180°C. Gently score a criss-cross pattern over the top of the pie using a sharp knife, then brush all over with more of the beaten egg. Bake for 20 mins, then remove from the oven, brush with the rest of the egg, and sprinkle over the seed mixture and a little sea salt. Bake for 20 mins more, or until the pie is deep golden and the pumpkin seeds are toasted. While the pie bakes, combine the dressing ingredients.
6. Leave the pie to cool, then cut into wedges and serve with the yogurt dressing.

JUNE

NATIONAL

PICNIC WEEK

LEEK, CHEDDAR & ONION LOAF SANDWICH

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 560g strong white flour
- 11g io salt
- 1tsp. yeast, dried active
- 20ml pomace olive oil
- 345ml tap water
- 200g onions
- 30g baking margarine
- 375g leeks
- 10g plain flour
- 200g mild grated cheddar
- 2 eggs
- Sage, small handful leaves, chopped
- 30g parmesan, grated
- ½tsp. io salt
- ½tsp. ground black pepper

METHOD



1. Put all of the ingredients into the bowl of a stand mixer fitted with a dough hook and mix on a medium speed for 6 minutes. The dough should be smooth and silky once done.
2. Put the dough into an oiled bowl and cover with cling film to prove for 90 minutes or until doubled in size.
3. Put the onions with the baking margarine in a frying pan. Heat gently at first for approx. 5 minutes, until soft, sticky and golden. Add the leeks to the pan and cook to soften and season. Remove from the pan and set aside to cool.
4. Roll out the dough on a lightly floured surface to a rectangle about 20 x 70cm.
5. Mix the onion and leeks with the cheddar, one of the eggs, the sage and season. Spoon the filling down one long edge of the rectangle, then brush the edge with some remaining egg. Fold the other half of the dough over the filling and pinch together the edges, but not the ends, to seal into a long sausage. Carefully shape into a ring on a floured baking tray, around a floured empty jar or tin. Pinch together the open ends to finish the ring. Brush all over with egg, scatter with Parmesan and cover with oiled cling film. Set aside to rise for 20 minutes.
6. Heat oven to 180°C. Bake for approx. 30 minutes until golden and the base sounds hollow when tapped.
7. Cut into wedges and enjoy warm.

JUNE

NATIONAL
PICNIC WEEK

STRAWBERRY, FETA & THYME TART

SERVES



Ten

ALLERGENS



Wheat, Milk,
Gluten

INGREDIENTS



- 200ml crème fraîche
- Thyme sprigs, leaves picked, plus extra to serve
- 200g feta , crumbled
- 1 garlic clove , crushed
- 1 lemon , zested
- Chilli flakes, pinch to taste
- 640g puff pastry, sheet
- 300g strawberries , sliced
- 150g rocket, to serve
- Chives, few sprigs, snipped
- Pomace olive oil
- Cracked black pepper, pinch

METHOD



1. Heat the oven to 180°C, and put a baking sheet in the oven to warm up.
2. Mash the crème fraîche, thyme, feta, garlic, lemon, chilli and some seasoning in a bowl with a fork until fairly smooth.
3. Lay out the pastry onto a piece of baking parchment and score a 1cm border around the edge with a sharp knife. Spread the crème fraîche mixture onto the tart, smoothing over up to the border edges. Scatter the strawberry slices over and bake for 25 mins until golden and puffed up. Scatter over more thyme leaves, cracked pepper and serve with the dressed rocket.



We're celebrating Picnic Week in the kitchen!