

Plot to Pot Recipes



Equipment

A Charlotte pan
Chopping board & knife
Large bowl with water in
Weighing scales
Frying pan
Wooden spoon

Ingredients

12 slices of white bread
12 apples
2 lemons
150g sugar
120g melted butter
1tbsp butter for frying
5tbsp apricot jam

Apple Charlotte



Squeeze the juice of one lemon into the bowl of water. Grease the pan with butter and sprinkle sugar on top.



Peel & chop the apples. Prepare your Charlotte pan by cutting the crusts off the bread and slicing in half.



Dip the bread into the melted butter and place it butter side down into the pan. Start around the edges, finishing in the middle.



Heat a tbsp of butter in a pan. Add the sugar and add the juice of a lemon. Keep stirring, add the apples and cook for 10-15 mins.



Add all the fried apples to the Charlotte pan & bake for 30mins at 160degrees.



Serve with custard or cream.



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Plot to Pot Recipes



Pear Tart

Equipment

A bowl of water
Chopping board and knife
A peeler and scales
large bowl and spoon
Quiche tin

Ingredients

200g plain flour
70g sugar and 170g cubed butter
8/12 pears depending on pan size
3tbsp apricot jam
1 lemon, spices as an option or
vanilla flavouring
2 eggs and 100g butter
200g sugar & 50 g flour



Peel and chop the pears. leave some as bigger slices for later. Add half the lemon juice to the bowl of water, the chopped pears and the squeezed lemon pieces.



Grease the baking tin. Mix the butter, sugar and flour together, using your hands until it comes together as a ball of dough. Add the dough to a food bag or cling film and chill in the fridge.



Cream the butter and sugar together with a wooden spoon. Add whisked eggs and gradually add all the flour until you have a thick batter. Don't add any extra liquid. Place in the fridge.



Roll the dough onto a floured surface and carefully place over the tin. Use your hands to carefully press it down. Trim any excess pastry from around the top and bake for 30 mins gas mark 4, before leaving to cool.



Add a knob of butter to the frying pan and fry the pears for 5-10 mins. Mix through the apricot jam and add the vanilla (if using).



Assemble the tart by adding the cooked pear to the pastry case. Pour the batter mix over the pears. Add the decorative pieces of pear around the tart. and bake for 30-45 mins.



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Equipment

A large saucepan
Wooden spoon
Chopping board
A sharp knife
A peeler

Ingredients

1 tbsp butter
Half a small turnip or swede
An onion (chopped)
2 carrots chopped
1 1/2 pint vegetable stock
1 large or a handful of small potatoes (diced)
Sprig of sage
Sprigs of thyme
1 tbsp plain flour
Salt and pepper

Vegetable Soup



Peel and chop the vegetables into small pieces. (About 1 cm cubes)



Melt the butter in the pan and add the onion. Cook for 2 minutes until the onion is softened.
Then add all the other vegetables, stir and cook for about 3-4 minutes.



Take off the heat and add the flour.



Stir and the flour should absorb all the butter. Add a little more flour if needed. This is called making a roux.



Add your vegetable stock and stir. The vegetables should be covered by the liquid. Add more boiling water if needed. Add the herbs and season with salt and pepper. Simmer for 30-40 minutes until all the vegetables are softened.



Pour into a bowl and serve with crusty bread.
If you prefer smooth soup blend using a hand blender once your soup is cooked.
Try out different seasonal vegetables or even use left over veggies from your Sunday roast.



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Plot to Pot Recipes



Ingredients

500g soft pears
125g caster sugar
5cm fresh peeled
& grated ginger
A lemon
Sparkling water
Mint

Equipment

A spoon
Mixing bowl
Chopping board
Knife
Masher
Glass jar with lid

Pear and Ginger Cordial



Weigh the ingredients, peel and core the pears and wash the mint.



Mash the pears and sugar to make a smooth mixture.



Add the sugar and squeeze the lemon juice into the mixture and stir.



Put the mixture into a pan and heat for 20 mins on a low simmer.



Let the mixture cool, place in jars and put in the fridge until needed.



When ready to drink, add 2-3 teaspoons to your glass. Top with the water & mint/lemon garnish.



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