Plot to Pot Recipes

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



ARDEN

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.







CANNON HAL







Plot to Pot Recipes

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



Pear Tart

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.



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 thought the apricot jam and add the vanilla (if using).



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.



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.







CANNON HAL







Plot to Pot Recipes Equipment

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

Vegetable Soup

Ingredients

1tbsp 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



ARDEN

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



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.

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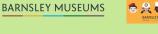


Pour into a bowl and serve with crusty bread. If you prefer smooth soup blend using a hand blender once your soup is cooked. Try out different seasonal vegetables or even use left over veggies from your Sunday roast.













Plot to Pot Recipes

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



ARDEN

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.







CANNON HALL



