



# GIN & TONIC SQUARES

## INGREDIENTS

unsalted butter 200g, softened  
golden caster sugar 200g, plus 2 tbsp  
eggs 4  
plain flour 200g  
baking powder 2 tsp  
gin 6 tbsp  
lemon 1, zested and juiced

tonic water 2 tbsp

## BUTTERCREAM

unsalted butter 150g, softened  
icing sugar 400g  
gin 1 tbsp  
tonic water 1 tbsp  
lemon 1, zested and ½ juiced

## METHOD

Heat the oven to 180C/fan 160C/gas 4 and line a 20cm x 30cm rectangular cake tin.

Put the butter and sugar into a bowl and beat until fluffy and pale. Add the eggs 1 at a time, beating until incorporated before adding the next (add a tbsp of flour after each one if it

splits). Add the remaining flour, baking powder, 4 tbsp of the gin, the lemon zest and juice, and a pinch of salt. Scrape into the tin and bake for 20-25 minutes or until risen and firm.

Mix together the 2 tbsp of caster sugar, remaining gin and the tonic water.

Cool the cake for 10 minutes then use a skewer to poke holes all over. Pour the gin and tonic mixture all over the cake, then cool in the tin before removing onto a board.

To make the buttercream, whip the butter with electric beaters until really soft, then add the icing sugar a spoonful at a time. Mix together the gin, tonic water and lemon juice, and stir through the buttercream. Spread over the cake and sprinkle over the lemon zest. Cut into bite-sized pieces to serve.

Sprinkle with sea salt, black pepper and the parsley, to serve.

# GOAT'S CHEESE & RED ONION MARMALADE

## INGREDIENTS

For the red onion jam:

400g of red onion, finely sliced

50ml of balsamic vinegar

2 cloves

2 juniper berries

4g of salt

1 garlic clove, minced

350g of redcurrant jelly

3 sprigs of thyme  
oil

For the cheesecake base:

120g of ginger biscuits

120g of unsalted butter

For the goat's cheese filling:

250g goats cheese

100g of cream cheese

## METHOD

To begin, make the red onion jam. Place a little oil in a large pan and cook the finely sliced onion and garlic with the salt until they have released their juices and are soft

Wrap the cloves, juniper berries and thyme leaves in a muslin cloth then add to the pan with the balsamic vinegar and redcurrant jelly. Allow to simmer for 30 minutes. Remove from pan, allow to cool. Store in the fridge. Remove the muslin cloth wrap from the pan and chill the contents of the pan in the fridge until needed. It should resemble a jam. To make the base, place ginger biscuits in a food processor and pulse till crumbs. Melt butter and gradually add to the crumb mixture.

Spoon the mixture into receptacles, place in the fridge and allow to set.

To make the topping, beat the cheeses together until smooth. Place in a piping bag, place in the fridge for 30 mins approx.

Pipe the cream cheese on top of the biscuit base and finish with the onion and micro cress.





# BALSAMIC TOMATOES & PESTO

## INGREDIENTS

250g of puff pastry, chilled  
50 cherry tomatoes  
1 dash of balsamic vinegar  
120ml of olive oil  
30g of basil  
90g of cashew nuts, salted  
1 garlic clove  
black pepper

## METHOD

Remove the pastry from the fridge and allow to come up to room temperature before using

Preheat the oven to 200°C/gas mark 6, and line 2 baking sheets with greaseproof paper

Heat a frying pan and add the cherry tomatoes - do not use any oil. When the tomatoes start to crack, add a good slug of balsamic vinegar to the pan. This will seep into the cracks and caramelise slightly in the heat of the pan

Remove the tomatoes from the pan and set aside until you need them

Now make the pesto. Whizz up all the ingredients in a food processor or bash the basil, garlic and nuts in a pestle and mortar, before adding the oil and seasoning

Roll out half of the pastry and cut out little circles using a shot glass or egg cup - something just a little bigger than the cherry tomatoes

Place the circles on one of the baking trays and top each with a little dollop of pesto and a cherry tomato. Bake in the oven for approximately 15 minutes until the pastry is risen and is golden



# PRAWN COCKTAIL CANAPÉS

## INGREDIENTS

12 baby gem lettuce leaves

150g of prawns, cooked

1 avocado

smoked paprika

lemon wedges

## MARIE ROSE SAUCE

2 tbsp of mayonnaise

2 tbsp of ketchup

1/4 tsp Worcestershire sauce

Tabasco

lemon juice

1 dash of brandy, (optional)

## METHOD

Place the baby gem leaves in a bowl of iced water whilst you prepare the rest of the canapés. This will crisp up the leaves, giving them more structure to hold the filling, as well as a pleasing crunch

Mix the ingredients for the Marie Rose sauce together. Taste and season with lemon juice, salt and pepper

Mix the prawns through the sauce to evenly coat them

Dice the avocado into 1cm cubes and dress with a little lemon juice. This will lift the flavour and help prevent discolouration

Par dry the baby gem leaves and spoon on some diced avocado followed by a spoonful of prawns

Finish with a light dusting of paprika and serve on a plate with some lemon wedges







# CHEESE & CRANBERRIES

## INGREDIENTS

12 baby gem lettuce leaves  
200 grms vegetarian cheese  
1 jar cranberries  
Micro cress

## METHOD

Place the baby gem leaves in a bowl of iced water whilst you prepare the rest of the

canapés. This will crisp up the leaves, giving them more structure to hold the filling, as well as a pleasing crunch  
Break up the cheese into pieces and place in leaves. Top with cranberries and finish with micro cress

# MINI JACKET POTATOES & CREAM CHEESE

## INGREDIENTS

12 even size salad potatoes  
100grms cream  
1 pk chives  
100gm crispy bacon (packet)

## METHOD

Boil the potatoes till half cooked, drain and coat in oils and seasoning

Place in the oven at 175oC for 15 mins, remove allow to cool slightly  
Remove a slice from the top and scoop out some the cooked potatoes.  
Pipe in or spoon in the cream cheese (you could add any cheese even grated)  
Place in to the oven for 3-4 min to reheat, finish with chopped bacon bits and chopped chives



# TOFU & WATERMELON

## INGREDIENTS

200GRM Tofu  
1 water melon  
Sunflower oil  
Salt  
Micro cress

## METHOD

Remove any excess liquid for the tofu by squeezing

Cut into even size squares, place in to a bowl, season with oil and salt (you can add cornflour to give a crispy coating)  
Heat a non-stick frying pan and cook tofu till golden brown, drain  
Cut the watermelon in to slices same thickness as the tofu, then cut in to strips and finally in to squares (they should be the same size as the tofu)  
You can serve these on spoons with a drizzle of balsamic glaze, or put them on to skewers

# REUBEN TOASTED BREAD

## INGREDIENTS

1x 200grm sirloin steak  
75grm gherkins  
50 ml French mustard  
Micro cress  
6 slice medium bread

## METHOD

Remove the outer fat from the steak. Rub the steak with oil and season.

Place into a hot pan and cook till medium turning occasionally. ( you can add the fat to the pan to add extra flavour.  
Slice the gherkin lengthwise, place in to a bowl  
Toast the bread and allow to cool. Cut in to circles or squares, removing the crust.  
Slice the steak in to slices place in to a bowl and season

Coat the toast with French mustard, plie slices of steak on to this , finish with slices of gherkin and micro cress





# TURKEY & CRANBERRY SAMOSAS

## INGREDIENTS

1 pk filo pastry  
1 jar cranberry  
200grm cooked turkey ( brown or white meat)  
Sunflower oil

## METHOD

Finely chop the turkey meat and place into a bowl , add enough cranberries to bind together.  
Lay out sheet of filo and lightly brush with oil, lay second sheet on top and repeat.  
Cut in to even size strips .

Spoon the mixture in to one corner of the pastry and folding triangular shapes till the trip is completed. Brush with oil and place on to a baking try.  
Place in to a pre heated oven at 175OC for 20 mins till golden brown.  
You can deep fry them as well, set the fryer to 175OC, You can pan fry then in oils till golden brown , but you will have to keep turning them



# TURKEY & SAGE SAMOSAS

## INGREDIENTS

1 pk filo pastry  
1 jar chutney chutney  
100gm red chilli  
50gm sage leaves  
200gm cooked turkey ( brown or white meat)  
Sunflower oil

## METHOD

Finely chop the turkey meat and place into a bowl , add enough chutney to bind together.

Finley chop the chilli an sage leaves and add to the mixture , taste for seasoning

Lay out sheet of filo and lightly brush with oil, lay second sheet on top and repeat.

Cut in to even size strips .

Spoon the mixture in to one corner of the pastry and folding triangular shapes till the trip is completed. Brush with oil and place on to a baking try.

Place in to a pre heated oven at 175OC for 20 mins till golden brown.

You can deep fry them as well, set the fryer to 175OC, You can pan fry then in oils till golden brown , but you will have to keep turning them

