



NPA Bakery Recipes

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Apple Crumble

Preparation

1. Wash hands.
2. Put on oven Gas No 6; Electric 200 °C.
3. Take out large bowl, sieve, scales, tablespoon and knife.

Ingredients

Crumble

75g plain flour
25g sugar
25g margarine

Filling

1 cooking apple
2 x 15 ml sugar

Equipment

Vegetable knife
Vegetable peeler
Chopping board
Tinfoil container

Method

1. Measure and sieve both flour and sugar into large bowl.
2. Measure margarine and put into large bowl.
3. Rub margarine into flour and sugar until it looks like fine breadcrumbs. Set aside.
4. Take out rest of equipment.
5. Wash apple. Half, quarter, core and peel apple. Put peeling in the bin.
6. Wash apple then slice. Place in base of container.
7. Sprinkle sugar over apples.
8. Spoon crumble mixture over apples and sugar. Press down with the back of a spoon.
9. Make a pattern with a fork.
10. Place container on baking tray and use oven gloves to put in oven.
11. Bake apple crumble for 10-15 minutes.
12. Stack dirty dishes and wipe down work surface.
13. Take out pan stand.
14. Wash up using the **Washing Up Routine**.
15. Test crumble for readiness. It should be pale brown and crisp to the touch.

Scones

Preparation

1. Wash hands.
2. Put on oven Gas No 6; Electric 200 °C.
3. Take out large bowl, sieve, measuring jug, scales, cup, tablespoon and knife.
4. Measure and sieve both flour and sugar into large bowl.
5. Measure margarine and put into large bowl.
6. Collect raisins in cup if wanted.
7. Take out rest of equipment.

Ingredients

125g SR flour
25g sugar
25g margarine
100 ml milk
Fruit Scones - 25g raisins

Equipment

Metric spoons
Baking tray
Flour dredger between 2
Scone cutter

Method

1. Rub margarine into flour and sugar until it looks like fine breadcrumbs.
2. **Add 60 ml milk.** Mix in. **Remember** you should have milk left over.
3. Flour table. Knead lightly.
4. Press dough flat with palm of hand to about 2 cm thick.
5. Use cutter to cut out scones and place on floured baking tray.
6. Gather extra dough and knead again. Repeat step 4.
7. Glaze scones with beaten egg or milk.
8. Bake in oven 10-15 minutes till well risen and golden brown.
9. Stack dirty dishes and wipe down work surface. Pan stand at the ready.
10. Wash up using the **Washing Up Routine**.
11. Test scones for readiness.

Raspberry Buns

Preparation

1. Wash hands.
2. Put on oven Gas No 6; Electric 200 °C.
3. Take out large bowl, sieve, measuring jug, scales, cup, tablespoon and knife.
4. Measure and sieve both flour and sugar into large bowl.
5. Measure margarine and put into large bowl.
6. Take out rest of equipment.

Ingredients

100g SR flour
50g sugar
50g margarine
 $\frac{1}{2}$ Egg or milk (if needed)
15ml spoon Jam

Equipment

5ml Metric spoon
Baking tray
Flour dredger between 2
Plate
Fork
Wooden spoon

Method

1. Rub margarine into flour until it looks like fine breadcrumbs.
2. Stir in the caster sugar
3. Mix in egg to make a soft dough
4. Turn out onto floured surface and divide into 6
5. Form each piece of dough into a round ball shape
6. Make a small well in the centre with the end of a spoon or thumb
7. Add a little jam into the centre of each bun
8. Pinch the sides around the jam centre together to cover jam
9. Place on a baking tray, brush with egg wash and bake in oven 10-15 minutes until golden brown
10. Stack dirty dishes and wipe down work surface. Pan stand at the ready.
11. Wash up using the **Washing Up Routine**.
12. Test buns for readiness and if time dust with icing sugar

Pancakes/Crepes/Drop Scones

Preparation

1. Wash hands.
2. Take out large bowl, sieve, measuring jug, scales, cup, large spoon and 15ml metric spoon and wooden spoon.
3. Measure and sieve both flour and sugar into large bowl.
4. Measure sugar and put into large bowl.
5. Take out rest of equipment.

Ingredients

150g SR flour
15ml sugar
1 Egg
100ml Milk (Up to 100ml until consistency)
A little oil

Equipment

Griddle/ Frying pan
Fish slice
Wire cooling rack

Method

1. Make a well in the centre, pour in the egg and **a little** of the milk, and start beating, gradually incorporating the flour.
2. **Gradually** add more milk and incorporate more flour until you have a smooth batter that drops reluctantly off the spoon.
3. Heat a heavy-based frying pan over a medium heat. Grease with a smear of oil.
4. Drop large spoonfuls of the scone mixture into the pan, leaving room for them to spread (you'll have to cook them in batches). After just a couple of minutes, when they are set and have bubbles on the surface, flip them over with a fish slice and cook for a minute or so longer until the second side is brown, then set aside in a warm place.
5. Continue with all the batter, adding a little more oil to the pan as necessary. Serve warm with butter and jam, jelly, honey or syrup.
6. Stack dirty dishes and wipe down work surface.
7. Wash up using the **Washing Up Routine**.

Easy White, Brown Wholemeal or Granary Bread Rolls

Preparation

1. Wash hands.
2. Take out large bowl, scales, sieve, cup, measuring jug.
3. Collect ingredients

Ingredients

500g Strong flour (white or wholemeal)
7g (1 sachet) fast action yeast
7ml Caster Sugar
10ml Salt
300ml **LUKEWARM** water
45ml Olive oil

Equipment

Flour dredger (1 between 4)
Table knife

Method

Firstly before starting, keep in mind that the dough's "first rising" can be done overnight in the fridge in a well oiled bowl.

1. Combine the flour, yeast, salt and caster sugar in a large bowl. Mix the mixture with a table knife.
2. Once combined make a well in the centre of the flour in preparation for the wet ingredients.
3. Measure the **luke warm** water and add the olive oil.
4. Pour the water and oil into the well of the flour and gradually mix the flour until it forms a dough.
5. Transfer the dough to the work top and start to knead. (Do not be intimidated if your dough is quite wet. **DO NOT ADD EXTRA FLOUR**) Persist in kneading for **10 Minutes** until smooth and elastic.
6. Place your smooth dough into a lightly oiled, covered bowl and leave to prove for an hour (If you have made your dough in the evening then you can leave your dough to prove in the fridge overnight).
7. Wash up using the **Washing Up Routine**.

Easy White, Brown Wholemeal or Granary Bread Rolls (continued)

Preparation

1. Wash hands.
2. Take out large bowl with dough from first prove.
3. Put on oven Gas No 6; Electric 200 °C.

Method

1. Once your first prove has finished knock back the dough for a good 10 minutes, then roll into a long sausage shape and divide into 8 sections.
2. Split the 8 sections evenly so that you have 2 of every type of bread, White, Brown Wholemeal and Granary Bread Rolls.
3. Form these sections into small rounds and place on a floured baking tray for 1 hour. Whist 2nd proving, preheat the oven to 200°C GM 6.
4. After the hour 2nd proving cook the rolls in the oven for 10-15 minutes.
5. Once out of the oven transfer to a wire cooling rack, tapping the bottom of the rolls to check that they sound hollow. Cover with a clean tea towel when cooling. This will absorb the moisture from the heat coming out of the rolls.
6. Tastes great eaten warm with butter.
7. Wash up following the *Washing Up Routine*.

Melting Moments

Preparation

1. Collect and grease baking tray.
2. Put on oven Gas no 5, Electric 190° C.
3. Measure and sieve flour onto PLATE.
4. Measure margarine and sugar into large bowl.
5. Collect egg and crack into cup and mix with a fork and half with partner

Ingredients

75g SR flour
50g margarine
25g sugar
1 egg between 2
1 glacé cherry
Oatmeal

Equipment

Large bowl
Cup
Scales
Plate
Tablespoon
Knife
Bowl Scraper

Sieve

Tin foil plate
Wooden spoon
Flour dredger (1 between 2)
Baking tray (1 between 2)

Method

1. Cream margarine and sugar with a wooden spoon.
2. Add the egg and mix then gradually add the flour until no trace of flour can be seen.
3. You should have a soft dough.
4. Flour table well. Make into a loge shape. Cut into 8 equal pieces and shape gently into rounds.
5. Collect oatmeal from teacher.
6. Toss in oatmeal and place on a tin foil round. Return oatmeal to teacher.
7. Cut cherry into 8 equal pieces and place on each biscuit.
8. Bake for 10 - 15 minutes until golden brown. They should still be a little soft when you take them out. **BISCUITS HARDEN ON COOLING**
9. Allow biscuits to cool and become crisp before removing from tray.
10. Cover with cling film and put in paper bag with you name and last period's class teachers name written on it.
11. Wash up using **Washing Up Routine**.

Shortbread Biscuits

Preparation

1. Wash hands.
2. Put on oven at Electric 180°C: Gas 4.
3. Measure sugar and margarine into large bowl.
4. Measure and sieve flour onto plate.
5. Collect rest of equipment.

Ingredients

75g flour
50g margarine
25g sugar

Equipment

Fork
Bowl scraper
Baking tray
Flour dredger between 2

Method

1. Cream margarine and sugar together till light and fluffy.
2. Add one spoonful of flour at a time and mix until no trace of flour is seen before adding the next one.
3. Continue until all the flour is used up and a soft dough has formed.
4. Knead gently and roll out on a floured table to a 1 cm thickness.
5. Cut out biscuits and place on a floured tray.
6. Mark lightly with a fork to stop biscuits rising.
7. Bake 15-20 minutes till very pale golden colour.
8. Lightly dust with sugar.
9. Carefully lift onto cooling tray (biscuits still quite soft) to cool and crisp up.
10. Wash up using **Washing Up Routine**.

Apple Tart

Preparation

1. Wash hands.
2. Put on oven Gas No 6; Electric 200 °C.
3. Take out of equipment.

Ingredients

Pastry

150g plain flour

75g margarine

30ml water

Filling

200g tinned apples

3x15ml sugar

OR

1 large cooking apple

50g sugar

Equipment

Large bowl

Sieve

Scales

Cup

Large spoon

Metric spoons

Knife

Rolling pin

Flour dredger

Baking tray

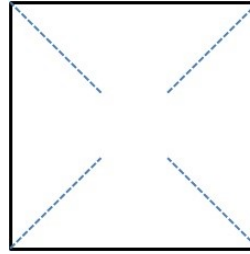
Method

1. Measure and sieve plain flour into large bowl. Measure margarine and add to bowl.
2. Roughly mix flour and margarine together using thumb and four fingers as demonstrated.
3. Measure 30ml water and sprinkle into bowl then use hand to bring mixture together until a soft dough is formed.
4. Divide pastry in two, one slightly larger than the other.
5. Roll out smaller piece and line foil plate. (Bake blind for 15 minutes as demonstrated)
6. Roll out second piece and set aside.
7. Prepare the apple.
If fresh - Half, quarter core and peel the apple then slice thinly
If tinned - Measure and chop roughly
10. Layer the apple and sugar on the pastry lined plate.
11. Damp the edges of pastry with water and fit on lid.
12. Press two edges firmly together and trim. Decorate edge.
13. Put small slit in the centre of tart to allow steam to escape.
14. Brush pastry with egg or milk.
15. Put on baking tray and bake for 20 - 25 minutes until cooked.
16. Stack dirty dishes and wipe down work surface. Pan stand at the ready.
17. Wash up using the **Washing Up Routine**.
18. Dust with caster sugar.

Danish Pastry

Preparation

1. Wash hands.
2. Put on oven Gas No 7; Electric 220 °C.
3. Take out of equipment.



Ingredients

- 100g Frozen Puff Pastry
- 15ml Apricot jam
- $\frac{1}{2}$ Pineapple ring
- 4 Mandarin oranges
- 1 Glace cherry

Icing

- 100g Icing sugar
- 50ml water

Equipment

- Rolling pin
- Flour Dredger
- Vegetable knife
- Chopping board
- Baking tray
- Tea knife
- Plate
- Metric Spoon



Method

1. Roll pastry out to give 2 equal sized squares
2. Cut into the pastry from the corners to the middle but do not let the corners meet.
3. Place some jam, pineapple and mandarin orange into the centres of the pastry.
4. Lift each quadrant of pastry, twist it and secure the corner to the centre of the pastry. You should end up with a windmill shape.
5. Put the pastry onto a greased baking tray and bake in the oven for 10 minutes.
6. Stack dirty dishes and wipe down work surface. Pan stand at the ready.
7. Wash up using the **Washing Up Routine**.
8. Sieve icing sugar into small bowl. Measure 50 ml water and add to icing sugar. Blend the icing sugar with enough of the water to make a stiff spreading consistency.
9. When golden brown, remove from the oven and drizzle with icing and put a $\frac{1}{2}$ cherry on top.

Quiche

Preparation

1. Wash hands.
2. Put on oven Gas No 6; Electric 200 °C.
3. Take out of equipment.

Ingredients

Pastry

100g plain flour
50g margarine
20ml water

Filling

60ml milk
1 egg
50g cheese
 $\frac{1}{2}$ onion
Seasoning (salt and pepper)

Equipment

Large bowl
Sieve
Scales
Cup
Metric spoons
Knife
Rolling pin
Flour dredger
Baking tray
Foil tin or flan ring
Measuring jug

Fork
Chopping board

Method

Pastry

1. Measure and sieve plain flour into large bowl. Measure margarine and add to bowl.
2. Roughly mix flour and margarine together using thumb and four fingers as demonstrated.
3. Measure 20ml water and sprinkle into bowl then use hand to bring mixture together until a soft dough is formed.
4. Line the foil tin or flan ring with the pastry. (rest in fridge for 10 minutes)
5. Using foil and baking pasta bake blind for 15 minutes.

Filling

6. Measure milk into measuring jug.
7. Add egg and beat with a fork.
8. Add seasoning. (salt and pepper)
9. Peel and chop onion. Add to jug and mix.
10. Dice peppers. Add to jug and mix.
11. Grate cheese. Add to jug and mix.
12. Pour into flan case and place on a baking tray.
13. Lower oven temperature to Gas Mark 5, 190°C and bake flan for 20-25 minutes until set.
14. Stack dirty dishes and wipe down work surface. Pan stand at the ready.
15. Wash up using the **Washing Up Routine**.

Brownies

Preparation

1. Wash hands.
2. Put on oven Gas No 4; Electric 180°C.
3. Weigh and measure dry ingredients
4. Take out of equipment.

Ingredients

55g caster sugar
55g self-raising flour
55g butter, softened
30ml cocoa powder
1 egg, beaten
15ml - 30 ml milk

Icing sugar, to dust on top

Equipment

Large bowl
Sieve
Scales
Wooden spoon
Metric spoons
Cup
Fork
Bowl scrapper
20cm baking tin
Baking tray
Greaseproof paper
Oil and Pastry brush
Icing sugar dredger
Pot stand

Method

1. In a bowl, mix together the sugar, self-raising flour, softened butter and cocoa powder.
2. Crack the egg in a cup and beat with a fork
3. Add the egg and enough milk to make a smooth thick mixture.
4. Grease and line with greaseproof paper a 20cm baking tin and spoon in the chocolate mixture.
5. Place in the oven. Bake for 18-20 minutes, or until just cooked but still soft in the middle. Cut the cake into squares.
6. Stack dirty dishes and wipe down work surface. Pot stand at the ready.
7. Wash up using the **Washing Up Routine**.
8. When brownies just cooked but still soft in the middle take out of oven. Cut the cake into squares.

Puff Pastry

Preparation

Watch - http://www.bbc.co.uk/food/recipes/how_to_make_puff_pastry_65905

1. Wash hands.
2. Weigh and measure dry ingredients. Take out of equipment.

Ingredients

125g plain flour,
Small pinch salt
125g unsalted butter, (frozen for 30 minutes)
(or you can use half butter, half lard)
45-50ml ice-cold water

Equipment

Large bowl
Sieve
Scales
Metric spoon
Grater

Rolling Pin
Cling film

Knife
Flour dredger

Method

1. Sift the flour and salt into a large mixing bowl, then put the bowl in the fridge for a few minutes to chill. (Keeping the flour and bowl cold will help you to get a better result later and create nice layers of pastry.)
2. Meanwhile, grate the butter into small bowl.
3. Using a round-bladed knife, stir the butter into the bowl until each piece is well coated with flour. Rub together until crumbly
4. Pour in the water, then, working quickly, use the knife to bring everything together to a rough dough. Place the dough in a plastic bag and chill in fridge for 15 minutes.
5. Lightly flour the work surface and the pastry. Roll out the pastry in one direction until it's about 1cm thick and three times as long as it is wide, or about 24x8cm. Straighten up the sides with your hands now and again, and try to keep the top and bottom edges as square as possible.
6. Fold the bottom third of the pastry up, then the top third down, to make a block about 8x8cm. It doesn't matter if the pastry isn't exactly the right size - the important thing is that the corners are nice and square.
7. Turn the dough so that its open edge is facing to the right, like a book. Press the edges of the pastry together with the rolling pin.
8. Roll out and fold the pastry again, repeating this four times in all to make a smooth dough, with buttery streaks here and there. If the pastry feels greasy at any point, or starts to spring back when as you roll, then cover and chill it for 10 minutes before continuing.
9. Chill the finished pastry for an hour, or ideally overnight, before using.
10. Wash up using the **Washing Up Routine**.
11. When you use the pastry roll it out to about the thickness of a £1 coin, and cook it at 200C/Gas 6 for about 30 minutes

Palmier Biscuits

Preparation

Watch - <http://www.bbcgoodfood.com/technique/how-make-and-shape-palmier-biscuits>

1. Wash hands.
2. Preheat the oven to 200 °C Gas Mark 6.
3. Weigh and measure ingredients.
4. Take out of equipment.

Ingredients

250g puff pastry
50g unsalted butter
50g brown sugar or caster sugar
20-255ml ground cinnamon

1 egg between 2 for egg wash

Equipment

Rolling pin
Flour dredger
Pastry brushes
Small bowl
Metric spoon
Spoon

Method

1. Line baking tray with greaseproof paper
2. Roll pastry until it is about the thickness of a £1 coin, and in the shape of a large rectangle.
3. When rolled out brush the pastry with water.
4. In a bowl mix the sugar and cinnamon together, then spread mixture over the pastry to lightly cover.
5. Fold in both of the long ends of the pastry so that they meet in the middle. Brush middle with egg wash to seal and chill in fridge for 5–10 minutes.
6. Slice 1cm slices and place on a baking tray. Squeeze them to form an oval and press lightly down with your palm to flatten them. Brush the
7. Place in the oven and bake for 25–30 minutes, or until cooked through.
8. Wash up using the *Washing Up Routine*.
9. **When ready the palmiers should be golden brown, puffed up and crisp in the centre. Remove to wire cooling rack and store in air tight container for up to 3 days**
10. Wash baking tray up using the *Washing Up Routine*.

Spiced Fruit Teabread

Preparation

1. Wash hands.
2. Take out large bowl, scales, sieve, cup, measuring jug.
3. Collect ingredients

Ingredients

450g Strong white flour (plus extra for dusting)
50g butter, cut into small pieces
20g fresh yeast
110ml LUKEWARM Milk
110ml LUKEWARM Water
50g Caster Sugar
10g salt
10ml cinnamon
100g Sultanas
50g Candied mixed peel
Oil for greasing
1 egg beaten with 5ml water for glazing

Equipment

Flour dredger (1 between 4)
Table knife
Metric spoon

Method

Firstly before starting, keep in mind that the dough's "first rising" can be done overnight in the fridge in a well oiled bowl.

1. Place the flour in a bowl and rub in the butter until mixture resembles breadcrumbs.
2. Crumble in the yeast then add the milk, water and sugar and mix to form a dough.
3. Place on a lightly floured work surface and knead (tear, roll and turn) dough for 10 minutes.
4. Add the salt and cinnamon and continue kneading for another 5 minutes.
5. Place in a floured bowl, cover with clingfilm and leave to rise at room temperature for 1 hour until double in size.
6. Wash up using the **Washing Up Routine**.

Spiced Fruit Teabread (continued)

Preparation

1. Wash hands.
2. Take bowl out of fridge and remove cling film

Method

1. PREHEAT OVEN: Gas Mark 6 200°C
2. After dough has doubled in size carefully knock back , then work in the sultanas and mixed peel. (see previous page)
3. Grease baking tin(s) and place dough evenly between 2 small (450g) tins or into one 900g large tin.
4. Leave to rise at room temperature for 35 minutes or in grill **(OVEN IS ON — GRILL IS OFF)** for 15 minutes until doubled in size
5. Carefully brush the top of the loaf with beaten egg and bake in oven for 45 minutes. (longer if in one large tin)
6. The bread is ready if it sounds hollow when tapped on the bottom.
7. Cool on a wire cooling rack.
8. Wash up using the *Washing Up Routine*.

Cheats Sourdough (make starter the week before)

Preparation

1. Wash hands.
2. Take out large bowl, scales, sieve, metric spoons measuring jug.
3. Collect ingredients

Ingredients

For the starter

50g Strong white bread flour
50g Dark rye flour
1.75ml Fast action dried yeast
125ml cold water

For the main dough

200g Strong white bread flour
1.75ml Fast action dried yeast
7.5ml salt
100ml cold water
(Oil for greasing tin)

Equipment

Spoon
Large bowl,
Scales,
Measuring jug.
Metric spoon

Method

Firstly before starting, keep in mind that the starter needs to be made at least overnight or for 24 hours. If needs be the starter can be frozen, defrosted and returned to room temperature before use or placed in the fridge. To refrigerate a starter take 15ml of mature starter and add to it 2 parts flour to 1 part water. For instance, 125g flour and 60ml water. Put a lid on the container that the starter is in, and place it in the coldest part of your refrigerator. Here it can stay up to a month without being fed at all. The starter can be frozen, but there's not much of an advantage over refrigerating.

Also remember that the dough's "first rising" can be done overnight in the fridge in a well oiled bowl.

1. To make your starter, place all the ingredients in a bowl and add 125ml cold water.
2. Mix together thoroughly with a spoon until you have a spongy mixture, then cover with cling film and leave at room temperature at least overnight, but up to 24 hours if you have time.
3. Wash up using the *Washing Up Routine*.

Cheats Sourdough (continued) Proving on double period, final cook on single period

Preparation

1. Wash hands.
2. Collect starter dough

Ingredients

Starter dough

For the main dough

200g Strong white bread flour

1.75ml Fast action dried yeast

7.5ml salt

100ml cold water

Ice Cubes

(Oil for greasing tin, flour for dusting)

Equipment

Scales

Metric spoon

Method

1. To make the bread dough, tip the ingredients into a clean bowl and add 7.5ml salt, 100ml cold water and the starter.
2. Bring all the ingredients together to a dough, adding a splash more water if too stiff, then tip out onto a lightly floured surface and knead for at least 10 minutes until smooth, elastic and springy (5–7 minutes in a mixer with a dough hook.)
3. Place the dough in a lightly oiled bowl, cover with cling film, label and leave until doubled (1 hour at room temperature, 3 hours in the fridge)
4. After the first prove, tip the dough onto a floured surface and gently shape into a round. Don't knock too much air out of the dough. Dust a piece of baking parchment heavily with flour and sit the dough on top. Cover with a tea-towel, and leave to prove until doubled in size (1 hour if leaving at room temperature) lightly cover with oil and then cling film, place in fridge to double in size.
5. Preheat oven to 200°C, Gas 7. Place a sturdy flat baking tray on the middle shelf of the oven and a smaller tray with sides underneath. Dust the dough with flour and slash the dough, Slide dough onto top hot tray and put a few ice cubes or pour some cold water to the tray below. Bake for 25-30 minutes until the loaf sounds hollow when tapped underneath
6. Wash up using the **Washing Up Routine**.

Pizza

Preparation

1. Wash hands.
2. Take out large bowl, scales, sieve, metric spoons measuring jug.
3. Collect ingredients

Ingredients

200g Strong white flour
50g Strong brown/or Strong wholemeal flour
5ml Salt
2.5ml Dried Yeast
140ml LUKEWARM Water
20ml Olive oil
(Oil for greasing tin)

Equipment

Spoon
Large bowl,
Scales,
Measuring jug.
Metric spoon

Method

Firstly before starting, keep in mind that the dough's "first rising" can be done overnight in the fridge in a well oiled bowl.

1. Place all the ingredients in a large bowl mixing and kneading well until you have a very soft stretchy dough. This should take 15 minutes kneading. It is really important not to shirk on the kneading. To get an elastic super stretchy dough that is robust and will give you great pizzas, you really need to put the effort in at this stage.
2. Put the dough back in the mixing bowl, cover and leave in a warm place to rest for an hour or put in the fridge overnight.
3. Wash up using the ***Washing Up Routine***.

Pizza (continued)

Preparation

1. Wash hands.
2. Collect pizza dough

Ingredients

(Oil for greasing tin)
(Flour for dusting)

30ml Pizza topping (15ml for each Pizza)

30ml Grated Mozzarella Cheese
(15ml for each Pizza)

Any additional topping you would like on your pizza

Equipment

Scales

Pizza Tin

Rolling pin

Method

1. Pre-heat oven to 230°C
2. Tip the dough onto a clean work surface and divide into 2 x 200g pieces. Then make a claw from your hand and using a circular motion and a bit of palm pressure, mould the pizzas into tight round rolls.
3. Put some olive oil into a tin and roll the pizza base (rolls) around in it coating each dough ball with oil (this will stop them proving into each other, and give the pizza base a great crust)
4. Cover and leave in a warm place to rise for 30 minutes or so.
(If the oven is on then the grill area above the oven (the grill should be off) is a great warm place to allow the dough to have it's second prove.
5. With plenty of flour on work surface and using a rolling pin and rotating the pizza base as you go, a beautifully flat and even base with a nice bit of crunch can easily be achieved.
6. Blind bake pizza for 2 minutes. Take it out once it has the slightest hint of colour.
7. Once all pizzas are made allow the oven to heat up and put on the toppings. With a blind baked pizza you can finish the pizza off under the grill. Any unused pizzas can be frozen with parchment paper placed between them.
8. Wash up using the *Washing Up Routine*.

Choux Pastry - (Profiteroles)

Preparation

1. Wash hands.
2. Collect equipment and ingredients

Ingredients

30g Plain Flour
150g Water
25g Butter
1 egg beaten

Filling and topping

100ml double cream
50g dark chocolate
6g butter
7.5ml Golden syrup

Equipment

Scales
Large bowl
Sieve
Knife
Fork
Cup
Baking tin
Measuring jug
Greaseproof paper

2 x Piping bags
1 star nozzle
1 plain nozzle

Method

1. Pre-heat oven to 200°C gas mark 7 (220°C if oven is not fan assisted)
2. Sift flour, onto greaseproof paper.
3. Put butter and water into pan and heat gently until butter melted
4. Bring to boil and remove from heat
5. Add flour in all at once
6. Beat with a wooden spoon until smooth, the mixture should form a ball. Cool for 10 minutes
7. Beat egg in a cup
8. **Gradually** add the eggs, beating very well after each addition to incorporate it into the mixture.
9. Continue adding the egg, little by little to form a stiff, smooth and shiny paste.
10. Spoon the mixture into a piping bag fitting with a plain nozzle
11. Pipe walnut sized rounds, onto greaseproof paper on baking tray and set well apart.
12. Bake in oven for 20 minutes until risen and golden.
13. Remove from oven, slit the side of each bun to allow steam to escape.
14. Return to oven for 2 minutes to crisp then transfer to a wire rack to cool completely. Wash up using the **Washing Up Routine**.

Choux Pastry - (Filling and topping for Profiteroles)

Preparation

1. Wash hands.
2. Collect equipment and ingredients

Ingredients

30g Plain Flour
150g Water
25g Butter
1 egg beaten

Filling and topping

100ml double cream
50g dark chocolate
6g butter
7.5ml Golden syrup

Method

Scales
Large bowl
Sieve
Knife
Fork
Cup
Baking tin
Measuring jug
Greaseproof paper

2 x Piping bags
1 star nozzle
1 plain nozzle

Method

1. Before serving pour 1/2 the cream (50ml) into pan—sharing the remainder cream with 4 others whip the rest until just soft peaks
2. Add the chocolate, butter and syrup to the pan and heat gently until melted.
3. Pipe the whipped cream into a piping bag fitted with a star nozzle.
4. Pipe cream into each bun. Open the buns and fill them with cream
5. Arrange the profiteroles on a serving plate. Stir the sauce and pour over them. Serve immediately.
6. Wash up using the *Washing Up Routine*.

PREPARE AHEAD - The unfilled buns will keep in an airtight container for 2 days or frozen for 12 weeks.

Chocolate Éclairs

1. Pipe 10cm lengths of mixture onto greaseproof paper on baking tray bake as for profiteroles
2. Melt 40g dark chocolate and spoon over éclairs and leave to dry before serving
3. Wash up using the *Washing Up Routine*.

Christmas Cake (1 mixture between 3)

Preparation

1. Wash hands.
2. Collect equipment and ingredients

Ingredients

500g Mixed dried fruit
45ml Brandy
100g butter, softened
100g Muscovado sugar
2 Eggs
125g Plain Flour
3.75ml Mixed Spice

Equipment

Scales
Large bowl
Sieve
Fork
Cup
Plate
3 x Oblong Foil tins
Greaseproof paper
Oil for brushing

Method

1. Pre-heat oven to 120°C gas mark 1 (140°C if oven is not fan assisted)
2. Add Brandy to mixed fruit, cover and leave for several hour or until absorbed
3. Lightly grease the tin and line the base and sides with greaseproof paper.
4. Sift flour onto plate. Add mixed spice to the sifted flour.
5. Beat the butter and sugar until combined.
6. Gradually add the eggs, beating well after each addition.
7. Transfer to a large bowl and stir in the soaked fruit alternately with the sifted flour and mixed spice.
8. Spoon 1/3 of the mixture into foil dish (to 1/3 below the level of the dish. Bake in oven for 40-50 minutes until when a skewer is inserted it comes out clean.
9. After baking drizzle a little extra brandy over the cake.
10. Cover the cake with non-stick baking paper and foil and leave to cool in the tin.
11. Wash up using the **Washing Up Routine**.
12. When cold, remove from tin and wrap tightly in cling film. Keep in a cool dry place or fridge for 6 months, or freeze for 3 years.

Gingerbread Men Biscuits (Makes 4)

Preparation

1. Wash hands.
2. Collect equipment and ingredients

Ingredients

15ml Golden Syrup
75g Plain flour (plus extra for dusting)
1.25ml Bicarbonate of soda
1.25ml ground ginger
1.25ml mixed spice
25g unsalted butter (softened and diced)
40g soft dark brown sugar
1 egg between 4

Equipment

Scales
Cookie Cutters (or Pudsey Bear Cookie Cutters)
Baking tin
Measuring jug
Large bowl
Sieve
Flour dredger

Method

1. Pre-heat oven to 170°C gas mark 5 (190°C if oven is not fan assisted)
2. Heat the golden syrup until it liquefies then cool.
3. Sift flour, bicarbonate of soda and spices into a bowl. Add the butter.
4. Rub together with fingertips until mixture looks like fine breadcrumbs.
5. Add the sugar to the breadcrumb mixture and mix well
6. Beat egg (divide between 4 people) and add to cooled syrup. Beat until well blended.
7. Make a well in the flour mixture. Pour in the syrup mixture. Bring together to a rough dough.
8. On a lightly floured work surface, lightly knead the dough briefly until smooth.
9. Flour the dough and the work surface well and roll the dough out to 5 mm thick.
10. Using the cutter cut as many shapes as possible. Transfer to a lightly greased baking tray.
11. Mix the offcuts of dough together, re-roll and cut out more shapes until all the dough is used. Bake in oven for 10–12 minutes until golden brown. When cooked transfer to a wire rack to cool completely.
12. Wash up using the **Washing Up Routine**.

Gingerbread House

Preparation

1. Wash hands.
2. Collect equipment and ingredients

Ingredients

90g butter
90g light brown sugar
1 beaten egg
225g plain flour
5ml baking powder
5 ml mixed spice
15 ml ground ginger

Royal icing to assemble

Equipment

Scales
Large bowl
Sieve
Knife
Fork
Cup
Metric spoons
Greaseproof paper

Method

1. Pre-heat the oven to 180 °C/gas mark 4 — adjust the temperature appropriately for fan-assisted ovens.
2. Prepare the baking tray(s) appropriately.
3. Rub in butter and flour until it resembles breadcrumbs. Add remaining dry ingredients
4. Add egg to form a paste. Leave past in fridge overnight or for 10- 20 minutes.
5. Turn out on to a floured surface and knead lightly.
6. Roll out the paste between two sheets of greaseproof paper to an even thickness of 3 mm. Remove the top sheet of parchment.
7. Prepare the template and it place on top of the paste to act as a guide, then cut the shape from the paste. (Keep the bottom sheet of greaseproof paper intact.)
8. Repeat this technique for each of the panels with the remaining pieces of paste.
9. Transfer the shapes on to the prepared baking tray.
10. Bake in the oven for 10-15 minutes, testing for readiness.
11. Remove the gingerbread from the oven. Allow to cool and store appropriately.
12. Wash up using the Washing Up Routine

Victoria Sponge

Preparation

1. Wash hands.
2. Collect equipment and ingredients

Ingredients

150g margarine
150g castor sugar
150g self raising flour
3 eggs

30ml jam

Butter icing

125g icing sugar
50 g softened margarine/ butter
2.5ml vanilla extract
5mls warm water

Equipment

Scales
Large bowl
2 x 18cm sandwich tins
Greaseproof paper & Scissors
Pastry brush & oil
Whisk
Sieve
Plate
Large spoon
Wire cooling rack

Method

1. Pre-heat the oven to 160 °C/gas mark 4
2. Grease and line cake tins.
3. Cream the margarine and sugar until light and fluffy and very pale,
4. Crack egg in cup and beat.
5. Add the beaten egg and sieved flour alternatively to creamed margarine.
6. Deposit into tin and bake for 20 minutes until well risen, golden brown and springy to touch - Test for readiness.
7. Put cakes out onto a wire cooling rack.
8. Make butter icing. Beat margarine until soft, gradually add the sieved icing sugar. Add the vanilla extract and the warm water to a soft consistency.
9. Once cool, the sponges can be sandwiched together with the jam on one side and butter icing on the other and the top of the cake sprinkled with icing sugar.
10. Wash up using the Washing Up Routine

Bread Rolls

Preparation

1. Wash hands.
2. Take out large bowl, scales, sieve, cup, measuring jug.
3. Collect ingredients

Ingredients

500g Strong flour (white, brown, wholemeal or granary)
7g (1 sachet) fast action yeast
7ml Caster Sugar
10ml Salt
300ml **LUKEWARM** water
45ml Olive oil

Equipment

Flour dredger (1 between 4)
Table knife
Large mixer with dough hook

Method

Firstly before starting, keep in mind that the dough's "first rising" can be done overnight in the fridge in a well oiled bowl.

1. Combine the flour, yeast, salt and caster sugar in the mixer's bowl. Mix the mixture with a table knife.
2. Once combined make a well in the centre of the flour in preparation for the wet ingredients.
3. Measure the **lukewarm** water and add the olive oil.
4. Pour the water and oil into the well of the flour and gradually mix the flour until it forms a dough.
5. Attach the dough hook to the mixer and turn on low. (Do not be intimidated if your dough is quite wet. **DO NOT ADD EXTRA FLOUR**) Persist in kneading for **3-5 Minutes** until smooth and elastic. If the dough is coming out of the mixer's bowl safely and carefully try to keep it in the bowl
6. Place your smooth dough into a lightly oiled, covered bowl and leave to prove for an hour (If you have made your dough in the evening then you can leave your dough to prove in the fridge overnight).
7. Wash up using the **Washing Up Routine**.

Bread Rolls (continued)

Preparation

1. Wash hands.
2. Take out large bowl with dough from first prove.

Ingredients

A little olive oil
Egg glaze
Poppy, Pumpkin or Sesame seed to top

Equipment

Flour dredger (1 between 4)
Table knife
Large mixer with dough hook

Method

NOTE the 2nd prove takes 1 hour.

This has to be done before baking for 15 minutes

1. **Put on oven Gas No 6; Electric 200 °C.**
2. Once your first prove has finished knock back the dough for a good 10 minutes, then roll into a long sausage shape and divide into 8 sections.
3. Split the 8 sections evenly so that you have 2 of every type of bread, White, Brown Wholemeal and Granary Bread Rolls.
4. Form these sections into small rounds and place on a floured baking tray for 1 hour. Whist 2nd proving, preheat the oven to 200°C GM 6.
5. After the hour 2nd proving cook the rolls in the oven for 10-15 minutes.
6. Once out of the oven transfer to a wire cooling rack, tapping the bottom of the rolls to check that they sound hollow. **Cover with a clean tea towel when cooling. This will absorb the moisture from the heat coming out of the rolls.**
7. Tastes great eaten warm with butter.
8. Wash up following the **Washing Up Routine.**

Dough Pastry

Preparation

1. Wash hands.
2. Collect equipment
3. Measure ingredients

Ingredients

100g Gerry Dough Pastry

100g plain flour
50g margarine
15ml water

150g Gerry Dough Pastry

150g plain flour
75g margarine
20ml water

Equipment

Large bowl
Sieve
Scales
Metric spoons
Cup

Method

1. Measure and sieve flour into large bowl.
2. Measure margarine and add to large bowl.
3. Roughly mix flour and margarine together using thumb and four fingers as demonstrated.
4. Measure water and sprinkle into bowl then use hand to bring mixture together until a soft dough is formed. If time permits put in fridge to 'rest'.
5. Wash up using the Washing Up Routine.

Storage instructions: Ready to use. When cool, store in airtight container. For best results eat within a day.

Sweet and savoury pasties

Preparation

1. Wash hands.
2. Take out large bowl, scales, sieve, cup, measuring jug.
3. Collect ingredients

Ingredients

100g Gerry Dough (this will make 2 pastries)

Cheese and Onion

25g cheese, grated

$\frac{1}{4}$ onion, finely chopped

Salt and pepper

15ml egg to bind

Apple Turnover

50g tinned apple

15ml sugar

45ml Olive oil

Equipment

Grater

Vegetable knife

Chopping board

Metric spoons

Cup

Knife

Saucer

Rolling pin

Flour dredger

Baking tray

Apple Turnover

Small bowl

Scales

Tablespoons

Metric spoons

Knife

Cheese and Onion

Small bowl

Method

1. Put on oven 200°C, N° 6.
2. Make 100g Gerry Dough Pastry and put aside to rest.
3. Prepare filling and mix thoroughly in a small bowl.
4. Divide pastry in half.
5. Roll out each piece to the size of a saucer and cut round the shape.
6. Place half the filling in the middle of each circle, wet the edge of half the circle and fold the other half over the filling until the edges meet.
7. Press firmly together, decorate the edge and place on a baking tray.
8. Use a knife and make a small slit in the top of the pasty to let the steam out.
9. Brush the top with egg or milk and bake for 15-20 minutes.
10. Wash up using the Washing Up Routine.
For apple turnover dredge with caster sugar before serving.

Bloomer and Plaited Bread (1 between 4)

Preparation

1. Wash hands.
2. Take out large bowl, scales, sieve, cup, measuring jug.
3. Collect ingredients

Ingredients

500g Strong flour (white or wholemeal)
7g (1 sachet) fast action yeast
7ml Caster Sugar
10ml Salt
300ml **LUKEWARM** water
45ml Olive oil

Equipment

Flour dredger (1 between 4)
Table knife

Method

Firstly before starting, keep in mind that the dough's "first rising" can be done overnight in the fridge in a well oiled bowl.

1. Combine the flour, yeast, salt and caster sugar in a large bowl. Mix the mixture with a table knife.
2. Once combined make a well in the centre of the flour in preparation for the wet ingredients.
3. Measure the **luke warm** water and add the olive oil.
4. Pour the water and oil into the well of the flour and gradually mix the flour until it forms a dough.
5. Transfer the dough to the work top and start to knead. (Do not be intimidated if your dough is quite wet. **DO NOT ADD EXTRA FLOUR**) Persist in kneading for **10 Minutes** until smooth and elastic.
6. Place your smooth dough into a lightly oiled, covered bowl and leave to prove for an hour (If you have made your dough in the evening then you can leave your dough to prove in the fridge overnight).
7. Wash up using the **Washing Up Routine**.

Bloomer and Plaited Bread (continued)

Preparation

1. Wash hands.
2. Take out large bowl with dough from first prove.
3. Put on oven Gas No 6; Electric 200 °C.

Method

1. Once your first prove has finished knock back the dough for a good 10 minutes, then divide into 2
2. Put into grill and give it a 2nd proving, preheat the oven to 200°C GM 6.
3. After the hour 2nd proving divide dough into three equal pieces.
4. Roll each of the 3 pieces of dough between your hands, making 3 ropes, of similar length . Line ropes side-by-side on floured board
5. With the three ropes lined up, begin the braid at the centre of the ropes. Braid loosely from centre to end. Pinch and tuck in end.
6. Turn bread board around and repeat - braiding loosely from centre to



end. Pinch and tuck in end.

7. Set braided loaf on greased baking sheet. Cover and let rise in warm, draft-free place for 45 minutes or until doubled in size. Bake loaf at for 35 to 40 minutes or until the bread is golden brown. Remove loaf from sheet and let cool on rack covered with a clean tea towel when cooling. This will absorb the moisture from the heat coming out of the bread.
8. Wash up following the *Washing Up Routine*.

Puff Pastry Pizza

Preparation

1. Wash hands.
2. Take out ingredients and equipment.
3. Preheat oven to 210oC Gas Mark 7

Ingredients

- 100g Puff pastry
- 15ml Tomato Passata
- 1 Tomato
- $\frac{1}{4}$ Onion
- 1-2 Mushrooms
- 37g Grated Cheese

Equipment

- Chopping board
- Paper towel
- Vegetable knife
- Plate
- Rolling pin
- Baking Tray
- Tablespoon
- Fish Slice

Method

1. Brush baking tray with oil
2. Roll out pastry to give a rectangle to fit $\frac{1}{2}$ baking tray.
3. Using the vegetable knife score the pastry 1 cm from the edge.
4. Spread the tomato passata within the scored area.
5. Finely chop the onion and slice mushrooms and sprinkle over the tomato passata.
6. Sprinkle the cheese over the pastry
7. Place in the oven until the cheese is bubbling and pastry golden and risen. (approx. 10 minutes)
8. Wash up following the Washing Up Routine.

Puff Pastry Sausage Rolls

Preparation

1. Wash hands.
2. Take out ingredients and equipment.
3. Preheat oven to 210oC Gas Mark 7

Ingredients

50g Puff pastry
50g Beef Mince
1/4 Onion
5ml Dried thyme
(egg for glaze)

Equipment

Chopping board
Paper towel
Vegetable knife
Plate
Rolling pin
Baking Tray
Large bowl
Tablespoon,
Fork
Fish Slice

Method

1. Brush baking tray with oil
2. Roll out pastry to give a long rectangle length baking tray.
3. Using the vegetable knife **finely** dice onion.
4. In a bowl mix the beef mince, onion and thyme
5. Roll a long sausage shape of the mince mixture and place in the middle (length wise) of the pastry.
6. Brush the sides with beaten egg fold over pastry and seal using a fork. Cut pastry into small bite size sausage rolls. Using a knife score each sausage roll in the middle for the steam to escape.
7. Brush egg glaze on each roll and place on tray and into the oven until the pastry golden and risen. (approx. 10 minutes)
8. Wash up following the Washing Up Routine.

Mini Bakewell Tarts

Preparation

1. Wash hands.
2. Take out ingredients and equipment.

Ingredients

Pastry

- 100g Plain flour
50g Margarine
25g Caster sugar
20ml Cold water

Filing

- Raspberry jam
50g Self raising flour
50g Caster sugar
50g Margarine
1 Egg

Icing

- 100g icing sugar.

15 ml water (*Stir until thick and smooth*)

Equipment

- Large bowl
Sieve
Cup
plate
Wooden spoon
Tea knife
Tablespoon
Bun tin
Rolling pin
Pastry cutters
Flour dredger
Greaseproof paper

Method

Make Pastry

1. Weigh flour and sieve into bowl
2. Cut margarine into flour and then rub in
3. Measure out water and sprinkle over mix and cut in. Gradually add more if necessary.
4. Knead pastry in hands and roll out.
5. Cut out 6 rounds using pastry cutter and place onto labelled greaseproof paper to be chilled.

Assemble Cake

1. Pre-heat oven to 180oC Gas Mark 5
2. Place pastry rounds into bun tin
3. Put small spoon of jam into each pastry case.
4. Sieve flour into bowl, add sugar, margarine and beaten egg.
5. Beat until a soft dropping consistency,
6. Carefully spoon the mixture evenly into the pastry cases.
7. Bake in oven for 15 minutes until well risen, golden brown and springy to touch. Allow to cool, mix icing ingredients and spread evenly on top.
8. **Wash up following the Washing Up Routine.**

Sultana Loaf

Preparation

1. Wash hands.
2. Take out ingredients and equipment.

Ingredients

150g Sultanas
1/2 medium orange
60ml orange juice
Water to cover

50g Margarine (cut into small pieces)
85g Caster sugar
85g Self raising flour
1 Eggs (beaten)
1 drop vanilla essence

Equipment

Large bowl
Scales
Measuring jug

Sieve
Cup, Fork
Electric whisk
Baking tin/foil tin
Greaseproof paper
Colander

Method

The day before

Place sultanas in a bowl. Grate rind from oranges, add to the sultanas squeeze out juice from orange. Add the orange juice and top up with water to cover the sultanas. Stir well and let them soak over-night. Leave for at least 12 hours to plump up, stirring occasionally.

On the day

1. Bring the orange juice, water and sultanas to boil. Then strain off the liquid. Mix in the margarine while the sultanas are hot.
2. Leave the mixture to cool. Grease and line baking tin.
3. Preheat oven to 180°C Gas Mark 4
4. Weigh remainder of ingredients and mix in sugar, beaten eggs and vanilla with the cooled sultana and margarine mixture.
5. Sieve in flour to the mixture and mix well.
6. Pour mixture into tin and bake for 40 minutes.
7. Cover tops of loaves with greaseproof paper and reduce heat to 150°C Gas Mark 2 and cook until the centre of the loaf is firm to touch and cake tester comes out clean (30–40 minutes)
8. Cool on a wire cooling rack.
9. **Wash up following the Washing Up Routine.**

Banana Loaf

Preparation

1. Wash hands.
2. Take out ingredients and equipment.

Ingredients

112g plain flour
5ml baking powder
40g margarine, at room temperature
1/2 large egg, beaten
55g caster sugar
2 medium bananas, peeled
zest of 1/2 orange
zest of 1/2 lemon
7.5ml demerara sugar

Equipment

Large bowl
Small bowl
Scales
Sieve
Cup, Fork
Electric whisk
Zester or grater
Baking tin/foil tin
Greaseproof paper

Method

1. Pre-heat the oven to 180°, gas mark 4
2. Sieve the flour and baking powder into a large mixing bowl,
3. Add the margarine, egg and caster sugar.
4. Using an electric hand whisk, mix to combine all the ingredients for about one minute until you have a sandy texture.
5. Then in a separate small bowl mash the bananas to a pulp with a large fork and briefly whisk them into the cake mixture.
6. Fold in the orange and lemon zests.
7. Grease and line foil tin
8. Spoon the cake mixture into the prepared tin, level it off on top with the back of the spoon and sprinkle with the demerara sugar.
9. Bake on a lower shelf so the top of the tin is aligned with the centre of the oven for approximately 35- 40 minutes.
10. Leave the cake in the tin for 10 minutes, then turn it out onto a wire cooling rack.
11. Store in an airtight tin .
12. **Wash up following the Washing Up Routine.**

Churros and Chocolate Ganache

Preparation

1. Wash hands.
2. Collect ingredients and equipment

Ingredients

50ml water
15g Butter cut into small pieces
Pinch cinnamon
50g Plain Flour
1 Egg
Ganache
100g Double Cream
100g Chocolate (broken into small pieces)

Equipment

Large bowl
Scales
Pot and Pot stand
Wooden spoon
Measuring jug
Metric spoon
Absorbent paper
Piping bag

Plain nozzle

Deep Fat Fryer

Method

1. Bring water to the boil over moderate heat. Add butter, salt and cinnamon
2. When the butter has melted remove the pan from the heat and beat in the flour. Continue beating until the mixture pulls away from the sides of the pan.
3. Beat the egg in a cup and beat into the mixture until it is well blended. When the egg has all been completely absorbed the mixture should be thick and somewhat glossy. Set aside to cool.
4. Spoon the mixture into a piping bag with a plain nozzle.
5. **CARE MUST BE TAKEN WHEN WORKING WITH HOT OIL**
Heat a deep fat fryer to 180°C or fill a large saucepan 1/3 full with oil and heat until 180°C on a temperature probe (or until a stale bread dropped in the oil turns golden in 55 seconds)
6. Holding the piping bag in your left hand squeeze out 10cm lengths of the dough into the hot oil, cutting the lengths with scissors. Do not cook more than 2 or 3 lengths at a time. Deep frying pastries for 8 minutes, or until crisp and golden brown. Using a slotted spoon, carefully remove the Churros from the oil and drain on absorbent paper.
7. To make the ganache very gently heat 100mls of double cream in a pan until small bubbles appear around the edge, pour the cream over 100g of chocolate pieces. Stir until a thick glossy ganache is achieved. Leave to cool until set to a spreading consistency. Serve the Churros with the ganache as a side dip.
8. Wash up using the **Washing Up Routine**.

Focaccia

Preparation

1. Wash hands.
2. Collect ingredients and equipment

Ingredients

250g strong white bread flour
5ml salt
7g dried easy blend yeast
15ml olive oil
200ml cold water (150ml + 50ml)
olive oil, for drizzling
Fine sea salt and fresh rosemary

Equipment

Day 1

Large bowl
Scales
Sieve
Measuring jug
Metric spoon
Extra oil

Greaseproof paper

Day 2

Large baking tray

Method

Firstly before starting, keep in mind that the dough's "first rising" can be done overnight in the fridge in a well oiled bowl.

1. Place the flour, salt, yeast, olive oil and 150ml of the water into a large bowl. Gently stir with your hand or a wooden spoon to form a dough then knead the dough in the bowl for five minutes, gradually adding the remaining 50ml water.
2. Stretch the dough by hand in the bowl, tuck the sides into the centre, turn the bowl 80 degrees and repeat the process for about five minutes.
3. Tip the dough onto an oiled work surface and continue kneading for five more minutes. Return the dough to the bowl, cover and leave to rise until doubled in size. (If you have made your dough in the evening then you can leave your dough to prove in the fridge overnight).
4. Wash up using the **Washing Up Routine**.

Next day - Take dough out of fridge

1. Preheat the oven to 220C/425F/Gas 7.
2. Line a large baking sheets with baking paper. Tip the dough out of the bowl. Flatten onto a baking sheet, pushing to the corners, then leave to prove for one hour. (in a warm place)
3. Drizzle the loaf with oil, sprinkle with fine sea salt (fresh rosemary can be pushed into indents in the top of the bread.) bake in the oven for 20 minutes.
4. When cooked, drizzle with a little more olive oil and serve hot or warm
5. Wash up using the **Washing Up Routine**.

Focaccia (continued)

Preparation

1. Wash hands.
2. Take out large bowl, scales, sieve, cup, measuring jug.
3. Collect ingredients

Ingredients

olive oil, for drizzling
Fine sea salt

Equipment

Large baking tray
Greaseproof paper

Method

Take dough out of fridge

1. Preheat the oven to 220C/425F/Gas 7.
2. Line two large baking sheets with baking paper. Tip the dough out of the bowl. Flatten onto a baking sheet, pushing to the corners, then leave to prove for one hour. (in a warm place)
3. Drizzle the loaf with oil, sprinkle with fine sea salt (fresh rosemary can be pushed into indents in the top of the bread.) bake in the oven for 20 minutes.
4. When cooked, drizzle with a little more olive oil and serve hot or warm
5. Wash up using the *Washing Up Routine*.

Chocolate Focaccia

Preparation

1. Wash hands.
2. Collect ingredients and equipment

Ingredients

5g fresh yeast
15g caster sugar
75ml-80ml lukewarm water
25g dark chocolate
125g strong white bread flour
2.5ml salt
15ml olive oil (plus extra for greasing)

Equipment

Day 1
Large bowl
Scales
Small bowl
Measuring jug
Metric spoon
Extra oil

Large baking tray
Greaseproof paper

Day 2

Method

Firstly before starting, keep in mind that the dough's "first rising" can be done overnight in the fridge in a well oiled bowl or other container.

1. Put the yeast and sugar into a small bowl, add 30ml of the lukewarm water and stir until the yeast and sugar have dissolved.
2. Chop the chocolate into roughly 1cm pieces.
3. Mix the flour and salt in a large bowl. Pour in the yeast liquid and 15ml of the oil. Add three quarters of the remaining lukewarm water, using some to swill out any yeast left in the bowl. Stir quickly, adding as much of the remaining water as you need to make a soft but not sticky dough, mixing well.
4. Transfer the dough to a lightly floured surface and knead for 5 minutes until slightly elastic and smooth. Do not be tempted to add more flour - the dough should be soft and a little wet. Gently knead in the chocolate pieces.
5. Shape the dough into a tight round shape by pulling it around itself. Place the dough into a large bowl or container making sure none of the chocolate pieces are sticking out of the dough. Cover lightly with oil and cover the container with cling film
6. Place in the fridge until the next lesson
7. Wash up using the **Washing Up Routine**.

Chocolate Focaccia (continued)

Preparation

1. Wash hands.
2. Take out equipment.
3. Collect ingredients

Ingredients

30ml olive oil, for drizzling

Equipment

Large baking tray
Greaseproof paper

Method

Take dough out of fridge

1. Preheat the oven to 200oC Gas 6
2. To check the dough has risen enough, lightly press it in towards the base with a finger, it should leave an indent. Place the dough into a tight round shape by pulling it around itself then pat it onto a lightly oiled baking tray making sure the chocolate pieces are not sticking out of the dough.
3. With lightly oiled fingers, make dimples at regular intervals into the dough, taking care not to push too hard and collapse the dough. Drizzle the remaining 15ml oil over the top.
4. Bake in the oven for 20-30 minutes until golden. To test if it is cooked, turn the loaf over and tap the underside. It should sound hollow and feel somewhat light for its size. Remove from the oven and transfer to a wire rack to cool.
5. Wash up using the *Washing Up Routine*.

Choux Pastry - (Chocolate Éclairs)

Preparation

1. Wash hands.
2. Collect equipment and ingredients

Ingredients

30g Plain Flour
150g Water
25g Butter
1 egg beaten

Filling and topping

100ml double cream
50g dark chocolate

Equipment

Scales	2 x Piping bags
Large bowl	1 star nozzle
Sieve	1 plain nozzle
Knife	
Fork	
Cup	
Baking tin	
Measuring jug	
Greaseproof paper	

Method

1. Pre-heat oven to 200°C gas mark 7 (220°C if oven is not fan assisted)
2. Sift flour, onto greaseproof paper.
3. Put butter and water into pan and heat gently until butter melted
4. Bring to boil and remove from heat
5. Add flour in all at once
6. Beat with a wooden spoon until smooth, the mixture should form a ball. Cool for 10 minutes. Beat egg in a cup
7. **Gradually** add the eggs, beating very well after each addition to incorporate it into the mixture.
8. Continue adding the egg, little by little to form a stiff, smooth and shiny paste.
9. Spoon the mixture into a piping bag fitting with a plain nozzle
10. Pipe 10cm lengths of mixture onto greaseproof paper on baking tray bake Bake in oven for 20 minutes until risen and golden.
11. Remove from oven, slit the side of each bun to allow steam to escape.
12. Return to oven for 2 minutes to crisp then transfer to a wire rack to cool completely. Wash up using the **Washing Up Routine**.
13. Melt 40g dark chocolate and spoon over éclairs and leave to dry before serving Wash up using the **Washing Up Routine**.

White and Dark Chocolate Brownies

Preparation

1. Wash hands.
2. Take out equipment .
3. Collect ingredients

Ingredients

110g darkchocolate, (coarsely chopped)
90g margarine
85g plain flour
2.5ml baking powder
1.25ml salt
120g sugar
2 large eggs
170g white chocolate (broken into small pieces)

Equipment

Large bowl,
scales,
sieve,
cup,
measuring jug
Large baking tray
Greaseproof paper
Wire cooling rack

Method

1. Preheat the oven to 160C Gas 4.
2. Grease baking pan.
3. Stir chocolate and margarine in heavy medium saucepan over low heat until melted and smooth. Cool to room temperature.
4. Combine plain flour, baking powder and salt in small bowl.
5. Whisk sugar, and eggs in medium bowl until mixture is very thick, about 3 minutes.
6. Whisk in melted chocolate mixture, then flour mixture. Stir in white chocolate. Transfer to prepared pan.
7. Bake brownies until tester inserted into centre comes out with moist crumbs attached, about 28 minutes.
8. Transfer brownies in pan to wire cooling rack; cool completely. (Can be prepared 1 day ahead. Store airtight at room temperature.)
9. Cut brownies into 16 squares. Serve brownies with raspberries and cream. Clean up using the **Washing Up Routine**.