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<94/c>	kebabs, don't despair. Instead of the soured cream, you could always try using some fresh extra thick cream or double cream. Rumbledethumps From Scottish Cookery, by Catherine Brown 50g/2oz butter 1 medium onion, finely chopped 500g/1¼ lb potatoes, cooked 500g/1¼ lb cabbage, cooked 2 tbsp snipped chives 50g/2oz Scottish Cheddar, grated seasoning 1 Melt the butter in a large pan. Add the onion and cook gently for 5 minutes, with browning it. 2 Add the potatoes, cabbage and chives and mix together, heating gently. Season well and put into a pie dish. 3 Sprinkle with cheese and brown under a hot grill. Easter time Two tempting treats from Anne Stirk to complete your tea table this Easter Easter biscuits These fruity, spicy biscuits are yummy. Double the recipe, as they'll soon disappear. Makes 28
 <p>Key: Footprint ConEn1 Footprint ConEn2 Footprint ConEn3</p>	<p>100g/4oz butter 75g/3oz caster sugar 1 egg, separated 200g/7oz plain flour pinch of salt ½ tsp mixed spice ½ tsp ground cinnamon 50g/2oz currants 1 tbsp chopped mixed peel 1-2 tbsp milk extra caster sugar, to sprinkle 1 Preheat the oven to 200C/400F/Gas 6. Cream the butter and sugar until pale and fluffy, then beat in the egg yolk. 2 Sift together the flour, salt and spices and mix well. Stir in currants and mixed peel. 3 Add enough milk to make a soft, smooth dough. Turn into a lightly floured board and knead gently for a few minutes. 4 Roll out thinly to 5mm/¼in thickness. Cut out biscuits with a 5cm/2½in fluted cutter, and use up all the biscuit mixture by re-rolling as necessary. 5 Arrange on a baking sheet and bake for 10 minutes. Lightly beat the egg white and brush over biscuit tops. Sprinkle with caster sugar and return to the oven for about 5 minutes for a crunchy, sweet finish. Luscious lemony roulade Serves 6-8 3 eggs, separated 100g/4oz caster sugar grated rind and juice of 1 lemon 65g/2½ oz ground almonds 15g/½oz fine semolina (or use extra almonds) FOR THE FILLING 300ml/½ pint whipping cream 2 tbsp lemon curd lemon rind, to decorate 1 Preheat the oven to 160C/325F/Gas 3. Grease and line a 25×38cm/10×15in swiss roll tin with non-stick baking paper. 2 Whisk egg yolks and sugar together until thick enough to leave a trail. Stir in lemon rind and juice, then fold in almonds and semolina. 3 Whisk egg whites in a clean bowl until stiff enough to stand in peaks. Fold into mixture with a metal spoon, then pour mixture into prepared tin and smooth the surface evenly. 4 Bake for 15-20 minutes until golden and springy to touch. 5 Leave to cool, covered with</p>
	a sheet of non-stick baking paper
	and a damp tea towel to keep it moist. 6 Sprinkle a sheet of non-stick baking paper with caster sugar. Uncover the roulade and tip onto sugared paper . Then carefully peel away the lining paper from the bottom of the roulade. Set away. 7 Lightly whip the cream, divide in half and fold lemon curd onto one half. Spread the filling over the cake and roll up from one short side, using the paper to help you. Decorate the top with the remaining whipped cream and lemon rind. For best results, use electric whisk for whisking the eggs and sugar for the sponge. If whisking by hand, place bowl over a pan of hot water. Remove once mixture is thick; whisk until the bowl has cooled. Daytime UK Do n't pass over Judy Spier's special recipes for the Jewish Pesach There is a cookery demonstration daily on Daytime UK, BBC1, at 9.25am Plava (Russian for whisked sponge) In Jewish

	<p>kitchens all over the world, women will be holding their breath in fear - the Plava is in the oven. Will it rise? Will it be moist? Will there be enough? Will it be as good as last year's? No other recipe causes so much grief, with the possible exception of chicken soup - but that's another saga ! Women drop in unexpectedly to see how your Plava compares with theirs - it has to be good, your reputation rests on the Pesach (Passover) Plava. Serves 8-10 8 eggs, separated 375g/13oz caster sugar grated rind of 1 lemon 175g/6oz fine matzo meal 1 Preheat the oven to 180C/350C/Gas 4. Beat the egg yolks and sugar in a large bowl until it's very pale and thick enough to leave a definite trail. 2 Stir in the lemon rind and matzo meal. In a separate bowl whisk the egg whites until they hold soft peaks and then fold in the egg yolk mixture. 3 Turn into a greased and lined roasting tin and bake for about 50 minutes until light and springy to the touch. 4 Leave to cool for a few minutes, then turn out onto a wire rack to cool. Matzo brie Finding a hot and filling breakfast that's acceptable during the eight days of the Passover is n't easy. Leavened bread and cereal are both forbidden, so this recipe is a delicious, comforting alternative - much too good and fattening to eat all year round, though ! Serves 1 2 large matzos a little tomor (kosher vegetable fat) 2-3 eggs, beaten sugar, to taste 1 Soak the matzos in hot water, then squeeze out. 2 Heat the tomor in a frying pan, add the matzos</p>
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