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## NICK COFFER'S WEEKEND KITCHEN

*Factsheet for the 5<sup>th</sup> January 2013*

### Christian Carden-Maund

#### Starter

##### *Chicken and Sweetcorn Chowder*

1 Medium white onion, chopped  
1 Small tin of sweetcorn  
3 Potatoes, sliced and peeled  
1/2 Pint chicken stock  
1/2 Pint milk  
1/4 Pint double cream  
2g grated parmesan  
Handful of leftover chicken  
Salt and pepper to taste

- In a large lidded pan, add a good splash of olive oil and the chopped onion. Gently fry until the onions are soft.
- Add the sweetcorn, stock, milk and chopped potatoes. Bring to a simmer and leave until the potatoes start to fall apart. Add the cream, parmesan and chicken and bring back to the simmer uncovered. When the soup has reduced by a third and it starts to thicken, take it off the heat.
- When cool, blitz until smooth in a blender. Put the soup back in the saucepan to heat it through, adding salt and pepper to your taste. Serve with warm crusty bread.

#### Main Course

##### *Pork and Spiced Apple Pie*

500g of minced pork shoulder  
2 Bramley apples, peeled, cored and cubed  
Handful of fresh sage, finely chopped  
Salt and pepper to taste  
Good splash of cider vinegar  
2 tbsp soft brown sugar  
1tsp of ground cinnamon  
Pack of good quality shortcrust pastry

- Place the minced pork in a mixing bowl. Add the sage and salt and pepper and mix well until completely blended. Take a tiny piece of the mixture and fry until cooked through – taste this piece to make sure the seasoning is to your liking.
- Place the apples in a small saucepan with the brown sugar, cinnamon and vinegar. Bring to a simmer for 5 minutes until the apples start to break down. Mash the mix into a coarse puree and set aside to cool.
- Get a greased loaf tin and roll out two thirds of the pastry into the tin. Make sure the pastry is overhanging the sides of the tin slightly. Take half the pork mixture and press down into the pastry lined tin firmly, then spread the apple puree over that. Then take the remaining pork mixture and cover the apple until the meat mixture is level with the rim of the tin.
- Roll out the rest of the pastry to make a lid and place on the top.
- Paint with egg wash and crimp firmly with the overhanging pastry. No gaps means no leaks!
- Make a hole in the centre of the pie to allow steam to escape during cooking.
- Cook at gas mark 4 or about 140 in an electric oven for about 1 ½ hours.
- Leave to cool completely and put in the fridge overnight.
- Serve cold.

## Annie Robb

### Main Course

#### *Slow Cooker Mexican Chicken*

Olive oil  
1 large onion chopped  
1/2 tsp cumin  
1 tbs chilli powder (I used hot)  
1/2 tsp ground coriander

1/2 tsp paprika  
4 garlic cloves chopped  
290g can of chicken broth  
4-6 boneless free range chicken thighs (could use breast if you wish)  
Salt and pepper to taste  
2 limes - leap of faith for me - I don't do citrus but it didn't dominate the taste!  
Handful of coriander chopped  
1 jalapeno chilli, seeded and chopped

- Heat the oil and fry the onion for a few minutes. Add the spices and garlic and fry for a further 2 minutes. Add the chicken broth and bring to the boil.
- In the meantime, put the chicken pieces into the slow cooker at low, add salt and pepper, squeeze the limes on top and add the coriander and jalapeno then pour the pan mixture on top - no need to stir.
- Cook on low for 5 hours, then shred the chicken with forks and mix the flavours. I added to tortilla wraps with salsa, soured cream and jalapeño peppers and it was to die for! You could serve it in a jacket potato or with a salad – up to you!

## **Dessert**

### ***Gingerbread***

350g plain white flour  
1 tsp bicarbonate of soda  
2 tsp ground ginger  
100g butter  
175g light soft brown sugar  
60ml golden syrup  
1 egg, beaten  
Currents or chocolate etc. to decorate

- Sift the flour, bicarbonate of soda and ginger into a bowl. Rub in the butter until mixture resembles fine crumbs (or whizz in a food processor if you are lucky enough to have one).
- Stir in the sugar. Beat the syrup with the egg and stir this in too.
- Mix to form a dough and knead until smooth.
- Divide in half and roll out on a lightly floured surface until around 5mm thick. Cut into shapes of your choice and bake at 190 for 12-15mins. Repeat with the other half.

# Vickie Humber

## Dessert

### *Marmalade Pudding*

4oz butter/margarine

4oz sugar

6oz self raising flour

2 eggs

Marmalade

- Cream the butter and sugar until light and fluffy.
- Mix in the flour and eggs, until thoroughly mixed.
- In a microwaveable bowl, put 2 tbsp of marmalade in the bottom and then spoon the mixture on top.
- Place in a microwave and cook on full power for 4 minutes (800w). Check that the pudding is cooked by placing a skewer into the middle, if it comes out clean, it's ready.
- Run a flexible knife around the edge of the bowl to loosen and serve into dishes with cream or ice cream.

## Dessert

### *Quick Jam Sandwich biscuits*

250g butter/margarine

125g sugar

250g plain flour

125g cornflour

Jam

- Line and grease a couple of baking trays
- Cream the butter and sugar until light and fluffy
- Sieve in the flour and cornflour, mix in with a knife until it starts to form clumps, then bring it all together using your hands
- Roll out on a floured surface, because there will be 2 layers of biscuits you need to roll out the dough thinly to about 2mm, if you need use a pallet knife to help carry the biscuit to the tray
- Cut base biscuits then the same number of top biscuits but before placing on the tray cut the aperture out in the centre of the biscuit, then place on the tray
- Place in an oven pre heated to 160 c, mine cooked for 15mins but it does depend on the thickness of the biscuits
- As every oven cooks differently, I start with 10 minutes and add 5mins at a time after

- The biscuits don't change colour very much, just a tiny bit golden, take them out the oven and allow to cool
- Then put about 1/2 tsp of jam onto the base biscuit up to about 2mm from the outside edge, then carefully place the top biscuit on
- These can be made in any shape and size, hearts for Valentine's Day or just round ones for Red Nose Day in March!