



# **BAKING ENHANCEMENT AND INNOVATION**

LEI WELLNESS GROUP



# INTRODUCTION

This is our first edition of the LEI Cookbook! You're lucky to get your hands on one! During 2019 we had a series of Bake-Offs which carried different themes, some were judged and some were not.

This was an initiative from the Wellness Group. The Wellness Group are keen for the wider team to have some fun outside of normal work activities.

**Thank you for your contribution** – these recipes are delicious and lots of fun was had.

STAY TUNED FOR WHAT'S IN STORE FOR 2020, AND OF COURSE, OUR 2<sup>ND</sup> EDITION OF THE LEI COOKBOOK



-----BAKE-OFF ONE-----  
PRETZELS AND MALTESERS





# BASBOUSA

EMAN

## INGREDIENTS

**2½ cups** coarse semolina  
**90g** desiccated coconut  
**220g** caster sugar  
**75g** self-raising flour  
**200g** thick yoghurt  
**200g** unsalted butter, melted  
**1tsp** vanilla extract  
**25-30g** blanched almonds  
milk, as needed

## SYRUP

**330g** sugar  
**250ml** water  
**1tsp** lemon juice  
**1tsp** rosewater

Preheat the oven to 190°C.

Mix the semolina, coconut, sugar, flour, yoghurt, melted butter and vanilla in a bowl. If the mixture seems too thick, add a little milk, but it should still be fairly stiff.

Spread the mixture with your hands into a buttered 30 cm x 25 cm x 5 cm baking tray.

Cut it into diamond shapes, pressing hard. Place an almond in the centre of each diamond.

Bake for 35–40 minutes or until golden brown.

Meanwhile, make the syrup. Place the sugar and water in a saucepan and bring to the boil, stirring until the sugar dissolves.

Simmer for 5 minutes without stirring. Stir in the lemon juice and rosewater and remove from the heat. Leave to cool.

Pour the syrup over the cake while the cake is still hot.

Cool to serve.





WINNER

# SALTED CARAMEL PRETZEL CAKE

LEARNING ANALYTICS TEAM

## INGREDIENTS

### CAKE

- 1  $\frac{3}{4}$  cup all purpose flour
- 2 cup granulated sugar
- $\frac{3}{4}$  cup cocoa powder
- 1  $\frac{1}{2}$  tsp baking powder
- 1  $\frac{1}{2}$  tsp baking soda
- 2 large eggs
- $\frac{1}{2}$  cup vegetable oil
- 1 cup whole milk
- 2 tsp vanilla extract
- 1  $\frac{1}{2}$  tsp espresso powder
- 1 cup boiling water

### SALTED CARAMEL

- 2 cups granulated sugar
- 2 tbsp light corn syrup
- 1 cup heavy cream
- $\frac{1}{2}$  tsp coarse kosher salt
- 1 stick unsalted butter (cold, cut in tbsp)

### MILK CHOCOLATE BUTTERCREAM

- $\frac{1}{2}$  cup + 1 tbsp cocoa powder
- $\frac{1}{2}$  cup + 1 tbsp warm water
- 2 sticks unsalted butter
- 1 10oz bag milk chocolate chips
- 1  $\frac{1}{2}$  cup confectioner's sugar

### MILK CHOCOLATE BUTTERCREAM

- 5 cups Petite Pretzels (broken)
- $\frac{1}{2}$  cup Petite Pretzels (whole for decoration)

## CHOCOLATE CAKE

1. Grease and flour 3 9-inch baking rounds. Preheat the oven to 350°F.
2. In a mixing bowl, add flour, sugar, cocoa powder, baking powder and baking soda. Mix until combined.
3. On low speed add eggs, oil, milk, vanilla and espresso powder. Mix on medium speed for 1 to 2 minutes until the wet ingredients are fully incorporated.
4. Carefully add the boiling water and mix on low speed for 1 minute, scraping down the sides and bottom of the bowl.
5. Divide the batter evenly between the three pans. Bake for 20 to 22 minutes, rotating the pans halfway if you are using more than one shelf in your oven. Let cool completely before assembling.

## SALTED CARAMEL

1. In a large sauce pan, combine granulated sugar and corn syrup. Mix over medium-high heat until combined and mostly liquid. Cook for 10 to 12 minutes, without stirring, until mixture becomes a dark amber color.
2. Once a dark amber color is achieved, remove from heat. CAREFULLY pour in heavy cream and stir until smooth. Mixture will bubble and steam during this process.

# SALTED CARAMEL PRETZEL CAKE CONT.

## INGREDIENTS

### CAKE

- 1 ¾ cup** all purpose flour
- 2 cup** granulated sugar
- ¾ cup** cocoa powder
- 1 ½ tsp** baking powder
- 1 ½ tsp** baking soda
- 2** large eggs
- ½ cup** vegetable oil
- 1 cup** whole milk
- 2 tsp** vanilla extract
- 1 ½ tsp** espresso powder
- 1 cup** boiling water

### SALTED CARAMEL

- 2 cups** granulated sugar
- 2 tbsp** light corn syrup
- 1 cup** heavy cream
- ½ tsp** coarse kosher salt
- 1 stick** unsalted butter (cold, cut in tbsp)

### MILK CHOCOLATE BUTTERCREAM

- ½ cup + 1 tbsp** cocoa powder
- ½ cup + 1 tbsp** warm water
- 2 sticks** unsalted butter
- 1 10oz** bag milk chocolate chips
- 1 ½ cup** confectioner's sugar

### MILK CHOCOLATE BUTTERCREAM

- 5 cups** Petite Pretzels (broken)
- ½ cup** Petite Pretzels (whole for decoration)

## SALTED CARAMEL CONTINUED

3. Return to medium-high heat and cook until mixture reached 238°F on a candy thermometer, about 2 minutes.
4. Pour caramel into a heat proof bowl. Stir in kosher salt and let cool 15 minutes.
5. After the caramel is cooled, stir in the cold butter one tablespoon at a time. Add the next piece only after the previous piece is fully incorporated. Once all butter is incorporated, let cool another 5 to 10 minutes before decorating the cake.

## MILK CHOCOLATE BUTTERCREAM

1. Using a double boiler, melt the milk chocolate chips. Once melted allow to cool fully before incorporating into frosting, about 15 minutes.
2. In a small bowl, whisk together 1/3 cup + 1 tablespoon cocoa powder and 1/3 cup + 1 tablespoon warm water.
3. In a standing mixer, beat butter and a generous pinch of kosher salt on medium speed until pale and fluffy. Add confectioner's sugar and mix for an additional two minutes.
4. Slowly incorporate the melted milk chocolate and mix on medium speed for two minutes, scraping down the sides of the bowl. Add the cocoa powder mixture to the bowl and mix on medium speed a final two minutes until fully incorporated.
5. Transfer to a large piping bag fitted with an open tip. reserve 1/3 for an additional piping bag fitted with an open star tip.

# SALTED CARAMEL PRETZEL CAKE CONT.

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## ASSEMBLY FOR SALTED CARAMEL PRETZEL CAKE

1. Pipe a small dollop of frosting on the cake stand or cardboard to prevent the bottom layer of cake from moving.
2. Pipe around the edge of the first layer. Add 1/2 cup of salted caramel inside the piped area and spread with a heated flat spatula or decorators tool to smooth out. It doesn't need to reach the edge completely, the weight of the top layers will smooth it out.
3. Sprinkle 1/2 cup of the broken pretzel pieces over the caramel layer. Repeat this process for the second layer. Top with the third layer of the cake.
4. Pipe the top of the cake and lightly around the outside. Smooth the frosting and scrape down the sides for a 'naked' cake look.
5. Working over a large plate or bowl, gently press broken pretzel pieces on the bottom 1/3 of the cake. Refrigerate for 10 minutes.
6. Using a small open tip, pipe the outer edge of the cake so the caramel cascades in a 'drip' style over the edge. Finish the top with various zigzag patterns. Sprinkle with remaining broken pretzel pieces. Refrigerate for 5 minutes to solidify the caramel before additional piping.
7. Using the reserved Milk Chocolate Buttercream fitted with the large open star tip, pipe small to medium sized stars along the out edge of the top of the cake. Finish with placing a full pretzel in-between every 2 to 3 stars.
8. Store at room temperature until service. Enjoy that day to avoid pretzels become stale or soggy from refrigerating overnight.



# BEEHIVE CAKE

ELEKTRA

## INGREDIENTS

### CAKE PREP

**2** butter/vanilla/honey flavoured cakes, cooked

**2** chocolate cakes, cooked  
yellow food colouring

### ASSEMBLY + DECO

Bubble wrap

Melting chocolate

Confectionary for 'rubble':  
violet crumble, maltesers, etc.

Edible cornflour glue

Beehive decorations

1. Choose any butter cake/vanilla cake/ honey flavour works well too that you enjoy and a chocolate cake recipe as well.

2. Bake four cakes (two chocolate & two plain –add some yellow food colouring to the plain ones) Cool the cakes and ice them with chocolate and/or yellow icing (stack them in alternating bee stripe colours as you go)

3. Completely cool the cakes in the fridge

4. Melt LOTS of chocolate in the microwave / a glass bowl over a pot of boiling water

5. Cut a clean, dry, long (make sure it's longer than what you need or you'll end up with a gap like I did!) strip of bubble-wrap from the post office and lie out across a flat surface

6. Pour the chocolate across the bubble-wrap and spread it out at an even thickness & height

7. Wait until the chocolate does not move under your finger anymore but is not too hard then wrap it around the cakes and put the whole construction in the fridge (you might need to remove a shelf first)

8. When the chocolate is completely solid (you can leave it overnight) peel the bubble wrap off. Create your 'rubble' & throw it into the space at the top (I use violet crumble & this time I used maltesers –I chop them up first so you can see the colours)

9. Use 'edible glue' (mostly cornflower –you can get it from the supermarket) to stick your sugar bee decoration on (I got mine from a cake decoration shop but you can make them from marzipan too)





# CHOCOLATE PRETZEL MINI TARTS

LAURA

## INGREDIENTS

### BASE

**2 ¼ cup** pretzels

**½ cup + 2 tbsp** vegan butter

**2 tbsp** granulated sugar

### GANACHE + ASSEMBLY

**12** mini pretzels

**10oz** dark chocolate, finely  
chopped

**1 cup** coconut cream

## TART BASE

Preheat oven to 350 degrees F. Line a muffin tin with silicon cupcake holders. Set aside.

In a food processor blend together pretzels, butter, and sugar until pretzels are broken down and stick together when pressed between your fingers.

Press into cupcake holders and bake for 10 minutes.

Remove from oven and let tarts cool for another 10 minutes.

## GANACHE

Heat your coconut cream in a small saucepan over medium low heat. You don't want it to come to a boil, but get hot enough that it's just about to simmer. If it gets too hot, it will burn your chocolate, but if it's not hot enough it won't melt it properly. You should be able to put your finger in the coconut cream without it hurting.

Pour the heated coconut cream over the finely chopped chocolate and let it sit for two minutes.

Stir the chocolate and coconut cream, folding them together. Keep stirring until the chocolate is melted.

Use at this temperature for a pourable glaze or to dip fruit. Allow to cool to use as a vegan frosting.

## FINISHING TOUCHES

Pour chocolate ganache into tart shells, top with a pretzel, and refrigerate for 2 hours, or until chilled all the way through.

Serve chilled.





# FUDGY COCOA BROWNIES

ELEANOR

## INGREDIENTS

**1/2 cup** unsalted butter,  
melted

**1 tbsp** cooking oil

**1 1/8 cup** superfine sugar,  
(caster sugar or white  
granulated sugar)

**2** large eggs

**2 tsp** pure vanilla extract

**1/2 cup** all purpose (or plain)  
flour

**1/2 cup** unsweetened cocoa  
powder

**1/4** tsp salt

Preheat oven to 175°C | 350°F.

Lightly grease an 8-inch square baking pan with cooking oil spray.

Line with parchment paper (or baking paper); set aside.

Combine melted butter, oil and sugar together in a medium-sized bowl. Whisk well for about a minute. Add the eggs and vanilla; beat until lighter in colour (another minute).

Sift in flour, cocoa powder and salt. Gently fold the dry ingredients into the wet ingredients until JUST combined (do NOT over beat as doing so well affect the texture of your brownies).

Pour batter into prepared pan, smoothing the top out evenly.

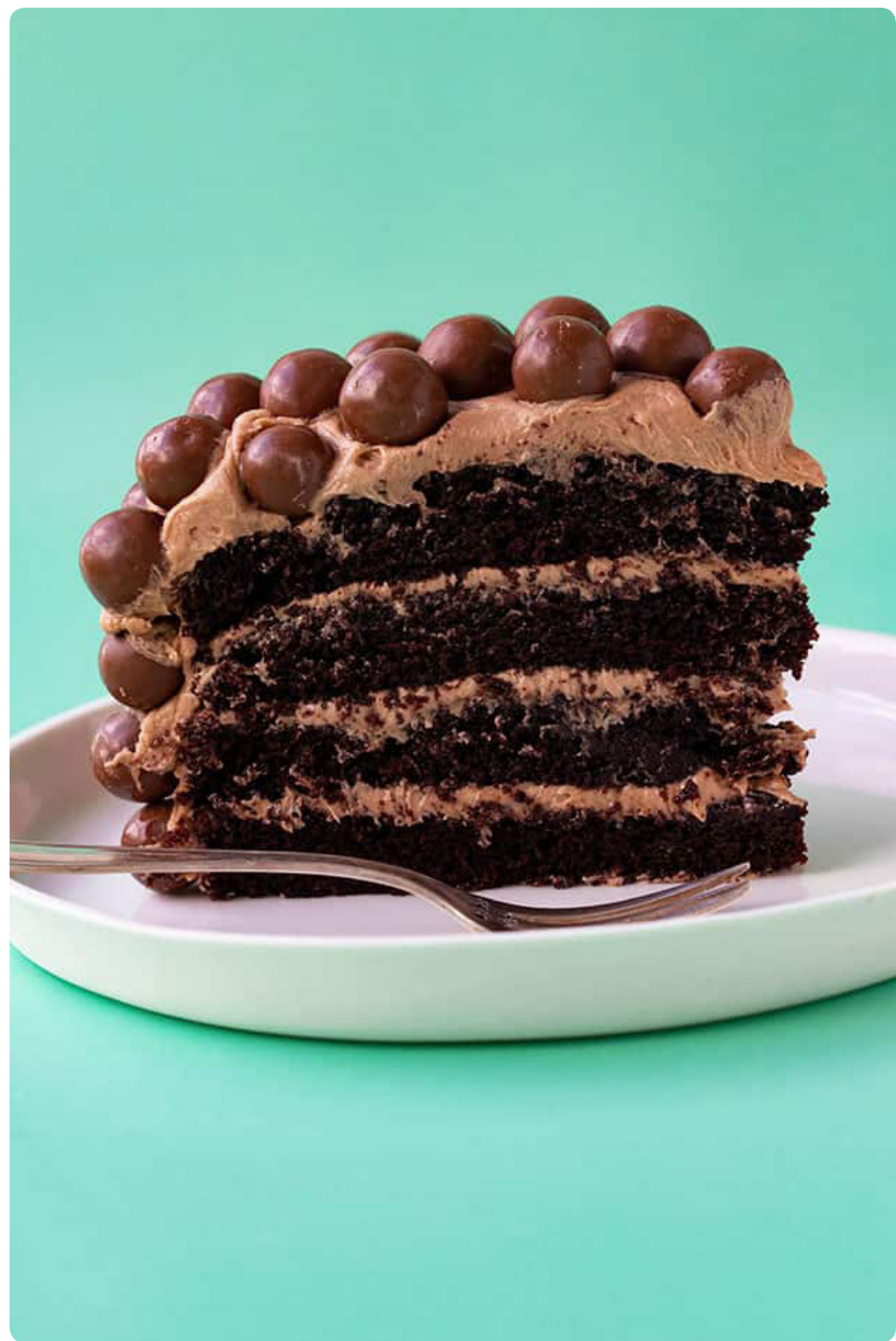
[\[OPTIONAL: Top with chocolate chunks or chocolate chips.\]](#)

Bake for 20-25 minutes, or until the centre of the brownies in the pan no longer jiggles and is just set to the touch (the brownies will keep baking in the hot pan out of the oven). If testing with a toothpick, the toothpick should come out dirty for fudge-textured brownies.

Remove and allow to cool to room temperature before slicing into 16 brownies.

## OPTIONAL ADD-INS

Crushed walnuts, peanuts, almonds, pecans, etc. Chocolate chips, peanut butter chips, chocolate chunks, dried fruit (cranberries, raisins, etc)





# MALTESERS CHOCOLATE CAKE

STEPHANIE

## INGREDIENTS

### CHOCOLATE CAKE

**1 ¼ cups** cake flour

**1 cup** castor sugar

**2 tbsp** cocoa

Pinch of salt

**2 tsp** baking powder

**½ tsp** vanilla essence

**½ cup** cooking oil

**½ cup** water

**4** egg whites

**4** egg yolks

Maltesers for decoration

### ICING

**120gm** butter

**400gm** icing sugar

**60gm** cocoa

**1tsp** vanilla essence

**4 dessert spoons** hot water

### CHOCOLATE CAKE

Prepare cake tins, grease and line bottom with baking paper

Sift dry ingredients

Heat oil and water together

Beat egg yolks and castor sugar well until pale in colour, add vanilla essence

Fold in dry ingredients

Add water and oil

Beat egg whites until stiff, fold in 1 teaspoon baking powder

Fold into cake mixture by hand using a large metal spoon to aerate mixture well, do not over fold

Bake 180°C for 30 mins

Leave cake to cool in baking tins for about 15 mins before turning out onto wire racks to cool

### ICING

Beat butter well

Sift icing sugar and cocoa

Add to butter with vanilla essence

Add water, continue adding until you get the consistency you like, I used 6 dessert spoons

### FINISHING TOUCHES

Ice and decorate with Maltesers



-----BAKE-OFF TWO-----  
SAVOURY CULTURAL DISHES, NO WINNER JUDGEMENT



# HUMMUS

EMAN

## INGREDIENTS

For every one cup of boiled chick peas, you'll need:

**2 tbsp** Tahini (Sesame paste)

**2 tbsp** Plain Yogurt (optional)

if you don't want to add yogurt then add one extra tbsp of tahini.

**2-3 big** cloves of Garlic

**1 tsp** Cumin powder

**1 small** Lemon (juice only)

**1 tbsp** Vinegar(optional) Salt as per your taste

Mix all in the blender and add olive oil until the paste is quite smooth and thick enough.

You may need to add 1/4 cup warm water to easily process the ingredients but be careful not to make it very runny.

## SERVING IDEAS

Drizzle some olive oil on top when you serve/ add lemon slices/ pomegranates or some chopped coriander leaves.

## Bel-hana

(enjoy your food in Arabic)





# GLUTEN-FREE VEGAN WALNUT PATE

NINA

## INGREDIENTS

**75g** Walnuts  
**2 tbsp** GF flour  
**2 ½ tbsp** Nutritional yeast  
**2 tbsp** Lemon juice  
**1 tbsp** Olive oil  
**2 ½ tbsp** Soy sauce  
**1/3 tsp** Garlic  
**1/3 tsp** Onion powder  
**1/3 tsp** Paprika  
**150ml** water  
Pepper to taste

Add all ingredients to a food processor and blend for a couple of minutes until you get a very smooth paste.

Pour the mix into a saucepan and heat on medium heat, stirring constantly. After a while the mix will change consistency and turn into a paste. Cook for a couple minutes longer and then transfer to a flat dish. Pat down and even out with a spoon to get a smooth surface.

Cover the dish with alfoil and refrigerate for 2 hours. Transfer mix to a jar.

Serve with crackers or toasted baguette.



# GLUTEN-FREE VEGAN ROSEMARY CRACKERS

NINA

## INGREDIENTS

**½ cup** Cornflour  
**¾ cup** Almond meal  
**2 tbsp** Ground flax  
**1 tbsp** Nutritional yeast  
**¼ tsp** Garlic  
**½ tsp** Sea Salt  
**½ tsp** Dried thyme  
**1 tsp** Dried rosemary  
**¼ tsp** Baking soda  
**2 tbsp** Sesame seeds  
**½ tsp** Olive oil  
**¼ cup** Water

Preheat oven to 175 degrees Celsius and line an oven tray with baking paper.

In a large bowl, mix together the dry ingredients. Add the wet ingredients and mix well with a wooden spoon. Knead dough with hands until it comes together. Shape into a ball.

Place ball of dough on baking paper or a non-stick mat. Roll out dough until it's as thin as you can get it without it ripping. Slice into rectangle shapes with a pastry wheel or pizza slicer.

Bake for 18-20 minutes until slightly golden in colour. Cool on the baking sheet for 10 minutes.

Store in an air-tight container once fully cool.







# GLUTEN-FREE VEGAN BLUEBERRY CHIA JELLY

NINA

## INGREDIENTS

**2 cups** fresh or frozen  
Blueberries (you can also use  
cranberries or other berries)  
**2 tbsp** Chia seeds  
**¼ cup** cooled Strawberry,  
Loganberry & Hibiscus tea  
(or some other berry based  
herbal tea)  
**¼ cup** Maple syrup  
**1 tsp** Vanilla

In a saucepan over medium heat, cook berries along with all the other ingredients (except for the Chia seeds) for 8-10 minutes.

Using the back of a spoon or a potato masher, squish the berries slightly and then remove from heat. Let cool.

If you'd prefer your jam completely smooth, transfer cooled mixture to a food processor or blender and blend for about a minute until smooth. Otherwise, skip this step for some added texture.

Taste the mixture and make sure you're happy with the sweetness. Adjust as needed.

Transfer mixture to a jar and stir in your chia seeds.

Set aside to thicken for a few hours or leave overnight to thicken in the fridge.



# CHICKEN CURRY

MARZIAH ZARAZILLAH

## INGREDIENTS

**1 whole** chicken cut into equal portions

**8 potatoes** medium size, cut into halves

**8 tbsp** curry powder [ Serbuk Kari Daging meat curry powder recommended]

**1 can** coconut milk

**2 cups** water

**1 tbsp** minced ginger

**1 tbsp** minced garlic

**2 big** brown onion finely minced

Salt to taste

Sugar to taste

1. Pan fry chicken with 1 tablespoon of oil. Take it out when it is halfway cooked.
2. From the same pan/pot/wok, add mince onion.
3. Once the onion is translucent, add ginger, garlic and curry powder. Fry for 10 mins or so.
4. Add potatoes and a cup of water.
5. Once potatoes is  $\frac{3}{4}$  cooked, add the half cooked pan fried chicken.
6. Add water, ensure that the water just covers the ingredients in the pot. Cook for 10 mins, stir the curry every few minutes to prevent the bottom from getting burnt. Once the chicken is nearly cooked, pour in coconut milk. Add salt/sugar to taste.
7. Allow it to boil for another 5 mins till the curry thickens.



# MELANZANE PARMIGIANA

ELEANOR

## INGREDIENTS

**4** Zucchini

**2** Eggplants

**3** Eggs

Salt

Pepper

Grated parmesan cheese

oil (for cooking)

**1 cup** flour

Sauce (either home-made or  
a passata)

1. Wash and peel eggplant (skin can be left on too). Slice eggplant to have circle shaped pieces.
2. Cut zucchini in the same manner.
3. Lay out both sliced eggplant and zucchini on some paper towel and salt both sides well. Leave to sit overnight or for a few hours.
4. Once all the moisture has been drawn out, soak up as much as possible with more paper towel.
5. In a large freezerbag/ziplock bag add self raising flour, salt and pepper and set aside.
6. Beat up 4-5 eggs adding a few heaped table spoons to the mixture (as you like).
7. Meanwhile, use a deep saucepan and add olive oil/vegetable oil (or oil of your choice) into the pan to heat. This will be a shallow fry.
8. Add eggplant into the flour mix in batches. Add the first batch and shake well to coat all pieces.
9. Take a few out at a time and dip into the egg mixture while coating each piece.
10. Use a fork to remove the eggplant pieces and add into the oil.
11. Keeping an eye on them, flip them over so they do not burn. They will become a golden brown colour. Ensure the gas remains at a steady bubble.
12. Once cooked, remove from the oil and onto a plate lined with paper towel.
13. Continue until all eggplant pieces are done.
14. Repeat this with the zucchini until all zucchini pieces are fried.

# MELANZANE PARMIGIANA CONT.

ELEANOR

## INGREDIENTS

**4** Zucchini  
**2** Eggplants  
**3** Eggs  
Salt  
Pepper  
Grated parmesan cheese  
oil (for cooking)  
**1 cup** flour  
Sauce (either home-made or  
a passata)

## ASSEMBLY

1. Put a small amount of sauce on the bottom of a large baking dish.
2. Place a single layer of eggplant and top with some more sauce
3. Sprinkle some parmesan (or I use a mix of parmesan and pecorino cheese) over the eggplant.
4. Place a single layer of zucchini and top with sauce and sprinkle with cheese.
5. Repeat these steps with alternate layers until you have reached the top of the baking dish or used all the zucchini and eggplant. 6. The top should be topped with sauce and with cheese.

## ASSEMBLY

1. Cover with a layer of nonstick baking paper and top with aluminium foil and heat through
2. Serve warm (they are also delicious cold!)









-----BAKE-OFF THREE-----

PUDDING & PIE



WINNER

# KEY LIME PIE

NINA

## INGREDIENTS

### CRUST

**1 cup** almonds

**¾ cup** pitted dates

Pinch of Himalayan pink salt  
(optional)

**1 tsp** ground vanilla beans (or  
extract)

Splash of water (if needed)

### FILLING

**2 medium** ripe avocados

**½ cup** maple syrup or honey

**⅓ cup** lime juice

**1 tsp** vanilla extract

**⅓ tsp** Himalayan pink salt

**½ cup** coconut oil, melted

Zest for garnishing

1. Pulse crust ingredients in food processor until sticky crumbles form.

2. Press into parchment lined 7" springform pan or pie dish. Set aside to prepare filling.

3. Rinse food processor & put in 2 avocados. Blend thoroughly. Scrape down the sides.

4. Add in lime juice, zest, syrup, vanilla & salt. Taste & adjust.

5. Stream in melted coconut oil.

6. Pour over crust.

7. Garnish with zest and lime slices. 8. Place in fridge for several hours to set. Enjoy!



WINNER

# MINI TURKEY & CRANBERRY PIES

CECILY

## INGREDIENTS

**500g pack** shortcrust pastry  
plain flour, for dusting

**250g** shredded turkey

**8tbsp** double cream or crème  
fraîche

**8 tsp** cranberry sauce

**1** egg, beaten

1. Roll out the pastry on a floured surface so that it's just thinner than a £1 coin. Cut out 8 x 10cm circles using a pastry cutter or small saucer, then cut 8 x 9cm circles for the lids –you may need to re-roll the trimmings.
2. Push the larger circles into 8 holes of a muffin tin, then divide the turkey, cream and cranberry sauce between them. Season well and brush the edges with a little egg. Place a lid on top of each and pinch the sides together to seal. Chill for 15-20 mins.
3. Heat oven to 200C/180C fan/gas
4. Brush the tops with more egg, then bake for 25 mins until the pastry is crisp and golden. Serve warm, or leave to cool and enjoy cold.







# NANTUCKET CHRISTMAS CRANBERRY PIE

CECILY

## INGREDIENTS

### FILLING

**2 cups** fresh or frozen cranberries

**½ cup** sugar

**½ cup** chopped pecans

### TOPPING

**¾ cup** butter softened

**1 cup** sugar

**2** eggs

**1 teaspoon** almond extract

**1 cup** all-purpose flour

### GF FLOUR ALTERNATIVE

**¾ cup** brown rice flour

**⅓ cup** tapioca starch

Preheat the oven to 350 degrees F. Combine the filling ingredients and stir to combine. Pour into a generously buttered 10" pie plate.

Combine the butter and sugar in a mixing bowl and beat until smooth. Add the eggs and almond extract and beat again until fluffy. Add the flour and beat once more.

Spread the thick batter over the cranberry mixture in the pan. I used a small cookie scoop to quickly dollop spoonfuls across the top of the pie. It doesn't need to look perfect.

Bake for 40-50 minutes, test doneness with a toothpick, just to make sure the topping is cooked through. Serve warm with whipped cream or vanilla ice cream. Enjoy!



# PUMPKIN PIE

NICOLE

## INGREDIENTS

### CRUST

**10** ounces all-purpose flour

**1 tsp** kosher salt

**2 sticks** unsalted butter,  
frozen

Ice water

### PIE

**½ cup** granulated sugar

**½ cup** light brown sugar

**1 tbsp** flour

**½ tsp** ground ginger

**½ tsp** ground allspice

**½ tsp** freshly grated nutmeg

**1 tsp** cinnamon

**1 can** pumpkin puree

**3** eggs

**1 cup** heavy whipping cream

Cloves

Kosher salt

Freshly ground pepper

Maple syrup

Whipped cream

### PIE CRUST

1. Combine 10 ounces of all-purpose flour with 1 teaspoon of kosher salt and dump it into a food processor using the blade attachment. Pulse a few times to combine.

2. Using the grating attachment and allowing it to spin, press two sticks of thoroughly frozen unsalted butter through the feed tube and into the flour mixture. Add mixture to a bowl. Toss to make sure that all of the butter is coated in flour.

3. Slowly begin to add 1 tablespoon of ice water at a time to the mixture. The amount will depend on many different factors, so continue adding the ice water slowly and mixing the dough together until it just starts to hold its shape. It took about 15 tablespoons for me.

4. Turn the dough out onto a flat, floured work surface and gently knead it into one cohesive mass. Don't worry if the dough looks a little dry and crumbly because it will continue to hydrate once it is placed in the fridge.

5. Wrap the dough in plastic wrap and pat it out into a thick round disc so that the dough is easier to roll out later. Place the dough into the fridge and let sit for at least 30 minutes.

6. After 30 minutes has passed, the dough should be nice and firm and should look like it has hydrated nicely. In addition, it should be visibly dappled with little bits of butter. Take half of the dough, wrap with plastic, and place it back into the fridge for later.

7. On a flat work surface that is covered with flour, and adding flour as needed, roll the dough out to a diameter that is one to two inches wider than the pie plate you intend to use.

# PUMPKIN PIE CONT.

## INGREDIENTS

### CRUST

**10 ounces** all-purpose flour

**1 tsp** kosher salt

**2 sticks** unsalted butter,  
frozen

Ice water

### PIE

**½ cup** granulated sugar

**½ cup** light brown sugar

**1 tbsp** flour

**½ tsp** ground ginger

**½ tsp** ground allspice

**½ tsp** freshly grated nutmeg

**1 tsp** cinnamon

**1 can** pumpkin puree

**3** eggs

**1 cup** heavy whipping cream

Cloves

Kosher salt

Freshly ground pepper

Maple syrup

Whipped cream

8. Once the dough is rolled out to your desired specifications, use your rolling pin to lift it up over countertop and transfer it over to your pie plate.

9. Instead of pressing the pie dough into the corners, lift and drop it into the corners to avoid stretching the pie dough. Make sure that the dough is generously hanging over the sides of the plate. Trim off any excess dough on the edge of the pie plate and wrap up the excess dough for later.

10. “Flute” the edge of the pie crust by placing your finger and thumb on the crust and pressing the dough up between them repeating around the circumference of the crust until you have achieved a pattern. Let sit in the fridge for at least 30 minutes.

11. Once 30 minutes has passed, line the pie dough with aluminum foil and fill it with the pie weight of your choice, such as rice or dry beans. Place in a 400°F oven for 12 to 15 minutes until lightly brown. Remove the foil and “dock” the crust by poking several little holes in the bottom of the crust using a fork. Place back into the oven for another 7 to 9 minutes until a little more golden brown.

### PUMPKIN PIE

1. Into a large bowl, combine ½ a cup of granulated sugar, ½ cup of light brown sugar, 1 tablespoon of flour, a pinch of kosher salt, ½ teaspoon of ground ginger, ½ teaspoon of ground allspice, ½ teaspoon of freshly grated nutmeg, a little sprinkling of cloves, 1 teaspoon of cinnamon, and a few twists of freshly ground pepper.

2. In a separate bowl, whisk together 1 can of pumpkin puree to the mix along with 3 eggs and 1 cup of heavy whipping cream.

# PUMPKIN PIE CONT.

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## PUMPKIN PIE CONTINUED

3. Next, add your premade pumpkin pie spice and mix together. For taste, add a little glug of maple syrup.

4. Pour the mixture into the standard pie crust and place into a 400°F oven for 45 to 55 minutes. To prevent from burning, take the pie out of the oven at 25 minutes and wrap the edges of the crust in a thin strip of aluminum foil.

5. Another 20 minutes later, the pie should be perfectly brown. To prevent the pie from cracking, take the pie out of the oven when the filling is only set around the outside two inches. The center should still be wobbly. Let it cool before digging in.

Add a little bit of whipped cream to the top of the pie and enjoy!





# JAMIE OLIVER'S SUMMER BOMBE

ELEKTRA WALTER

## INGREDIENTS

**2 x 500 g** tubs of quality  
vanilla ice cream  
**1 kg** panettone  
**125 ml** Vin Santo  
**3 heaped tbsp** raspberry jam  
**100 g** tinned cherries , in juice  
**75 g** glacé clementines (or  
other glacé fruit)  
**1** clementine  
**50 g** shelled pistachios  
**300 g** dark chocolate (70%)  
**25 g** unsalted butter

Get the ice cream out of the freezer so it can soften a little while you get things ready.

Line a 2 litre pudding bowl with three layers of clingfilm. Use a serrated knife to slice four 2cm-thick rounds off your panettone, then cut them in half. You'll have some panettone left over, so keep this for another day.

Arrange six of your panettone slices in a single layer around the inside of the bowl, pushing them down if they overlap. Drizzle some of the Vin Santo on to the panettone so it soaks in, then use the back of a spoon to spread the jam all over it.

Drain the cherries, and thinly slice the glacé clementines. Finely grate the fresh clementine zest and put aside, then peel and finely slice the clementine into rounds.

Spoon one tub of ice cream into the bowl, spreading it around in a thick layer. Sprinkle in the pistachios, cherries and glacé fruit, then layer on the clementine slices.

Add the other tub of ice cream. Spread it out, working quickly so the ice cream doesn't completely melt. Put the remaining two panettone slices on top of the ice cream.

Drizzle over the rest of the Vin Santo, then cover the bowl tightly with clingfilm. Press a plate down on top to push and compact everything down, pop a weight on, then freeze overnight, or until needed.

Around 20 minutes before you want to serve it, unwrap your amazing winter bombe, carefully turn it out on to a beautiful serving dish, then leave to thaw slightly (I tend to transfer my bombe from the freezer to the fridge just before serving up the main to give it a head start).

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Snap up the chocolate, place in a heatproof bowl with the butter over a pan of gently simmering water on a low heat, and leave to melt.

Once nicely melted, stir in the reserved clementine zest, then pour the chocolate over the pudding so it oozes down the sides and looks super-tempting and delicious. Serve up any extra sauce in a little jug.



