

Sweet Mincemeat Frangipane Tart



serves 8



20 minutes for shop bought pastry 35-40 minutes to bake



Easy if using shop bought pastry, medium if you make your own pastry (recipe attached)

AT A GLANCE

You will need a 10"/26cm Flan tin or dish.

INGREDIENTS

- 1 Packet shortcrust pastry (or see recipe attached)
- 1 Jar (411g) of Mincemeat
- 170g Soft Butter
- 170g Castor Sugar
- 3 Medium Eggs at room temperature
- 170g Ground Almonds
- 1 teaspoon almond essence
- 25g Plain flour

Flaked almonds for decoration.

AUD'S TIPS

Allow to cool throughly and slice into portions and this can be frozen in pieces which you can pull out of your freezer when needed.

- 1. Grease the tin or dish and line with the pastry, place in fridge to rest while you make the frangipane.
- 2. Heat the oven to 180°C
- 3. Cream the butter and sugar for 10 minutes with an electric beater scraping down the bowl a few times in this time, it should now look light and creamy in texture.
- 4. Add the eggs one at a time beating well in-between each addition, add the essence, if the mixture starts to look curdled then add the flour to bring it back.
- 5. Now mix in the ground almonds and any remaining flour until just combined, be careful not to over mix at this stage
- 6. Empty the jar of mincemeat onto the chilled pastry case and spread evenly.
- 7. Spread the frangipane mixture evenly over the mincemeat and sprinkle with flaked almonds
- 8. Bake at 180°C until golden brown (approx 20-25 minutes) and then cover loosely with foil while the pastry finishes cooking, depending on your oven this could take unto 40 minutes.
- 9. Dust lightly with icing sugar if you have any at hand.
- 10. Serve with cream or ice cream







Shortcrust Flaky Pastry





at a glance ...

This mixture will easily line a 10" flan just on the bottom, or for a pie top and bottom a 7-8" pie dish, and it is easy to double if needed.

INGREDIENTS

200g Plain Flour 75g Hard Butter straight from fridge

75g Hard Block of Margarine, not from a tub of spreadable margarine!

Pinch of salt for savoury 40g Castor Sugar for sweet Approx 8 dessertspoons of very Cold water.

AUD'S TIPS

Everything should be as cold as possible when making pastry, including your hands! and always handle it as little as possible so not to get in a sticky mess and also to avoid tough pastry. It is the gluten in the flour that will toughen if you over work it so quick and light touch is the key to pastry and plenty of resting it in the fridge.

- 1. Sift flour into a large bowl, with sugar or salt depending on sweet or savoury pastry required.
- 2. Using a cheese grater, grate both the butter and Marg into the flour, occasionally dipping the fat into the flour to keep the grater running free.
- 3. Gently combine the fat and flour with cold fingers leaving the butter in flecks visible throughout the pastry, (see picture) these flecks of fat give the pastry the flaky short texture, so it is important not to squeeze them into the flour too much.
- 4. Add the water to combine, hold a couple of spoons back as it may not take it all, doing this a quickly as possible with a light touch.
- 5. Make into a ball, you should still be able to see the flecks of fat a little in the ball of pastry.
- 6. Place in fridge for at least 20 minutes before using, you are resting the gluten in the flour here to reduce elasticity and will make it easier to roll.
- 7. Once you have rolled out and lined the dish you have chosen, rest again in the fridge for 15-20 minutes before baking, again you are resting the gluten after working with the pastry here, and so will help to prevent the pastry from shrinking in the oven.







Chocolate Pots





() 15 minutes preparation time

at a glance ...

This is a really quick and easy recipe, which children also love as it isn't made with dark chocolate so the flavour isn't too rich. However, if you do like a richer chocolate mousse you can just add another tablespoon of cocoa powder to the recipe.

INGREDIENTS

6 Mars bars (40g each) chopped into pieces
50ml (2floz) milk
3 level tablespoons of cocoa powder sieved
3 egg whites
Chocolate shavings and fresh raspberries to serve.



You may think the chocolate mixture has a speckled appearance but this is just the nougat and caramel from the mars bars and it doesn't detract from the finished chocolate pots.

DIRECTIONS

- Put the Mars bars, milk and cocoa powder into a heavybased pan on a low heat, and stir constantly until the chocolate has melted.
- 2. Transfer to a medium bowl and leave to cool for 15 minutes, whisk occasionally with a balloon whisk to blend any pieces of nougat which may come to the top.
- 3. Whisk the egg whites in a separate bowl until softly peaking. Using a metal spoon, fold a quarter of the whites into the chocolate mixture to lighten it, then fold in the remainder of the whites gently.
- 4. Turn the mixture into 6 small cups, glasses or ramekins, then chill in the fridge to set for at least 2 hours but overnight is better.
- 5. Sprinkle over the chocolate shavings and serve with the raspberries.

Original recipe from BBC Good Food and adapted.









Orange & White Chocolate Brioche







INGREDIENTS

300g Strong White bread flour

3g Salt

40g Caster sugar

7g Dried yeast

100ml Tepid milk

2 Large eggs

Zest of 1 Orange

Juice of 1 Orange

150g Unsalted soft butter

100g White chocolate chips

AUD'S TIPS

Eat as fresh as possible, but I don't think it'll last more than two days in your house because it is so delicious! It doesn't need any jam or butter or anything spreading on it. It is almost like a cake. It is so divine.

DIRECTIONS

- 1. Put the flour into the bowl of a stand mixer with the dough hook attachment.
- 2. Add salt and sugar to one side of the bowl and the yeast to the opposite side.
- 3. Add the tepid milk, eggs, orange zest and orange juice.

- 4. Mix using a medium speed until all the ingredients are incorporated and a soft dough starts to form leave to mix for 4 minutes.
- 5. Set a timer for 8 minutes and leaving the mixer on a medium speed add small pieces of the soft butter into the dough. Do not add the next piece until the previous one has been fully incorporated. Continue until all the butter has gone and leave to mix until the 8 minutes have passed.
- 6. Add the white chocolate chips and mix again to incorporate throughout the dough.
- 7. Transfer the dough to a medium sized greased bowl using a dough scraper and cover with cling film.
- 8. Place in the fridge and leave overnight.

The next day . . .

- 9. Grease and line a 2lb loaf tin, take the dough out of the fridge and transfer onto a lightly floured surface.
- 10. Knock the air out of the dough then roll into a log shape and cut into eight equal pieces. Roll each piece into a ball.
- 11. Place the eight balls into the base of the prepared tin. Place two balls together followed by one in the middle then two more together until they are all in the tin.
- 12. Cover with greased cling film and leave for at least 2 hours until the dough has doubled in size. (Do not rush this stage - leave for longer if it has not risen enough)
- 13. Pre-heat the oven to 200 degrees centigrade (180 fan).
- 14. Brush the top with some egg wash and bake for 25 minutes. Leave to cool in tin before slicing. Recipe courtesy of sarahsslice.co.uk





Easter Biscuits



At a glance ...

Makes 18 biscuits at 7cm diameter.

You will need a rolling pin and 6cm to 7cm fluted biscuit cutter and extra flour for rolling out.

INGREDIENTS

125g unsalted softened butter (or salted butter is fine but leave salt out of ingredients below) 70g caster sugar plus extra for dusting 1 medium egg separated put the egg white to one side for now ½ level teaspoon of grated nutmeg Zest of 1 lemon Pinch of salt 150g plain flour sifted extra for rolling

AUD'S TIPS

If children want to decorate these biscuits with sweets for Easter then you can make a quick water icing as follows.....

125g Icing sugar sifted 15ml of warm water, not hot Sift the icing sugar into a bowl and add the warm water. Mix together until the icing is thick enough to coat the back of a spoon.

If the icing is a bit too thick, then add a little more water, drop at a time, until it is the correct consistency to use.

DIRECTIONS

- 1. Place the butter and sugar in a bowl and beat together well with a wooden spoon until light in colour, or use a beater on a stand mixer.
- 2. Add the egg yolk, lemon zest, and nutmeg, beat again, and scrape down the bowl.
- 3. Add the flour, salt and currants and mix everything to make a firm dough; you may find it easier to use your hands here but do not overwork the dough.
- 4. Line 2 baking sheets with baking parchment: I use silicone sheets for biscuits as you can use them repeatedly, but baking parchment will work just as well. Lightly dust the work surface with flour, cut the dough in half and roll out to 1cm thickness. Cut out the biscuits using the cutter and dip them in flour. It is important to keep cleaning your rolling pin off and dusting it with flour, too; if you have a messy rolling pin, it will stick to your dough and pull it to pieces.
- 5. Add the new dough to the old dough and roll again until all the dough is used up.
- 6. Chill the biscuits in the fridge for 30 minutes. Meanwhile, heat the oven to 160°C, 180°C fan oven, and beat the egg white well with a fork.
- 7. Bake the biscuits for 7 minutes and remove them from the oven. Brush with the egg white and dust with caster sugar. Return to the oven for 7-8 minutes until lightly golden brown, turning in the oven as necessary.
- 8. Leave it to cool on the trays for 5 minutes, then transfer it to a wire cooling rack to cool completely.



80g currants



Easy



15 minutes plus 30 minutes resting



25 Minutes Baking Time

Salad Nicoise

Perfect with Cheese & Herb Wheaten Bread



Easy



20 minutes preparation



15 minutes cooking



Serves 2





INGREDIENTS

8 new potatoes

50g green beans (or small handful) trimmed and halved

3 eggs

1 little gem lettuces quartered

50g pitted black olives (more if you love them!)

2 medium tomatoes quartered or Cherry tomatoes halved

2x Tuna Steak or a 145g can of tuna drained

Anchovies, fresh or tinned (optional)

DRESSING

- 1 large garlic clove
- 1 anchovy fillet (optional)
- 1 level tablespoon Dijon mustard
- 2 tablespoons red wine vinegar
- 4 tablespoons olive oil



- (1) I find the easiest way to make salad dressing is to use an empty jar with a screw lid or something similar. Crush the garlic and anchovy, if using, with a small amount of oil from the anchovies, to do this use the blade of a large knife or in a pestle & mortar, and put into the jar. Next add the mustard, vinegar and oil to the jar then screw the lid on well and give it a really good shake. Set aside.
- (2) Boil or steam the new potatoes until half cooked then add the green beans to the pan and cook for 5 minutes, when both are just cooked (be careful not to over cook) remove the beans and plunge straight into iced water to cool. Leave the potatoes to cool out of the hot pan.
- (3) When you can handle the potatoes ½ or ¼ them and toss in a large bowl with 1 tbsp of the dressing. Leave to cool completely.
- (4) Meanwhile, cook the eggs in a second pan of simmering water for 7½ minutes, then transfer to a bowl of iced water to cool. Drain the beans and eggs, then peel and halve the eggs.
- (5) If you are using fresh tuna steaks, then season with a little pepper and fry in a hot frying pan.
- (6) Tip the lettuce quarters, cooked beans and olives into the bowl with the potatoes. Add half of the remaining dressing and gently toss. Divide the salad between two bowls and top with the tomatoes and eggs. Top with the tuna steak or flake over the drained tinned tuna.
- (7) Serve with the remaining dressing in a jug and a glass of chilled white or Rosé wine.





Cheese & Herb Wheaten Bread

Perfect with Nicoise Salad



Easy



25 minutes preparation



25-30 minutes baking

This recipe is a combination of Mary Berry's soda bread and The Irish Bakery version of wheaten bread, but I have experimented and added my own twist to make a really delicious savoury loaf.





INGREDIENTS

225g plain flour

1 rounded teaspoon Salt

2 rounded teaspoons bicarbonate of soda

110g plain wholemeal flour

110g porridge oats

2 rounded teaspoons dried mixed herbs

30g butter

110g mature cheddar grated (strong and tasty works best) 300ml buttermilk or

285ml of whole milk at room temperature and 1% tablespoons of lemon juice

AUDS TIPS

This bread is really tasty to serve with soup or a salad, I have made it a savoury loaf here but you can remove the cheese and herbs for a sweet variety.

You can freeze soda bread successfully for upto 3 months, it needs to very well wrapped in foil or cling film and also put in a plastic bag otherwise the freezing process will dry it out. You can even pre-slice before freezing so you can pull it out of the freezer slices at a time as you need it.



- (1) Start by making your own buttermilk, if you can locate buttermilk in the supermarket then use that, but it can be hard to find, so to make your own put the milk in a bowl or jug and add the lemon juice, leave this at room temperature for 10 minutes until it thickens, it won't thicken as much as traditional buttermilk, but it is a good alternative and is super for making scones and breads. It may appear a bit lumpy but it will combine well later.
- (2) Preheat oven to 200°C (180° fan oven) and line a baking sheet with wax silicone or baking parchment dusted with flour.
- (3) Sift the plain flour, salt and bicarbonate of soda into a large bowl. Stir in the oats, wholemeal flour and herbs, add the butter and use your fingers to rub through the dry ingredients and finally add grated cheese. Make a well in the centre and pour in the majority of buttermilk or thickened milk, and use your hands to combine and make a soft dough.
- (4) You should have a nice soft dough now, used, well-floured fingers to mop up any extra moisture, but if you think the dough needs a splash more liquid then add the remaining buttermilk.
- (5) Tip out onto the worktop and shape into a 16cm round circular loaf, press a deep cross into the top with a floured wooden spoon. Dust with a little more white flour.
- **(6)** Bake on the middle shelf on the oven for 25-30 minutes until lightly risen, brown and when you tap underneath the loaf sounds hollow.
- (7) Allow to cool on a wire rack, enjoy on the day of baking if possible.





Afternoon Tea Fruit Scones

These fruit scones are the perfect way to celebrate National Cream Day on 2th June



Easy



15 minutes preparation



12-14 minutes baking (10 mins resting)

At a glance

This recipe makes 12 scones made with a 6cm plain cutter, I use silicone wax paper but baking parchment works just as well.



INGREDIENTS

450g Self-Raising Flour sifted 2 rounded teaspoons of baking powder ½ level teaspoon of salt 85g caster sugar 120g sultanas

¾ pint milk at room temperature2 tablespoons of lemon juice

AUDS TIPS

If you don't like dried fruit then you could substitute the sultanas for chocolate drops or just omit from the recipe altogether.

I find a plain edged cutter works best with scones as it helps the rise of the scone, but if you only have fluted then use that.

Scones are like fresh bread, they are best eaten on the day of baking but they freeze really well. Scones a day or so old can always just be split and warmed for a couple of minutes in the oven, just to give them a freshen up.

Enjoy spread with softened butter and jam and top with freshly whipped cream for total indulgence.







DIRECTIONS

- 1. Preheat the oven to 220°C and line a large baking tray with parchment or silicone wax paper.
- 2. Start by making your own buttermilk, if you can find buttermilk in the supermarket then use that, but it can be hard to find, so to make your own put the milk in a bowl or jug and add the lemon juice, leave this at room temperature for 10 minutes until it thickens, it won't thicken as much as traditional buttermilk, but it is a good alternative and is super for making scones and breads. It may appear a bit lumpy, but it will combine well later.
- 3. Put the sifted flour, baking powder and salt into a large bowl.
- 4. Add the sugar and sultanas and combine well.
- 5. Add most of the thickened milk, but don't add it all at once, as you may not need it all.
- 6. Being careful not to overwork the dough, gently bring together to form a soft dough ball. Only add the rest of the milk if it is dry and is needed to combine, but this may not be required.
- 7. Tip the dough onto a lightly floured surface and roll out gently or just flatten it with floured hands to about 3cm thick, then cut out with the 6/7cm cutter.
- 8. After the first cut, remould the dough gently, using a little flour to stop anything sticking, and cut again, these second moulded scones won't be as perfect in shape and rise as your first ones but they will still taste delicious. Brush with the leftover milk if you have any, or fresh milk or a beaten egg, whichever you have to hand.
- 9. While you are resting your scones on the worktop for 10-15 minutes place your baking trays into the hot oven, it will help the rise of the scone if they go onto a very hot tray.
- 10. Once rested, glaze the scones again with milk or beaten egg, and quickly transfer to the hot trays and into a hot oven, do not open the door for 12 minutes.
- 11. Check and turn after 12 minutes, they may need a couple more minutes, but when tapped on the bottom they should sound hollow and be nicely golden brown on the outside.
- 12. Leave to go completely cold as they will not cut well while still hot.



And's Kitchen
WWW.VALLEYLIVING.CO.UK

Bowland Black Chicken Thighs

With Tasty Beer Glaze

This recipe can be marinated overnight but if you are short on time then a quick marinade and tossed onto the barbecue works too.



Easy - perfect for beginners.



20 minutes preparation, plus marinading time



20 minutes on barbecue





- 6 or 8 Boneless Chicken Thighs
- 1x 440ml can Bowland Beer Black
- 2 x Cloves of garlic crushed
- 1 x teaspoon of dried Oregano
- 1 x teaspoon of dried Coriander
- 2 x tablespoons Olive Oil
- a couple of large sprigs of Rosemary
- Salt & Pepper to season well
- 2x tablespoons of Maple Syrup or Runny Honey



AUDS TIPS

The longer you leave an acidic marinade (lemon juice, vinegar, buttermilk, yogurt or beer) to work on the chicken, the worse the surface texture will be, so don't leave chicken soaking any longer than overnight. Give it 5-6 hours for the best flavour – if you don't have that long, even 30 minutes of marinating will give a little flavour to the outside of chicken.



DIRECTIONS

- 1. Put the chicken into a plastic bag with plenty of space.
- 2. In a bowl mix together 300ml of the beer (holding the remaining back for the glaze) add all the other ingredients except the maple syrup/honey
- 3. Chill and marinade the thighs for as long as possible (24 hours max)
- 4. Once marinaded remove the chicken from the bag and set aside, reserve the marinading liquid, strain it into a pan, add the remaining beer to the pan and the maple syrup or runny honey, and boil rapidly for 15 minutes (this is important to kill any bacteria) if it still hasn't reached a spooning or brushing consistency then you can thicken slightly by mixing one teaspoon of cornflour with a bit of cold water and adding little at at time to the glaze, being careful not to over thicken. It needs to be a brushing consistency.
- 5. When the coals are ashen, place the thighs on the grill and brush generously with the glaze, turning and basting with more when needed. Repeat until the edges are caramelised and sticky. Ensure the chicken is fully cooked (approximately 20 minutes depending on the heat of your coals).
- 6. Pair your barbecue with a chilled refreshing pint of Bowland Boxer Blonde or Hen Harrier.



And's Kitchen
WWW.VALLEYLIVING.CO.UK

Fall Off The Bone

Bowland Black Sricky Ribs

This is a recipe that lends itself to a pre-planned barbecue rather than a last minute one, as the ribs are cooked in the oven first to get the 'fall-off-the-bone' results.



Easy - perfect for beginners.



30 minutes preparation



3 hours Serves 4-6





INGREDIENTS

- 8x Pork ribs
- 1x 440ml can Bowland Beer Black
- 2 x Cloves of garlic crushed
- 2 x teaspoons Dijon mustard
- 3 x tablespoons Soft brown sugar
- 2 x tablespoons Tomato puree
- A little oil to wipe the roasting tray

Heat the oven to 160°C

If there is a thin membrane off the back of the ribs, peel this off as best you can.



AUDS TIPS

Brush with the sticky glaze when you have fired up your barbecue, this can all be done a couple of days in advance to be super organised for a busy event.

DIRECTIONS

- 1. Choose a roasting tray with deep sides to fit in the ribs snugly.
- 2. Grease the tin with just a little oil, and lay the ribs in a single layer.
- 3. Whisk the remaining ingredients together in a bowl, then pour them over the ribs. Using your hands, ensure they are all completely coated.
- 4. Cover the tin tightly with foil, shiny side down.
- 5. Bake in the oven for 2 hours 30 minutes to 3 hours, turning once or twice during cooking. The bones should look exposed, and the meat should be easy to pull apart.
- 6. When the ribs are cooked strain of the cooking juices into a pan and boil rapidly for 25 30 minutes until it is reduced by half and has thickened to a sticky glaze, if it still hasn't reached a spooning or brushing consistency then you can thicken slightly by mixing one teaspoon of cornflour with a bit of cold water and adding little at at time to the glaze, being careful not to over thicken.
- 7. All this can be prepared up to 2 days in advance and chilled.
- 8. Light the barbecue. When the coals are ashen, working quickly, place the ribs on the grill and brush generously with the glaze, turning and basting with more when needed. Repeat until the edges are caramelised and sticky. They are already fully cooked, so you are just reheating until piping hot and sticky.
- 9. Pile high on a platter and serve with a chilled pint of Bowland Boxer Blonde (that's my favourite, but try them all and find your favourite!).



And's Kitchen
WWW.VALLEYLIVING.CO.UK

Raspherry Coconut Slices

This is one of my family favourites that has been passed down through my mum's recipe book. It is tried and tested, and really easy, so give it a go.



Easy - perfect for beginners.



30 minutes preparation



Baking: 40 mins

Makes 16-20 slices





INGREDIENTS



DIRECTIONS

- Heat the oven to 180°C
- Line a large tin with greaseproof paper 38cm x 25cm x
 2.5cm
- Sift together the flour and icing sugar into a large bowl, and rub in the butter with your fingers until it resembles breadcrumbs.
- Spread the mixture into the lined tin and press down lightly using a fork until it is evenly distributed and smooth. Then, bake for 10 minutes.
- Take out, dot with the warmed jam and spread out evenly.
- In a separate bowl, mix together the coconut, caster sugar and beaten eggs, again using clean hands is the easiest way.
- Distribute this evenly over the jam and bake for 20 30 minutes until golden brown.
- Cut into pieces while still slightly warm, allow to cool thoroughly before storing. Keeps for 3 to 4 days in an airtight container.

AUDS TIPS

If you want to make this tray bake on a smaller scale, simply halve this recipe and your lined tin will need to be approx $*27cm \times 18cm \times 3.5cm$.









Pumpkin, Chicken & Risotto





Easy (Prep: 15 mins/Cooking: 25 mins



This smooth, delicious risotto is the perfect supper dish for this time of year, this recipe uses pumpkins, but any other seasonal squash will work, along with a hint of spice to make it perfect for those autumnal evenings.

INGREDIENTS

Olive Oil

14oz Pumpkin (peeled & de-seeded weight) or any seasonal squash

- 1 heaped tsp Smoked Paprika
- 1 small Onion cut into small dice Butter, Oil

2 cloves of garlic crushed

2 chicken breasts cut into small dice

250g Arborio risotto rice

Half a teaspoon of Turmeric

5 floz White wine

1 Pint of Chicken Stock

Salt & Pepper

Generous handful of Rocket leaves.

roughly chopped

Balsamic Vinegar/Grated parmesan, to serve

AUD'S TIPS

For a vegetarian option you can exchange the chicken for mushrooms and use vegetable stock. If you don't have rocket to hand then roughly chopped fresh parsley or basil will work too.

- 1. Heat the oven to 200°C.
- 2. Dice the prepared pumpkin into 2- to 3-cm cubes, toss in 1 tablespoon of olive oil and the smoked paprika, and roast on a tray in the oven for 30-40 minutes, until tender and starting to brown (this can be done in advance).
- 3. Next, make the risotto in a large pan. Heat 1 tablespoon of olive oil and 1 level tablespoon of butter in the pan, add the diced onion and cook until starting to soften, add the garlic and cook for a further 5 minutes, then add the diced chicken and fry until just starting to brown.
- 4. Add the risotto rice and stir well, ensuring all the grains are evenly coated with oil. Stir in the turmeric, add the wine and stir until all the liquid is absorbed.
- 5. Add the stock a bit at a time, stirring now and again, adding more stock as each addition is absorbed. Take care not to let the risotto catch to the bottom of the pan.
- 6. Once the rice is fully cooked, check the consistency of the risotto, if you think it is a little bit too thick then loosen with a splash of hot water, season to taste with salt and pepper, throw in the chopped rocket leaves, sprinkle over the roasted squash and portion into warmed bowls.
- 7. Finish with a fine drizzle of Balsamic vinegar and a twist of freshly ground black pepper.
- 8. Serve with lashings of grated Parmesan cheese





Pork & Chorizo Meatballs

In a Rich Tomato Sauce





Exit Easy (Prep: 1 hour/Cooking: 30 mins



These meatballs are a combination of pork, beef and chorizo with a rich tomato sauce. I love cooking with herbs, both fresh and dried and I can't think of many savoury dishes that i would make without them, this recipe is no exception. Use fresh if possible but dried works too if that is what is available.

INGREDIENTS

Note: tbsp = tablespoon tsp = teaspoon

For the Meatballs

1 large (or 2 small) onion, finely chopped

3 cloves of garlic crushed

2 tbsp oil

25g butter

175g minced pork

175g minced beef

120g spicy chorizo (finely chopped or a quick blitz in a food processor to resemble a mince consistency)

1 egg beaten

30g parmesan grated

30g breadcrumbs

small bunch of basil, roughly chopped (reserve a few leaves for

Small bunch of parsley, roughly chopped

1 tsp smoked paprika

Salt & Pepper to taste

For the Tomato Sauce

500g passata

365g of diced tomato (which is approx. four tomatoes or one beef

3 level tbsp tomato puree

1 tsp dried oregano

Salt & Pepper to taste

To Serve

1 ball of mozzarella sliced (optional)

1 tbsp grated parmesan

reserved basil leaves, roughly torn

Vinegar/Grated parmesan, to serve

DIRECTIONS

Preheat the oven to 200°C (180° fan)

- 1. Heat the oil in a large heavy-based pan, add the onion and garlic and fry until tender and just starting to turn brown. Remove from the pan and set aside.
- 2. To make the meatballs, place the pork, beef, and chorizo into a bowl along with half of the cooked onion and garlic mixture.
- 3. If you have a food processor, throw in the breadcrumbs, parsley and basil and quickly blitz.
- 4. Combine the breadcrumbs, herbs, parmesan, egg, paprika and salt and pepper into the meat mixture.
- 5. Divide the mixture into approximately 18 balls; no need to weigh these, just guess and make a ball of each. Pop them into the fridge for 20 minutes to set while you make
- 6. To make the sauce, place the remaining onion and garlic mixture in the pan and add the tomato puree, oregano, and passata. Heat to a simmering point and add the diced tomato. Cook for 10 minutes and season. The sauce will thicken slightly. Add seasoning to taste, including salt and pepper. Pour the sauce into an ovenproof serving dish and set it aside.
- 7. Wipe the pan clean with kitchen paper and heat a bit more oil with the butter in the pan and brown off the meatballs in a couple of batches, and place these in the tomato sauce, turn each one so they all have a bit of sauce coating them.
- 8. Place the sliced mozzarella on top if using, sprinkle the parmesan and the few reserved torn basil leaves on top and place in the oven for 30 - 35 minutes until bubbling and piping hot.

Serve with pasta, more grated parmesan and garlic bread



AUD'S TIPS

If you don't have passata and fresh tomatoes to hand then a tin of chopped tomatoes will work, you may need to add a splash of water too.

This dish can be made a couple of days in advance and kept in the fridge, in fact the flavours just develop and deepen! Prepare to step 7 and increase step 8 to 40-45 minutes if cooking from cold.









Tucked away in the heart of the Ribble Valley, Audrey's kitchen has been bubbling away all year long and now, every dish she's shared from January to November 2025 is lovingly gathered into this special eBook.

A Year in Aud's Kitchen is more than a recipe collection – it's a thank you. Each dish was cooked, tasted, and photographed right here in Audrey's own kitchen as a heartfelt gift for all the lovely customers who've supported her Clitheroe shop throughout the seasons.

Inside, you'll find comforting winter warmers, garden-inspired spring bakes, summer picnic favourites, and autumnal treats all using seasonal, local ingredients whenever possible. Audrey's country roots, passion for food, and deep love for her community shine through every page.

Whether you've tried them already or are discovering them for the first time, these recipes are shared with gratitude, laughter, and a pinch of Ribble Valley charm.

Thank you for being part of our journey in 2025. Here's to another delicious year ahead!

WWW.VALLEYLIVING.CO.UK

