

Cinnamon French Crepes with Vanilla Mascarpone Cream, Seasonal Fresh Berries and Maple Syrup

Ingredients

Crepes

125g plain flour
2 medium free range eggs
275ml-300ml semi skimmed milk
1 tsp ground cinnamon
1 tsp caster sugar
Butter-for frying

Vanilla Mascarpone Cream

250g mascarpone
250ml double cream
30g icing sugar
2 tsp vanilla bean paste/extract
Seasonal fresh berries-to serve
Maple syrup-to drizzle

Method

First make the vanilla mascarpone cream so it can chill in the fridge. Whisk the cream and icing sugar until soft peaks form. In a small bowl, gently mix together the mascarpone and vanilla bean paste. Add mascarpone to softly whipped cream and continue to whisk until the mixture thickens and firm peaks form. Spoon into a bowl and chill for 1 hour.

Sift the flour with the ground cinnamon and sugar into a large bowl. Make a well in the centre, pour in the egg, then slowly whisk in enough milk to make a smooth batter with the consistency of single cream.

Set aside to rest for at least 20 minutes. Heat a frying pan over a medium heat. Once hot, melt a little butter to cover the frying pan.

Add a small ladleful of batter, then tilt the pan to swirl the batter evenly over the base.

Cook for 1-2 minutes until the pancake is set, golden underneath and coming away from the pan at the edges. Loosen the pancake with a palette knife, then flip and cook for a further 30-60 seconds until golden on both sides. Slide the pancake onto a plate, then repeat until all the batter has been used up. Serve the hot crepes with the mascarpone cream and fresh berries and drizzle over a little syrup. Serve and enjoy.

Valentine's Pink Love Heart Macarons with Vanilla Mascarpone Cream and Chocolate Drizzle

Ingredients

Macarons

4 egg whites-room temperature

160g granulated sugar

160g ground almonds

170g icing sugar

Pink food colouring

Filling

Vanilla mascarpone cream from pancake recipe-to fill macarons

100g melted milk chocolate and 100g melted white chocolate-to drizzle

Method

Line x2 baking trays with greaseproof paper. Place the ground almonds and icing sugar in a food processor. Process until just beginning to clump. Sift well and discard any bits that won't pass through the sieve. Set aside. Whip the egg whites until they're the consistency of soft peaks. Continue whipping while slowly adding the granulated sugar. Whip to a stiff meringue. Fold the dry mixture into the meringue. Add the food colouring at this point.

Pour the batter into a piping bag fitted with a plain circle nozzle. Pipe the macarons onto your baking trays in love heart shapes. When all your macarons are piped, whack the baking tray on your work surface a few times to get rid of any air bubbles. Let the macarons dry at room temperature until dry to the touch. Approximately 1 hour. Don't skip this step.

Once they are dry, bake the macarons in the oven at gas mark 2 1/2 until they stick a little bit to the trays. This can be anywhere from 10-14 minutes depending on your oven and how crowded the macarons are on the tray. Let the macarons cool completely before removing from the trays. Pipe the vanilla mascarpone cream into the centre, sandwich the macarons together and press until the filling just starts to show around the edges. Drizzle over a little melted milk and white chocolate and then serve for a delicious accompaniment to your morning coffee on Valentine's Day.

Sweet Chilli Jam

Ingredients

150g-x10 cayenne chillies
250g red bell peppers
50g fresh ginger-peeled and chopped
500ml apple cider vinegar
1kg jam sugar
90ml lime juice
1 level tsp salt

Method

Slice and chop the chillies and peppers, remove seeds and white membrane. Place into a preserving pan or large saucepan and add the ginger. Add the apple cider vinegar and place on a medium heat. Bring to a simmer and cook for 15 minutes on low.

Whizz with a stick blender until you have a puree. Add the jam sugar, lime juice and salt. Keep on a low heat and stir until the sugar has dissolved. Boil rapidly for 3 to 4 minutes and remove from the heat. Allow to cool for 5 minutes and then ladle into clean sterilised jars. This is amazing with cheeses and cold meats.

Shopping list for all 3 recipes

Check your cupboards first as you may have a lot of these already

125g plain flour

x6 eggs

300ml semi skimmed milk

Ground cinnamon

250g block butter

250g mascarpone

250ml double cream

200g icing sugar

Vanilla bean paste/extract

100g milk chocolate/100g white chocolate

Seasonal fresh berries

160g granulated sugar

160g ground almonds

Pink food colouring

150g-x10 cayenne red chillies

250g red bell peppers

50g fresh ginger

500ml apple cider vinegar

1kg jam sugar

90ml lime juice