

Crepes Suzette with a Maple and Orange Butterscotch Sauce and Madagascar Vanilla Ice Cream

Serves 4

Ingredients

Crepes

125g plain flour

2 medium free range eggs

275ml-300ml semi skimmed milk

1 tsp caster sugar

1 orange-zested

Butter-for frying

Butterscotch Sauce

60g butter

120ml double cream

95g brown sugar

1 tsp vanilla extract

2 tbsp maple syrup

1 orange-sliced

Method

In a saucepan combine the butter, cream and sugar over a medium heat. Gently swirl until the sugar has dissolved. Once the sugar has dissolved, add the orange slices and allow to infuse for 4-5 minutes only stirring every couple of minutes. Remove from the heat and take out the orange slices, then stir in the vanilla and maple syrup. Keep warm and then ladle in a jug when needed.

Sift the flour 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. Whisk in the zested orange.

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 crepes hot with ice cream and the warmed butterscotch sauce for a delicious dessert.

Mother's Day Milk Chocolate, Vanilla and White Chocolate Chip Muffins with Maple Frosting

Makes 12

Ingredients

170g butter
170g light brown sugar
170g self raising flour
3 medium eggs
2 tbsp dark cocoa powder
1 tsp baking powder
100g white chocolate chips
1-2 tbsp milk
2 tsp vanilla extract

Frosting

120g butter
500g golden icing sugar
1-2 tbsp maple syrup
Spring themed sprinkles

Method

To make these amazing muffins, preheat your oven to gas mark 4. Line a 12 hole muffin tin with 12 muffin cases. Using an electric whisk, whisk together the butter, sugar and vanilla extract for 2-3 minutes until light and fluffy. Beat in the eggs one at a time. Mix the flour, cocoa powder and baking powder, then sift into the egg mixture and beat well to combine. Add the chocolate chips. Add a little milk to thin if needed and stir well. Divide the mixture evenly between the muffin cases and bake for 18-19 minutes until they spring back when touched and a skewer inserted comes out clean. Cool in the muffin tin for 5 minutes, then transfer to a cooling rack to cool completely.

To make the buttercream, beat the butter until soft and creamy. Gradually beat in the icing sugar and then add the maple syrup, adding more icing sugar or maple syrup if needed. Place the buttercream in a piping bag fitted with a swirl nozzle. Pipe a swirl of icing on each muffin, then sprinkle over some spring themed sprinkles. Serve with a lovely cup of tea or a glass of bubbles for a truly lovely Mother's Day afternoon treat.

Portobello Mushroom, Shallot and Parmesan Risotto

Serves 4

Ingredients

300g arborio rice

5 large portobello mushrooms

200g shallots

100g parmesan + garnish-I used 'Waitrose Parmigiano Reggiano Strength 6'

2 chicken stock cubes

150ml white wine-I used 'La Monetta Gavi Piedmont Italy'

Black pepper

Olive oil

Fresh parsley

Method

First boil a kettle to make the stock, then make up 1 pint of stock with both cubes. Slice the mushrooms and shallots and fry off for 2-3 minutes with a little olive oil. Mix in the white wine and add the rice. Pour in the stock and simmer until all the liquid has gone then add more boiling water and cook until the rice is cooked. Season well with black pepper and then stir in the parmesan. Mix in a handful of chopped parsley and divide into 4 bowls. Garnish with a little more parmesan and parsley and then serve for a yummy weekday dinner.

Shopping list for all 3 recipes

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

- 125g plain flour/170g self raising flour
- x5 eggs
- 350g butter
- 350ml milk
- 265g brown sugar/1 tsp caster sugar
- x2 oranges
- 125ml double cream
- Vanilla extract
- Maple syrup
- Cocoa powder
- Baking powder
- 100g white chocolate chips
- 500g golden icing sugar
- Spring themed sprinkles
- 300g arborio rice
- x5 large portobello mushrooms
- 200g shallots
- White wine-'La Monetta Gavi Piedmont Italy'
- Parmesan-'Waitrose Parmigiano Reggiano Strength 6'
- Fresh parsley
- Chicken stock cube