

Bonfire Night Welsh Rarebit

Serves 4

Ingredients

300g grated extra mature cheddar

2 tsp dijon mustard

250ml pale ale

2 tbsp worcestershire sauce

2 tbsp chopped chives

50g butter

50g plain flour

Sourdough bread

Method

To make this unbelievably delicious Welsh rarebit, in a small saucepan gently warm the ale and then set aside. Use another saucepan and over a medium heat melt the butter until it begins to gently foam, add the flour and stir everything together, cooking for 1 minute. Whisk in the warm ale in several additions to make a thick sauce, then whisk in the cheese to create an even thicker sauce. Stir the mustard, worcestershire sauce and chives.

Heat your grill to the highest setting and place slices of sourdough bread on a flat baking tray and grill on one side until golden brown. Flip the bread over and lightly grill, then top each one with the cheese sauce. Place back under the grill and cook for a further 1-2 minutes or until golden brown and bubbling, serve immediately for a yummy bonfire night dinner.

Bonfire Night Toffee Apple Muffins

Makes 12

Ingredients

250g cooking apples
150ml vegetable oil
175g dark brown sugar
175ml whole milk
250g self raising flour
2 large free range eggs
1 tsp vanilla extract

Frosting

150g butter
500g icing sugar
100ml toffee sauce
Toffee chunks
Toffee sauce-to decorate

Method

To make these amazing toffee apple muffins, preheat your oven to gas mark 4 and line a 12 hole muffin tins with tulip paper cases. Add the oil, milk, eggs and vanilla extract together to a large mixing bowl and whisk until they are all combined. Set aside.

In a large mixing bowl, place the flour and sugar and mix until fully combined. Add the wet ingredients to the dry and whisk until the mixture is smooth and fully combined. Peel, core and chop the apples into 1cm chunks. Add these to the muffin mixture and mix until the apples are evenly distributed. Divide the mixture evenly between the cases. Bake for 25-30 minutes until well risen and cooked all the way through. Once cooked, leave to cool for 15 minutes before transferring to a cooling rack to cool completely.

In a large mixing bowl, beat the butter until creamy, then sift in the icing sugar in additions and mix well. Stir through the 75ml toffee sauce and transfer to a piping bag fitted with a swirl nozzle. Pipe big swirls of icing on top of the cooled muffins and then drizzle over some toffee sauce to

each one. Top each muffin with some toffee chunks and then serve for a delicious bonfire night treat.

Leek and Pancetta Macaroni Cheese with Buttery Seasoned Kale

Serves 4

Ingredients

300g macaroni pasta
350g extra mature cheddar-grated
1 large leek-sliced
250g pancetta
500ml whole milk-warmed
1.5 tbsp butter
1-2 tbsp plain flour
1 heaped tsp dijon mustard
300g kale
Butter
Salt and pepper

Method

To make this indulgent winter comfort dish, bring a saucepan of salted water to the boil and then add the macaroni. Cook for 10-12 minutes until it is virtually cooked. In a saucepan, heat a knob of butter and add the leeks and pancetta and cook until the leeks are tender and the pancetta is lightly golden. Set aside.

Preheat your oven to gas mark 5. In a large saucepan, melt the butter and then add the flour and mix to make a roux. Cook the roux out for 30 seconds, then in additions whisk the warmed milk into the roux to create a smooth sauce. Whisk in the mustard and season with black pepper. Now add the grated cheese and allow it to melt. Stir the cheese through to make a thick cheese sauce.

Add the leeks and pancetta and then gently stir through the drained macaroni. Transfer to a large baking dish and cook for 25-30 minutes until golden and bubbling. When the macaroni cheese is nearly cooked, bring a saucepan of salted water to the boil and cook the kale. Once cooked, toss the butter through the kale and season well with salt and pepper. Serve the macaroni cheese with the kale for a truly delicious comforting winter warmer.

Shopping list for all 3 recipes

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

650g grated extra mature cheddar

3 tsp dijon mustard

250ml pale ale

Worcestershire sauce

Chives

200g butter

75g plain flour

Sourdough bread

250g cooking apples

150ml vegetable oil

175g dark brown sugar

675ml whole milk

250g self raising flour

2 large free range eggs

Vanilla extract

500g icing sugar

Toffee sauce

Toffee chunks

300g macaroni pasta

1 large leek

250g pancetta

300g kale