

Gypsy Tart –double points

First make the rich shortcrust pastry

170g plain flour

100g butter

Pinch of salt

1 egg yolk

2 tablespoons of caster sugar

Very cold water

Method

1. Sieve the flour and salt together into a large bowl
2. Rub in the butter until it resembles fine breadcrumbs (take care not to over rub in). Add the caster sugar.
3. Mix the egg yolk with 2 tablespoons of water and Sprinkle half over the flour
4. Mix to a firm dough, first with a knife, then with one hand. It may be necessary to more water if necessary. The pastry should be soft not sticky.
5. Knead briefly lightly, wrap and chill in the fridge to rest for 30 minutes
6. Use as required.

To make the tart.

225 g (8oz) rich shortcrust pastry

1 X 400g (14 oz) tin evaporated milk

350 g (12 oz) dark brown sugar

Pre-heat the oven to 200 C

Roll out the pastry and line a 25 cm (10 inch) flan ring- for best results let the flan relax in the fridge for 30 minutes (this helps prevent shrinkage). Bake the pastry blind, which is to line the pastry with greaseproof paper and baking beans (foil works as well), and bake in the oven for 15-20 minutes until cooked, take the beans or foil off and make sure the bottom is cooked, if not return to the oven for another 5 minutes.

Whisk the evaporated milk and sugar together for 10-15 minutes until light and fluffy and increased in volume. The mixture should be a coffee colour. Put the mixture into the pastry case and bake in the oven for 10 minutes. The gypsy tart will now have a slightly sticky surface but will not set completely until; it is cold. Serve cold.

Easter Biscuits – adults and children

55g/2oz butter

55g/2oz caster sugar

Grated zest of half a lemon

Half an egg or 1 egg yolk

110g/4oz plain flour

half teaspoon caraway seeds

55g/2oz currants

33g/1oz granulated sugar

Method

1. Preheat the oven 180 C and grease a baking tray.
2. Cream together the butter, caster sugar and lemon zest. Beat in the egg.
3. Stir in the flour, caraway seeds and currants.
4. Roll out the dough 5mm thick on a lightly flour surface. Cut into large rounds and carefully lift them onto the baking tray. Prick with a fork and sprinkle with granulated sugar.
5. Bake for 10-15 minutes until set and pale golden.
6. Leave on a wire rack to crisp and cool.

Mini Florentines – Men only

25g walnut pieces

25g flaked almonds

1 tablespoon sultanas

1 tablespoon chopped mixed candied peel

15 g glace cherries

50g butter

50g caster sugar

1 tablespoon double cream

125g plain chocolate

Method

Grease 3 baking trays

Finely chop the nuts, sultanas; peel and cherries, and then mix together.

Melt the butter in a saucepan, add the sugar and stir over a gentle heat until the sugar dissolves. Bring to the boil and boil for 1 minute. When the mixture turns a light golden colour, take off the heat and stir in the nuts, fruit and cream.

Place tiny amounts (no more than 2.5 ml {1/2 teaspoon}) on the baking sheets and flatten slightly. Bake at 180 C for 5-6 minutes until golden brown. Leave to cool for 1 minute, then ease then off the baking sheet, using a fish slice or spatula, and place on a wire rack to cool and harden.

Melt the chocolate and dip the Florentines on one side only. When hard either serve or place in an airtight container layered with greaseproof paper.