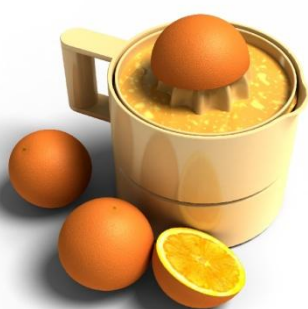


Maddie Simpson

Year 6

Recipes



Great Horwood C of E School

Toby Terklesen Supercook

June 2010

Lemony Layers

250g pack ginger snap biscuits

50g butter, melted

400g tin condensed milk

284ml carton double cream

finely grated zest of 3 large lemons, plus 150ml of their juice

1. Put the biscuits in a plastic bag and crush to crumbs with a rolling pin.
2. Melt the butter in the microwave (20-30 secs)
3. Mix with the butter and leave in the bowl to chill in the fridge.
4. Thoroughly mix the condensed milk and cream (don't whip the cream). Add the lemon zest (reserving a little for decoration) and juice. Stir until the mix thickens.
5. Layer the lemon mixture with the biscuit mixture and leave in the fridge until needed.

Haddock on a bed of Chorizo and New Potatoes

- 1 tbsp extra-virgin olive oil , plus extra to serve
- 40g chorizo , peeled and thinly sliced
- 225g salad or new potatoes , sliced (I used Charlotte)
- 2 tbsp white wine
- 1 skinless thick fillets white fish (I used sustainably caught haddock)
- Green beans
- good handful cherry tomatoes , halved
- 20g bunch parsley , chopped
- crusty bread , to serve

1. Cut Chorizo into small pieces. Cut potatoes into halves.
2. Heat a large lidded frying pan, then add the oil.
3. Tip in the chorizo, fry for 2 mins until it starts to release its oils, then tip in the potatoes and some seasoning.
4. Splash over 2 tbsp white wine, cover the pan tightly, then leave to cook for 10 mins until the potatoes are just tender. Move them around the pan a bit halfway through.
5. Prepare the beans
6. After 10 mins add the beans to the potatoes.
7. Put the lid back on and cook until the potatoes are cooked.
8. Whilst the potatoes are cooking season the fish.
9. Prepare the tomatoes and parsley.
10. Give the potatoes another stir, add the cherry tomatoes and most of the chopped parsley to the pan, then lay the fish on top.
11. Splash over 1 tbsp white wine, put the lid on again, then leave to cook for 5 mins, or until the fish has turned white and is flaky when prodded in the middle.

12. Remove the cooked fish to a plate and then serve the potatoes and chorizo mixture into a bowl. Place the fish on top and serve