

AMARETTI

By Michael Chakraverty



You'll need

- ▶ 3 large egg whites (or 120ml egg white)
- ▶ Pinch of cream of tartar
- ▶ 280g ground almonds
- ▶ 280g caster sugar
- ▶ Zest of one lemon
- ▶ ½ tsp vanilla extract
- ▶ 15-30ml lemon juice

For rolling, place the ingredients below on two separate plates:

- ▶ Caster sugar
- ▶ Icing sugar

Method

1. Pre-heat the oven to 170°C (150°C for fan ovens). Line two large baking trays (this recipe makes about 32 biscuits).
2. Whisk the egg whites – starting on a low speed and slowly increasing until soft peaks form. Add the cream of tartar and whisk until the mixture reaches stiff peaks.
3. Mix together the ground almonds, sugar and lemon zest, and fold into the egg whites in three batches.
4. Stir in the vanilla extract and 15ml lemon juice to create a thick paste that you can form into a sticky ball in your hand. Add more juice if you need to, but err on the side of caution.
5. Roll a walnut-sized ball of dough in the palm of your hand – I go for about 15g per ball. It will be very sticky!
6. Roll the ball in the caster sugar (this will make it chewy), then the icing sugar.
7. Place on the baking tray, leaving a bit of space between each biscuit as they'll expand slightly. Press down gently to squash them a tiny bit.
8. Bake for 10-15 minutes until the cracks are golden. Cool completely on a cooling rack if you can bear not eating them all immediately.



CHOCOLATE ORANGE CARDAMOM BUNDT

By Michael Chakraverty



You'll need

- ▶ 200g unsalted butter (plus extra for greasing)
- ▶ 200g dark chocolate (minimum 50% cocoa solids)
- ▶ 100ml coffee made with 5g instant coffee powder
- ▶ 2 tsp orange extract
- ▶ 110g plain flour
- ▶ 110g self-raising flour
- ▶ 35g cocoa powder (plus extra for the tin)
- ▶ ¼ tsp bicarbonate of soda
- ▶ 200g light muscovado sugar
- ▶ 200g golden caster sugar
- ▶ 2 tsp ground cardamom
- ▶ Zest of 2 oranges
- ▶ 3 large eggs
- ▶ 100ml buttermilk



Method

1. Pre-heat the oven to 170°C (150°C for fan ovens). Grease a bundt tin and dust the inside thoroughly with cocoa powder.
2. Melt together the butter and chocolate over a low heat, then stir in the coffee and orange extract. Allow to cool slightly so it doesn't cook the eggs.
3. Sift together the flours, cocoa, bicarb, sugars and cardamom into a large bowl. Stir the orange zest through the dry ingredients.
4. Combine the eggs and buttermilk and pour into the large bowl. Mix to combine. Add the chocolate mixture and fold together until smooth.
5. Pour the mixture into the tin, leaving at least an inch or so clear at the top of the tin (it'll rise a lot!).
6. Bake for 50-60 minutes (or until a skewer comes out clean). Cool in the tin for 10 minutes before turning out onto a wire rack to cool completely.

For the ganache

- ▶ 150g dark chocolate, chopped
 - ▶ 225g double cream
 - ▶ 2 tsp orange extract
1. Heat cream until nearly boiling, then pour over the chocolate and cover with a plate.
 2. Leave for 5 minutes before stirring gently to make a smooth sauce.
 3. Stir the orange extract through the sauce and pour over the cake.

TOMATO AND THYME PUFF PASTRY WHEEL

By Briony May Williams

RED
NOSE
DAY

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Method

1. Pre-heat the oven to 220°C (180°C for fan ovens). Line a baking sheet with parchment paper.
2. Chop the cherry tomatoes in half. Chop the thyme finely. Heat a frying pan, add the olive oil and a pinch of salt. When the oil is hot, add the tomatoes and juice of half a lemon, cook for 10 minutes until the tomatoes have broken down. Add the thyme, some pepper and cook for a further 5 minutes until it has a sauce-like consistency. Set aside to cool.
3. Combine the soft cheese with the lemon zest and the juice of the other lemon half, and mix until smooth.
4. Fold out the first pack of puff pastry and use a dinner plate to cut out a circle. Place on the prepared tray. Cut out an 8cm hole in the middle (this is where your ramekin of salsa will go). Beat the egg and use a pastry brush to egg wash the edge of the ramekin hole.
5. Spread the soft cheese mixture around the pastry in a thin layer. Top with the tomato mixture and spread evenly. Cut another dinner plate sized circle from the other pack of puff pastry and the ramekin hole. Place on top of the tomato mixture and press down gently. Use a fork to press down and seal the inner seam (where the ramekin will be).
6. Use a sharp knife to make a cut ½ cm in from the ramekin hole to the outside of the wheel. Repeat the cuts all the way around, 2cm apart, to make strips. Pick up the end of each strip and twist twice. Repeat with the remaining strips.
7. Brush any visible pastry with the egg wash. Bake for 20-25 minutes until golden brown.
8. Serve warm or leave to cool. Remove the wheel from the baking tray and (this bit is optional!) place a ramekin in the hole then fill with sour cream or salsa.

You'll need

- ▶ 2 x 375g pack ready-made, pre-rolled puff pastry
- ▶ 1 tbsp olive oil
- ▶ 400g cherry tomatoes
- ▶ 5g fresh thyme
- ▶ Juice and zest of a lemon
- ▶ 200g soft cheese
- ▶ 1 egg
- ▶ Pepper



RED NOSE DAY BROWNIES

By Briony May Williams

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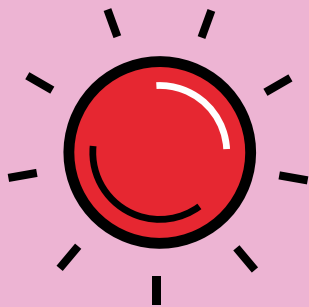
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You'll need

- ▶ 100g plain flour
- ▶ ½ tsp baking powder
- ▶ 50g cocoa powder
- ▶ 100g golden caster sugar
- ▶ 8 tbsp cherry filling (comes in a tin)
- ▶ 2 eggs
- ▶ 100g chocolate chips (optional)
- ▶ 50g glacé cherries
- ▶ Red sprinkles



Method

1. Pre-heat the oven to 200°C (180°C for fan ovens). Line and grease a brownie tin (or a cake tin).
2. Put the cherry filling in a bowl and blend until smooth, or mash it with a fork.
3. In a bowl, sift the flour, baking powder and cocoa powder. Add the sugar and mix to combine. Add the cherry filling purée and eggs and mix well. Add the chocolate chips, if you're using them, and mix with the other ingredients in the bowl.
4. Pour the mixture into the prepared tin and top with the glacé cherries and sprinkles.
5. Bake for 20–25 minutes, or until a skewer comes out clean. Cut into squares and enjoy!