

Egg & bacon brioche soldiers



Method

1. Bring a pan of water to the boil, add the eggs and set the timer for 9 mins.
2. Meanwhile, lightly butter each slice of brioche on one side and heat a griddle pan. Char the brioche on the hot pan until griddle lines appear, then flip and char the other side. Place the bread in a toast rack or on a wire rack to cool.
3. When the egg timer goes off, put the eggs in cold water for 10 mins to cool. Peel, then mash the eggs with a little seasoning, and stir in the mayo. Chill the egg mayo and store the toasted bread in an airtight container until you're ready to serve.
4. Just before serving, assemble the sandwiches, then cut off the crusts and cut each sandwich into 2 or 3 fingers. Pop a slice of crispy bacon into each finger, so it sticks out the ends a little, and serve straight away.



Ingredients

- 4 large eggs
- 12 slices from a brioche loaf
- a little soft butter
- 6 tbsp mayonnaise
- 55g crispy bacon

Mini salt beef bagels



Method

1. Put the radishes, vinegar, sugar and a good pinch of salt in a bowl and leave to pickle for 30 mins, or up to 24 hrs.
2. When you're ready to serve, toast the bagels while you mix together the crème fraîche and mustard. To serve, spread the bagels with the mustardy crème fraîche, top each half with a ruffled slice of beef, a few pickled radishes and a few watercress sprigs. Finish with a grind of black pepper.



Ingredients

- 4 radishes, thinly sliced
- 2 tbsp white wine vinegar
- 1 tsp golden caster sugar
- 3 mini bagels, split in half
- 100g crème fraîche
- 1 tbsp wholegrain mustard
- 6 slices salt beef, pastrami or roast beef
- handful watercress

Cheddar & sage scones



Method

1. Heat oven to 220C/200C fan/gas 7. Mix the flour, mustard powder, ½ tsp salt and a grinding of black pepper in a large bowl. Rub in the butter until the mixture resembles fine crumbs. Stir in half of the cheese and the sage. Mix together the egg and buttermilk in a separate bowl.

2. Make a well in the centre of the flour mix and pour in all but ½ tbsp of the buttermilk mix. Working quickly, stir until the mixture forms a soft, spongy dough. Tip onto a lightly floured surface and knead briefly until smooth. Roll out to a 3cm-thick square. Cut into quarters, then half each quarter diagonally, so you have 8 triangles. Place the scones on a floured baking tray, brush with the remaining buttermilk, sprinkle over the remaining cheese and top each with a sage leaf. Bake for 12-14 mins until they are well risen, golden and sound hollow when tapped on the bottom. Eat while still warm, spread with butter.



Ingredients

225g self-raising flour

1½ tsp English mustard powder

50g cold butter, cubed

100g mature cheddar, grated

1 tbsp finely chopped sage, plus 8 small leaves

1 egg, beaten

100ml buttermilk

Summer sausage rolls



Method

1. Whizz the chicken and garlic in a processor until the chicken is minced. Tip in the bacon, sundried tomatoes and basil. Pulse for 5 secs to just mix through. Season well.
2. Roll the pastry sheet on a lightly floured surface and cut in half lengthways. Spread half the chicken mixture along the middle of one of the pastry strips, then roll up the pastry, pinching the ends together to seal. Using a sharp knife, cut into 2.5cm long pieces. Repeat with the remaining pastry strip. Can be frozen, uncooked, for up to 1 month.
3. Heat oven to 200C/180C fan/gas 6. Place the rolls on a large baking sheet. Brush with the egg, then sprinkle with seeds. Bake for 20 mins until golden.



Ingredients

2 large skinless chicken breasts

1 garlic clove, crushed

3 rashers streaky bacon, thinly sliced

4 sundried tomatoes, chopped

handful basil leaves, chopped

375g/13oz pack ready-rolled puff pastry

flour, for dusting

1 egg yolk, beaten

25g sesame seeds

Classic Victoria sandwich recipe



Method

1. Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper.
2. In a large bowl, beat all the cake ingredients together until you have a smooth, soft batter.
3. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon. Bake for about 20 mins until golden and the cake springs back when pressed.
4. Turn onto a cooling rack and leave to cool completely.
5. To make the filling, beat the butter until smooth and creamy, then gradually beat in icing sugar. Beat in vanilla extract if you're using it.
6. Spread the butter cream over the bottom of one of the sponges. Top it with jam and sandwich the second sponge on top.
7. Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.



Ingredients

- 200g caster sugar
- 200g softened butter
- 4 eggs, beaten
- 200g self-raising flour
- 1 tsp baking powder
- 2 tbsp milk

For the filling

- 100g butter, softened
- 140g icing sugar, sifted
- drop vanilla extract (optional)
- half a 340g jar good-quality strawberry jam (we used Tiptree Little Scarlet)
- icing sugar, to decorate

Cherry Bakewell cake



Method

1. Heat oven to 180C/fan 160C/gas 4 and make sure there's a shelf ready in the middle. Butter and line the bases of 2 x 20cm round sandwich tins with baking paper.
2. Using electric beaters, beat together all the cake ingredients with a pinch of salt until smooth, then spoon into the tins and level the tops. Bake for 30 mins or until golden and springy. Don't open the oven before 25 mins cooking time has passed.
3. When they're ready, cool the sponges for a few mins, then tip out of the tins and cool completely on a wire rack. Make sure the top of one of the cakes is facing up as you'll want a smooth surface for the icing later on.
4. When cool, put one sponge on a serving plate, then spread with jam. Sandwich the second sponge on top. Sieve the icing sugar into a large bowl. Add the water or lemon juice, then stir until smooth and thick. Spread evenly over the top and let it dribble over the sides. Scatter with the nuts and leave to set for a few mins before cutting.



Ingredients

For the cake

- 200g butter, well softened, plus extra for greasing
- 200g golden caster sugar
- 100g ground almond
- 100g self-raising flour
- 1 tsp baking powder
- ½ tsp almond extract or essence
- 4 large egg

For the filling and top

- ½ a 340g jar morello cherry conserve
- 175g icing sugar
- 5-6 tsp water or lemon juice
- 1 tbsp ready-toasted flaked almonds