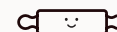


bake



bake
b





chocolate fudge slice

For the sponge (1 gastro)

750g plain flour
1,160g caster sugar
280g cocoa powder
28g bicarb of soda
28g baking powder
8 whole eggs
830ml milk
400ml vegetable oil

For the chocolate fudge sauce

30g butter
310ml cream
340g golden syrup
100g dark brown sugar
40g cocoa powder
½tsp salt
340g dark chocolate
1 tsp vanilla essence

method

Add all the wet ingredients into a large stand mixer bowl - oil, milk and eggs.

Next, sift all dry ingredients together - flour, cocoa powder, bicarb, baking powder, and add them to the wet ingredients.

Add the sugar and beat the mixture on the stand mixer using the paddle attachment, scraping down the sides and at the bottom of the bowl every so often to ensure everything gets incorporated and no lumps remain.

Pour mix into a lined gastro tray and bake at 170C for approximately 30/40 mins, checking every so often and testing by poking it with a skewer until it comes out clean with no wet mix on it. Allow cake to cool in the gastro.

While the cake is cooling, make the sauce by heating the cream, sugar, golden syrup, butter, salt, cocoa powder and vanilla.

Once it boils remove from the heat immediately and pour the wet mixture over the dark chocolate pellets, slowly mixing it with a spatula until smooth and glossy.

Once the cake has cooled, level it off if needed by trimming the sponge until it is as flat as possible. Finally pour the warm sauce over the top of the cake and allow to set in the fridge overnight.

Once set decorate further if needed, serve as is, or warm the cake slightly in the micro wave so the sauce melts and creates a warm dessert.

strawberry cheesecake slice

For The Sponge (1 Gastro)

750g caster sugar
750g self raising flour
750g unsalted butter/margarine
12 whole eggs
1tsp vanilla essence
500g strawberry jam

For The Strawberry Cream Cheese Frosting

450g cream cheese
250g unsalted butter
720g icing sugar
2 tsp vanilla essence
½tsp salt
100g strawberry jam
Pink food colouring (optional)
Crushed digestive biscuits

Method

First make the sponge by dicing the butter into a large stand mixer bowl and adding the sugar. Beat the butter and sugar with the paddle attachment until light, fluffy and pale in colour ensuring you scrape the sides of the mixing bowl down every so often to you avoid solid lumps of butter.

In a different bowl, crack your eggs (room temperature eggs perform better) and add one by one into the creamed mixture whilst the stand mixer is still beating. When one egg fully incorporates add another until you have added all the eggs.

Scrape the sides down again and add the flour. Beat on a low speed until all mixed in and smooth.

Scrape the cake batter into a lined gastro tray, smooth and level out with a pallet knife for a nice even bake.

Bake at 170C for approximately 30 mins, checking every so often and testing by poking with a skewer until it comes out clean with no raw mix on it.

Allow to cool. Then with a wooden spoon poke holes about half deep all over the sponge. Try and distribute the holes so each portion of cake has one.

Next put the jam into a piping bag and work the bag in your hands until the jam is lump free and smooth. Pipe jam into each hole, ensuring to smooth off any overfilled ones with a pallet knife.

Finally, make the cream cheese frosting by beating the butter and icing sugar until smooth and adding the cream cheese little by little.

Add the strawberry jam, vanilla and salt, at this stage you can also add colouring to the frosting if you would like a more vibrant look. Mix together.

Spread the frosting all over the cake in a nice thick layer. Chill before portioning to allow the frosting to harden up.

Once portioned you can crush small amounts of digestive biscuits onto each slice to decorate, or garnish further, as you please. For example fresh strawberries and a drizzle of white chocolate would create a great effect.

coffee & salted caramel slice



For The Coffee Sponge (1 Gastro)

1000g plain flour
150g cornflour
2 tsp salt
20g baking powder
120ml milk
120ml water
30g instant coffee
60g unsalted butter
12 eggs
750g sugar
4 tsp vanilla essence

For The Coffee Syrup

450ml water
225g caster sugar
1tsp vanilla essence
40g instant coffee

For The Salted Caramel Frosting

250g unsalted butter
400g light or dark brown sugar
150ml cream
½tsp salt
500g icing sugar

Method

For the sponge, heat the milk, water, butter and instant coffee together. Once incorporated put to one side and allow to cool.

Whisk the eggs, sugar and vanilla together on a large stand mixer until light and fluffy. Then sift the flour and cornflour together and beat into the mix using the paddle attachment on a low speed.

Once incorporated, add the coffee mix a little at a time with the machine still beating on a gradually faster speed.

Next pour the mix into a lined gastro tray and bake at 180C for approximately 30 minutes, checking every so often and testing by poking with a skewer until it comes out clean with no wet mix on it.

Next make the coffee syrup by adding all ingredients into a pan and whisking them together until smooth and bringing it to boil. Simmer for around 5 minutes and remove from the heat.

Once the sponge has cooled slightly prick holes into it with a skewer all over and slowly pour the warm syrup little by little onto the sponge allowing it to soak through. Press down slightly on the cake allowing the middle of the sponge to absorb as much syrup as possible.

Now you can make the caramel frosting. Dice the butter into a pan, add the sugar and cook over a medium heat while constantly stirring. Once the butter has melted give it a whisk to incorporate it fully.

Allow the mix to boil slightly and carefully add half the cream and the salt and whisk further.

Now with the use of a digital thermometer, allow the mix to boil up to a temperature of 110C, still whisking every so often to avoid catching at the bottom.

Remove from the heat, transfer into a mixer bowl and allow to cool slightly. Once the caramel has cooled slightly and started to thicken, sift in the icing sugar, add the last half of the cream and mix lightly with the use of a kitchen aid. Do not over beat at this stage as the mix will split.

banana & lime drizzle cake

For The Banana And Lime Sponge (1 Gastro)

500g unsalted butter
875g caster sugar
10 whole eggs
10 ripe bananas
1,125g self raising flour
4 limes zested and juiced
4 tsp baking powder
100ml milk

For The Lime Drizzle

425g caster/icing sugar
6 Limes juiced

Method

Dice the butter, add in a stand mixer with the cream, caster sugar and lime zest, beat using the paddle attachment.

Crack eggs into a bowl or a jug. Allow the butter and sugar to cream fully until light, fluffy and pale, scrape down the sides and start adding the eggs one at a time while still beating the mix on the machine. Only add the next egg once the mix has incorporated the previous one.

Peel all the ripe bananas and mash them until they have broken down but are not fully mashed.

Sift the flour and baking powder and add to the cake batter, mixing on a low speed, ensuring you scrape the sides and the bottom of the bowl to get rid of any flour pockets.

You can now add the bananas and lime juice and mix on a low speed.

Using the milk adjust the consistency of the sponge if it has become too thick.

Scrape the batter into a lined gastro tray and bake for around 30/40 minutes at 170C, checking every so often and testing by poking with a skewer until it comes out clean with no raw mix on it.

Whilst the cake is baking make the lime drizzle by whisking together the sugar and the lime juice. If you are using icing sugar ensure there are no lumps in the drizzle mix before using.

When the cake comes out the oven allow to cool slightly and poke all over with a skewer. Then drench the sponge with the lime drizzle.

Allow to cool overnight and portion the next day. Garnish as you please.



doughnuts

For The Doughnuts

1kg strong white flour
35g yeast
250g unsalted butter
500ml milk
5 eggs
75g caster sugar

Method

Combine all the dry ingredients into large mixing bowl with the butter.

Mix on a slow speed with paddle attachment until you have achieved a breadcrumb consistency.

Next add the the milk and eggs and change to the dough hook, beat on a high speed until the dough comes away from the side of the bowl.

Prove in a warmish place until the dough has doubled in size.

Knock back the dough and cut into balls of approx 60g.

Roll them into smooth dough balls and transfer to a tray and allowing room between each one for a second prove.

Once proved you can oil the top of each doughnut, slightly flatten them and using a small metal cutter cut out the centre of each doughnut.

Preheat a deepfat fryer to 170 C and drop the doughnuts in carefully one by one.

They should cook for a few minutes on either side until golden brown.

You should allow the doughnuts to cool before topping them.

You can garnish in a variety of ways e.g a simple icing glaze or dipped in melted chocolate. You could also add crushed Oreo's as an example for added texture or fresh berries such as sliced strawberry or raspberry.

chocolate filled cookie cupcakes

For The Cookie Dough

500g unsalted butter
400g light brown sugar
500g caster sugar
4 eggs
Splash vanilla essence
900g self raising flour
Pinch of salt

For The Chocolate Ganache

580g dark chocolate chips
60g butter
250ml whipping cream

For The Salted Caramel Frosting

1 tin condensed milk (boiled until caramel)
500g unsalted butter

Method

First make the cookie dough by creaming the sugars and butter together in a stand up mixer.

Once light and fluffy add the eggs one by one and the vanilla essence.

Finally bring together the dough by adding the flour, the dough may be quite soft at this point so you can chill it before using to firm it up.

Next take the chilled dough and press it into cup shaped silicone moulds, push the mix into the base of the moulds and build it up the sides to create a hollow cup shape.

You should chill the mix again before baking, once chilled bake at 170 C for approx 10-15 mins.

Next make the ganache filling by bring the cream and butter to a boil and pouring over the chocolate chips and combining until a smooth glossy ganache has formed.

You should pipe this immediately into the cookie cups and refrigerate until set.

Finally make the caramel buttercream, in advance boil a tin of condensed milk for a few hours and chill.

Next cream the butter in a kitchen aid with a paddle attachment on a high speed until the butter has increased in volume and become aerated and pale in colour.

Fold in the chilled caramel and mix until combined.

Using a star nozzle and piping bag pipe the butter cream onto the cups.



apple crumble blondie

For The Blondie (1 Gastro)

600g white chocolate
800g unsalted butter
1200g caster sugar
12 whole eggs
800g plain flour
1 tsp salt
2 tsp vanilla essence

For The Crumble Topping

500g plain flour
250g unsalted butter
175g caster sugar
10g cinnamon powder

For The Spiced Apple Compote

10 apples peeled, cored and diced
300g light brown sugar
20g cinnamon powder

Method

First cut the apples, not too small at this stage as you don't want them to break down too much when cooking. Make the compote by adding the ingredients into a pan and cooking down gently until the apples begin to soften. Make sure you stir the mix every so often so it doesn't catch.

Once the apples have begun to soften drain off the liquid of the diced apples and put around $\frac{3}{4}$ to one side. Add the remaining $\frac{1}{4}$ back into the pan with the apples and cook down fully.

When the apples have fully cooked and broken down you can puree them in a food blender for around 5 mins until perfectly smooth, if too much liquid has boiled off whilst cooking; adjust the consistency to create a puree by using the liquid you saved earlier.

Next, make the crumble topping. In a bowl, dice the butter and mix the remaining ingredients together. Either mix on a Kitchen aid with the paddle attachment until you have a breadcrumb consistency, or you can blitz the ingredients in a robot coupe. In both instances be very careful not to take the mix past the breadcrumb stage or it will become like a paste and will not be usable.

When you have achieved the breadcrumb consistency, pour it into a lined gastro tray and bake for around 10-15 minutes at 180C. Using a spatula move the mix around in the tray and spread it back out. Cook for a further 10-15 mins until golden brown.

Remove from the oven and allow to cool.

Next make the blondie batter. Whisk the eggs and sugar together on a large stand mixer until thick, light and pale.

Melt down the chocolate and butter separately and add to the egg mix. Whisk on a lower speed until combined.

Recipe continues on next page...

Finally add the flour, salt, vanilla essence, and the drained apples and mix until combined.

Pour the batter into a lined gastro tray and bake at 170C for approx. 30/40 mins. Be careful not to over OR underbake - there is a fine line, the crust should be golden brown on top and have the slightest of wobbles. If you poke a skewer around the edges it should come out clean but still have some traces of batter when you poke the middle sections.

Whilst the blondie is cooling down you can slightly break down the crumble topping to a finer consistency but still leaving slightly chunky in places to add texture.

Once fully cool carefully spread a layer of the apple puree over the top of the blondie then sprinkle the crumble topping on top.

Portion and serve either cold or slightly warm.





eton mess blondie

For The Blondie (1 Gastro)

600g white chocolate
800g unsalted butter
1200g caster sugar
12 whole eggs
800g plain flour
1 tsp salt
2 tsp vanilla essence
2 punnets fresh raspberries
400g strawberry jam

For The Berry Compote

1kg bag fruits of the forest
berries
250g caster sugar
3 tsp vanilla essence

For The Italian Meringue

200g egg white
400g caster sugar
Water to combine
Food colouring (optional)

Method

First you need to make the meringue as it needs around 12 hours to dehydrate. Start by weighing the sugar into a pan, next you need to add a small amount of water to the sugar – just enough to combine it and form a paste. Mix by hand to ensure there are no lumps and no sugar around the side of the pan as it will crystalize while cooking.

Put the pan on medium heat and bring the sugar to a boil of 127C, using a digital probe to get an accurate reading.

While the sugar boil is still on the heat, weigh out the egg whites into a clean kitchen aid bowl, with the whisk attachment, when the sugar boil is around 2/3 mins away from finishing you can start whisking the eggs.

When the egg whites are semi whipped and the sugar boil has reached 127C take them off the heat immediately and allow to sit just until the bubbles stop, then while the whisk is on a medium-high speed slowly pour the sugar boil into the egg whites – avoid hitting the whisk or side of the bowl where possible and adjust the speed as and when needed.

When all the sugar boil has been poured in turn the speed up to full and leave to incorporate for around 10 mins, when ready the meringue should be thick, glossy and smooth.

You can now pipe the meringue into desired shapes onto prepared lined trays and dehydrate in the oven over night on a low fan setting at 78C. If you are using food colouring you can paint the inside of the piping bag before you put in the meringue, or you can dip cocktail sticks into colours and swirl it into the meringue after you have piped.

Recipe continues on next page...

Next you should make the berry compote by mixing all the ingredients into a pan and simmering on a low to medium heat, avoid breaking the berries up too much by stirring. Allow it to thicken slightly by reduction and then take off the heat and cool down.

Now make the blondie batter. Whisk the egg and sugar together on a large stand mixer until thick, light and pale.

Melt down the chocolate and butter separately and add both to the egg mix. Whisk on a lower speed until combined. Finally add the flour, salt, vanilla essence, mix until combined.

Pour the batter into a lined gastro tray, fill a piping bag with the strawberry jam and pipe blobs into the batter. Using a small knife or a skewer ripple the jam through the batter spreading it around as much as possible.

Take the fresh raspberries and push them down in rows into the blondie, try to space it out so each portion has 1/2 raspberries.

Bake at 170C for approximately 30/40 mins. Be careful not to over OR underbake - there is a fine line, the crust should be golden brown on top and have the slightest of wobbles. If you poke a skewer around the edges it should come out clean but still have some traces of batter when you poke the middle sections.

Once baked and fully cooled, portion as desired and garnish with the berry compote and dehydrated meringue.





caramelised fudge blondie

For The Blondie Mix (1 Gastro)

800g unsalted butter
600g white chocolate
1200g light brown sugar
12 whole eggs
800g plain flour
1 tsp salt
2 tsp vanilla essence

Chocolate Fudge (½ Gastro)

500ml cream
625g milk chocolate
100g unsalted butter
425g glucose syrup
1250g caster sugar

Salted Caramel

250g unsalted butter
800g light brown sugar
1150ml cream
30g cornflour
15g salt

Method

First make the fudge by combining all the ingredients into a pan apart from the milk chocolate. Melt the ingredients together stirring occasionally and then bring to the boil and bring to 118C, mix the chocolate in by hand until combined and smooth. Pour into a prepared lined half gastro and allow to set at room temperature for a few hours.

Next make the salted caramel sauce by melting the butter and sugar in a pan over a medium heat stirring occasionally, once melted allow to boil slightly and caramelise. At this point pour in the cream in stages whilst whisking, until combined. Allow to boil for a few mins then turn the heat down.

Dilute the cornflour and add this to the caramel, stirring continuously so it doesn't catch. It should start to thicken straight away, continue to cook out the cornflour for a few more minutes then add the salt and take off the heat and chill the caramel.

Next make the blondie, whisk up the sugar and eggs and allow to thicken and aerate. Place the butter in a pan over a medium heat, melt and colour butter to a brown foamy consistency. Melt the white chocolate in a bain marie or microwave and combine the two.

Next add the butter and chocolate to the egg mix and mix thoroughly, finally add the flour and salt and mix until smooth. Pour the batter into a lined gastro, at this point before baking dice some of the prepared fudge into small pieces and push into the batter spread out evenly.

Bake at 170C for approximately 30/40 mins. Be careful not to over OR underbake - there is a fine line, the crust should be golden brown on top and have the slightest of wobbles. If you poke a skewer around the edges it should come out clean but still have some traces of batter when you poke the middle sections.

Once cooled you can portion into desired size and garnish further with the caramel sauce drizzled over and sprinkle with the diced fudge.

chocolate cookie & cream brownie

For The Brownie Mix (1 Gastro)

750g unsalted butter
750g dark chocolate callets
12 whole eggs
360g plain flour
180g cocoa butter
4 packs Oreo cookies

Method

Crack the eggs into a large stand up mixing bowl, weigh out the sugar and add to the eggs, whisk on stand mixer on a high speed until the volume has at least doubled in size and the mixture becomes thick.

Melt the chocolate and butter in the microwave in separate bowls, and add both to the egg mixture, mix until combined and add the flour, cocoa powder and a pinch of salt.

Mix again until all ingredients are combined and the batter is smooth and lump free. Careful not to over mix as the gluten will overwork and the batter will become too thick – it should be smooth and pourable.

Next, pour half the batter into a lined gastro tray and level out. Push Oreo biscuits into the batter in rows with a small gap between each one, try and space them out evenly so each portion of the brownie will have some Oreo in it once portioned.

Add the remaining batter and level off again, crush down the remaining biscuits to a chunky crumb and add to the top of the brownie before baking.

Bake at 180C for approximately 22-25 mins, it should still be gooey in the middle but not raw.

Once baked allow to completely cool down and leave in the fridge for at least a few hours before portioning. You can garnish further by drizzling with melted milk or white chocolate before serving.





brookie

For The Cookie Dough Mix

500g unsalted butter
400g light brown sugar
500g caster sugar
4 whole eggs
900g self raising flour
Pinch of salt
400g mix of white, dark and
milk chocolate callets

For the brownie mix

375g dark chocolate
375g unsalted butter
6 whole eggs
500g caster sugar
180g plain flour
90g cocoa powder

Method

Cream the butter and sugar together in a kitchen aid with the paddle attachment. Scrape down the sides of the bowl every so often so you don't get any lumps through the mix.

Once it has become light and fluffy start adding the eggs one by one ensuring each egg is fully incorporated before adding the next one.

Finally add the flour and salt, mix on a low speed until a dough begins to form. Once it has formed add the chocolate and mix just to evenly distribute the chocolates throughout the mix. Do not mix for too long or the batter will become overworked and dough will be too soft.

Next press the mix into a lined gastro tray and create an even layer. You can keep back a small amount of the cookie mix, roll into a small thin log in cling film and chill until later. Once pressed into the tray, chill in the fridge.

Next make the brownie batter. Crack the eggs into a large stand up mixing bowl weigh out the sugar and add to the eggs, whisk on the stand mixer on a high speed until the volume has at least doubled in size and the mixture becomes thick.

Melt the chocolate and butter in the microwave separately and add to the egg mixture, mix until combined and add the flour, cocoa powder and a pinch of salt.

Mix again until all ingredients are combined and the batter is smooth and lump free, careful not to over mix as the gluten will overwork and the batter will become too thick – it should be smooth and pourable.

Pour the brownie batter over the chilled cookie mix and level off. Bake in the oven at 170C for approximately 25-30 mins, both mixes should be cooked but still retain a slightly gooey centre. Once baked chill fully before portioning.

You can now cut the cookie log into small discs and bake them off as small biscuits that you can use to garnish each portion of brookie.

salted caramel cheesecake brownie

For The Salted Caramel

250g unsalted butter
800g light brown sugar
1150ml cream
30g cornflour
15g salt

For The Brownie Mix

750g unsalted butter
750g dark chocolate callets
12 whole eggs
360g plain flour
180g cocoa butter
4 packs Oreo cookies

Cheesecake Topping

240g cream cheese
2 whole eggs
120g icing sugar
1 tsp vanilla extract

Method

First make the caramel sauce. Melt the butter and sugar in a pan over medium heat stirring occasionally, once melted allow to boil slightly and caramelize. At this point pour in the cream in stages whilst whisking until combined. Allow to boil for a few mins then turn the heat down.

Dilute the cornflour and add this to the caramel, stirring continuously so it doesn't catch. It should start to thicken straight away, continue to cook out the cornflour for a few more minutes then add the salt and take off the heat and chill.

Next make the brownie batter by cracking the eggs into a large stand up mixing bowl weighing out the sugar and adding it to the eggs. Whisk on stand mixer on high speed until the volume has at least doubled in size and the mixture becomes thick.

Melt the chocolate and butter in the microwave separately and add to the egg mixture, mix until combined and add the flour, cocoa powder and a pinch of salt.

Mix again until all ingredients are combined and the batter is smooth and lump free, careful not to over mix as the gluten will overwork and the batter will become too thick – it should be smooth and pourable.

Pour the batter into a lined gastro tray and set aside.

Finally make the cheesecake mix by beating the cream cheese and sugar in a kitchen aid bowl with the paddle attachment until smooth, add the eggs one by one until fully combined.

Swirl the cheesecake mix and caramel into the top of the brownie and bake in the oven at 180C for approximately 25 mins. The top should start to turn golden, and the centre should still be gooey.

Allow the tray bake to fully cool down and chill in the fridge for at least a few hours before portioning. Once portioned, garnish further by drizzling more salted caramel over each portion.

granola energy bar

For The Granola

1840g oats
920g golden syrup
450g unsalted butter
400g light brown sugar
300g dried cranberries
300g dried apricot
200g pumpkin seeds
200g goji berries

Yoghurt Icing

250g icing sugar
2/3 tbsp natural Greek
yoghurt

Method

Place the syrup, sugar and butter in a pan and melt over medium heat. Bring to the boil briefly and use a whisk to bring everything together, then remove from the heat.

Weigh out the remaining ingredients into a standup mixing bowl, ensure the apricots are diced down small and mix everything together.

Pour in the warm syrup and mix on the stand mixer with the paddle attachment until just combined, no need to over mix.

Next press into a lined gastro tray, cut another piece of parchment paper and place on top of the mix. Use a ½ or ¼ gastro to then press the granola down as firmly as possible. If the mix is not pressed enough, it will crumble when you portion.

Chill in the fridge or blast chiller for around 4 hours and then you can portion into desired sizes.

Finally make the yoghurt icing by combining the 2 ingredients, only mix in a little yoghurt at a time so you can find the exact consistency you want. If you make it too thin you can add more icing sugar to thicken and vice versa.

Place icing into a piping bag and drizzle onto each bar and allow to sit and the icing set slightly before serving.



rocky road tiffin bar

For The Rocky Road

600g unsalted butter

120g cocoa powder

120g sugar

500g white/pink small
marshmallows (or larger ones
chopped down)

1125g digestive biscuits

330g golden syrup

For The Chocolate Topping

750g milk chocolate

150g white chocolate

150g dark chocolate

Method

Place the golden syrup, butter, sugar and cocoa powder into a pan over a medium heat and melt down. Stir occasionally to prevent the mix from catching, once melted and smooth remove from the heat.

Crush down the digestive biscuits into small pieces, you don't want it too chunky or too fine – somewhere in between.

Allow the warm mix to cool slightly before adding the marshmallows and biscuits, mix all together and scrape the mix into a lined gastro tray.

Press firmly into the tray and ensure all the edges and corners are pressed in, chill the mix for a few hours until set.

Once set, melt down the 3 chocolates separately. Pour the 750g of melted milk chocolate on top of the rocky road and tilt the tray and allow the chocolate to run into all the edges and corners covering the top completely with a nice even layer.

Place the other two melted chocolates into piping bags, cut a small hole for the tip of the piping bags and drizzle both chocolates over the top of the milk chocolate (you need to work fast at this stage to avoid the chocolate beginning to set).

Take a small knife or skewer and then drag through the chocolate from top to bottom creating a ripple effect, you can do this from side to side also or however you like to create different patterns and effects.

Now, chill the rocky road until the chocolate has set firm on top, you can now portion into desired sizes and serve. Use a hot, clean dry knife to portion for clean edges and to prevent the chocolate on top from cracking.





millionaire shortbread

For The Base

1kg digestive biscuits
375g melted unsalted butter

For The Caramel

400g unsalted butter
100g caster sugar
120g golden syrup
2 tins condensed milk

Chocolate Topping

750g milk chocolate
150g white chocolate
150 dark chocolate

Method

Blitz the digestive biscuits to a crumb and melt the butter down, add the butter little by little until you achieve a 'wet sand' consistency and it holds its shape when pushed together.

Next press down the base into a lined gastro tray ensuring you have a nice even layer and that it has been pressed down firmly to stop it from being crumbly. Now chill the mix until firm.

Add the caramel ingredients into a pan and cook over a medium to low heat stirring constantly to prevent it catching and burning. The mix should begin to thicken and go slightly darker in colour and resemble a soft fudge texture.

Once you have reached the correct consistency you can pour the caramel over the shortbread base and chill until firm.

Melt down the 3 chocolates separately and pour the milk chocolate over the top of the set caramel, place the other two chocolates into piping bags and cut small holes for the tip. Drizzle both chocolates over the milk chocolate, working fast so the chocolate doesn't start to set, take a small knife or skewer and drag through the chocolate from top to bottom. You can drag in different directions to create other patterns, you can also switch which chocolate you use for the main base for a different effect.

Chill the millionaire's shortbread and once the chocolate is fully set on top you can portion into the desired size. Use a hot, clean, dry knife to portion for clean edges and to prevent the chocolate on top from cracking.



Mars bar cake

For The Base

1020g of Mars bars
250g unsalted butter
250g golden syrup
750g cornflakes

For The Chocolate Topping

1kg milk chocolate

Method

Unwrap and cut down the Mars bars into a pan, add the golden syrup and dice the butter down and add this. Melt over low to medium heat stirring occasionally to avoid catching.

Crush down the cornflakes into a fine crumb and add the melted chocolate mix into the cornflakes.

Mix thoroughly until the mix is one consistency, then scrape the mix into a lined gastro tray and press down firmly until nice, flat and level. Chill in the fridge until it has fully set.

Melt the chocolate in a bain marie or microwave and pour over the top of the cake, tilt the tray and allow the chocolate to completely cover the cake in an even layer.

At this point you can play around with different toppers; whilst the chocolate is still wet you can add a variety of different confectionary; i.e crushed Oreos, diced Mars bars, Maltesers, MandMs, marshmallows, freeze dried fruit etc.

Chill the cake until the top has fully set, you can then portion it into desired size. Use a hot, clean dry knife to portion for sharp edges and to prevent the chocolate on top from cracking.



vegan & gluten free Twix bars

For The Shortbread Base

300g plain flour (or gluten-free plain flour)

10g caster sugar

200g dairy-free block butter (cold and cut into cubes)

1tsp vanilla extract

For The Caramel

640g vegan sweetened condensed milk

270g dairy-free block butter

100g light brown sugar

Method

Preheat oven to 180°C fan, and line a square baking tin with greaseproof paper. Make sure the base and sides are fully lined, as the caramel could stick.

In a medium mixing bowl, sift in the flour and sugar. Add in the butter and vanilla extract, using your fingertips, rub the butter into the dry mixture until a dough forms. Form into a ball.

Press the dough into the lined tin, making sure it's even. Prick the base with a fork.

Pop into the oven and bake for 30 minutes or until lightly golden in colour. Once golden, remove from the oven and place the tin onto a cooling rack.

Leave the shortbread in the tin as we'll be pouring over the caramel.

Add all of the caramel ingredients into a medium-sized saucepan. Place on the hob, heat the caramel on low / medium, stirring all the time until it turns a amber colour. This will take approximately 15-20 minutes. You want the caramel to reach firm ball stage (if you drop a little caramel into ice-cold water it should form a firm non-sticky ball in your fingers). If the caramel hasn't reached this stage, cook it for a little longer.

Once ready, carefully pour the caramel over the biscuit base, leveling off with a spoon. Be very quick as this caramel sets quite quickly.

Refrigerate for 3-4 hours or until the caramel is set and firm. for an hour before coating. Make sure the caramel has fully set, if not, it will be very gooey and a nightmare to coat in chocolate.

Fill a small saucepan 3/4 full with water, creating a bain-marie, place onto the hob over low/ medium heat.

Recipe continues on next page...

Finely chop the dark chocolate and place into a heat proof bowl. Place the bowl on top of the saucepan and allow to melt.

Cut the bars into thin, finger-width sizes. Tip: To get an even amount of bars, slice the entire sheet in half (width-wise), then cut about 6 bars from each half, for a total of approximately 12, thin bars. Use a large, sharp knife to prevent the biscuit base from crumbling apart.

One by one, balance the Twix Bars on a fork or spatula, and using a spoon, pour the chocolate over the bars, allowing any excess chocolate to drip back into the bowl. Don't try to dunk the bars as that risks the shortbread base from crumbling. Repeat for all bars. Place them onto grease proof paper and pop into the freezer for 10 minutes or fridge for 30 minutes to allow the chocolate to set.

Drizzle any left over chocolate for decoration.

Serve with a sprinkling of sea salt (optional).





vegan Bourbon biscuit brownie

For The Shortbread Base

60g cocoa powder
180g plain flour
170g dairy-free dark chocolate
110g dairy-free block butter
120ml of aquafaba (chickpea brine)
280g of caster sugar
1 pack of bourbon biscuits
(3/4 for the decorative base and 1/4 crushed inside the brownie)

Method

Preheat the oven to 180 C fan, and line a 8 x 8 inch square / loose base tin with grease proof paper. Allow the paper to hang over the edges of the tin, this makes it easier for removing the bars when ready.

Break the bourbons in half, and use them to line the base of the tin, making sure the bourbon logo is facing downwards (watch the video for visual reference here).

Sift the cocoa powder and flour together in a medium bowl.

Fill a small saucepan 1/4 full with water and place on the hob over medium heat. Add the dairy-free chocolate and butter into a heat proof bowl. Place the bowl over the pan, creating a bain-marie. Allow the chocolate and butter to melt together, stir-ring with a heat proof spatula. Remove from the heat and allow to cool for a few minutes while you make prepare the aquafaba.

Add the aquafaba and sugar into a medium sized mixing bowl and whip up on high speed for around 5 minutes until thick and glossy. I use a stand mixer with balloon whisk attachment. An electric hand whisk will work great too. Whip on high speed, the aquafaba mixture should be thick enough that when it drips into the bowl, the mixture should ribbon off the mixer.

Pour the chocolate and butter mixture over the aquafaba, and carefully fold together with a spatula. Make sure to be very gentle with this step as you want to keep as much air in the mixture as possible.

Once combined, sift in the flour and cocoa powder. Again, fold this in with a spatula until a rich and thick brownie batter forms.

Break up a few bourbon biscuits and sprinkle into the batter, fold to combine.

Recipe continues on next page...

Pour the brownie batter into the lined tin and level off with an off-set spatula.

Place the tin into the middle of the oven and bake for 30-35 minutes. If you want a more fudgy brownie, you may want to underbake by 5 minutes!

Once baked, remove the tin from the oven and allow to cool fully on a wire rack. TIP: Keep the brownie in the tin while it's cooling. This will help it keep its shape and will also lock in some of the moisture, which will help with the chewy texture.

Use a sharp knife to cut the brownies into little bars. Cut the brownies so each has a bourbon biscuit on top.



bake



gluten free brownie

For The Base

255g unsalted butter, cubed,
plus extra for the tin

255g dark chocolate,

4 large eggs

300g golden caster sugar

½ tsp vanilla extract or paste

100g gluten-free plain flour,
sieved

60g cocoa powder

Method

Preheat the oven to 180 C.

Line a baking tin.

In a bowl place the butter and chocolate together and melt over a Bain Marie.

Whisk the eggs and sugar together for around 8 minutes until light and aerated.

Pour the vanilla into the mix, then gently fold in the dry ingredients (gluten free flour and cocoa butter).

Place brownie in lined tray and bake for 30-35 minutes.





Cherry Bakewell Slice

Ingredients

750g unsalted butter
 475g caster sugar
 75g light brown sugar
 12 whole eggs
 2 tsp almond essence
 300g ground almonds
 600g plain flour
 2 tbsp cornflour
 600g white chocolate
 500g cherry jam
 Flaked almonds (enough to cover the top)

Method

Melt the butter and add the sugars in a stand mixer, beat until smooth.

Beat the eggs with the almond extract and slowly add to the mix until fully incorporated.

Add the flour, ground almonds and cornflour mix until combined and smooth.

Fold in the white chocolate chips.

Line a gastro with parchment paper and pour in the blondie batter.

Add the jam to the top of the batter and take a skewer and swirl the jam through the batter until evenly distributed.

Finally sprinkle the flaked almonds on top and bake at 170 for around 25-30 minutes.



Custard Cream Slice

Ingredients

900g custard creams
750g white chocolate
350g double cream
400g unsalted butter
100g caster sugar
120g golden syrup
2 tins condensed milk
600g white chocolate (topping)
40ml veg oil
300g custard creams (topping)

Method

Crush down the 600g of custard creams until they are broken but still slightly chunky.

Melt the 750g white chocolate and warm the cream until hot but not boiling.

Mix the cream into the white chocolate until smooth then mix through the crushed down biscuits.

Press this mix into the bottom of a lined gastro and smooth out until flat as possible.

Next make the caramel layer by adding the sugar, syrup, butter and condensed milk into a pan.

Stir constantly to prevent from catching and bring the ingredients to the boil and reduce the heat, and continue to cook until the mix is constantly bubbling and thickened up. You can drop a small amount of mix into a cold glass of water and if it solidifies straight away the mix is ready.

Next pour the caramel onto the base layer and cool and set completely.

Melt the 600g of white chocolate and then add the veg oil, pour this over the caramel and smooth out.

Finally place the remaining custard creams on top of the white chocolate, chill until fully set then portion.



Carrot Cake



Ingredients

900g gluten free self raising flour

300g light brown sugar

300g caster sugar

2 tsp baking powder

2 tsp bicarb

800ml soya milk

350g veg oil

2 tbsp vanilla extract

2 tbsp white wine vinegar

750g grated carrot

30g cinnamon powder

25g ground ginger

Method

Weigh out and sift dry ingredients into a stand mixer to ensure there are no lumps.

Mix together the milk, oil, vanilla and vinegar and add to the dry ingredients and mix using the paddle attachment until a smooth batter has formed.

Add the grated carrot last and fold through the batter until evenly distributed.

Pour the batter into a lined gasto tray and bake at 170 for approximately 25-30 minutes.

Once baked and cooled you can portion into desired size and garnish with whipped vegan cream and more grated carrot.

Lemon Meringue Drizzle Cake

Ingredients

750g unsalted butter
750g self raising flour
750g caster sugar
12 whole eggs
Zest and juice of 6 lemons
300g sugar
150g egg white
Juice of 3 lemons
250g icing sugar

Method

Cream together sugar and butter until pale and fluffy, add the zest.

Add the eggs slowly until fully incorporated.

Add the lemon juice and mix, add the flour last and mix until smooth.

Pour the batter into a lined gastro tray and bake at 170 for approximately 30 minutes.

While the cake is baking make the drizzle by mixing the juice of 3 lemons with the icing sugar.

As soon as the cake comes out the oven poke small holes all over the cake and drizzle the lemon mix on top allowing it to soak through the cake.

Allow the cake to cool and portion into desired sizes.

Finally make the Italian meringue, dilute 300g of caster sugar in a pan with just enough water to form a paste.

Bring this to the boil and using a thermometer bring the temperature up to 127.

Whisk the egg whites in a kitchen aid to soft peaks and increase the mixer speed and pour the sugar boil slowly at the edge of the bowl to avoid hitting the whisk.

Allow the meringue to mix on a high speed until it has cooled and is thick and glossy.

Pipe the meringue on top of each slice of cake and torch the meringue using a blow torch. You can garnish with fresh raspberries and serve immediately.

Brown Butter Fudgy Brownie

Ingredients

560g unsalted butter
900g dark brown sugar
4 tsp vanilla essence
6 whole eggs
2 egg yolks
600g plain flour
Pinch salt
2 tsp baking powder
400g chocolate chips
(mixed flavours)

Method

Dice the butter and place into a pan over a medium heat, allow the butter to fully melt then increase the heat slightly and allow the butter to foam and colour to a *beurre noisette*, remove from heat.

Next mix the sugar and butter together and whisk in the eggs and vanilla.

Add the dry ingredients and mix well to ensure no lumps remain.

Finally add the mixed chocolate chips and fold through the batter.

Pour the batter into a lined gastro tray and bake for approximately 25 mins at 170 until a crust has formed on the top and they are still slightly gooey in the middle.





White Chocolate & Passion Fruit Dipped Blondie

Ingredients

600g unsalted butter
450g white chocolate
800g caster sugar
8 whole eggs
600g plain flour
1 tsp salt
2 tsp vanilla essence
200g passion fruit puree
5 fresh passion fruit
750g white chocolate
250g cocoa butter

Method

Whisk the eggs and sugar in a stand mixer until doubled in size.

Melt the 450 chocolate and butter mix together with the passionfruit puree and add to the egg mix.

Once incorporated add the dry ingredients and mix until a smooth batter is formed.

Pour the batter into a lined gastro tray and bake at 170 for around 30 minutes.

Cool the cake and portion into bars.

Next melt the 750 chocolate and melt the cocoa butter, mix the two together ensuring they are fully combined. You can also at this stage add a small amount of colouring to the dip such as yellow to create a more tropical fruit look.

Ensure the cakes are fridge cold at this point and using a small pairing knife or skewer push into the middle of each cake and dip into the chocolate mix.

Transfer onto a fresh tray and refrigerate until the dip has set.

You can garnish the top with the fresh passionfruit seeds and freshly whipped cream.



Dubai Pistachio Kunafa Brownie

Ingredients

800g pistachio kernels
Veg oil (enough to bind pistachios)
1/2 packet filo pastry
550g unsalted butter
550g dark chocolate callets
8 whole eggs
120g cocoa powder
280g plain flour
750g caster sugar

Method

First chiffonade the filo pastry as fine as possible and spread flat on to a baking tray and bake until golden brown and crispy.

Next take the pistachio kernels and oil and blend in a food processor with the oil for around 10 mins until a paste has formed.

Mix the pistachio paste in with the cooked filo and put to the side.

Mix the eggs and sugar together in a stand mixer and whisk together until light and fluffy.

Melt the chocolate and the butter and add to the egg mixture.

Finally add the dry and mix until combined and no lumps appear in the mix.

Next pour half the brownie batter into a lined gastro tray and level out.

Then add the pistachio mix as the middle layer and smooth out before adding the final layer of brownie batter and bake at 170 for approximately 20-25 minutes.

Cool completely before portioning.



Baked Oaty Kit Kat Bar

Ingredients

750g unsalted butter
600g light brown sugar
300g golden syrup
1050g oats
800g milk chocolate
50g white chocolate
5 x kitkat chunky
200g milk chocolate
50ml oil

Method

Add the butter, sugar and syrup into a pan and heat over a medium heat until melted. Turn the heat up slightly and whisk to ensure the mix has completely emulsified.

In a large mixing bowl mix together the oats and 200g of milk chocolate callets.

Allow the syrup mix to cool slightly then add to the oat and combine fully before pressing into a lined gastro tray making sure there are no air pocket and bake on a lower heat of 150 for approximately 25-30 minutes until golden brown.

Next melt 800g of the milk chocolate and add the oil, melt the white chocolate also. Pour the milk chocolate on top of the bake and then drizzle the white chocolate on and using a skewer swirl into patterns.

Finally chop up the kit kat into chunky pieces and sprinkle on top of the chocolate while it is still warm and allow to set in the fridge before portioning.



S'mores Slice

Ingredients

900g digestive biscuits
400g unsalted butter
480ml milk
480ml double cream
150g egg yolk
200g caster sugar
Pinch salt
680g dark chocolate
500g egg white
1kg caster sugar
2 tsp vanilla essence

Method

Blitz down the biscuits in a food processor until a fine crumb.

Melt the butter and mix into the biscuits until evenly distributed and press firmly into the bottom of a lined gastro tray and refrigerate or freeze until fully set

Add the milk, cream and vanilla into a pan and heat over a medium heat try not to boil.

Whisk together the egg yolks and the 200g of caster sugar and once the liquid has become hot but not boiling pour over the egg yolk mix and whisk well and return to the heat and stir constantly until the custard has thickened.

Pour the hot custard over the chocolate and mix well to emulsify, you can also use a food processor or stick blender to achieve a smoother cremeux.

Next pour over the biscuit base and smooth out and refrigerate again until set.

Once set using a hot knife portion into desired bars.

Finally add the kilo of sugar to a pan and dilute with enough water to form a paste like consistency, put on a medium heat and bring the sugar to a boil and a temperature of 127.

Add the egg whites to a stand mixer and whisk until soft peak and pour the sugar boil onto the whites whilst the mixer is still on, turn up the speed and allow to thicken and become glossy.

Finally pipe the marshmallow meringue mix on each bar and torch lightly with a blow torch.



Black Forest Slice

Ingredients

500g plain flour
 775g caster sugar
 190 cocoa powder
 19g bicarb
 19g baking powder
 6 whole eggs
 550 ml milk
 270ml oil
 600g mascarpone
 300g white chocolate
 200ml double cream
 Catering tin cherries
 5 gelatine leaves
 Fresh cherries for garnish

Method

First make the sponge by combining the flour, sugar, cocoa powder, bicarb, baking powder, eggs, milk and oil in a stand mixing bowl and bring together with the paddle attachment until a smooth batter has formed.

Pour into a lined gastro tray and bake at 170 for approximately 30 mins.

Cool the cake completely and trim the top slightly to give a flat surface.

Melt the white chocolate and warm the cream in a pan.

Beat the mascarpone on a stand mixer with the paddle attachment until smooth and combine the warm cream and chocolate together, then add to the mascarpone to form a smooth mix.

Pour this on top of the cake pushing into all the edges and smooth flat with a palette knife and refrigerate.

Take the tinned cherries and place into a pan and warm through, if they are too thick adjust with a touch of water.

Bloom your gelatine in ice cold water, squeeze out the water from the leaves and melt into the warm cherry mix.

Allow to cool slightly then pour on top of the mascarpone layer and allow the final layer to set in the fridge.

Once completely set portion and garnish with cocoa powder and a fresh cherry.

Sticky Toffee Slice

Ingredients

300g unsalted butter
750g dark brown sugar
9 eggs
800g self raising flour
800g dates
800ml boiling water
3 tsp vanilla extract
3 tsp bicarb
100g dark brown sugar
115g unsalted butter
125ml double cream
Pinch salt
150g unsalted butter
300g icing sugar

Method

Soak the dates in the boiling water and vanilla.

Cream the butter and sugar in a stand up mixer until light and fluffy.

Add the eggs one by one until fully incorporated.

Once the dates have fully softened blend them in a food processor until a smooth puree.

Add the date puree to the batter and mix until combined.

Finally add the self raising flour and bicarb and fold into the mix until it is lump free.

Pour the batter into a lined gastro tray and tightly cling film over the tray.

Steam at 100 for approximately 1 ½ to 2 hours.

Now make the butterscotch sauce for the frosting, melt the 115g butter in a pan on a medium heat.

Add the 100g dark brown sugar, cream and pinch of salt and bring to the boil.

Remove from the heat and allow to cool.

Finally make the frosting by beating the 150g butter in a kitchen aid beat until smooth.

Next add the icing sugar in stages and beat until smooth.

Finally add the cooled down butterscotch to taste, a couple tablespoons should be enough.

Portion the sticky toffee cake and pipe the frosting as desired.



Lemon & Honey Cake With Greek Yoghurt Frosting



Ingredients

600g unsalted butter
600g caster sugar
600g gluten free self raising flour
10 eggs separated
4 lemons zested and juiced
200g honey
500g Greek yoghurt
300g icing sugar

Method

Add the butter, sugar and lemon zest into a stand up mixer and beat until light and fluffy.

Slowly add the egg yolks until incorporated.

Fold in the gluten free flour.

Whisk up the egg whites until stiff peaks and fold into the batter.

Pour into a lined gastro tray and bake at 160 for approx. 25-30 mins.

Warm the honey and the lemon juice together and once the cake is cooked and whilst still hot pour the warm honey mix over the cake.

Finally make the frosting by beating yoghurt and icing sugar together until smooth and spread over the cooled caked.

Garnish further by sprinkling with lemon zest.



