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Sweet Pastry

Method:

Combine flour, butter and sugar in STAND MIXER bowl.

Process until mixture resembles fine breadcrumbs.

Turn pastry onto a lightly floured surface.

Knead until just smooth. Shape into a disc.

Wrap in baking paper and refrigerate for 30 minutes.

Ingredients:

225g plain flour
110g butter
80g sugar
1 large egg
Splash of milk (as required)
Cupcake Recipe

Method:

Preheat the oven to 180 °C/350 °F/Gas Mark 4.

Place butter into STAND MIXER bowl and beat until softened, add sugar, flour, salt, eggs and milk.

Whisk until mixture is smooth.

Add flavouring (Optional).

Put mixture into cake tin/ muffin cases and into oven.

Bake for approx. 25 minutes or until golden brown.

Ingredients:

250g unsalted butter, softened
250g caster sugar
250g self-rising flour
Pinch of salt
4 medium eggs
4 tablespoons of milk
**Ingredients:**

- 4 pounds pork shoulder
- 1 pound pork fat
- 40g kosher salt
- 35g sugar
- Hog casings

**Sausage recipe**

**Method:**

Cut Pork Shoulder and Pork fat (best if both are cold) into small cubes (make the fat a little smaller than the pork). When meat and fat are cut, mix them quickly in STAND MIXER bowl. Add salt and sugar and mix again.

Set up MINCER according to page 20 of the manual.

Run warm water through your sausage casings. Put a casing onto the SAUSAGE FILLING TUBE leaving a ‘tail’ of approx. 6 inches you will need this to tie off later. Take the mixture from the bowl and put into MINCER.

When the meat mixture starts to move into the casings use one hand to regulate how fast the casing comes off of the stuffer, this will decide the thickness of your sausages. Repeat this until all mixture is into the casing again leaving approx. 6 inches at the end of casing. Tie off one end in a double knot.

With two hands pinch off what will become two links and twist gently but ensure links are tight and will not undo. Repeat this until all links are created. Tie off other end in a double knot. Hang links to dry for approx. 2 hours on a meat rack. Once links have dried, package them into a Tupperware container and keep in the fridge with a paper towel beneath them (Will keep for approx. 1 week) or freeze for later use.
**Ingredients:**

- 2600g flour
- 6 large eggs

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**Fresh Pasta recipe**

**Method:**

Put all ingredients into STAND MIXER bowl. Mix until it resembles bread-crumbs.

Use dough hook to knead the dough until it resembles a smooth elastic ball and has very few air bubbles when cut.

Once kneaded remove ball of dough and place in another bowl.

Cover it with plastic wrap and let it rest for at least 30 minutes.

Set up MINCER according to page 21.

Place dough into the MINCER.

Take pasta strips from the MINCER and toss with a little flour to keep them from sticking and gather them into a loose basket.

Allow to dry.

Once dried you boil it to cook like any other normal pasta.
Lemon Drizzle Cake

Method:

Preheat the oven to 170°C/325°F/Gas Mark 3.

Put the flour, eggs, baking spread, caster sugar, milk, baking powder and rind from 1½ lemons in STAND MIXER bowl and blend until well mixed.

Line the loaf tin with some greaseproof paper.

Put the cake mix in the tin and bake for about 50 minutes until risen and firm to the touch.

Put the icing sugar and the lemon juice in a pan and, stirring bring to the boil – cook for a minute then take off the heat.

Whilst the cake is still warm make some holes in the cake with a skewer and slowly pour the lemon icing over the cake. Allow time for the cake to absorb the icing, then sprinkle over the remaining lemon rind and remove from the tin.

Ingredients:

180g The Pantry Self Raising Flour
180g The Pantry Caster Sugar
180g Perfect for Baking
3 medium Eggs
30ml milk
Grated rind of 2 lemons
Juice from 2 lemons
1 level tsp The Pantry Baking Powder
80g The Pantry Icing Sugar
1 x 2lb Loaf tin 20 x 10cm
Ultimate Chocolate Cake

Method:

Preheat the oven to 180˚C/350˚F/Gas Mark 4.

Line the base of the cake tins with greaseproof paper and lightly grease the sides.

Break up the Dairyfine dark chocolate and put in a small saucepan with the Perfect for Baking and melt over a gentle heat.

Separate the eggs and beat the egg whites with a pinch of salt and a teaspoon of caster sugar until they are stiff.

In STAND MIXER bowl whisk the egg yolks with the caster sugar until pale.

Fold in the flour and then gently stir in the melted chocolate mixture.

Divide between the two tins then bake for 15 minutes until firm to the touch. Allow to cool then remove from the tins.

Break up the white chocolate, put in a heatproof bowl and put over a pan of simmering water to melt the chocolate, making sure the base does not touch the water.

Whip 200ml of the double cream. When the white chocolate has melted, mix in with the whipped cream then put in the fridge to cool and set.

When firmer, spread on the top of one of the cakes then put the other cake on top.

Now melt the dark Belgian chocolate along with the unsalted butter and 50ml cream over a pan of simmering water, again making sure the bottom of the bowl does not touch the water.

When melted spread over the top of the cake, this hasn’t got to be neat, some swirls are good.

Then melt the milk chocolate and 50ml cream as above, when melted drizzle over the top of the dark chocolate. Allow to set then serve.

Ingredients:

125g plain flour
125g Caster Sugar
125g Greenvale Perfect for Baking – chopped into small cubes
3 x medium eggs
125g Dairyfine Dark Chocolate
300ml double cream
100g Choceur White Chocolate
50g Dairyfine Milk Chocolate
50g Choceur Belgian Dark Chocolate
20g Greenvale Unsalted Butter
2 x 20cm low cake tins
Method

Preparation:

Cut the end of your piping bag and insert an 8-10mm nozzle. Twist the end and push inside the nozzle. If you’re not too steady when adding the mix, try using a water bottle with the top cut off and the bag inside with the edges folded over the outside.

Make a template of egg shapes to use as a template for piping. Drawing around a petal-shaped cutter, create staggered rows with enough space for the macarons to spread.

Macarons:

Sift the ground almonds and icing sugar together twice and set aside.

Add the caster sugar and egg white in STAND MIXER bowl.

Whisk on low for two minutes until the whites are foamy then turn up the speed to medium for another 2 minutes until you have soft peaks then stop whisking.

Add a dab of colour to the whites before finishing whisking on high until they reach firm peaks.

**Ingredients:**

- 115g ground almonds
- 230g icing Sugar
- 144g egg White at room temperature (about 3-4 eggs)
- 72g Caster Sugar
- 400g double or Whipping cream
- 400g dark chocolate (70% cocoa)
- 80g salted butter
- 50g Cocoa powder
- Food Colouring –we use pink, baby blue, yellow
Add the dry ingredients to the egg whites and using a spatula, scoop up the whites and press them against the side of the bowl to deflate the mix. Repeat the process until the mix is like a thick but runny batter. When lifted up it should take a few seconds to drop back into itself.

Spoon the macaron mix into the prepared piping bag, filling it more than halfway before squeezing the mix to the bottom to push out any air bubbles.
Un-twist the bag and, with the prepared template under the baking sheet, pipe the mix from inside out, rounding the pointed end like an egg and staying within the lines as the mix will spread.

Drop the tray flat from a height onto the work surface to knock any last air bubbles out, then pull out the template from underneath and repeat until you’ve used all the mix.

Leave the macarons for at least 30 minutes or until they have formed a skin that is not sticky to touch (this will form the crust while the moisture underneath will lift the macaron and form its ‘feet’).

Pre-heat the oven to 140°C before adding the macarons and cook for about 20 minutes, turning the trays halfway. Remove the macarons from the oven and leave for a couple of minutes, then check they are cooked by removing one from the sheet. If it comes away easily it’s done, if it is a little sticky put them back in the oven for a few minutes before checking again.

Once cooked, leave to cool on the tray for a couple of minutes before carefully removing them from the paper and placing them on a cooling rack.
**Triple Victoria Sponge**

**Method:**

Pre-heat the oven to 180°C/350°F/Gas Mark 4.

Line the bottoms of the cake tins with some greaseproof paper and lightly grease the sides.

Put the eggs, flour, caster sugar, vanilla essence and the baking spread in STAND MIXER bowl and blend until well mixed – you might have to do this in 2 lots, depending on the size of your machine. Divide this mixture between the 3 tins.

Bake in the oven for 20 minutes until risen and firm to the touch.

Allow to cool in the tins before turning out.

If the cakes are very domed, slice off the tops to level them.

Spread the jam or chocolate spread on the tops of 2 of the cakes, then stack them on top of each other.

Roughly grate 25g of the chocolate.

In a large bowl beat the icing sugar and butter together with a wooden spoon until smooth. Add the milk and beat well, then stir in the grated chocolate.

Use this icing to cover the sides and the top of the cake, smooth with a knife or leave ‘swirled’.

Break up the rest of the chocolate into a heatproof bowl and place over a pan of simmering water to melt the chocolate – don’t let the bottom of the bowl touch the water. When melted, remove from the heat and mix in the Weetabix.

Put the chocolate covered Weetabix pieces into a paper cake case, with your fingers gently press up the sides and above the case to form a ‘nest’ and then leave in the fridge to set.

Place the nest on the cake using a little of the chocolate to stick it in place and fill with the chocolate mini eggs.

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**Ingredients:**

6 large eggs  
375g The Pantry Self Raising flour  
375g The Pantry Caster Sugar  
375g Perfect for Cakes Spread  
250g Grandessa Strawberry Jam or Chocolate & Hazelnut Spread  
375g Greenvale Unsalted Butter, softened  
2 tsp vanilla essence  
900g The Pantry Icing Sugar  
45ml milk  
75g Moser Roth 70% Dark Chocolate  
2 Weetabix, broken up  
Mini chocolate eggs  
3 x 20cm shallow cake tins  
1 paper cake case
Ingredients:

- 190g The Pantry Self Raising Flour
- 290g Caster Sugar
- 190g Greenvale Perfect for Cakes Spread
- 3 x large eggs
- Grated rind from 1 lemon
- 160g Grandessa Lemon Curd
- 2 x large egg whites
- 1 level tsp The Pantry Cornflour

Lemon Meringue Cupcakes

Method:

Pre-heat the oven to 180°C/350°F/Gas Mark 4.

Add 190g caster sugar with the eggs, lemon rind, spread, and flour in STAND MIXER bowl and pulse until well blended.

Line a cupcake tin with paper cases, put a dessert spoon of the cake batter in each.

Top this with a teaspoon of the lemon curd.

Then cover the lemon curd with the rest of the cake batter – divide the batter between the cakes.

Bake for 18-20 minutes, until risen and firm to the touch, allow to cool.

Turn up the oven to 200°C/400°F/Gas Mark 6.

Whisk the egg whites in a clean bowl until stiff, gradually sprinkle in the remaining caster sugar, a teaspoon at a time until thick, sprinkle in the cornflour and whisk some more.

Fill a piping bag with meringue.

Pipe a round swirl on top of each cupcake.

Put back in the hot oven for 5-6 minutes – until the meringue is browned.
**Blueberry & Blackcurrant Mini Bakewell**

**Method:**

Pre-heat the oven to 170°C/325°F/Gas Mark 3.

Unroll pastry and – using an 8cm round cutter – cut 12 rounds out of the sheet. Lightly grease the pie tin. Put the pastry rounds in the holes.

Put a small teaspoon of the jam on top of the pastry.

In STAND MIXER bowl mix the flour, egg, butter, caster sugar, ground almonds and vanilla essence until smooth and well blended. Divide this between the pastry cases.

Put 3 fresh blueberries on the top of the batter and sprinkle over the flaked almonds.

Bake in the oven for 20-25 minutes until golden and risen.

**Ingredients:**

- 400gr sweet pastry
- 100g Grandessa Blackcurrant Jam
- 55g Greenvale Unsalted Butter
- 55g The Pantry Caster Sugar
- 1 x large Egg
- 45g The Pantry Ground Almonds
- 10g The Pantry Flaked Almonds
- 1 x tsp Vanilla Essence
- 15g The Pantry Plain Flour
- 36 fresh Blueberries
- 12 hole pie tin
Tagliatelle with Prawns and Asparagus

Method:

Defrost the prawns. Cook the pasta in a large pan of boiling water then drain well.

Meanwhile, chop the asparagus into chunks.

In a large frying pan or wok, sauté the prawns and the chopped asparagus in a little oil for 3 minutes, add the chopped garlic and cook for another minute.

Add the cream, wine, parsley and lemon juice, cook for another minute until it starts to thicken.

Add the drained pasta, season with some black pepper and heat through gently.

Serve alongside shavings of the Parmigiano.
**Spaghetti Carbonara**

**Method:**

Bring a large saucepan of water to the boil, season with salt and add the spaghetti and cook.

Meanwhile to make the sauce fry the bacon in a large frying pan in 1 tbsp olive oil until just cooked (approx. 3 minutes).

Then add the mushrooms and warm through (approx. 2 minutes).

Stir in the parsley, mustard, a pinch of black pepper and the double cream.

When the spaghetti is cooked, drain and mix with the sauce and parmesan cheese.

In a medium saucepan boil some water, add the vinegar and break the eggs in the boiling water and cook for about 2 minutes, until the egg white is firm.

Serve a portion of the spaghetti with a poached egg on top.
Baked Spiced Sausages with Vegetable Risotto

**Method:**

Preheat the oven to 200°C/400°F/Gas 6.

Put the sausages into a metal baking dish, with a fork prick the skins on each sausage.

Cut the tomatoes in half and put these around the sausages.

Sprinkle over the chilli flakes, basil and garlic granules, season with some black pepper.

Drizzle over the olive oil.

Bake in the oven for 30 mins.

Meanwhile make the risotto.

Wipe and finely chop the mushrooms – put the contents of the two packs of risotto in a large pan and add the mushrooms – cook as directions on the pack.

Thinline slice the mange tout and when the risotto is cooked – stir in the sliced mange tout – put the pan lid on a leave for a few mins – just too slightly cook the mange tout.

Serve the sausages and tomatoes on a bed of risotto.
Sausage with Rice Bake

Ingredients:
- 800g pork sausages
- 250g Bilash long grain easy cook rice
- 300g large Vine tomatoes
- 120g runner beans
- 1180g tin Sweet Harvest Sweetcorn
- 2 large eggs
- 70g mild cheddar cheese
- 1 tsp Stonemills garlic granules
- 1 tsp Stonemills paprika
- 200ml crème fraiche
- Sea salt and black pepper
- 50ml olive oil

Method:

Preheat the oven to 200°C/400°F/Gas 6.

Cook the rice as instructions on the pack.

Meanwhile chop the tomatoes finely.

Thinly slice the runner beans.

Drain the sweetcorn.

In a large bowl - mix all these with the cooked rice, add the paprika and garlic granules, season with some salt and pepper.

Grate the cheese and mix with the eggs and crème fraiche in another bowl.

Fold this into the rice mixture.

Pour into an oven proof dish.

Put the sausages in a roasting dish, prick with a fork - drizzle over the olive oil.

Bake the sausages and the rice dish in the oven for 25/30 minutes.

Serve the sausages on a bed of the baked rice.
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