

CHICKEN AND APRICOT TERRINE

8oz smoked streaky bacon
1lb skinned chicken thighs roughly chopped
2oz raw chicken liver roughly chopped
6oz dried apricots of which half are chopped
1 onion
Pinch of cinnamon
Pinch of dried ginger
1 tsp salt
Black pepper
2 tsp fresh parsley chopped finely
1 tsp Worcester sauce
3 tsps brandy

Preheat oven to 323 f / 170 c
Stretch bacon on a chopping board and use it to line a 1lb greased loaf tin
leaving some hanging over the sides
Mix all the remaining ingredients together except the whole apricots
Spoon half the mixture in the tin
Put on a layer of whole apricots
Spoon over the remaining mixture
Wrap the bacon over the top
Place in a tin half filled with hot water
Cover with foil and bake for 1 hour
Remove from oven and leave to cool with a weight on
When cool serve in slices with garnish of your choice

Sue Kenny

CLASS	EXHIBITOR
10	106

QUICHE AUX FRUITS DE MER

Ingredients

6oz (175g) shortcrust pastry
 2 tbsp chopped shallots
 1½oz (40g) butter
 4oz (115g) prawns, fresh or frozen
 2oz (55g) tinned crabmeat
 Salt and black pepper
 4tbsp white wine (home-made carrot wine)
 3 eggs
 5 fl oz (150ml) single cream
 1 tbsp tomato purée
 1oz (25g) mature cheddar cheese, grated



Method

1. Roll out the pastry and line a 8in (20cm) flan tin.
2. Cook the shallots in the butter until soft and transparent. Add the prawns and crabmeat and stir gently for 2 minutes. Add the wine and seasoning and heat gently until bubbling.
3. Beat the eggs together with the cream and tomato purée and gradually blend into the shellfish mixture. Adjust the seasoning.
4. Pour the mixture into the flan tin and sprinkle the grated cheese over it.
5. Bake in a preheated oven at 375°F / 190°C / gas 5 for 25-30 minutes until puffy and brown.

W.W.B.C.

JUDGES COMMENTS

Class No. 10. Exhibitor No. 106

Judges Signature *EACUS*

Comments.

Good flavour but
pastry soggy on
bottom and edges
unseen. Greaseproof
on bottom should
have been removed.

CLASS	EXHIBITOR
11	103

SPICED FRUIT PIE

Ingredients

7 firm eating apples, (Braeburns used)
 50g (2oz) dried apricots, chopped
 2 tbsp chopped fresh mint
 75g (3oz) butter, melted
 Juice of 2 lemons
 2 ripe bananas, sliced
 3 tbsp runny honey
 250g (8oz) filo pastry
 50g (2oz) sultanas
 5 tsp Amaretto liqueur (home-made)
 50g (2oz) glacé cherries
 1 tsp ground cinnamon
 Icing sugar for dusting



Method

1. Soak the apricots in 2 tsp of the Amaretto liqueur overnight.
2. Pre-heat the oven to 200°C (400°F, Gas 6). Quarter and core the apples, (but leave the skin on), then slice them thinly and put them in a bowl.
3. Add the remaining Amaretto to the apples.
4. Add the lemon juice, sultanas, dried apricots, bananas, glacé cherries and fresh mint. Gently mix the honey through the fruit mixture and then stir in the cinnamon.
5. Grease a 23cm (9") flan tin with a little of the melted butter (it's best to use a tin with a removable base).
6. Spread a sheet of the filo pastry on a pastry board, brush with melted butter, then place in the tin. Repeat with the remaining pastry, ensuring that there is sufficient to cover the top of the pie.
7. Fill with the fruit mixture and bring the overlapping sheets of pastry over the top, crumpling them attractively. Brush the top with the remaining melted butter.
8. Bake for 25 minutes, until the pastry is golden brown and crisp.
9. Serve hot or cold, dusted with icing sugar.

W.W.B.C.

JUDGES COMMENTS

Class No. 11....Exhibitor No. 103

Judges Signature *E. Ellis*

Comments.

Good flavour and appearance, although icing sugar to dredge would have made it even better.

CLASS	EXHIBITOR
11	106

CREAMY APRICOT FLAN

Ingredients

5fl oz / 150ml double cream
 4oz / 115g caster sugar
 3tbsp sweet gooseberry wine
 2tbsp high alcohol apricot brandy
 6oz / 175g full fat cream cheese
 Grated zest of 1 orange
 8oz / 225g dried apricots, chopped

For the crust:

12oz / 350g chocolate chip biscuits
 3oz / 85g butter, melted
 2oz / 55g good quality plain chocolate, plus extra to decorate
 2oz / 55g toasted almonds, chopped

Method

1. Soak the apricots in gooseberry wine overnight.
2. To make the crust, put the biscuits in large plastic bag and crush them into crumbs with a rolling pin.
3. Melt the butter and chocolate in a bowl set over a pan of simmering water, making sure the water is not touching the base of the bowl. Remove from the heat and stir in the biscuit crumbs and chopped almonds.
4. Press the mixture as firmly as possible over the base and up the sides of an 8in spring form cake tin. Put this in the fridge for 30 minutes or so to harden.
5. Whip the cream with the sugar and apricot brandy and beat in the cream cheese and orange zest. Fold in the chopped apricots and fill the flan case.
6. Decorate with grated chocolate and chill before serving.

Peter Robinson

W.W.B.C.

JUDGES COMMENTS

Class No. 11...Exhibitor No. 106

Judges Signature: *EACUS*

Comments.

*Base rather thick
 and uneven in places
 but very good flavour*

Glazed Fruit Tart

315g (10 oz) plain flour
220g (7 oz) chilled butter, cubed
1 tablespoon caster sugar
375ml (12 fl oz) carton custard
155ml (5 fl oz) double cream
2 teaspoons powdered gelatine
60ml (2 fl oz) orange juice
2 tablespoons cherry & strawberry wine
2 kiwi fruit, peeled, sliced and halved
125g (4oz) cherries, pitted
1 large peach, skinned, halved, pitted and thinly sliced
1 passionfruit
90g (3 oz) smooth apricot jam

Put wine and pitted cherries in a small saucepan and bring to a gentle simmer for about 5 minutes. Set aside to cool.

Put the flour in a mixing bowl. Rub in the butter until mixture resembles breadcrumbs, stir in the caster sugar, then add enough iced water to make a dough. Knead lightly, wrap in clingfilm and put in fridge to chill for 30 minutes.

Preheat the oven to 190C/ (375F) Gas 5). Roll out the pastry onto a floured surface to fit a 25cm (10in) flan dish. Line with greaseproof paper and baking beans. Bake blind for 10 minutes. Remove paper and beans and bake for 5 minutes more. Cool.

Mix the custard with the cream in a bowl. Dissolve the gelatine in orange juice by putting the juice in a heatproof bowl and sprinkle the gelatine over to soften. Place bowl over saucepan of warm water to melt. Make sure bowl does not touch the boiling water. Remove and when cool, stir carefully into the custard mixture. Keep drained cherries to one side.

Pour the flavoured custard cream into the cold pie shell, levelling it neatly. Refrigerate for about 30 minutes or until set.

Decorate top of tart with the fruit. Melt the jam in a small saucepan; brush it all over the top of the fruit to glaze. Set the tart aside in fridge for 30 minutes before serving.

Serves 8

Mary Levett