

KINGS CORONATION

Summer Berry Baked Vanilla Cheesecake

Ingredients

Base

200g digestive biscuits finely crushed

100g melted butter

Filling

350g full fat crème fraîche

250g ricotta cheese

150g cream cheese

1 teaspoon vanilla bean paste

200g caster sugar

30g cornflour

3 eggs beaten together

Decorate

1 x 300g punnet raspberries

6 strawberries (2 cut in half and 4 cut into quarters)

400g blueberries

Method

Pre heat the oven 150°C / 140°C fan/ gas mark 2

1 stoneware fluted flan dish

1. Mix together the crushed biscuits and melted butter
2. Press the biscuit mixture into the base of the flan dish and bake in the oven for 15 minutes
3. To make the filling place the crème fraîche, ricotta, cream cheese, vanilla paste and caster sugar in a bowl and mix until smooth
4. Blend the cornflour into the beaten eggs
5. Add the egg mixture to the cream cheese mixture and whisk well together
6. Remove the flan dish from the oven and place the flan dish on a tray , carefully pour the mixture on top of the biscuit base and put in the oven to bake for 50 - 55 minutes until the mixture is starting to set but slightly wobbly in the middle
7. Leave to go completely cold and then refrigerate
8. When ready to serve decorate with the berries to make the pattern of the Union Jack

KINGS CORONATION

Celebration Pork Pies

Makes 4

Ingredients

500g ready made shortcrust pastry
1 egg to glaze
Flour to roll out in

Filling

500g pork sausagemeat
4 sage leaves finely chopped or
1 teaspoon dried sage
3 teaspoons caramelised onion chutney (any chutney you have can be used)
100g or 16 dried apricots

Decorate

Parchment paper, string and 4 bayleaves

Method

Pre heat the oven 210°C / 190°C fan/ gas mark 7

Line 4 petit casseroles lined with parchment or **well greased** with butter

1. Roll out the pastry into a square 40 cm x 40cm
2. Cut out 4 discs x 16cm in diameter (you can use the lid of a saucepan or plate to cut round)
3. Cut out 4 lids cutting round the lid of the petit casserole
4. Line each casserole with the larger pieces of pastry pressing carefully into the base and side and work the pastry up the sides so there is a slight overhang
5. Mix together the pork, sage and chutney. Season with pepper
6. Take half the pork mixture and divide between the 4 casseroles pressing down into the pastry case
7. Place a layer of apricots on top of the pork mixture
8. Divide the remaining pork mixture between the ramekins
9. Brush the edges of the pastry with egg glaze
10. Place a lid on top of each pie and seal the edges together and then crimp. Brush with egg glaze
11. Cut out from the remaining pastry 4 crowns or 16 strips of pastry to make the stripes of the Union Jack Flag
12. Place the chosen decoration on the top and brush again with egg glaze
13. Place in the oven and bake until a deep golden brown and the pastry is crisp 40 – 45 minutes
14. Serve warm in the casserole or leave until nearly cold and remove from the casserole.
15. Wrap with parchment tie with string and a bayleaf to take to the party

KINGS CORONATION RECIPES

JEWELLED BUTTERFLY BUNS

Makes 4

Ingredients

3 eggs
150g soft butter
150g caster sugar
150g self raising flour
1 teaspoon baking powder
1 teaspoon cochineal or red food colouring

Decoration and filling

4 teaspoons raspberry jam
300ml double cream
150g cream cheese
25g icing sugar
½ teaspoon vanilla extract

8 x glaze cherries (red, green or yellow)
4 x golden chocolate eggs or balls

Edible gold lustre spray

Method

Pre heat the oven 180°C / 160°C fan/ gas mark 5

Line 4 petit casseroles with a paper muffin case in each or line with parchment

1. Place the eggs, butter, sugar, flour, baking powder and red food colouring in a bowl and mix well until the batter is smooth and drops off a spoon easily
2. Divide the mixture between the 4 petit casseroles and place on a tray in the oven to bake for 25 – 30 minutes until a skewer comes out clean
3. Remove from the casseroles and leave to cool. When cold slice the top off the cakes at the top of the paper case
4. Cut the lid in half to make 2 wings
5. Spread one teaspoon of jam over the top of each bun
6. Make the filling by mixing together the double cream ,cream cheese, icing sugar and vanilla until the mixture is thick and stand in soft peaks
7. Pipe or spoon the cream mixture on top of the jam
8. Place the 2 wings into the cream
9. Pipe a row of cream between the two wings
10. Decorate with glaze cherries and gold balls to look like jewels
11. Spray the buns with gold lustre