# Sausage Swirls

Ingredients

**For the pastry**

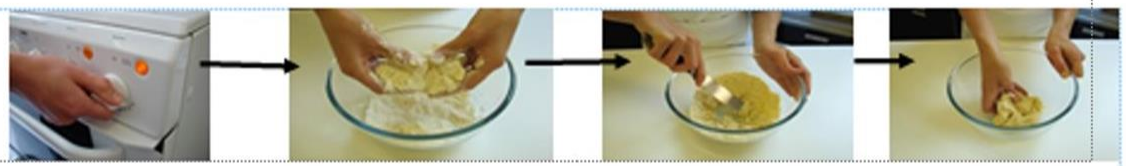
250g plain flour
125g butter (or 100g butter and 25g lard)
COLD water
1 Egg

**For the filling**

400g Lean Sausages
1 pepper
Salt and pepper

## *Equipment*

Mixing bowl
Rolling pin
Round ended knife
Sharp knife
Chopping board
Fork
Measuring jug
Pastry brush
Flour dredger (share)
Foil lined baking tray
Tablespoon



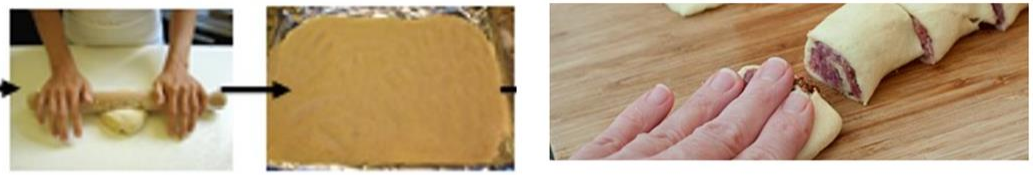
Pre-heat the oven to 220 C/ GM 7

Make the pastry by rubbing in the fat into the flour. Add optional ingredients once bread-crumbs have formed. Add a little cold water at a time until a dough forms. Take out of the bowl and leave on the worktop.

Wash and deseed the pepper and dice into small cubes

Remove the skin from the sausages and place in a bowl

Mix the pepper and sausage meat together in a bowl



Roll out the pastry to a large rectangle

Place the pastry onto the tray

Spread the mixture over the pastry, glaze the edges with egg. Roll up and cut out. Glaze the tops and place in oven for 25-30 minutes.

WASH UP & CLEAN DOWN WITH YOUR TEAM - *CHECK EVERYWHERE IS TIDY!!*

*TAKE OUT OF THE OVEN WHEN GOLDEN BROWN. LEAVE ON TRAY TO COOL. LABEL YOUR PRODUCT*

# Gingerbread

## Basic Recipe

100g Butter

100g Brown Sugar

4 tbsp Syrup

4 tbsp Black Treacle

100g Wholemeal SR Flour

4 tsp Ground ginger

1 Egg

150ml Milk

100g S R Flour White

## Equipment

Square cake tin

Mixing bowl

Electric hand whisk

Small bowl

Sieve

Spoon

## Method

Preheat the oven to 180° C or gas mark 4.

Grease and line the cake tin.

Sieve the ginger and flours together..

Melt the sugars, syrup, treacle and butter in a pan.

Add the melted mixture to the flour.

Pour into the tin and bake for 30 mins.

**Wash up and clean YOUR AREA and have IT CHECKED!!**

# Pizza Slice

## Ingredients

**Slice**

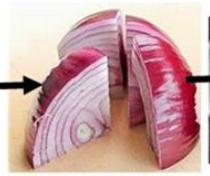
1 pkt Ready Made Flaky pastry
8 Cherry Tomatoes
150g Mozzarella
1 Red Onion
1 Pepper
1 Courgette
4 tbsp Oil

## Equipment

Baking Tray
Chopping board
Sharp knife
Rolling pin
Round ended knife
Tablespoon

## Method

Preheat the oven to 200 C/ GM 6.



Peel and quarter the red onion. Place on baking tray.

Wash tomatoes, courgette and peppers. Place tomatoes on tray.

Slice the courgette and peppers and place on tray.

Drizzle over the oil and bake for 20 minutes.

Wash up and clean your area.

On a floured surface, roll out the pastry.

Ease into the tin creating a lip around the outside,

Cube the mozzarella cheese and add the roasted vegetables and cheese onto of pastry. Place in oven for 20 minutes.

Wash up, dry equipment and clean your area.
Sweep the floor.
Re –run hot soapy water for your tray.

**DRY YOUR SINK AREA**

**HAS YOUR EQUIPMENT BEEN CHECKED BEFORE PUTTING AWAY???!!**

400g strong plain flour, 1 sachet yeast
1 egg,  2 tsp cinnamon
75g brown sugar, 300ml milk

# Sweet Bread

- Warm the milk in the microwave for 30 seconds in a measuring jug. Add the yeast to the milk.
- Add the flour and egg to the mixing bowl.
- Add the milk to the flour and egg mixture.
- Mix well and knead for 10 minutes.
- Leave to prove on your work top and wash your bowl and measuring jug.
- Knead the dough again to knock it back.
- Roll out the dough to a rectangle.
- Sprinkle the dough with sugar and raisins and press down.
- Roll up the dough and cut into rounds.
- Place a greased and lined baking tray.
- Bake for 20 minutes.

# Savoury Pie

**For the pastry**

250g Plain Flour

125g Butter

**For the filling**

250g Mince beef

1 Onion

1 tbsp Gravy Granules

***Equipment***

Medium pan
Wooden spoon
Mixing bowl
Rolling pin
Round ended knife
Sharp knife
Chopping board
Fork
Measuring jug
Pastry brush

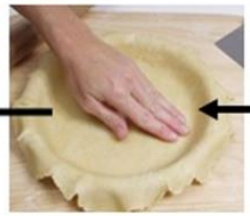
Pre-heat the oven to 220 C/ GM 7

DRY fry the mince beef with the onion until the mince has gone brown. Add optional ingredients, granules and 150 ml water. Stir until it boils and then leave to simmer and stir intermittently.

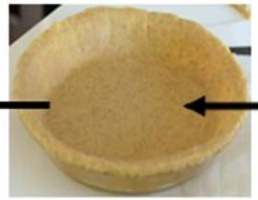
Make the pastry by rubbing in the fat into the flour. Add optional ingredients once breadcrumbs have formed. Add a little cold water at a time until a dough forms.

Roll out 2/3 of the pastry and line base of the pie dish with it.

Ease the pastry in without stretching the dough.



Make sure the pastry is up to the edges of the dish.



Trim any excess pastry.

Add the mince mixture and evenly spread out. Dampen the edges of the pastry edges.

Roll out the other 1/3 of the pastry and place over the pie dish. Press the edges down gently and trim off excess.

Finish the edges as shown above (fluting) or with a fork and leaves..... Be creative!

Glaze the pastry with the egg or some milk. Bake for 20-30 minutes or until golden brown.

WASH UP & CLEAN DOWN WITH YOUR TEAM - ***CHECK EVERYWHERE IS TIDY!!***