

Victoria Day Recipes

Spotted Dick

Ingredients:

1 cup flour
Pinch of salt
4 ounces shredded suet
1 cup currants
 $\frac{3}{4}$ cup caster sugar
Finely grated zest of 1 lemon
Finely grated zest of 1 small orange
 $\frac{3}{4}$ cup whole milk, plus 2-3 tablespoons
Custard, to serve



Directions:

Put the flour and salt in a bowl. Add the suet, currants, sugar, and lemon and orange zest. Pour in $\frac{3}{4}$ cup milk and mix to a firm but moist dough, adding the extra milk if necessary. Shape into a fat roll, about 8" long. Place on a large rectangle of baking parchment. Wrap loosely to allow for the pudding to rise, and tie the ends with string like a Christmas cracker.

Place a steamer over a large pan of boiling water. Add the pudding to the steamer, cover, and steam for 1 $\frac{1}{2}$ hours. Remove from the steamer and allow to cool slightly before unwrapping. Serve sliced with custard.

Figgy Pudding

Ingredients:

1 cup chopped dried figs
1 cup pitted and chopped dried dates
2 cups water
½ cup brandy
1½ cups flour
1 teaspoon baking soda
½ cup butter
1 cup powdered sugar
2 eggs
1 cup breadcrumbs
½ teaspoon ground nutmeg
½ teaspoon grated orange zest
½ cup grated dark chocolate



Directions:

Preheat to 325° F. Grease and flour 9" baking pan. Mix chopped dates and chopped figs in a bowl. Heat water in a saucepan until it starts to boil and pour it over dates and figs in a bowl. Stir in baking soda and keep aside to cool for 10 minutes. Transfer date and fig mixture to blender; add brandy and make a puree.

In another bowl, beat butter and sugar until smooth. Add eggs and beat again until fluffy and light. Fold in the flour, breadcrumbs, ground nutmeg, grated orange zest, pureed date and fig mixture, and grated dark chocolate.

Pour prepared batter in a greased baking pan and place it in a preheated oven. Bake until pudding is perfectly set; insert the toothpick in center and check if it comes out clean. Remove from oven and let cool 15 minutes. Turn out.

Queen Victoria's Brown Windsor Soup

Ingredients:

2 tablespoons butter
¼ pound stewing beef
¼ pound lamb steak
4 cups beef stock
1 onion
1 carrot, peeled sliced
1 parsnip, peeled and sliced
2 tablespoons flour
1 bouquet garni (see below)
¼ teaspoon chili powder
Salt and pepper to taste
½ cup cooked rice



Directions:

Cut the lamb and beef into 1" cubes and roll in the flour. Place the butter in a large saucepan over a low heat. Fry the meat for 3 minutes and then add the rest of the flour and fry for a minute longer until the butter/flour is golden brown. Stir in the stock, while adding the carrot, parsnip, and onion. Add the bouquet garni, chili powder, salt, and pepper. Partially cover the sauce pan and simmer for 2 hours. Remove bouquet garni. Puree the soup before adding the cooked rice.

Bouquet Garni

Ingredients:

1 tablespoon dried parsley
1 teaspoon dried thyme
1 bay leaf
Cheese cloth and twine

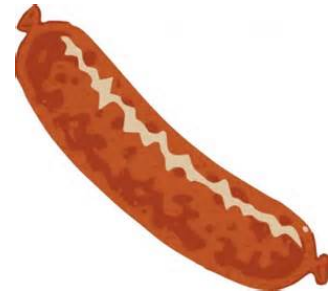
Directions:

Wrap herbs in cheese cloth and tie with twine.

Toad in the Hole

Ingredients:

1 ½ cups whole milk
4 eggs
Pinch of salt
2 cups all-purpose flour
6 large pork sausages/bangers
1 tablespoon vegetable oil
4 sprigs fresh thyme



Directions:

Preheat the oven to 425° F. Whisk the milk and eggs together with the salt and then whisk in the flour, continuing to whisk until smooth.

Remove sausage from casing. Heat oil (or fat) in a large oven-proof skillet or Dutch oven and sauté sausages until they are browned.

Pour in the batter and quickly drop in the sprigs of thyme. Place into the oven for about 40 minutes or until the edges of the batter have risen and turned golden, and the middle has set. Serve immediately with or without gravy.

Manchester Pudding

Ingredients:

1 to 1 ½ sheets puff pastry
1 ¼ cups skim milk
1 ½ cups fresh bread crumbs
¼ cup butter, softened
2 strips lemon peel
4 eggs (4 yolks, save 2 whites for another use)
3 tablespoons brandy
2 tablespoons sugar
½ cup strawberry jam
Powdered sugar, to dust



Directions:

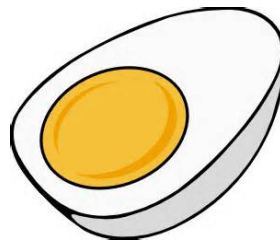
Preheat oven to 350° F. Heat milk and lemon zest in a medium-size pan to the boiling point. Take off the heat and let sit for 30 minutes to infuse the lemon. Remove the zest. Add the breadcrumbs to the pot and reheat.

Beat together egg yolks, egg whites, butter, sugar, and brandy in a bowl. Pour in about half the hot milk to temper. Mix thoroughly and then pour the egg mixture back into the pan. Heat gently for 1 minute, take off the heat, and set aside to cool.

Place the puff pastry in a 9" pie plate and trim edges. Alternatively, roll pastry out a little thinner and cut 12 circles and fit into muffin tins. Put a thick layer of jam in the base (1 teaspoon in your muffin cups) and ladle in the custard mix. Bake the large tart for 60 minutes, the individual tarts for 45 minutes, or until filling has set and is slightly browned. Serve cold, dusted with powdered sugar.

Baked Scotch Eggs**Ingredients:**

2 pounds sausage
10 hard-boiled eggs
Flour
2 eggs
3-4 cups fine bread crumbs

**Directions:**

Preheat oven to 375° F. Roll each hard-boiled egg in flour, and then wrap each egg evenly in a portion of meat, making sure it is covered completely. Roll in your hands to ensure an even sausage coating.

Beat the remaining eggs in small bowl. Dip each egg/sausage ball in the beaten eggs and then coat with breadcrumbs. Bake until golden brown, about 30 minutes.

English Toffee

Ingredients:

1 cup raw almonds
1 cup unsalted butter, cubed
1 cup sugar
½ teaspoon vanilla extract
¼ teaspoon salt
1 ½ cups semi-sweet chocolate chips
⅓ cup pecans, chopped

Directions:

Preheat oven to 350° F. Line a baking sheet with parchment paper. Spread almonds in an even layer on the prepared baking sheet. Place into oven and bake until toasted, about 10 minutes; set aside.

In a medium saucepan, combine butter, sugar, vanilla, and salt over medium heat. Cook, whisking constantly, until butter has melted, and mixture is almond brown in color, about 10-15 minutes. Immediately spread the hot caramel mixture evenly over the almonds. Sprinkle with chocolate chips. After 1-2 minutes, spread the chocolate chips in an even layer until smooth. Sprinkle with pecans. Let cool completely, about 2 hours. Break into pieces.

Fish and Chips

Ingredients:

1 pound white, flaky fish (cod, haddock, tilapia)
5 potatoes, washed and scrubbed
1 cup full-flavored beer
1 ¼ cups all-purpose flour
2 tablespoons + 1 teaspoon kosher salt
4 cups warm water
Vegetable oil



Directions:

Make the soaking mixture for the cut potatoes by combining warm water and 2 tablespoons kosher salt in large bowl. Mix to dissolve salt. Set aside.

To prepare the potatoes, peel the sides of the potato with a vegetable peeler, leaving some skin at the top and bottom. Slice potatoes length-wise, in ½" slices. Next, slice ¼" inch strips from those slices. Place cut potatoes in the bowl of salt water and soak for 15 minutes. Remove from water and place the potatoes on a clean kitchen towel to dry. Dry well to avoid splattering when frying.

Fill a Dutch oven with vegetable oil, so that oil comes up a little less than halfway up the pot. Place over low heat and heat to 375° F. Meanwhile, prepare the beer batter by combining the beer, 1 cup flour, and 1 teaspoon salt in a large bowl. Set aside. Place remainder of flour in a re-sealable bag and set aside with the beer batter.

Once oil is up to temperature, fry the potatoes in batches. Fry until edges are starting to brown, about 3 minutes. Remove to a paper-towel lined cookie sheet. Repeat process with remaining potatoes. Once all potatoes have been fried, bring the oil back up to 375° F, and refry them. The "twice-fry" is the key to a crispy French fry. Just another minute or two in the hot oil is all you need. Place them on a cookie sheet and keep warm in an oven while fish is frying.

To fry the fish, place filets in the bag of flour to lightly coat, then dip into beer batter, and add to the oil. Fry until golden brown, turning fish occasionally, about 6-9 minutes depending on the size of the filets. Remove from oil and drain on paper towel-lined plate for a minute. Serve fried fish over a generous portion of French fries with wedges of lemon for garnish and Tartar sauce and malt vinegar on the side.

Victoria Sponge Cake

Ingredients:

¾ pound plus 1 tablespoon butter
3 cups plus 1 tablespoon self-rising cake flour
1 ½ cups granulated sugar
4 eggs
1 ¼ cups double Devon cream
¾ cup high-quality strawberry jam
Powdered sugar



Directions:

Preheat oven to 360° F. Grease two 8" round cake pans with ½ tablespoon butter each. Dust each with ½ tablespoon flour; set aside.

Beat remaining butter in a large bowl with an electric mixer on high speed for 5 minutes. Add granulated sugar and beat until light and fluffy. Combine eggs and 6 tablespoons water in another bowl. Add half the egg mixture and half the flour to butter–sugar mixture. Beat well for 1–2 minutes. Add remaining egg mixture and flour; beat batter for 5 minutes.

Divide batter between prepared pans. Bake until a toothpick inserted in center of cakes comes out clean, 35–40 minutes. Invert cakes onto a rack, remove pans, and let cool completely.

Beat cream in a medium bowl until stiff. Put 1 cake layer on a cake plate, spread top with half the jam and cover jam with the cream. Spread top of remaining cake layer with remaining jam and place it, jam side down, on top of cream. Dust cake with powdered sugar.