

SPECIAL
- DAY -



FRIDAY 5TH NOVEMBER

BONFIRE NIGHT!

RECIPE BOOKLET



BONFIRE NIGHT!

On November 5th people across the UK celebrate Bonfire Night. There are small fireworks parties in back gardens along with big organised displays in public parks. The reason we do it is because it's the anniversary of an attempt to blow up the Houses of Parliament led by a man called Guy Fawkes. It's called the Gunpowder Plot, and bonfires are lit to burn the "Guy" - a kind of dummy that represents Fawkes.

Guy (Guido) Fawkes led the Gunpowder plot in 1605. It was a plan to blow up King James I and his government. Fawkes and his group put 36 barrels of gunpowder in cellars under the Houses of Parliament in London, ready to set off a massive explosion. One member of the group sent a letter to his friend who worked in Parliament, warning him to stay away on November 5. The King's supporters got hold of the letter and the plot was rumbled!

Guards broke into the cellars where the gunpowder plotters were waiting. They were arrested, tortured and executed. Also known as "Firework Night" and "Bonfire Night," November 5th was designated by King James I as a day of thanksgiving for "the joyful day of deliverance." This Act remained in force until 1859. On the very night of the thwarted Gunpowder Plot, it is said that the populace of London celebrated the defeat by lighting fires and engaging in street festivities. It would appear that similar celebrations took place on each anniversary and, over the years, became a tradition. In many areas, a holiday was observed, although it is not celebrated in Northern Ireland.

Today, the celebration of Guy Fawkes and his failed plot remains a tradition in such places as Newfoundland (Canada) and some areas of New Zealand, in addition to the British Isles.

We have put together some fantastic bonfire food ideas and recipes to make your bonfire party or fireworks night go with a bang! From traditional dishes to sweet treats - there is plenty here to warm both hands and tummies as you gather round the bonfire.

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CHEESY BONFIRE BREAD

SERVES  Ten

ALLERGENS  Wheat, Milk, Gluten

INGREDIENTS

- 200g wholemeal flour
- 200g plain flour
- 1 tsp. bicarbonate of soda
- 2tsp. cream of tartar
- 1 tsp. lo salt
- 1tsp. caster sugar
- 25g butter, melted
- 300ml milk
- 175g cheddar, grated

METHOD

1. Heat oven to 180°C. Sift the dry ingredients into a large bowl and make a large well in the middle. Combine the melted butter and milk, then pour into the well. Mix to a soft dough.
2. Dust the work surface with flour. Add most of the cheddar, the pumpkin seeds to the dough. Gently knead to combine on the floured surface. Divide into 8 lumps and shape into rough rounds two finger-widths deep.
3. Place the pieces side by side on a floured baking sheet, scatter the remaining cheddar and pumpkin seeds over the top and bake for 30 minutes until golden brown and the cheese is bubbling.
4. Cool slightly on a wire rack and eat while warm.

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CHEESE, HAM & APPLE MUFFINS

SERVES  Ten

ALLERGENS  Wheat, Milk, Egg, Gluten

INGREDIENTS

- 275g plain flour
- 1tbsp. caster sugar
- 2tsp. baking powder
- 3 eggs, free range
- 175ml yoghurt, natural
- 200g ham, cooked and chopped
- 1 apple, grated
- 100g cheddar, grated
- Lo salt, pinch
- Ground black pepper, pinch

METHOD

1. Line a muffin tray with paper cases. Preheat the oven to 200°C.
2. Put the flour, sugar, baking powder and a little salt in a bowl, mixing together thoroughly. In a separate bowl, break the eggs and lightly beat them, stir in the yoghurt, the chopped ham and the grated apple. Cut the cheese into small dice, fold into the yoghurt mixture then lightly mix with the dry ingredients. Take care not to over-mix as this will knock the air out of the batter.
3. Divide the mixture between the 12 cases, grate over a little grated cheese, then bake for 25 minutes until risen and golden.
4. Allow to cool slightly and serve.

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BONFIRE STRAW SALAD

SERVES  Ten

ALLERGENS  None

INGREDIENTS

- 75g pumpkin seeds
- 3 carrots, grated
- Spinach leaves, large handful, washed and sliced
- 1 red onion, thinly sliced
- ½ red cabbage, cored and thinly sliced
- 1 green pepper, thinly sliced
- 2tbsp. red wine vinegar
- 6tbsp. olive oil
- ½tsp. chilli flakes
- 1tbsp. honey
- Lo salt, pinch
- Ground black pepper, pinch

METHOD

1. Lightly toast the pumpkin seeds in a dry frying pan and set aside.
2. Place the carrots, spinach, onion, cabbage, pepper and pumpkin seeds in a bowl and toss them together.
3. In a separate bowl, whisk together the red wine vinegar, olive oil, chilli and honey. Season with salt and freshly ground black pepper and pour the dressing over the salad.
4. Mix thoroughly and then transfer to a serving bowl.

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TOFFEE APPLES

SERVES  Ten

ALLERGENS  None

INGREDIENTS

- 10 apples
- 400g caster sugar
- 350g golden syrup
- 350ml water
- 6 drops red food colouring (optional)
- 10 lollipop sticks

METHOD

1. Lightly grease a few baking trays. Insert lollipop sticks into the whole, stemmed apples.
2. In a medium saucepan over medium-high heat, combine sugar, golden syrup and water. Heat to 149 to 154°C or until a small amount of syrup dropped into cold water forms hard, brittle threads. It needs to be quite dark and takes a while to get there.
3. Remove from heat, stir in food colouring and allow to cool for a minute or two, this will enable it to coat the apple better.
4. Holding the apple by its stick, dip in syrup and remove and turn to coat evenly. Place on prepared trays to harden.

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VANILLA, CINNAMON & RAISIN FUDGE

SERVES



Twelve

ALLERGENS



Milk

INGREDIENTS



- 450g granulated sugar
- 85g butter
- 150ml milk, semi skimmed
- 165g evaporated milk
- ½tsp. vanilla essence
- 50g raisins
- 3ml vegetable oil
- ½tsp. ground cinnamon

METHOD



1. Tip the sugar, butter, milk and evaporated milk into a heavy based saucepan and heat gently, stirring frequently, until the sugar has dissolved.
2. Bring to the boil and as the temperature rises, stir the fudge occasionally (be careful as the mixture is very hot) so that the sugar doesn't stick and burn.
3. Continue boiling until a temperature of 116°C is reached on a sugar thermometer. If you don't have one, you can test if the fudge is at this temperature by spooning a small amount of the syrup into some iced water, it should form a soft ball.
4. Remove the pan from the heat and stir in the vanilla, cinnamon and raisins.
5. Pour into an 18cm shallow square tin brushed with a little vegetable oil, and leave for 10-15 minutes or until almost set. It will set quicker in the fridge.
6. Mark the fudge into 36 squares with a sharp knife and leave to cool completely.

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FISH PIE JACKETS

SERVES  Ten

ALLERGENS  Wheat, Mustard, Milk, Fish, Gluten

INGREDIENTS

- 10 baking potatoes
- Vegetable oil, for rubbing
- 100g stork
- 400ml milk
- 1 bay leaf
- 6 black peppercorns
- 450g fish pie mix
- 40g plain flour
- 75ml vegetable stock
- 1 lemon, zest and juice
- Chives, few strands, snipped
- Flat parsley, small handful, chopped
- 1tsp. wholegrain mustard
- 50g cheddar, grated
- Lo salt, pinch
- Ground black pepper, pinch

METHOD

1. Heat the oven to 180°C. Prick the potatoes all over with a fork, then rub with oil and salt. Bake on a baking tray for 1 hour or until cooked through. When cool enough to handle, cut roughly 2cm off the top of each potato. Scoop out the potato flesh into a bowl, leaving a 1cm potato shell. Mash the flesh with the 50g of the stork and season. Set aside.
2. Warm the milk in a medium pan with the bay and peppercorns, then add the fish and poach for 3 minutes until just cooked. Transfer the fish to a plate using a slotted spoon and keep warm. Discard the bay/peppercorns and reserve the poaching milk.
3. Melt the remaining stork in a separate medium pan and whisk in the flour. Cook for 3-4 minutes, then slowly whisk in the stock and reserved poaching milk. Simmer, stirring, for 10 minutes until thickened. Add the lemon zest and juice (to taste), herbs and mustard, then stir in the fish and prawns and season.
4. Spoon the fish and sauce into the potato shells and top with the mash and cheese. Put on a baking tray with the crispy potato skins on the side and bake for approx. 20 minutes until piping hot and the cheese is golden.

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SAUSAGE, CHILLI & MOZZARELLA STUFFED FLATBREAD

SERVES  Ten

ALLERGENS  Wheat, Sulphur Dioxide, Milk, Gluten

INGREDIENTS

For the pizza dough:

- 400g plain flour, plus extra to dust
- 7g fast action dried yeast
- 1tsp. lo salt
- 1tsp. caster sugar
- 2tbsp. olive oil, plus extra to drizzle
- 1tbsp. semolina, to roll out

For the filling:

- 1tbsp. vegetable oil, plus extra to grease
- 500g sausage meat
- 1 fennel bulb, finely chopped
- 1tsp. fennel seeds
- 1½tsp. chilli flakes
- 150g mozzarella, grated
- 25g stork, melted

METHOD

1. Mix the flour, yeast, salt and sugar together in a mixing bowl. Make a well in the centre and add the oil, then add about 225ml water to bring together as a dough. Tip out onto a floured surface and knead for 1 minute, just until smooth, then set aside.
2. Heat the oil in a frying pan and add the sausage meat to the pan and break up with a spoon and allow to crisp and turn golden in the pan for 10 minutes, adding the chopped fennel, fennel seeds and chilli flakes for the last 5 minutes. Remove from the heat and allow to cool.
3. Meanwhile divide each of the dough balls into 10 equal portions, cover with a damp cloth. One at a time, roll each piece of dough into discs of about 10cm, spoon a row of the sausage mixture across the centre, top with a scattering of mozzarella and bring the circle together to seal in the filling. Set the first one into the middle of an oiled 25cm round cake tin or ovenproof dish and bend round to create a curve.
4. Continue to roll and fill the rest of the dough portions, setting them into the tin joining from the centre and going right to the edge in a continuous loop.
5. Cover with a damp tea towel and leave to rest for 20 minutes. Preheat the oven to 180°C fan. Brush with the melted stork and bake for approx. 25 minutes or until puffed and golden.
6. Once cooked remove from the oven and set aside to rest for a few minutes before cutting into wedges to serve.

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GIANT CHOCOLATE COOKIES

SERVES  Ten

ALLERGENS  Wheat, Soya, Milk, Egg, Gluten

INGREDIENTS

- 175g unsalted butter, at room temperature
- 150g golden caster sugar
- 1 orange, zest
- 2 egg, free range, yolks
- 50g polenta
- 50g milk chocolate, chopped
- 50g white chocolate, chopped
- 225g self-raising flour
- 2tbsp. milk, for brushing

METHOD

1. Preheat the oven to 170°C. Put the butter and sugar in a bowl and beat with an electric whisk until creamy.
2. Stir in the orange zest, egg yolks, polenta, plain and white chocolate and flour. Mix well, then shape into 10 equal-sized balls.
3. Place on a non-stick baking tray, spaced well apart, then flatten each ball. Brush with milk and bake for approx. 5 minutes. Remove from the oven, then using a chopstick or the handle of a wooden spoon, make a hole in the centre of each. Return to the oven for a further 6 minutes, until set and golden.
4. Leave to firm up for 5 minutes then put on a wire rack and cool completely before serving.

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STICKY TOFFEE PUMPKIN CUPCAKES

SERVES



Ten

ALLERGENS



Wheat, Sulphur Dioxide,
Soya, Sesame, Milk, Egg,
Gluten

INGREDIENTS



- 500g pumpkin flesh
- 250ml vegetable oil
- 300g light muscovado sugar
- 3 eggs, free range
- 225g self-raising flour
- 1tsp. bicarbonate of soda
- 1tsp. ground ginger
- 1tsp. ground cinnamon
- 1tsp. ground mixed spice
- 200g caramel toffee, tinned

METHOD



1. Preheat the oven to 160°C. Line the holes of a 12-hole muffin tin with paper muffin cases.
2. Place the pumpkin into a saucepan with 2 tablespoons of water and simmer, covered, over a medium heat for 15 minutes or until tender. Drain off any excess liquid, then blitz, smooth.
3. Put the oil, sugar and eggs in a large bowl. Using an electric hand whisk, mix together for 3 minutes until thick and pale. Sift in the flour, bicarbonate of soda, ginger, cinnamon and mixed spice. Take a large metal spoon and mix gently yet thoroughly until you can no longer see any dry ingredients. Add the pumpkin purée and stir lightly to combine.
4. Divide the mixture between the muffin cases, so they're all three-quarters full. Bake for approx. 20 minutes, until risen and cooked through. Insert a skewer into the centre of a muffin – if it comes out clean, it's ready. Cool the cakes in the tin for 10 minutes, then cool on a wire rack.
5. Put a tablespoonful of caramel toffee on top of each cake, then spread evenly across the top of each cake.

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THOR CAKE

SERVES



Ten

ALLERGENS



Wheat, Oats, Sulphur Dioxide, Soya, Sesame, Milk, Lupin, Gluten

INGREDIENTS



- 200g unsalted butter, plus extra for greasing
- 125g black treacle
- 100g clear honey
- 1tsp. vanilla essence
- 250g oatmeal
- 250g plain flour
- 150g demerara sugar
- 1tsp. baking powder
- 100g candied peel, chopped
- 1tsp. ground ginger
- Lo salt, pinch

METHOD



1. Preheat the oven to 180°C. Grease and line a square baking tin with baking paper. In a small pan, gently melt the butter, treacle, honey and vanilla essence over a medium heat, stirring to combine, then set aside to cool a little.
2. Meanwhile, in a large bowl, mix the remaining ingredients and add a pinch of salt. Pour in the treacle mixture, stirring with a wooden spoon until all the ingredients are well combined.
3. Transfer to the prepared tin, spreading the mixture evenly, then bake for approx. 20-25 minutes. Remove from the oven, then leave to cool completely in the tin before slicing into squares to serve.

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VEGAN PUMPKIN PIE

SERVES  Ten

ALLERGENS  Wheat, Sulphur Dioxide, Soya, Sesame, Gluten

INGREDIENTS

- 450g pumpkin, peeled, seeded and cubed
 - 100g light muscovado sugar
 - 1tbsp. vegetable oil
 - 150g creamed coconut
 - 1 vanilla pod, split lengthways
- For the pastry:
- 300g plain flour, plus extra for dusting
- 150g vegan margarine, KTC, chilled
 - 35g icing sugar, sifted
 - A little soya milk, to bind
- For the topping:
- 55g vegan margarine, KTC, chilled
 - 125g plain flour
 - 90g demerara sugar

METHOD

1. Preheat the oven to 160°C.
2. For the filling, place the pumpkin, sugar and oil in a large roasting tin and toss together. Roast for 35 minutes, turning halfway, until soft and golden.
3. For the pastry, put the flour, margarine, sugar and a pinch of salt in a large bowl and, using your fingertips, rub everything together until it resembles breadcrumbs. Add a little soya milk to form the mixture into a soft dough. Wrap the pastry in cling film and place in the fridge for 30 minutes.
4. Meanwhile, make the topping. Place all the ingredients in a bowl and, using a knife, mix the margarine into the plain flour and sugar until it resembles coarse breadcrumbs. Set aside until needed.
5. Roll the pastry out on a lightly floured surface, then press into a 23cm round, fluted tart tin. Prick the base with a fork, fill with baking paper and beans and bake blind for 15 minutes. Remove the paper and beans and bake for a further 10 minutes or until pale golden.
6. Raise the oven temperature to 170°C. Place the syrupy roasted pumpkin in a food processor together with the creamed coconut. Scrape the seeds from the vanilla pod, add to the processor and whizz until smooth. Spoon into the tart case and spread evenly.
7. Sprinkle the topping over the pumpkin and bake for 25 minutes, until crisp and golden.
8. Cool slightly before removing from the tin. Slice and serve hot or warm.

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CHILLI CON VEGGIE

SERVES  Ten

ALLERGENS  Gluten

INGREDIENTS

- 2 onions
- 4 garlic, cloves
- 1 leek
- 1 red chilli
- 2tbsp vegetable oil
- 2tbsp. ground cumin
- 2tbsp. ground coriander
- 2tbsp. smoked paprika
- 1tsp. ground cinnamon
- 2tbsp. oregano
- ½tsp. ground nutmeg
- 2tbsp. tomato purée
- 150g green lentils, dried
- 150g red lentils, dried
- 300g red kidney beans
- 300g borlotti beans
- 800g chopped tomatoes
- 1ltr vegetable stock
- Lo salt, pinch
- Ground black pepper, pinch
- 500g long grain rice
- 20ml vegetable oil

METHOD

1. Peel and finely chop the onions and garlic, then trim and finely chop the leek and chilli and place into you're a saucepan over a medium heat with the oil. Fry for approx. 5 minutes, until softened.
2. Add the spices, dried herbs and nutmeg, then fry for a further 2 minutes, if it's a little dry at this point, simply add a splash of water to loosen. Stir in the tomato purée and cook for a further 2 minutes.
3. Stir in the lentils. Drain, rinse and stir in the beans, followed by the chopped tomatoes and the stock.
4. Place the rice into a gastro tray with a little oil, top up with water and steam the rice for approx. 20 minutes, until cooked.
5. Bring it all to the boil, then reduce to a low heat and let it bubble away for at least 1 hour, or until thickened and reduced, stirring every 15 to 20 minutes, then season to how you like it and serve with rice.

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MAC & CHEESE WITH GARLIC BREAD TOPPING

SERVES



Ten

ALLERGENS



Wheat, Sulphur Dioxide,
Soya, Mustard, Milk, Egg,
Gluten

INGREDIENTS



- 500g macaroni
 - 60g stork
 - 2 leeks, washed and finely chopped
 - 2 onions, peeled and diced
 - 60g plain flour
 - 1ltr. whole milk
 - 40g Dijon mustard
 - 200g mozzarella, grated
 - 200g cheddar, grated
 - 50g, parmesan, grated
- For the garlic bread topping:
- 100g white, bread sliced
 - 1 garlic, clove, crushed
 - 60g stork, melted
 - 30g parmesan, grated

METHOD



1. Cook the macaroni until al dente, then drain, rinse under cold water and drain again.
2. Melt the stork in a pan and fry the leeks and onions for approx. 8 minutes, until really soft. Stir in the flour and cook for a further 3 minutes, until well combined. Gradually stir in the milk, then half of the mustard. Stir in the cheeses until melted, then tip in the macaroni and mix well.
3. Whizz the bread in a food processor into rough breadcrumbs then toss with the remaining garlic bread topping ingredients.
4. Heat the oven to 160°C. Pour the macaroni mixture into an ovenproof baking dish and scatter over the garlic bread topping and bake for 30 minutes until golden and bubbling.

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CARAMEL APPLE BLONDIES

SERVES  Ten

ALLERGENS 

Wheat, Sulphur Dioxide,
Soya, Sesame, Milk,
Lupin, Egg, Gluten

INGREDIENTS

- 250g stork, plus extra for the tin
- 3 eggs, free range
- 275g light brown soft sugar
- 25g dark brown muscovado sugar
- 1tsp. vanilla extract
- 1tsp. so salt
- 200g plain flour
- 1tsp. baking powder
- 100g dried apples, roughly chopped
- 100g dark chocolate, roughly chopped
- 3tbsp. caramel, carnation

METHOD

1. Heat the oven to 160°C. Grease and line a 20 x 20cm square cake tin.
2. Melt the stork in a saucepan over a medium heat, swirling it around. Allow to bubble for a few minutes, until it turns a light golden brown and smells biscuity. Remove from the heat and leave to cool a little.
3. Tip the eggs into a large mixing bowl and whisk together with the light and dark sugars until just combined. Whisk through the melted stork, vanilla and salt.
4. Gently fold through the flour, baking powder, dried apples and most of the chocolate chunks, taking care not to overmix.
5. Pour the mixture into the lined tin. Top with the remaining chocolate and dollops of the caramel. Put in the centre of the oven to bake for 40 minutes, until a skewer inserted comes out with sticky crumbs.
6. Leave to cool completely in the tin. It will sink a little – the centre should be slightly squidgy. Cut into 12 squares.

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BONFIRE TOFFEE

SERVES



Ten

ALLERGENS



Sulphur Dioxide, Milk

INGREDIENTS



- 900g light soft brown sugar
- 300ml tap water
- ½tsp cream of tartar
- 150g unsalted butter
- 250g black treacle
- 150g golden syrup

METHOD



1. Grease and line an 18cm sandwich tin with greaseproof paper.
2. In a large, heavy saucepan, add the sugar and water. Heat on medium until the sugar has dissolved, but do not stir. Add the remaining ingredients all at once, stirring once, and bring to the boil.
3. Whilst boiling, brush the inside edge of the pan with water to avoid crystals forming (which will ruin the entire batch!). Using a sugar thermometer, boil to the soft crack stage (132-143°C).
4. Once your Bonfire toffee is at the soft crack stage, remove from heat and carefully pour into the prepared tin. Allow to cool slightly, then mark squares into the toffee with a greased knife. Allow to cool completely at room temperature, then break into squares and store in an airtight container.



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NOVEMBER

RECIPE BOOKLET