

BR7 Baking

ROYAL PICNIC

With The wedding of Prince Harry and Meghan Markle right around the corner, we have put together a few recipes for a royal themed feast.

Constance Spry and Rosemary Hume of the Cordon Bleu cookery school in London invented the recipe for Coronation chicken to be served at the banquet in 1953 to celebrate the coronation of Queen Elizabeth II.

Early names for this recipe included the Domino cake and Neapolitan roll, but the famous Battenberg has been around for centuries. Traditionally coloured pink and yellow rolled in a layer of marzipan, this cake always goes down well.

CORONATION CHICKEN SERVES 4 –6

Ingredients

4 Chicken Breasts	Juice of 1 Lemon	3 tbsp Olive Oil
1 Onion, finely chopped	3 tsp Curry Powder	200ml Mayonnaise
2 tbsp Tomato Puree	200ml Chicken Stock	Salt & Black Pepper
2 tbsp Mango Chutney	4 Spring Onions, thinly sliced	
2 tbsp Coriander, finely chopped		

Instructions

Place the chicken into a roasting tin, season with salt and pepper and drizzle with 1 tbsp of the olive oil. Roast for 20–30 minute until cooked. Leave to cool.

In a medium sized pan add the remaining olive oil with the onion, sweat on a medium heat for 3-5 minute until soft.

Add the curry powder and tomato puree and cook for a further minute.

Add the chicken stock to the pan and allow to simmer for 10 minutes until it has reduced by half. Take off the heat, stir in the mango chutney and leave to cool.

Once the chicken is cold cut into small chunks.

Once the sauce is cool add the mayonnaise, lemon juice, coriander, spring onions and stir well. Add the chicken and stir again. Season to taste.

Transfer into a bowl and leave to chill in the fridge for at least an hour before serving.

Extras

- For an extra kick add 1 chopped chilli to the pan with the onions
- Following the traditional recipe—sprinkle with flaked almonds before serving
- For a sweeter taste— stir in 2 tbsp of sultanas and a grated carrot
- For the curry lovers out their add an extra tsp or 2 of curry powder to suit you taste buds.

This recipe is delicious served on top of some crisp lettuce leaves, as a sandwich or on top of some cooked white rice.



This month we have been working with **THE CHISLEHURST SOCIETY**

The Chislehurst Society works to ensure that we keep Chislehurst special for residents and visitors alike, and had been active on behalf of Chislehurst's residents since 1932.



With so many Historical and Royal connection in chislehurst, the society has done extensive research about the local area and its residents.



BATTENBURG - MAKES 2 CAKES

Ingredients

- 350g softened Butter
- 350g Caster Sugar
- 280g Self Raising Flour
- 100g Ground Almonds
- 1 tsp Baking Powder
- 6 Medium Eggs
- 1/2 tsp Vanilla Extract
- 1/2 tsp Almond Extract

- 1/2 tsp Red Colouring
- 1/2 tsp Blue Colouring

- 100g Apricot Jam
- 2 x 500g Blocks Marzipan
- 50g Icing Sugar



Instructions

Preheat your oven to 180C / gas mark 4. Grease and line 2 x 20cm square cake tins.

To make the sponge, place the butter and caster sugar into a bowl and mix together with an electric hand mixer for 3 minutes, until soft and pale.

Add the eggs, flour, ground almonds and baking powder and fold in gently until everything is combined.

Split the cake mix into 2 separate bowls. In the first bowl add the vanilla extract and the red colouring. In the second bowl add the almond extract and blue colouring. Spoon into the 2 tins and bake for 25–30 minutes.

Remove from the oven and leave to cool.

To assemble the cakes, heat the jam in a small saucepan until runny. Trim the edges of each sponge so you have a straight border. Then cut each sponge into 4 rectangles, vertically. You should now have 4 blue and 4 red sponges.

Roll out one block of the marzipan using the icing sugar, until it is 1/2 cm thick.

Brush the marzipan with a thin layer of the jam and then place 1 blue and 1 red sponge in the middle. Brush those cakes with another layer of jam and place the remaining 2 sponges on top alternating colours to gain the chequer board effect.

Carefully lift the marzipan over the cake and smooth with your hand. Trim along the edges, inline with the cake.

Repeat for the second cake and allow them to sit for 15 minutes before eating.

We would love to hear how you got on with this month's recipe.

Good or Bad!

Send us your comments and pictures to contact@visitchislehurst.org.uk

OR post your pictures on social media and tag **Visit Chislehurst**

Thank you to **Joanna Friel from The Chislehurst Society** for working on this month's issue and **Clare Herriot** for the photos and video.

