

BR7 Baking



TART AND BROWNIES

Its March which means Mothers Day is just around the corner.

It can be very difficult finding that perfect & unique gift , but with this months issue of Br7 Baking we have everything for you all in on place.

We have 2 fantastic recipes to put a smile on mums face and some great gifts ideas from Wrattens.

CHERRY TOMATO AND BASIL TARTS—SERVES 8

Ingredients

350g Shortcrust Pastry	400g Cherry Tomatoes, quartered
2 tbsp Green Pesto	15g Fresh Basil, torn into small pieces
2 Medium Eggs	200ml Double Cream
50ml Milk	Salt and Black Pepper
1 tsp Olive Oil	
1 x 24cm Loose Bottom Quiche Tin or 8 x 10cm	

Instructions

Preheat the oven to 200° / gas mark 6. Grease the quiche tin (s) lightly with the olive oil.

Roll out the shortcrust pastry, until it's the thickness of 1/2 cm. Line the quiche tin (s), pressing the pastry gently into the grooves.

Place a sheet of greaseproof paper over the top, fill with baking beans and bake in the oven for 10-15 minutes until the pastry is light brown.

In a bowl mix together the tomatoes, basil, pesto and seasoning.

In a jug whisk together the eggs, milk, double cream and seasoning.

Place the tomato mixture into the pastry case and cover with the egg mix.

Bake for a further 20-30 minutes until set. Leave to cool slightly before serving.



TOP TIPS :

1) Always bake your pastry cases before adding the fillings. This allows the pastry to be fully cook and ensures there are no soggy bottoms.

2) To make your own pesto place 60g basil, 3 tbsp olive oil, 50g pine nuts , 1 clove garlic and 50g parmesan into a food processor and blend. Leave in the fridge for a few hours to allow the flavours to marinade.



This month we have been working with the **Wrattens**

Wrattens in an independent gifts shop and café in the heart of Chislehurst.

There unique shop offers a sophisticated array of homeware, clothing, accessories, food and gifts from both the well established brands but also the more unusual and artisan traders.



Shortcrust Pastry

There is nothing wrong with using shop brought pastry when your short for time. However if you want to have a go at making it yourself follow this simple recipe.

Sift 225g plain flour into a large bowl. Add 100g cubed butter and rub in using your finger tips until the mixture resembles breadcrumbs.

Stir in a pinch of salt and 2-3 tbsp cold water. Mix together with your hands until a dough is formed.

Knead the dough on a lightly floured surface for 2 minutes until smooth and fully combined. Wrap the dough in cling film and leave in the fridge for 1 hour before using.

Tasty tip: Replace the water with 1 large egg to make a richer flavoured pastry.

CHOCOLATE AND RASPBERRY BROWNIES MAKES 20

Ingredients

- 225g Unsalted Butter, cubed
- 450g Caster Sugar
- 100g Milk Chocolate
- 100g Dark Chocolate
- 110g Plain Flour
- 55g Cocoa Powder
- 5 Medium Eggs
- 100g White Chocolate
- 125g Fresh Raspberries

Mix up your flavours:

Replace the white chocolate and raspberries with one of the following combinations;

- 100g chopped apricots and 100g chopped dried cranberries
- 100g dark chocolate chunks and 100g roasted hazelnuts
- 100g dark chocolate, 100g milk chocolate, 100g white chocolate chunks

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 **Maureen from Wrattens** for working on this month's issue and **Clare Herriot** for the photos and video.

Instructions

Preheat the oven to 180° / gas mark 4.

Grease and line a 12" x 9" traybake tin.

Place the butter into a medium sized saucepan over a low heat and stir until melted.

Gradually add the sugar stirring continuously until it has dissolved.

Remove the pan from the heat. Break the milk and dark chocolate into small pieces and add to the sugar mixture. Stir until combined.

Sift in the flour and cocoa powder and mix. Finally add the eggs, one at a time, stirring continuously until you have a smooth batter.

Cut the raspberries in half and roughly chop the white chocolate. Stir into the mixture,

Pour the mixture into the tin and bake in the oven for 25-35 minutes.

Allow to cool before cutting into pieces.

Top Tip:

The trick for gooey chocolate brownies is all in the cooking. Over cook them and they will be dry.

After 20 minutes of cooking put a knife in the brownies to check how much longer they need. The mixture on the knife should be slightly wet but look more like wet cake crumbs. If the mixture looks wet and runny then it needs longer.



Wrattens is the perfect place to shop for a special Mothers Day gift.

They stock everything from homeware, clothing, speciality foods, health and beauty products, furniture, jewellery and accessories.

