

GEOFF'S CHOCOLATE ROULADE



SERVINGS: 6 - 8



PREP TIME: 20 minutes



TOTAL TIME: 40 - 60 minutes



INGREDIENTS

6 eggs separated
1/2 tsp of vanilla essence
225g caster sugar
55g cocoa powder
400 ml double cream

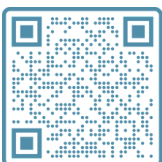
OPTIONAL EXTRAS

Mixed berries
Jam



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Castlemead Restaurant
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METHOD

1. Whisk the egg whites to soft peaks and set to one side.
2. In a separate bowl whisk the yolks with sugar and vanilla essence, until creamy. Sieve the cocoa powder onto the egg yolk mix and fold in gently.
3. Once the cocoa has been incorporated, fold in the whites gently, so as not to lose the air in the whites.
4. Grease parchment paper and lay onto a baking sheet. Spread the mix onto a greased parchment paper and place in oven for 12 to 15 minutes, until set and the mix has risen. The mix will drop slightly as it cools, don't panic!
6. Whip the double cream. You can add a little sugar and vanilla if you'd like.
7. Once the cake has cooled, place a sheet of parchment on the roulade, then a clean tea towel. Place a tray bigger than the baking sheet and flip it all upside down (the parchment you cooked on should now be on top).
8. Peel the parchment off the roulade, and spread the cream over, leaving a 1/2 inch border around the edge. Leave a little cream for decoration
9. Using the tea towel to support the weight, roll slowly across the long edge into a log.
10. Decorate the top with some of the extra cream, and dust with cocoa powder.

OPTIONAL EXTRAS

Berries can be scattered on top of the cream and rolled into the roulade.

Warmed jam can be spread onto the sponge before cream.

PUFFIN CELEBRATION CAKE



SERVINGS: 12



PREP TIME: 40 minutes



TOTAL TIME: 60 - 120 minutes



INGREDIENTS

4 eggs

225g caster sugar

225g self-raising flour

2 tsp baking powder

225g salted or unsalted butter at room temperature, plus a little extra to grease the tins

FILLING & TOPPINGS

600g icing sugar, sifted

300g salted or unsalted butter, softened

225g lemon curd

Lemon zest

METHOD

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins.

2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter. Mix together until well combined with an electric hand mixer (you can also use a wooden spoon), but be careful not to over mix. Put a damp cloth under your bowl when you're mixing to stop it moving around. The finished mixture should fall off a spoon easily.

3. Divide the mixture evenly between the tins: this doesn't need to be exact, but you can weigh the filled tins if you want to check. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.

4. Bake the cakes on the middle shelf of the oven for 25 minutes. Check them after 20 minutes. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check - they should be springy to the touch. Set aside to cool in their tins for 5 minutes. Run a palette or rounded butter knife around the inside edge of the tins and carefully turn the cakes out onto a cooling rack.

5. Beat 600g sifted icing sugar and 300g butter together with the lemon zest, add 2-3 tbsp of boiling water to loosen and beat until smooth.

5. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of lemon curd and some of the butter cream. Add the other cake on top.

6. Smear the rest of the icing over the top and sides of the cake and decorate as you wish.

VEGAN CHOCO-NUT CUPCAKES



SERVINGS: 12



PREP TIME: 20 minutes



TOTAL TIME: 40 - 60 minutes



INGREDIENTS

300g plain flour
50g cocoa powder
1 tsp baking powder
1 tsp bicarbonate of soda
1/2 tsp salt
300g granulated sugar
375ml soya milk or any preferred milk alternative
125ml rapeseed oil or melted coconut oil
7 tbsp seedless raspberry jam
1 tsp vanilla extract
85g crunchy peanut butter

DECORATION & ICING

40ml / 1.5 fl oz) soya milk or any preferred milk alternative
85g (3 oz) vegan dark chocolate, broken into small pieces
60g (2 1/4 oz) icing sugar
1 tbsp maple syrup
225g / 8 oz Caster sugar
110g / 4 oz Peanuts

METHOD

1. Preheat the oven to 180°C/Gas Mark 4. Line a cupcake tin with 12 cupcake cases.
2. Sift the flour, cocoa, baking powder and bicarbonate of soda into a large mixing bowl and stir in the salt and sugar. Pour the soya milk into a medium saucepan and add the oil, raspberry jam and vanilla extract. Place over a medium heat and whisk to combine. Stir into the dry ingredients and mix thoroughly.
3. Divide mixture between the 12 cupcake cases, add a heaped teaspoon of peanut butter into each cupcake, making sure to cover with the cake mixture. Bake in the preheated oven for 20 minutes, or until a skewer inserted into the centre comes out clean. Leave to cool completely on a wire rack before icing.
4. To make the icing, heat the soya milk in a small saucepan until boiling, then stir in the chocolate until melted. Remove from the heat and whisk in the icing sugar and maple syrup. Set aside to cool before icing the cupcake.
5. To make the peanut brittle. Line a baking tray with baking parchment. Melt the sugar in a medium frying pan over a medium heat for 4-5 mins until caramelised – it should be a dark amber colour. Don't stir, as this causes the sugar to crystallise – instead, tilt the pan slowly so the sugar melts evenly.
6. Add the peanuts, stir with a wooden spoon, then quickly and carefully tip onto the prepared tray. Immediately sprinkle over the sea salt flakes and leave to cool until set.
7. Decorate the cupcakes with the icing and peanut brittle.

ANGELA'S WELSHCAKES



SERVINGS: 24



PREP TIME: 15 minutes



TOTAL TIME: 35 - 40 minutes



INGREDIENTS

200g self-raising flour

1 tsp baking powder

½ tsp ground mixed spice

110g butter or cooking margarine

75g caster sugar

75g dried raisins

1 large egg (beaten)

A little milk if necessary and butter for greasing the bakestone, plus extra caster sugar for sprinkling.

METHOD

1. Begin by sifting the dry ingredients (except fruit) together into a mixing bowl.

2. Rub the butter until the mixture becomes crumbly, then add the fruit and mix thoroughly.

3. Add the beaten egg and mix to form a dough.

4. Transfer the dough to a floured surface and roll out to about 5mm thick. Then, using a 6cm round cutter, cut out approximately 24 Welsh cakes.

5. Lightly grease the bakestone and heat over a medium heat. Cook the Welsh cakes a few at a time for about 3 minutes on each side (if browning too quickly, turn down the heat).

6. Transfer to a cooling rack and sprinkle with caster sugar. Serve with butter and jam if preferred.

NOTES

Test the heat of the bakestone by placing one Welsh cake at the start, then adjust temperature accordingly.

You can use currants or other dried fruit instead of raisins.

Butter will make a firmer Welsh cake and cooking margarine will make a fluffy Welsh cake.

SCRUMPTIOUS CHOCOLATE CAKE



SERVINGS: 8



PREP TIME: 25 minutes



TOTAL TIME: 30 minutes



INGREDIENTS

150ml sunflower oil, plus extra for the tin

175g self-raising flour

2 tbsp cocoa powder

1 tsp bicarbonate of soda

150g caster sugar

2 tbsp golden syrup

2 large eggs, lightly beaten

150ml semi-skimmed milk

FOR THE ICING

100g unsalted butter

225g icing sugar

40g cocoa powder

2½ tbsp milk

METHOD

1.Preheat the oven to 180°C (160°C fan). Grease and line the bottoms of two 18cm sandwich tins. In a bowl, sift together the flour, cocoa powder, and bicarbonate of soda. Stir in the caster sugar until well combined.

2.Create a hollow in the middle of the dry ingredients and pour in the golden syrup, eggs, sunflower oil, and milk. Using an electric whisk, beat thoroughly until the mixture is smooth and well combined.

3.Divide the batter evenly between the prepared tins and bake for 25-30 minutes, or until the cakes have risen and feel firm when gently pressed. Once baked, remove them from the oven and allow them to cool in the tins for 10 minutes before transferring them to a wire rack to cool completely.

4.For the icing, start by beating the unsalted butter in a bowl until it becomes soft. Gradually sift and beat in the icing sugar and cocoa powder. Add enough milk to achieve a fluffy and spreadable consistency for the icing.

5.Place one cake layer on a serving plate and spread a layer of butter icing on top. Gently place the second cake layer on top of the icing. Spread the remaining butter icing over the top and sides of the cake, ensuring it is evenly covered.