

SPECIAL MENU DAY!

WORLD BOOK DAY

3rd March



RECIPE BOOKLET



WORLD BOOK DAY

"If you want your children to be intelligent, read them fairy tales. If you want them to be more intelligent, read them more fairy tales." – Albert Einstein

World Book Day is a celebration! It's a celebration of authors, illustrators, books and most importantly it's a celebration of reading. In fact, it's the biggest celebration of its kind, designated by UNESCO as a worldwide celebration of books and reading, and marked in over 100 countries all over the world.

World Book Day was first celebrated in April 1995. As the name suggests the UK isn't the only country which celebrates World Book Day. It is celebrated all over the world on 23rd April but in the UK it always runs on the first Thursday in March. Last year World Book Day was celebrated on Thursday 4th March 2021 and World Book Day 2020 was run on Thursday 5th March.

As well as celebrating each year in March, we all know how important it is for schools and families to try to make every day a book day. The main aim of World Book Day is to encourage children to explore the pleasures of books and reading."

In support of this we have put together these very special fun recipes for you and your teams to serve up and excite and inspire our customers on their World Book Day.

So, embrace the day, dress up the counters and dress up yourself.....but be sure to send in your pictures and perhaps a little story...

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SPECIAL
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WORLD BOOK DAY



BILLIONAIRE BOY SHORTBREAD

SERVES  Ten

ALLERGENS  Wheat, Milk,
Egg, Gluten

INGREDIENTS 

- 170g stork
- 100g caster sugar
- 1 egg, yolk
- 1 tsp. vanilla essence
- 355g plain flour

METHOD 

1. Preheat the oven to 180°C and grease and line a baking tray.
2. Beat together the stork and caster sugar in a large bowl. Then add egg yolk and vanilla essence and briefly beat to combine.
3. Sift over plain flour and stir until the mixture is well combined - press the dough together to ensure that it is well mixed.
4. Roll into equal size balls. Place on the lined baking tray and bake for approx. 12 minutes, until golden brown. Remove from oven and cool on cooling rack.
5. Store in airtight container or serve.

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BRUCE BOGTROTTERS CHOCOLATE CAKE

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 225g self-raising flour
- 200g caster sugar
- 100g stork
- 4 eggs, free range
- 50ml semi skimmed milk
- 25g cocoa powder

METHOD



1. Preheat the oven to 170°C. Place the stork and sugar in a mixing bowl and whisk until soft and fluffy.
2. Gradually add the beaten egg, a little at a time and whisk to a fluffy light texture.
3. Lightly fold in the flour and cocoa powder to a smooth mix without over mixing.
4. Bake for 25 to 30 minutes or until cooked through.

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CINDERELLA'S PUMPKIN SOUP

SERVES  Ten

ALLERGENS  Milk, Gluten,
Celery

INGREDIENTS

- 900g pumpkin, peeled and diced
- 250g onions, roughly chopped
- 175g carrots, roughly chopped
- 1 celery stick, roughly chopped
- 1ltr. vegetable stock
- 25g stork
- ½tsp. ground cumin
- ½tsp. ground coriander
- 1 bay leaf
- Lo salt, pinch
- Ground black pepper, pinch
- Coriander, small handful, chopped

METHOD

1. In a large pan, melt the stock and over a low heat, fry the onions until golden.
2. Add the rest of the vegetables and spiced and cook, stirring occasionally for five minutes.
3. Add the stock and simmer gently for 20 minutes.
4. Blend the soup in a food processor.
5. Season to taste, then serve with a sprinkling of coriander.

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CURIOUS GEORGE BANANA & OAT MUFFINS

SERVES



Ten

ALLERGENS



Wheat, Oats,
Egg, Gluten

INGREDIENTS



- 3 bananas
- 200g self-raising flour
- 150g honey
- 150g porridge oats
- 150ml vegetable oil
- 2 egg, free range

METHOD



1. Preheat the oven to 150°C and line a 12-hole muffin tray with 12 paper cases.
2. Mash the bananas then mix them with the wet ingredients.
3. Add most of the oat to the mixture, saving some for decorating, and stir in.
4. Add in the flour and fold in until just mixed.
5. Fill the muffin cases with the muffin mixture to two thirds full and sprinkle the remaining oats on the top.
6. Bake in the preheated oven for approximately 20 minutes until golden brown.

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GRUFFALO CRUMBLE

SERVES



Ten

ALLERGENS



Wheat, Oats, Barley,
Sulphur Dioxide,
Milk, Gluten

INGREDIENTS



- 400g pears, tinned
- 400g apples, tinned
- 60g dried cranberries
- 1tbsp plain flour
- 2tbsp. honey
- 1½tbsp lemon juice
- 65g plain flour
- 110g dark brown soft sugar
- 50g oats
- 2tbsp sunflower seeds
- 2tbsp pumpkin seeds
- 115g stork

METHOD



1. Preheat oven to 190°C. Lightly grease a serving dish.
2. Mix the apples, pears, cranberries, 1tbsp flour, honey and lemon juice in the prepared dish.
3. In a bowl, mix 65g flour, dark brown soft sugar, oats, seeds and stork to the consistency of coarse crumbs. Sprinkle loosely over the fruit mixture.
4. Bake 45 minutes in the preheated oven or until brown and crisp on top.

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HARRY POTTERS HOTPOT

SERVES  Ten

ALLERGENS  Milk

INGREDIENTS

- 1kg chicken thigh, diced
- 4 baking potatoes, peeled and diced
- 400g leeks
- 400g carrots, peeled and sliced
- 750ml chicken stock
- 35ml double cream
- Parsley, small handful, chopped
- Lo salt, pinch
- Ground black pepper, pinch

METHOD

1. In a large pan add the potatoes, leeks and carrots together with the seasoning. Pour in the chicken stock and cook on a high heat for 10 minutes until the potatoes are starting to become tender.
2. Season the chicken and place on a lined roasting tray and cook for approx. 15 minutes at 180°C, until cooked through.
3. Turn up the heat on the pan and boil for approx. 4 minutes, to reduce some of the liquid and intensify the flavour. Add the cooked chicken, cream and parsley. Season to serve.

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JACK & THE BEAN & OLIVE SALAD

SERVES  Ten

ALLERGENS  None

INGREDIENTS 

- 2 yellow pepper
- 2 red pepper
- 300g green bean
- 300g cherry tomato, cut into wedges
- 1tbsp. capers
- 20g black olives, sliced
- 4tbsp. olive oil
- 1tbsp. red wine vinegar
- Basil, small handful, torn

METHOD 

1. On the barbecue, under the grill or over a flame, blacken the peppers all over, then pop into a bowl and cover with cling film. Once cool, peel, deseed and cut into strips, keeping any juices.
2. Cook the beans in boiling salted water until crunchy but not squeaky, then drain and drop straight into iced water.
3. To serve, toss everything together, adding the shredded basil at the last minute, and scattering with the small basil leaves to finish.

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JAMES & THE GIANT PEACH MELBA TRAY BAKE

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 250g stork
- 300g golden caster sugar
- 1tsp. vanilla extract
- 3 eggs, free range
- 200g self-raising flour
- 50g semolina
- 300g peaches, drained, wedges
- 100g raspberries
- 40g pumpkin seeds
- 15g icing sugar, to finish

METHOD



1. Grease and line a tray bake tin. Heat oven to 160°C.
2. Melt the stork in a large saucepan, cool for 5 minutes, add the sugar, vanilla and eggs. Then beat until smooth with a spoon. Stir in the flour and semolina.
3. Tip the mix into the tin. Then lay the tinned peach slices evenly on top.
4. Scatter the raspberries and pumpkin seeds over. Then bake for approx. 1 hour, covering with foil, after 40 minutes.
5. Test with a skewer. The middle should have just a tiny hint of squidginess. Which will firm as the cake cools.
6. Cool in the tin for 20 minutes. Then lift out onto a cooling rack.
7. Once cold, dredge with icing sugar, then cut into squares.

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MARY POPPINS SEED & CHERVIL CAKE

SERVES  Ten

ALLERGENS  Wheat, Milk,
Egg, Gluten

INGREDIENTS

- 175g stork
 - 300g plain flour, plus extra for dusting
 - 300g caster sugar
 - 3 eggs, free range
 - 1tsp. vanilla extract
 - 1½tsp. baking powder
 - 225g soured cream
 - 2 oranges, zest and 3tbsp. juice
 - 4tsp. poppy seeds, toasted
 - Chervil, pinch, finely chopped
- For the icing:
- 100g caster sugar
 - 25g stork
 - 1 orange, zest and 4tbsp. juice

METHOD

1. Heat oven to 180°C. Grease and line a 2 pound loaf tin.
2. Beat together the Stork or butter and sugar until pale and fluffy. Beat in the eggs, one at a time, followed by the vanilla, flour, baking powder, soured cream, orange zest and juice, pinch of chopped chervil and toasted poppy seeds.
3. Scrape into the tin and level it off. Bake for approximately 40 minutes, until a skewer poked in comes out clean. Leave in the tin to cool while you make the icing.
4. Gently heat the caster sugar, Stork or butter and orange juice to melt the Stork or butter. Bring to the boil, then reduce heat and simmer for 3 minutes. Remove from the heat, stir in the zest and cool for about 10 minutes until thickened and syrupy.
5. Turn the warm cake out onto a cooling rack and brush half the glaze over the cake. Spoon the rest over, little by little, so it absorbs in.

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PADDINGTON'S ZESTY ORANGE MARMALADE JAM

SERVES



Six jars
330ml

ALLERGENS



Sulphur Dioxide

INGREDIENTS



- 1kg oranges, preferably Seville
- 2ltrs. tap water
- 2kg golden granulated sugar
- 150ml lemon juice, plus more, if needed

METHOD



1. Sterilise the jars and set them aside until you are ready to pot the marmalade. Wash the fruit thoroughly. Put a plate in the freezer.
2. Put the whole oranges in your largest pan with 2 litres of water. Bring to the boil very gently, partially cover, then cook for 2 hours. Allow to cool. You should have about 1 litre of liquid left.
3. Cut the oranges in half, scoop out the flesh and push through a sieve. Add the flesh to the poaching liquid. Set over a medium heat, add the sugar and lemon juice, then heat until the sugar has dissolved.
4. Meanwhile, finely slice the orange peel and add it to the saucepan. Increase the heat to 105 c. Stir once or twice, but not too much, as stirring cools the pot.
5. Spoon a bit onto the chilled plate and see if it wrinkles when you push a finger through. If not, return to the heat with 50ml more lemon juice for 10 minutes. Repeat until you have the correct set.
6. Cool for 10 minutes to allow the peel to distribute, then pot into hot jars. Seal, label and store.

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PETER RABBITS CARROT CAKE

SERVES  Ten

ALLERGENS  Wheat, Milk, Egg, Gluten

INGREDIENTS

- 175g soft brown sugar
- 175ml vegetable oil
- 3 eggs, free range
- 140g carrots, grated
- 100g sultanas
- 1 oranges, zest
- 175g self-raising flour
- 1tsp. bicarbonate of soda
- 1tsp. ground cinnamon
- ½tsp. ground nutmeg
- 1tsp. mixed spice
- 340g soft cheese
- 28g stork
- 75g icing sugar
- 1tsp. vanilla essence

METHOD

1. Preheat the oven to 180°C. Grease and line a baking tray.
2. Place the sugar into a large mixing bowl, pour in the oil and add the eggs. Lightly mix with a spatula. Stir in the grated carrots, sultanas and orange zest.
3. Mix the flour, bicarbonate of soda and spices, then sift into the bowl. Lightly mix all the ingredients. The mixture will be fairly soft and almost runny.
4. Pour the mixture into the prepared tin and bake for approx. 40 minutes, until it feels firm and springy when you press it in the centre.
5. For the icing, beat the cream cheese and stork together in a bowl until light and fluffy. Add the sifted icing sugar and vanilla essence and stir until combined.
6. Once the cake is cool, using a palate knife, spread the icing across the cake. Serve in slices.

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WINNIE THE POOH'S HONEY CAKE

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 170g honey
- 140g stork
- 85g light muscovado sugar
- 2 eggs, free range
- 200g self-raising flour
- 55g icing sugar
- 1tbsp. honey

METHOD



1. Preheat the oven to 180°C. Lightly butter a 900g loaf tin.
2. Measure the honey, stork and sugar into a large pan. Add a tablespoon of water and heat gently until melted.
3. Remove from the heat, allow to cool slightly and mix in the eggs and flour.
4. Spoon into the cake tin and bake for approx. 40 minutes, until the cake is springy to the touch and shrinking slightly from the sides of the tin. Cool slightly in the tin before turning out onto a wire rack.
5. While the cake is still warm, make the icing by mixing the sugar and honey together with 2 to 3 teaspoons of hot water. Trickle over the cake.

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POPEYE'S SPINACH SOUP

SERVES  Ten

ALLERGENS  Milk, Celery

INGREDIENTS 

- 50g stork
- 2 spring onions
- 240g leeks
- 170g celery
- 400g potatoes, peeled and diced
- 1ltr vegetable stock
- 300g baby spinach, leaves
- 300ml crème fraiche
- Lo salt, pinch
- Ground black pepper, pinch

METHOD 

1. Heat the stork in a large saucepan. Add the spring onions, leek, celery and potato. Stir and put on the lid. Sweat for approx. 10 minutes, stirring a couple of times.
2. Pour in the stock and cook for approx. 10 to 15 minutes until the potato is soft.
3. Add the spinach and cook for a couple of minutes until wilted. Use a hand blender to blitz to a smooth soup.
4. Stir in the crème fraiche. Reheat, season and serve.

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WALLACE & GROMIT'S WENSLEYDALE SCONES

SERVES  Ten

ALLERGENS  Wheat, Mustard,
Milk, Gluten

INGREDIENTS

- 400g self-raising flour
- 80g stork
- 150g Wensleydale cheese
- 1tsp. mustard powder
- ½tsp. cayenne pepper
- 200ml semi skimmed milk
- Sage, few leaves, chopped
- Lo salt, pinch

METHOD

1. Heat the oven to 220°C.
2. Put the flour and salt in a bowl. Add the stork and rub in until the mix resembles breadcrumbs.
3. Stir in 100g of the cheese, the mustard and the cayenne. Gradually add the milk and bring to a soft dough, don't over knead, as this will make the scones tough.
4. Pat out gently on a floured bench and cut into rounds. Brush the top with milk, bake for 10 minutes.
5. Then sprinkle with the remaining cheese and cook for approx. 6-8 minutes until golden and cooked through.

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WILLY WONKA BARS

SERVES



Twenty
bars

ALLERGENS



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

INGREDIENTS



- 390g white chocolate callet
- 160g stork
- 130g digestive biscuits, broken
- 60g mini marshmallows
- 60g sultanas
- 30g glace cherries, chopped
- ½tsp. vanilla essence

METHOD



1. Grease and line a 20cm square cake tin. Break the Chocolate into pieces and place in a mixing bowl. Add the stork and put the bowl over a pan filled with water on a very low heat, stirring occasionally, until melted. Remove from the heat and transfer to a heatproof bowl and leave to cool for 10 minutes.
2. Stir in the crushed biscuits, mini marshmallows, sultanas, cherries and vanilla Extract. Mix well to make sure all the pieces are covered and spoon into the prepared tin and press the top down gently. Cool and then chill for at least an hour until set.
3. To serve, stand at room temperature for about 15 minutes, then remove from the tin and peel away the lining paper. Cut into 20 bars using a warm knife and serve.
4. For an extra touch wrap each bar in foil



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