



Crumpet Mixture

I think this was adapted from an Elizabeth David recipe, she talks about a hint that said the dough should be mixed with “vivacious turbulence”, I think we should definitely do that may need to wear a big hat to be vivacious though.

The recipe makes approximately 15-18 delicious home-made crumpets.

I also love the remark by one of her recipe authors – “the holes in crumpets provide the **concavity** for the butter” confirming that crumpets are really only nice when the holes are full of melted butter.

Dry Ingredients.

450gm (3 C) Unbleached Bread Flour (can use 1/3 Wholemeal bread flour)

3 t Dry Active Yeast

1 1/2 t salt

1 t sugar

1 t Cream of Tartar

Liquid

285ml warm water

285ml warm milk

Extras

1/2 t Bi-Carbonate of Soda (Carb Soda)

150ml warm water

To make Crumpets.

1. Place dry ingredients in a medium/large bowl, stir to combine, make a well in the centre and add the liquid ingredients.
2. Using an electric mixer, beat on high for about 2-3 mins, the mixture will be a sticky batter.
3. Tightly cover the bowl with plastic wrap and place in a warm place for about 1 1/2 hours. During this time, the batter will double in size and then begin to collapse.
4. Dissolve the Bi-carbonate of Soda in the extra water. Pour this mixture into the batter, whisk well until combined.
5. Place crumpet rings greased with butter or use baking spray, on to a pre-heated pan (preferably an electric frypan) set to moderate to hot. Carefully pour the batter into the rings until about half full.
6. Cook until bubbles appear on the surface and leave until tops of crumpets are set. Use tongs to remove rings then turn crumpets over.
7. Cook for about 1 minute. Remove crumpets and place on a cooling rack.
8. Repeat until all the remaining batter is used. (If the remaining batter thickens while you are cooking the first batch, thin by adding 2 t of warm water, mix well. Continue cooking as above.
9. Leave on cooling rack, to dry, for 24 hours before toasting and eating. Can be frozen.



Blinis.

Makes about 50 mini savoury pancakes.

Dry Ingredients.

1 C Plain (Cake/Pastry) flour (or 2/3rd Plain and 1/3rd Buckwheat)

1 t sugar

½ t salt

1 t Dry Active Yeast

Liquid

1 egg yolk

¾ cup warm milk

2 T melted butter

Extra Liquid - 1 egg white

1. Place dry ingredients into a bowl, mix well.
2. Make a well in the centre and add the warm liquid ingredients.
3. Whisk until well combined. Cover the bowl and leave to stand for about 40 minutes.
4. Beat egg white until very stiff, fold into the batter, if mix is too thick add a little extra milk.
5. Heat frypan, grease with a little butter. Spoon in blini mix by the teaspoonful.
6. Cook until bubbles appear on the top, turn over and cook the other side.
7. Remove from pan, wrap in a clean tea-towel and place on a wire rack until ready to serve.
8. Pipe a swirl of creamy topping onto each blini, and decorate with trimmings.

Topping & Trimming Suggestions:

- Traditional topping - Melted butter, Caviar & Sour Cream.
- Creamed Cheese and a dollop of Sundried tomato and olive or Red onion and Chilli fillings

Hedgehog Slice.

Ingredients

100gms butter

150gms dark/milk choc buttons

2 T Dutch Cocoa

Can condensed milk

½ C desiccated coconut

250gm packet of sweet plain biscuits or a slab of shortbread or choc ripple biscuits.

Optional - add 1 cup chopped chocolates/bar of your choice eg Maltesers, Honeycomb, Bounty, etc Can sprinkle some on top of the icing. My son used DARK Choc maltesers.

Icing

150-200gms dark choc buttons

50gms soft butter

To Make Hedgehog.

1. Break the biscuits into small chunks, and place in a bowl, add the coconut.
2. Place the condensed milk, choc buttons, cocoa and butter in a saucepan or microwave bowl/jug and warm over low heat, stirring well.
3. When fully melted, pour over the biscuits and stir well.
4. Press the mixture into a biscuit tray lined with silicone paper or baking mat.
5. Put the tray into the fridge until the slice is firm.
6. Melt the extra chocolate buttons and butter in the microwave, stir well, spread on cold slice. Can use an icing comb to make a wavy pattern over the icing. Chill.
7. Use your dough chopper to cut into squares and store in a container in the fridge.
8. Don't eat too much straight away.