

Cookery Class 152

Chili & red pepper jam

Ingredients

8 red peppers, de-seeded and roughly chopped
10 red chillies, roughly chopped
Finger- sized piece fresh root ginger, peeled and roughly chopped

8 garlic cloves, peeled
400g can cherry tomatoes
750g golden caster sugar
250ml red wine vinegar

Method

Tip the peppers, chillies (with seeds), ginger and garlic into a food processor. Whizz until very finely chopped. Scrape into a heavy-bottomed pan with the tomatoes, sugar and vinegar, then bring everything to the boil. Skim off any scum that comes to the surface, then turn the heat down to a simmer and cook for about 50 mins, stirring occasionally. Once the jam is becoming sticky, continue cooking for 10-15 mins, stirring frequently so that it doesn't catch and burn. It should now be thick. Cool slightly, transfer to sterilised jars, then leave to cool completely. Keeps for 3 months in a cool, dark cupboard. Refrigerate once opened.

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Coconut & lime cake

Ingredients

225 gm unsalted butter, softened
225 gm caster sugar
275 gm self-raising flour
2 tsp baking powder
4 large eggs
2 limes, zest and juice
75 gm dessicated coconut
3 tbsp milk

For the icing:
225 gm icing sugar
2 limes, zest and juice
25 gm dessicated coconut, toasted

Method

Pre-heat oven to 180C/160C fan. Prepare a 20 cm round cake tin, greased and lined with baking paper. In a large mixing bowl, cream the butter and sugar together. Add eggs one at a time, beating well after each. Sift flour & baking powder into the bowl, and fold in. Stir in lime zest, lime juice, coconut & milk. The batter should be smooth and creamy. Spoon the batter into the cake tin, and level the surface. Bake the cake for 35-40 minutes, until golden & springy to touch. To check if cake is ready, put skewer or toothpick into the centre, if it comes out clean the cake is ready, otherwise bake for a few more minutes. Take out of oven and let it cool slightly in the tin for 10 minutes. Transfer to wire rack and let cool completely.

Icing: In a small saucepan, heat the icing sugar and lime juice over low heat, stirring until smooth and glossy. When cake is cool, drizzle the icing over the top, letting it drip down the sides. In a small bowl, toss lime zest and toasted coconut together, and sprinkle over the icing, covering the cake.