

**Cookery
Class 152**

Gooseberry chutney



Ingredients

2 red onions, thinly sliced	2 tsp mustard seeds
1.5 kg gooseberries	2 heaped tsp salt
2 fresh bay leaves	650g soft brown sugar
1 heaped tbsp coriander seeds, crushed	300 ml cider vinegar

Method

Put all the ingredients in a large, heavy-based saucepan, holding back 500g of the gooseberries. Cook over a medium heat until the sugar has dissolved, then bring the mixture to a simmer and cook, uncovered, for 30 mins. Add the remaining gooseberries and cook for a further 10-15 mins or until thickened. Spoon the chutney into five sterilised jars. Will keep for up to one month. Once opened, store in the fridge.

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Class 153**

Ginger cake , lemon icing



Ingredients

100g self-raising flour (85% brown, or whole-wheat)	For the lemon icing:
1 tsp baking powder	100g icing sugar
2 tsp ground ginger	1-2 tbsp fresh-squeezed lemon juice
100g caster sugar	Zest of lemon to decorate
100g soft butter	
2 eggs	
50-100g preserved stem ginger, roughly chopped	

Method

Set the oven to 170C/325F/gas mark 3. Line 450g loaf tin with a strip of non-stick paper to cover the base and the narrow ends. Grease the uncovered long sides. Sift the dry ingredients into a bowl. Then put in sugar, butter and eggs. Wizz, whisk or beat everything together until it is light, thick and slightly glossy looking. This should take about 3 minutes by hand, less time with an electric mixer. Stir in chopped stem ginger. Spoon mixture into the tin, level the top, bake for 1 hour/ 1 hour 10 minutes until the cake has risen away from the sides of the tin a little. Cool for a few minutes in the tin, then turn out onto a wire rack to cool completely. Mix the icing sugar with enough of the lemon juice to make a stiff mixture. Put the icing on top of the cake, spreading it carefully so it runs down the sides a little. Sprinkle zest on icing.