



SMALL BUSINESS  
**SATURDAY**<sup>®</sup>  
3<sup>RD</sup> DECEMBER

*Cook Book 2016*

# SMALL BUSINESS SATURDAY®

3<sup>RD</sup> DECEMBER

Small Business Saturday a grassroots, non-commercial campaign, which highlights small business success in the UK. It exists as a nationwide promotional and marketing tool for small businesses, something for business owners to join up with and use for the benefit of their own small business. It is totally free to participate and all and any small businesses can get involved, from one-man-bands, through to a high growth office, and from tradesmen to social media gurus. In addition to the campaign itself, the team also delivers help and advice alongside opportunities to connect with other small businesses. In short, Small Business Saturday exists to support, inspire and promote small businesses.

Although the focus is on one day, the campaign aims to have a lasting impact on small businesses by changing mind-sets so that people aim to support small businesses all year round.

Logos, digital banners, a social media guide and lots more are available to download from our website. Display them on your website or on your premises.

[www.smallbusinesssaturdayuk.com](http://www.smallbusinesssaturdayuk.com)

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**Mulled Wine Heaven**  
Auberge du Chocolat

These Small Business Saturday  
biscuits were made by  
Lady Bakewell Park





# Chicken & Chorizo Jambalaya

Ingredients	Method	Serves 4
1 tbsp Olive Oil	1 Heat the oil in a large frying pan with a lid and brown the chicken for 5-8 minutes until golden. Remove and set aside.	
2 Chicken breasts, chopped		
1 Onion, diced	2 Tip in the onion and cook for 3-4 minutes until soft. Then add the pepper, garlic, chorizo and Cajun seasoning, and cook for 5 minutes more.	
1 Red Pepper, thinly sliced		
2 Garlic cloves, crushed		
75g Chorizo, sliced		
1 tbsp Cajun seasoning	3 Stir the chicken back in with the rice, add the tomatoes and stock. Cover and simmer for 20-25 minutes until the rice is tender.	
250g long grain Rice		
400g Plum Tomatoes		
350ml Chicken stock		

## Peckish Catering Services

Peckish is a young, vibrant and dynamic catering company based out of Essex.

It specialises in street food markets across London and the South East, additional to this we also advertise ourselves as a catering company able to cover all parties, weddings, Hog and spit roast as well as BBQs. We are also able to offer a full corporate dining facilities to include working lunches, corporate parties, canapé events as well as catering for product launches and other official events.

Peckish was set up in 2015 to cater for the growing trend in street food and street food markets. The company was set up by two “foodies” who really want to set the bar to a new level of food quality and standard of service, with the attitude of “nothing is too much trouble for you!” and “we are all part of the same, one big family.”



[www.peckishcateringservices.com](http://www.peckishcateringservices.com)  
@CateringPeckish   
PeckishCateringServices   
@PeckishCS



### Delushious Home Comforts

Welcome to my world of delicious home cooked food. I cook, write, blog and deliver food. I have seasonal menus for my meal delivery service. I also bake cakes and make celebration cakes for people and I run a successful Cookery School from my home in Wiltshire.

My business is a fledgling one; I recently took the plunge and left my job as a teacher to turn my lifelong hobby into a business and I love it. Sharing this love has become my living. Each week I blog about an aspect of my business. A challenge I have set myself is to bake a loaf of bread (to include yeast breads, quick breads and unleavened breads) every week for 52 weeks and to photograph and post recipes basics on my blog.

[delushioushomecomforts.wordpress.com](http://delushioushomecomforts.wordpress.com)

@DelushComforts

HomeSuzie

@SuzieMaryHouse

# Spicy Pork Casserole with Ginger & Apricots

Ingredients	Method	Serves 6
100g Dried apricots (cut in half)	1 Preheat the oven to Gas 3/ 160 °C – this recipe works really well in a slow cooker if you have one.	
600ml Chicken (or beef) stock - hot		
2 Garlic cloves, crushed	2 Put the apricots into a heatproof bowl and add the stock and set aside for the apricots to plump up.	
1 Piece of ginger, about the size of your thumb tip, peeled and finely chopped.		
3 tbsp Vegetable oil	3 Heat 1 tablespoon of oil in a large pan and fry over a high heat with the brown sugar (you may need to do this in batches). Remove the pork and set it aside.	
750g Pork shoulder, cut into cubes		
2 tbsp Dark brown sugar	4 Add the rest of the oil with the onion, leek and celery and fry for 5 minutes over a high heat. Add the chopped garlic and ginger and fry for a further minute. Then sprinkle over the spices and fry again. Add the reserved stock and apricots. Season with salt and pepper and return the pork to the casserole. Cover with a lid and transfer to the pre-heated oven, or simmer on the hob, or pop into the slow cooker for about 1 ½ hours or until the meat is tender.	
1 Large onion, chopped		
1 Medium leek, sliced		
2 sticks Celery, sliced		
1 tsp Ground cumin		
1 tsp Mixed spice		
1 tsp Ground ginger		
Salt and fresh ground pepper		
1 tsp chopped fresh coriander leaves (optional)		
	5 Check the seasoning and garnish with parsley. Serve with rice or mashed potatoes and green vegetables.	



## Tutti A Tavola

“Tutti a Tavola” is what they say in Italy to call when the meal is ready (it means everybody at the table). Silvana, who comes from Napoli, teaches how to make traditional Italian pasta, specialising in making pasta entirely by hand - no machines required. She comes from a family of artisan pasta makers.

“The pasta and the techniques I use have been passed to me by my grandmother, and many of the pasta I teach are completely unknown in this country. Every month a new pasta shape is explored, and often I give it a twist by mixing in unconventional flours and flavours (for instance, we will be making cocoa flavoured ingannapreti, which will be served with gorgonzola and walnuts sauce). The classes are held every Saturday afternoon from 4:30 pm for regular pasta making, and every Sunday morning for gluten-free pasta making. The gluten-free flours have been chosen and mixed by me, so to obtain a dough that is not too difficult to handle, and will result in a pasta which tastes much better than anything found in the shops. Currently classes are held at Fragola, 54 High Street, London W3.

[www.tutti-a-tavola.co.uk](http://www.tutti-a-tavola.co.uk)

@Tutti\_A\_Tavola

Tat\_Silvana

@Tutti\_A\_Tavola

# Spaghetti, Garlic & Oil

Ingredients	Method	Serves 4
350g Spaghetti 5 tbsp Extra virgin olive oil 4 Cloves of garlic 1 Fresh red chili 8 Anchovies fillets 2 tbsp Capers 16 Black olives 2 tbsp Chopped parsley	<ol style="list-style-type: none"> <li>Put a large pot filled with salted water to boil. When the water boils, pour in the spaghetti and let them cook according to the pack instructions (if using fresh pasta do this at the end, as it cooks very quickly).</li> <li>In a large pan heat the oil on a slow fire. In the meanwhile finely chop the garlic and the chili. Pour it them in the pan and let cook for a couple of minutes, stirring occasionally.</li> <li>Roughly chop the capers, stone and slice the olives. Add them to the pan, together with the anchovies fillets. Let cook for a few minutes stirring frequently, until the garlic turn a light golden colour and the anchovies melt. Remove from heat and set aside.</li> <li>Finely chop the parsley. When the pasta is cooked, drain it and pour it in the pan with the sauce and add a tablespoon of chopped parsley. Turn on the heat and sauté the spaghetti for a couple of minutes, stirring well so the oil so to coat the pasta uniformly.</li> <li>Serve immediately sprinkled with the remaining parsley.</li> </ol>	

# Daube of Organic Beef



## Brown Cow Organics

"During the mid-1990's (prompted in part by the BSE crisis and food production standards) we decided organic was the only way to produce safe healthy food; so started the conversion of our 480 acre farm to organic under the UKFROS strict regulations. We always believed that raising our Guernsey dairy and Beef herds on our nutrient-rich organic pastures (which starts with our lush, fertile soil; earth with the utmost fertility; minerals and trace elements) ensures these minerals and trace elements are retained in the beef and milk which produces food of the highest nutritional worth. Our own independent analysis of our organic beef, organic milk and organic yoghurt shows that trace elements were distinctly higher in our organic beef on comparison with other non-organic grass-fed beef and comparing our organic yoghurt against other leading brands of yoghurt ours is much higher in Omega 3s and other trace elements. In February 2016 the Soil Association advised of a new study published in the British Journal of Nutrition, which showed that organic dairy products and meat contain around 50% more beneficial omega-3 fatty acids than non-organic, plus many other nutritionally favourable findings; verifying our own independent analysis.

www.browncoworganics.co.uk  
 @BrownCowOrganics   
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Ingredients		Method	Serves 8
2lbs	Brown Cow Organics organic beef braising steak or shin	1 Chop beef into small cubes, heat olive oil in your casserole/ stew or daubière pot over medium-high heat. Put in beef in batches to brown, turning so you brown all sides; put each browned batch into a separate bowl.	
2 tbsp	Olive oil	2 Turn down the heat to medium and sauté onions and carrots until softened (about 5 minutes) take care not to let the onions burn.	
2 cups	Thinly sliced organic onion	3 Gently add your red wine and stir around to pick up browned bits on the bottom of the pan/pot. Now lightly boil the liquid until to reduce it by half.	
1 cup	Thinly sliced organic carrot	4 Add the minced garlic, tomato paste, tomatoes and bouquet garni and stir in slowly.	
2 cups	Red wine - something full bodied works best	5 Then add the beef cubes and their juices, followed by the beef broth, just enough liquid to just cover the beef, depending on the size of your pan can be up to 2 cups.	
2	Cloves garlic, minced	6 Turn heat to a simmer, cover pot and simmer for at least 3 hours, until the beef falls into flakes with a fork. Or if using a lidded casserole dish, place into the slow oven on an aga, or cooker 160/140(fan) gas mark 3.	
2 tbsp	Tomato puree	7 Near the end of cooking, add the mushrooms and continue to cook until tender; about 15 minutes. Remove the bouquet garni before serving.	
1 cup	Chopped organic tomato		
1	Bouquet garni of 2 bay leaves, 4-6 thyme springs and 2-4 oregano sprigs, tied together with kitchen twine		
2 cups	Beef broth		
1 cup	Small button mushrooms, stemmed and quartered		

*For a thicker sauce, prepare a beurre manié (2 tablespoons softened butter mixed with 2 tablespoons flour - Stir in the mixture and simmer for 5 minutes, or until thickened). For best flavour, allow to cool and store in the fridge overnight and gently bring back to heat the next day.*



### Spice Kitchen

Spice Kitchen is a family run artisanal spice company run by mother and son team Sanjay & Shashi Aggarwal. Started over the kitchen table in early 2013, the business is centered around Shashi's expertise and knowledge with spices and spice blends.

We source the freshest spices from around the world, hand-blend, hand-roast and hand-grind them to authentic recipes, and send them fresh to customers to order. We promise you that you will never have smelt spices like them (so much so that they smell outside the packaging!).

We specialise in selling freshly ground spice blends and set of spices within our unique spice tins, known as 'Masala Dabbas' in India. These shiny stainless steel tins contain 7 separate containers for easy access to the myriad of spices that you will need to create perfectly blended dishes. We have 3 sets also, Indian, Moroccan and a Middle Eastern / African tin!

www.spicekitchenuk.com  
 @SpiceKitchenUK   
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# Chickpea Curry with Greens

## Ingredients

- 1-2 tbsp Rapeseed oil
- 1 Large onion, diced
- ½ tsp Spice Kitchen mustard seeds
- 1 tsp Spice Kitchen cumin seeds
- 1 tsp Spice Kitchen turmeric
- 1 tbsp Chopped ginger
- 2 Garlic cloves, chopped
- 1 Green chilli, chopped
- 4 Plum tomatoes
- 800g Tins of chickpeas, drained and rinsed
- 200g Kale, chopped
- 1 tsp Salt, or to taste
- 1 tsp Spice Kitchen red chilli powder
- 1 tsp Spice Kitchen garam masala
- 1 Handful fresh coriander

## Method

**1** Drain and rinse the chickpeas then soak in water along with the bicarbonate of soda. Leave for 10 minutes, then drain and rinse thoroughly. Fry the onion in the mustard oil for a few minutes.

**2** Then add garlic and ginger along with the mustards seeds, cumin seeds, turmeric and green chilli and fry until all the spices have been absorbed. Be careful not to burn the spices.

**3** As soon as the mixture has dried out add the tomatoes, chickpeas and kale. Stir and simmer on a low heat for 20 minutes, stirring every 5 minutes. If the sauce looks thick add a little water.

**4** After 20 minutes taste test (being careful not to burn your tongue!) and add salt and red chilli powder to taste. Turn off heat, add garam masala, stir and serve. Garnish with fresh coriander. Serve with rice, yoghurt and an Indian bread of your choosing!

**5** Give this dish a Vitamin C punch by adding spinach or even kale. Kale has a wonderful earthy flavour that marries with this tomato masala superbly. Fresh coriander and garam masala give the dish a lift, and are both always best added right before serving at the end.

# Sultana & Pecan Bread

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## Ingredients

35g Chopped Pecans  
35g Sultanas  
200g Strong white flour  
50g Strong wholemeal flour  
5g Salt  
3g Dry yeast  
180g Warm water.

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## Method

- 1 Mix pecans and sultanas together and set aside.
- 2 Mix all the other ingredients together and knead for 10 minutes.
- 3 Gently knead in the sultanas and pecans...squidge them into the dough.
- 4 Leave to prove until doubled in size...approx 80 minutes.
- 5 Lightly dust a work surface with flour. Transfer the ball of dough to the floured work surface. Flatten into a rectangle shape.
- 6 Fold the four corners of the dough into the middle. Fold the opposite edges of dough into the middle. Now roll the dough to make a sausage. Make the ends tapered.
- 7 Place on a baking sheet lined with parchment paper. Cover and let rise for about 30 -40 minutes...until slightly less than double in size.
- 8 Sprinkle flour over the bread, score diagonal lines along the surface using a sharp serrated knife. Bake in a 240C oven. Pour a cup of water in a baking tray at the bottom of the oven, when you put the bread in, and then lower temperature to 210 C. Open the oven door after 10 minutes to let the steam out, then close.
- 9 Bake for about 30 mins until golden brown. When you tap the bottom, you should hear a hollow sound. Set on a wire rack to cool.

*Delicious topped with cold butter.*



## Ma Baker

Ma Baker is Fulham's only micro bakery, delivering multi award winning, real bread in SW6. The breads are all made with organic ingredients without the use of processing aids or any other artificial additives. Ma Baker also offers a wide range of highly acclaimed Bread Classes which continually receive 5 star reviews.

Established in 2014, Ma Baker is a unique micro business which has seen phenomenal growth since inception. The Real Bread Campaign announced in the Evening Standard, that Ma Baker was one of the 5 Best Real Bread Bakers in London 2016.



[www.mabaker.london](http://www.mabaker.london)  
@MaBakerBakes   
MaBakerBakes   
@MaBakerBakes 

# Gingerbread Pizza

## Ingredients

### For the Gingerbread base

350g Plain flour  
1 ½ tsp Ground ginger  
½ tsp Cinnamon  
1 tsp Bicarbonate of soda  
100g Butter – soft and cubed  
175g Light muscavado sugar  
1 Medium egg  
2 tbsp Golden syrup

### For the ganache

300g Milk chocolate  
300ml Double cream

### For the topping

Sweets, nuts and dried fruit according to personal preferences

## Method

### The base

- 1 Preheat oven to 180 deg Cent (Gas Mark 4)
- 2 Mix all the dry ingredients for the base together in a bowl. Add the butter and rub in to the mixture
- 3 Beat the egg and syrup together in a separate bowl and then add to the mixture
- 4 Knead the mixture together until it becomes less crumbly and all the ingredients are well mixed.
- 5 Roll the mixture out into a circle until it is approx 8 inches in diameter and about 1/2cm deep. Lift onto baking tray and bake for 15 minutes until golden brown
- 6 Leave to cool

### The ganache

- 1 Melt the chocolate. Break it into small pieces and place in a microwaveable bowl. Place into microwave on full power for 1 minute and then gently stir. Place back into microwave for 30 seconds at a time, gently stirring in between until the chocolate has melted.

- 2 Heat the cream until it is scalding hot. Add to the chocolate, gently stir the chocolate and cream together

### Putting the pizza together

- 1 Spread the cooled ganache on to the Pizza Base
- 2 Decorate Pizza with toppings.

*Serve as is or with Ice Cream*



## The Chocolate Cellar

The Chocolate Cellar works with the medium of chocolate to provide an amazing array of services for any chocoholic. Having started the business in her cellar at home, Bala Croman now works with her team to produce mouth watering, award winning chocolates. These chocolates are available at a variety of local outlets and farmers markets as well as through the Chocolate Cellar website.

The Chocolate Cellar also now bakes delicious macaroons and these are available to order as well as at farmers markets – they do sell out pretty quickly though! Stunning chocolate cakes from the Chocolate Cellar are a delightful addition to any celebration – they truly “wow” guests.

The team also provides chocolate making workshops throughout Liverpool city centre – these workshops are customised to suit a variety of groups and are suitable for children, individuals and groups for either schools, for hen parties or for team building events.

[www.thechocolatecellar.co.uk](http://www.thechocolatecellar.co.uk)

@ChocolateCellar

ChocolateCellar

@ChocolateCellar



## Red Herring Games

Red Herring Games launched in 2007 with the aim of providing exceptional customer care and unique easy to use murder mystery dinner parties and scripts for larger events. The firm branched into event management after numerous requests and now provides games, scripts and events worldwide.

Jo Smedley, managing director and founder of the company, originally ran the firm single-handed from a bedroom in her home, but when sales took off she found she needed bigger office space and staff and so the business moved to a high street location in 2013.

Jo has long been a champion of small businesses. She was a member of BNI for 5 years and is now a member of the Business Hive. She received the accolade of being one of NELincs 100 Inspiring Women and has received awards from Mumpreneur, been shortlisted for #PitchtoRich, as well receiving an endorsement from Theo Paphitis.

www.red-herring-games.co.uk  
@RedHerringGames  
RedHerringGames

# Easy, No-Fail Cheesecake

## Ingredients

### For Base

12 oz Crushed digestive biscuits  
6 oz Butter, melted

### For cheese topping

1 pint Double cream  
1 lb Mascarpone cheese  
6 oz Castor sugar  
4 tbsp Lemon juice  
Grated rind of two lemons  
Sliced fruit such as strawberries / kiwi fruit to decorate.

## Method

*Serves 12*

- 1 Grease 2 x 8 inch loose bottomed sandwich tins.
- 2 Mix melted butter and digestives together and spread the mixture evenly between the two tins, pressing the crumbs down with the back of a metal spoon to form a biscuit base. Set aside.
- 3 Whip double cream until stiff.
- 4 Whip mascarpone, lemon juice, lemon rind, sugar and whipped cream together.
- 5 Split cheese mixture between the two tins, spreading the mixture across the biscuit base until at an even level.
- 6 Chill for at least 1 hour.
- 7 Carefully remove cheesecakes from tin and place on plates. Use sliced fruit to decorate.



## Fifth Dimension Chocolates

Fifth Dimension Chocolates is an award-winning chocolatier specialising in luxury handmade chocolates. The aim is to create a sensory experience in fine chocolates, by combining classic and unusual flavours with premium, fine flavour (fino de aroma) single origin cocoa. The chocolates can be ordered online and delivered by post through the web shop.

This London-based company was founded in 2013 by Russell Pullan and Albert Chau - both are self-taught when it comes to chocolate-making and flavour development. Within three years, the company has won over 18 awards including International Chocolate Awards, Academy of Chocolate Awards and Great Taste Awards.

www.5dchocolates.com  
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# Baked Alaska

## Ingredients

### Chocolate Ice Cream

- 250g Fifth Dimension 70% Colombian dark chocolate
- 150g Caster sugar
- 150ml Water
- 4 Large eggs, yolks only (keep the whites for the meringue)
- 500ml Whipping cream

### Baked Alaska

- 4 Small pastry cases or 1 large pastry case (or flan cases) - you can buy these in the shops ready-made for ease and to save time
- 1 Jar of Fifth Dimension Mango & Passion fruit caramel sauce
- 1 Passion fruit
- 4 Egg whites
- 225g Caster sugar
- 70% Colombian chocolate Ice Cream

## Method

Serves 4

1 Melt the chocolate in a bain-marie or in a microwave until just melted. Never let the temperature go above 33 °C.

2 Half whisk the cream, until it just starts to thicken slightly.

3 Dissolve the sugar in the water over a low heat first. Then turn up the heat and boil rapidly for a few minutes to get a light syrup. If you have a food thermometer, make sure the syrup reaches 108 °C. Leave the mixture to cool for one minute.

4 Whisk the egg yolks until they are a light colour and have a mousse-like texture. Then trickle in the hot syrup. Continue whisking until the mixture is thick and shiny. Fold in the whipping cream, followed by the melted chocolate until thoroughly blended.

5 Pour the mixture into an ice cream machine and churn until frozen.

## Part two

1 Pre heat the oven to 230°C / Gas mark 8. Take the ice cream out of the freezer and let it soften for 10-15 minutes

2 To make the meringue, whisk the egg whites at full speed until they are stiff but not dry. Add the caster sugar one teaspoonful at a time while whisking on high speed until all sugar has been added.

3 To prepare the base, cover each pastry case with 1 teaspoon of the Mango & Passion fruit caramel sauce. Cut the passion fruit in half and scoop out the fruit onto the sauce. Cover with ice cream but not so much that it is over the edge of the pastry case.

4 Pipe the meringue over the ice cream, Important – Make sure there are no gaps to let the heat get through the meringue to the ice cream.

5 Bake immediately in the oven for about 3-4 mins until the meringue goes brown.

*Notes: Of course you can make the pastry case yourself, or you can cut out a base using a ready-made sponge - just make sure that you cover the entire sponge base as well as all of the ice cream with the meringue before baking at the end. The ice cream in this recipe is ideal for the Baked Alaska as this is a very firm ice cream. You need to take it out of the freezer about 10 -15 mins before you use it. It will still be fairly hard, this is good when you put it in the oven and it will not melt as easily and will still be firm when you bring it out of the oven.*



# Fairtrade Banana Loaf

Ingredients	Method	Serves 4
1 ½ cups Plain flour	1 Pre-heat the oven at 180 degrees/gas 4.	
¾ cup Caster sugar	2 Grease and line a loaf tin.	
1 ¼ tsp Baking powder	3 Stir together the dry ingredients, then add the wet ingredients. The mixture will be relatively stiff - only ever make one cake in one bowl as it gets very difficult to stir!	
½ tsp Baking soda	4 Pour the batter into the pan and bake for 50-55 mins until an inserted skewer comes out clean.	
½ tsp Cinnamon	5 Leave on a cooling rack until cool.	
2 Egg whites		
2 Bananas (over ripe are easier to use)		
¼ cup Apple sauce		



## 280 Bakes

280 Bakes is a Bristol home bakery business which specialises in vegan cakes. We bake 'cake on demand' (#cakeOD) via daily specials, promising delivery by tea time. We also make birthday and wedding cakes, and other home baked cakes to order. We're a social enterprise, beginning to recruit freelance bakers from low-income areas of the city.

[www.280bakes.weebly.com](http://www.280bakes.weebly.com)

@280Bakes 

280Bakes 



## Chinskitchen

Chinskitchen is a unique artisan bakery specialising in luxury, handmade Indian Inspired Cakes and our Award winning Nankhatai (spiced Indian shortbreads). A fusion of traditional and modern, our creations are free from any artificial flavours and preservatives. We use good quality ingredients sourced for their purity and most importantly made with reduced sugar content. Perfect for those who enjoy unique and creative flavours in their bakes. All of our products are handmade in small batches or to order with options for eggless treats.

Chintal Kakaya the founder and baker of Chinskitchen has had a passion for baking from a very young age and baking with spice is quintessentially a niche for Chinskitchen. The business was set up in February 2016

www.chinskitchen.co.uk  
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# Egg-free, Saffron & Cardamom-infused Chocolate & Pomegranate Cake

## Ingredients

480g Self raising flour  
 400g Caster sugar  
 60g Good quality pure Cocoa powder  
 150ml Vegetable oil  
 400ml Water  
 2 tsp soda bicarbonate  
 2 tsp White vinegar  
 1 tsp Cardamom Powder  
 1 Large pomegranate cut and de seeded- leave pomegranate seeds on kitchen paper.  
 Pistachio slivers  
 Almond slivers

## Spiced cream cheese frosting

225g Butter at room temperature  
 225g Full fat cream cheese  
 500g Icing sugar  
 2 Pinches of saffron soaked in 1 tbsp warm milk  
 2 Pinches of ground cardamom

*Shrikhand is a very popular Indian sweet in Gujarati and Maharashtra cuisine. A dessert that is simply made with thick creamy yoghurt, sugar, rich saffron, cardamom and nuts mainly Almonds and Pistachios. It is claimed that eating Shrikhand after a meal helps neutralise your palette. The inspiration for this cake is simply from this delicious Indian dessert.*

## Method

1 Preheat oven to 180C or 160C for fan assisted. Grease and line 2 x 8 inch cake sandwich tins or you can bake in one 8 inch cake tin

2 Sift flour and cocoa in a bowl, add sugar, cardamom powder, soda bi carb, water, oil and vinegar and mix until all ingredients combined and batter is smooth.

3 Split the batter equally into the prepared tins and bake in the oven for approx 30 minutes. To check if cakes have baked, an inserted skewer should come out clean.

4 Once baked remove from oven leave in tin for 5 minutes before transferring onto a wire rack to cool. 5. To make the icing, using a paddle attachment or handheld mixer, beat butter until creamy, add cold cream cheese and beat until combined. Gradually add the icing sugar, saffron milk and cardamom powder and beat until smooth and combined. Do not over beat the mixture or else it will start to become loose and runny, as soon as you achieve a smooth creamy mix stop beating. It took about a minute to achieve this consistency.

6 To assemble the cake, transfer one layer onto a serving dish or cake stand, spread icing and sprinkle with pomegranates. Place the other layer on top and spread icing on top layer. Sprinkle pomegranate, pistachios and almonds and your cake is ready to be served.

*Preparation time: 20-25 minutes*

*Baking time: 30 Minutes/45-50 minutes if baked in one tin*



## Jen's Cupcakery

Jen's Cupcakery is a bespoke cake maker supplying a growing range of baked goods from cupcakes to celebration cakes to a range of private and corporate customers throughout Surrey. The company also sells through its regular market pitches. It has been three times double finalist in the National Cupcake Championships, winner of a Scoot Headline Business Award, a Top 100 Small Business and recent recipient of its first Guild of Fine Food Great Taste Award for its bestselling carrot cake. It is a regular recipe contributor to glossy Surrey magazine Essence but its biggest claim to fame is once making Michelin starred chef Jean-Christophe Novelli's birthday cake! The business is located between Esher and Dorking, Surrey.

www.jenscupcakery.com  
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# Carrot Cake with Orange Mascarpone Frosting

## Ingredients

500g Carrots peeled and trimmed  
 260g Raisins  
 4 Large eggs  
 260g Golden caster sugar  
 240ml Corn oil  
 1 tsp Good quality vanilla extract  
 240g Plain flour  
 2 tsp Bicarb of soda  
 2 tsp Ground cinnamon  
 1 tsp Baking powder  
 Grated zest of 1 large orange  
 Pinch of salt

## Method

- 1 Preheat the oven to 180C/gas 6 and then grease and line two 8" sandwich tins.
- 2 Grate the peeled carrots into a bowl and add the raisins.
- 3 Whisk the eggs and the sugar together until a creamy mixture
- 4 Add the oil, vanilla and orange zest and mix well.
- 5 Sift the flour, bicarb of soda, cinnamon, baking powder and salt into a separate bowl then add to the egg and sugar mixture little at a time, beating well. Add the carrots and raisins and stir in until all is mixed together.
- 6 Spoon into the two tins and place in the oven for around 30 minutes to start and then check at five minute intervals until skewer comes out clean.
- 7 Leave to cool in tin for 10 mins and then turn on to wire rack.

Prepare the frosting by mixing together 350 mascarpone, 250g unsalted butter and 900g sifted icing sugar, along with the grated zest of 1 small orange. This makes plenty of icing, you can halve if you prefer less .

When the cakes are cool, sandwich together with the icing and then using a palette knife or a piping bag, cover the top. Finish off with some grated orange, some sugar carrots and/or wafer flowers.

*A scrumptious spoonful which gives you at least one of your five a day! One of our bestsellers, the moist sponge is packed with carrots and raisins with a hint of orange and cinnamon then topped with a creamy orange mascarpone frosting. Our mini loaf cake version just earned us a Guild of Fine Food Great Taste Award.*



## Corporate Cakery

Celebrating success should NOT be difficult, yet in business it can seem like there's never enough time, and always too much left to do. The result? Colleagues & clients are left feeling unloved.

Corporate Cakery is an online cake shop made specially for businesses. We provide tasty, fully edible marketing products and branded gifts. We specialise in made-to-order branded corporate cakes, cookies & tray-bakes, helping businesses of any size become irresistible.

We can print any image or message onto edible toppers, offering the most unique business gifts & tastiest promotional products in the UK, and we pride ourselves in reliability, quality and ethical standards. At Corporate Cakery we are happy to cater for any dietary requirements, including vegan, gluten-free, diabetic, nut-allergies and dairy allergies.

www.corporatecakery.com  
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# Fall In Vegan Love Cake

## Ingredients

500ml Soya milk (sweetened)  
 2 tsp Cider vinegar  
 360g Plain flour  
 50g Cornflour  
 2 tsp Baking powder  
 1 tsp Bicarbonate of soda  
 450g Caster sugar  
 160ml Sunflower oil  
 4 tsp Vanilla extract

## Buttercream

125g Margarine (this needs to be the stuff that looks like a pack of butter, not the spreadable stuff in tubs as this will disintegrate!)  
 125g Vegetable shortening (Trex is the best)  
 2 tsp Vanilla extract  
 400g Icing sugar

## Method

As the cake mixture consistency is rather different, the 'all in one' method won't work with this recipe. So it's important to add the ingredients in the right order, as you'll have crazy reactions occurring with the vinegar and bicarb, etc. The main consideration is to mix the wet ingredients together separately from the dry ingredients, so that you only get that bubbly reaction happening at the end of the mixing process. Those bubbles are going to make your cake rise and become light & fluffy. Do remember to grease your baking tins, which is as easy as it normally is, simply using a dairy free spread such as Vitalite.

Let your cakes cool in the tins before turning out onto a cooling rack. In the meantime, you can make a start on the dairy free buttercream. The process for making dairy free buttercream is almost identical to regular buttercream, simply measure out your dairy free spread and vegetable fat first, then gradually add the icing sugar and mix until creamy.

Once the cakes are cool, you can chop them up! Or 'level out' if you prefer. Cut the tops so that you have both cakes with flat surfaces. Then spread the surface with buttercream until fully covered, and sandwich them together (my favourite kind of sandwich!).

Coat the whole cake in buttercream and cool in a fridge until it hardens slightly. Then, decorate to your choice - in this case I piped buttercream roses and sprinkled with edible gold dust to create the final vegan friendly, dairy free cake for anyone to fall in love with.

*To make your fabulous vegan friendly, dairy free sponge cake you'll need this collection of ingredients. Replacing the butter & eggs means substituting with a few more ingredients than a typical cake, and the special ingredients that would not normally be in my 'dairy-full' cakes are: cider vinegar, cornflour, bicarb of soda, sunflower oil, and soya milk. Also note that the flour is plain rather than self raising, as there are 2 added raising agents with the baking powder & bicarb.*

# Spiced Jammy Dodgers



## Honeywell Bakes

Honeywell Bakes was created over the kitchen table by sisters Rebecca and Rosie. Our baking skills came from our Mum, who always had a fresh cake coming out of the Aga when we were children.

We offer beautiful baked gifts by post, such as pretty biscuit sets to celebrate a birthday, baby or new home, as well as seasonal collections such as gingerbread Christmas wreaths. Our emphasis is on style as well as taste - everything looks almost too good to eat!

We aim to be ethical, using local and/or fair trade suppliers whenever possible, and have a strict recycling policy as well as using recycled materials in our packaging. Each biscuit is made using traditional methods by hand, before being individually iced and decorated.

All of our hand baked biscuits are designed to cheer and bring a smile, whether you are treating yourself or a friend.

[www.honeywellbakes.com](http://www.honeywellbakes.com)

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### Ingredients

#### Biscuit

250g	Butter, at room temperature
200g	Sugar
1	Egg
500g	Plain flour
1 tsp	Ground cinnamon
½ tsp	Ground nutmeg
½ tsp	Allspice

#### Jam

350g	Berry jam (or use your favourite jam)
½	Cinnamon stick
1/4 tsp	Allspice
1	Pinch ground cloves (optional)

### Method

*Makes approximately 30 biscuits*

1 Preheat oven to 180°C. Cream butter and sugar, then add the egg and mix until well combined. Add the flour, cinnamon, nutmeg and allspice and mix slowly until a soft dough is formed. Knead gently on a floured surface to form a round ball. Wrap in cling film and refrigerate for an hour.

2 Sprinkle flour on your work surface and split the dough into two balls. Roll one ball out thinly, to about 3mm thick. Cut out circles and place on a baking tray lined with baking parchment. Pick up the scraps and knead to form a ball, and repeat until you've used all of your dough. Now, using smaller Christmas themed cookie cutters, cut out shapes from the middle of half of the biscuits whilst on your baking tray. This will stop the shapes distorting which can happen if you move your biscuits after you cut the middle shape. Bake for 10-12 minutes, or until lightly golden – don't overcook, they should be a very light brown colour. Place on a wire rack to cool.

3 Place the jam in a small saucepan with the cinnamon stick, allspice and cloves. Gently bring to a boil over a low heat, stirring all the time. Simmer for a couple of minutes, then take the pan off the heat and allow to cool. Once cool remove the cinnamon stick. (Tip: if you're feeling lazy, you can skip this step and just use your favourite jam as it is. They will still be yummy, but not quite so Christmassy!).

4 Put a teaspoon of jam on each biscuit circle, and place a biscuit with a shape cut of it on top. Arrange so the jam fills the shape. Dust with icing sugar. Allow the jam to set, then keep in an airtight tin. They will last about a week (if you can resist them!).

# Jaffa Cake Cupcakes



[www.bliscakes.co.uk](http://www.bliscakes.co.uk)

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## BLIS Cakes

BLIS aims to make cupcakes and cakes that taste delicious and look amazing to suit any occasion and, hopefully, make the people that get to receive them and eat them smile.

More years ago than I care to remember I started baking. It was my mum's fault, she taught me how to cook; mainly so that I would take over and she could just enjoy the end results I think but maybe she also knew a top secret that she wanted to share: that home made baked goods are yummy, make people happy and, if you are that way inclined, a relaxing joy to bake. But if you aren't the baking kind it doesn't necessarily mean you don't like cake and so I found myself baking cake for everyone else to eat... people kept coming back for more and a business was born.

### Ingredients

250g	Stork/soft butter
250g	Castor sugar
4	Large eggs at room temperature
250g	Self Raising Flour sifted
1 tsp	Vanilla bean paste
1	Splash of milk
2	Oranges
200g	Dark Chocolate chopped
300ml	Double cream
1 tbsp	Golden Castor Sugar

### Method

Makes 13

1 Heat oven to 160 degrees C fan and place 13 large cupcake cases into a cupcake baking tray. Mix stork/butter, castor sugar and vanilla bean paste together with a paddle beater or hand whisk until pale yellow and fluffy

2 Mix in eggs 1 at a time (with a couple of spoons of flour to stop it curdling) until just incorporated. Fold in remaining flour and then fold in a splash of milk

3 Place a tablespoon of vanilla mix in the bottom of each cupcake case. Grate the zest of the 2 oranges into the remaining mix and then divide this orange mix into the cupcake cases on top of the vanilla mix

4 Bake cupcakes for approx. 20 mins until a skewer comes out clean and then place on a cooling rack to cool. Once the cupcakes have cooled a little juice one of the oranges and spoon a teaspoon or two of the juice over each cupcake.

### The ganache:

1 Heat the cream and golden castor sugar gently in a pan until bubbles just start to appear on the surface and then pour the warm cream over the chopped chocolate in a bowl and stir until all the chocolate has melted

2 Once the ganache has cooled and has firmed up it can be piped onto the cooled cupcakes (leave it at room temperature rather than in the fridge else it will get too firm to pipe; if you are in a hurry you can pop it in the fridge but put some Clingfilm on and keep an eye on it).

*The final flourish... top each cupcake with a mini Jaffa Cake... Ta dah!*



## Little Pickle Deli Café

The vintage inspired Little Pickle Deli Café is situated in Boscombe, near Bournemouth. They have recently been named as one of the top three cafes in Dorset by the 2016 Dorset Tourism Awards. The upcycled furnishings create a beachcomber setting with shabby chic style, and the comfortable bench seating around the walls gives the space a cosy comfy atmosphere. Families are very welcome, with a designated play corner, and dogs are allowed in one side of the café.

All of the food is freshly made and can be tailored to your particular dietary requirements. Little Pickle is well known for its freshly made Mudeford Crab sandwiches, available every Friday and Saturday until they sell out! Also highly recommended are the huge homemade pork and sausage rolls and the delicious cakes. Breakfast, lunch and afternoon tea are all served in this delightful café. Owners Karen and Andrew also provide locally sourced, rustic style food for parties, business lunches and events, and can fill you a vintage hampers for a picnic to take away with you.

[www.littlepickledelicafe.co.uk](http://www.littlepickledelicafe.co.uk)  
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 @LittlePickleDeli\_Cafe

# Chocolate & Hazelnut Torte

Ingredients	Method
175g Self-raising flour 300g caster sugar 50g Cocoa powder 5g Baking powder 5g Bicarbonate soda 1/2 tsp Salt 2 Small eggs 100ml Olive oil 2 tsp Vanilla essence 165ml Milk  Handful of chopped and toasted hazelnuts for decoration	<ol style="list-style-type: none"> <li>1 Sieve together the flour, caster sugar, cocoa powder, baking powder, bicarbonate soda and salt 3 times.</li> <li>2 Combine the wet ingredients and pour onto sieved ingredients. Whisk ideally using a balloon whisk.</li> <li>3 Slowly trickle in 165 ml of boiling water. Whisk together to combine everything then pour into prepared 22cm tin.</li> <li>4 Bake at 160C for 75 minutes to 90 minutes or until firm to touch.</li> </ol>
<b>Ganache</b> 25g Dark chocolate (39 per cent cocoa solids), broken into pieces  125ml Double cream	<b>Ganache</b> <ol style="list-style-type: none"> <li>1 Make the ganache by gently heating the cream in a pan. Add the broken chocolate to the hot cream and stir until melted.</li> <li>2 Leave to cool before pouring it on to the cake and adding the toasted hazelnuts.</li> </ol>



## Sugar Buttons Creative

Sugar Buttons Creative, which specialises in artistic, painted, sculpted and 'wow factor' cakes, also offers a range of creative classes and parties to share skills and techniques. But there's more to the business than that. Last year owner Imogen Davison invented a product that has changed her baking life and that of many others. The Universal Mixer Guard stops clouds of icing sugar or flour from escaping from kitchen stand mixers. Not content with that, Imogen has now collaborated with an illustrative textile designer to create a range of kitchen products, including aprons, tea towels, oven mitts and bags. "I have always loved baking and have baked and decorated cakes for family and friends since I was about ten," explains Imogen. "Having my own children gave me even more scope for creating special cakes and as soon as I started sharing photos, the demand for my cakes went from a hobby to something more professional. In 2012 I was diagnosed with Coeliac's Disease so I am also constantly experimenting with gluten free recipes and most of my cakes are able to be modified to accommodate various allergies or intolerances."

[www.sugarbuttonscreative.co.uk](http://www.sugarbuttonscreative.co.uk)

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SugarButtonsCakes 

@SugarButtonsCakes 

# Gluten Free Mojito Cupcakes

## Ingredients

### Sponge

200g Margarine  
200g Sugar  
3 Eggs  
150g Gluten Free Self-Raising Flour  
1 tbsp White Rum  
1 Lime – Zest and juice

### Buttercream

200g Butter  
400g Icing Sugar  
1 tbsp Fresh Mint leaves finely chopped  
2 tbsp White Rum

### To Finish

1tbsp Fresh Mint leaves finely chopped  
2 tbsp Granulated Sugar  
1 Lime sliced thinly and cut into quarters  
4 Paper straws cut into 3 (optional)

## Method

1 Preheat your oven to 150°C/300°F/Gas 2. Line a cupcake tin with 12 cupcake liners.

2 Beat the margarine and sugar together until light and fluffy. Add the eggs and mix.

3 Add the lime juice and zest and the white rum. Add the flour and mix to combine all the ingredients.

4 Spoon into the cupcake cases and bake for around 20mins. The cakes will have risen with a nice golden crust. Place the cupcakes on a rack to cool.

### To make the buttercream

1 Beat the butter and icing sugar together and add the rum and chopped mint leaves. Beat until the buttercream is light and fluffy. Spoon into a piping bag fitted with a star/whippy nozzle.

2 Mash the remaining mint with the granulated sugar in a pestle and mortar. If you don't have a pestle and mortar, just mix the mint and sugar with a spoon.



3 Pipe the buttercream on top of the cupcakes. Sprinkle over the minted sugar. Add a lime slice and finish with a pretty paper straw.



### Auberge du Chocolate

Auberge du Chocolat is a unique artisan family business with a passion for chocolate, ice cream and fudge. All our luxury, handmade products are created with individual care, offering a personalised service to our customers. The company is committed to sourcing products in a sustainable and ethical way.

Established in 2005 by Anne and Ian Scott, in Gerrards Cross, Auberge du Chocolat rapidly established a significant presence in the premium luxury, chocolate community with our prize-winning (Academy of Chocolate, ICA and Great Taste Awards) chocolates and bars.

[www.aubergechocolate.co.uk](http://www.aubergechocolate.co.uk)  
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AubergeDuChocolate 

# Mulled Wine Heaven

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## Ingredients

70% dark Fairtrade chocolate pellets  
Bottle of mulled wine reduced by 50%  
Dash of brandy (optional)  
Biscuits to serve

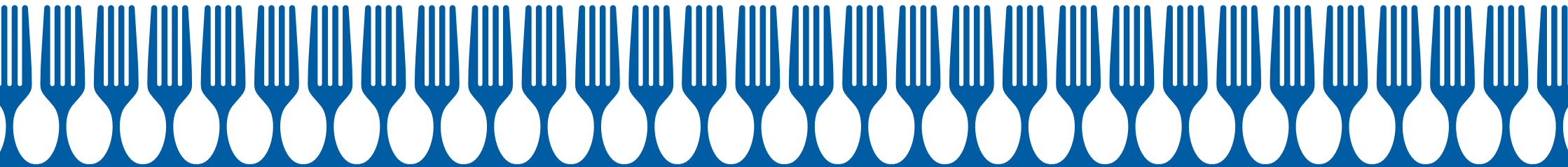
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## Method

- 1 Reduce down the mulled wine because it won't be strong enough to balance the chocolate otherwise
- 2 Bring mulled wine reduction to the boil and pour over dark chocolate in the ratio 2 parts chocolate, one part liquid
- 3 Stir well until all the chocolate is incorporated
- 4 Add a dash of brandy
- 5 Spoon into pretty glasses & serve while still soft

*You can also make this with white chocolate & white mulled wine- serve as 2 layers*

*Leftover (will there ever be any?) can be rolled into truffles*





[www.smallbusinesssaturdayuk.com](http://www.smallbusinesssaturdayuk.com)