

AUTUMN RECIPES FOR RV'ERS

From Jeni's Kitchen

ROASTED PUMPKIN RISOTTO

Ingredients – serves 4

500g or 1 small pumpkin cut into wedges
2 tbsp olive oil
1 medium onion, finely chopped
2 garlic cloves, chopped
1 tsp fresh sage, chopped
350g arborio risotto rice
150ml white wine
1 litre vegetable stock, made from cube
50g grated parmesan cheese

Method

1. Pre-heat oven to 200°C/180°C fan/gas mark 6.
2. Place the wedges of pumpkin onto a baking tray, drizzle over 1 tbsp of olive oil, season with a little salt and pepper and pop into the oven until the flesh is soft and it's nicely roasted.
3. Put 1 tbsp of olive oil into a large saucepan and gently cook the onion over a low heat until soft.
4. Place the stock into a small saucepan, bring to the boil then leave to one side, just simmering.
5. Add the garlic and sage to the onion and continue cooking for a further minute before adding the white wine. Reduce the wine until there is hardly any left in the pan. Now add the rice and fry for a minute. Then add the stock one ladle at a time and stir, making sure that the rice doesn't dry out.
6. After about 15-20 minutes the rice should be almost cooked and still have a little bite to it. Scoop the pumpkin flesh off the skin with a spoon and mash slightly before stirring in with the parmesan cheese. Add a little more stock and season.
7. Sprinkle a few pumpkin seeds and a little more parmesan cheese over the top to serve.



KITCHEN GARDEN STRIPED TERRINE

Ingredients – serves 6

550g parsnips, peeled, cored and cut into chunks
550g carrots, peeled and chopped
550g spinach leaves
3 eggs
90ml creme fraiche
½ tsp ground mace
½ tsp ground coriander
Salt and pepper

Method

1. Preheat the oven to 160°C/Gas 3.
2. Butter a 900g loaf tin and line the base with greaseproof paper.
3. Cook the parsnips and carrots in separate saucepans of water until tender, then drain thoroughly.
4. Wash the spinach, removing the stalks, and place in a saucepan with only the water clinging to its leaves. Cook over a low heat for 5 minutes until it wilts and softens, then drain well.
5. Puree each of the vegetables and then return them to their individual pans and heat gently, stirring, until the excess liquid has evaporated. Cool slightly, then add an egg and 2 tablespoons of creme fraiche to each puree and mix well. Season each with salt and pepper, adding the mace to the carrots and the coriander to the parsnips.
6. Spoon the parsnip puree into the loaf tin, levelling it to make a smooth layer, followed by the carrot and finally the spinach puree. Cover with a piece of foil, place the tin in a roasting tin half filled with hot water and bake for about 1½ hours or until a skewer inserted in the centre comes out clean.
7. Remove from the oven and leave to cool before turning out carefully on to a serving plate.
8. This terrine can be served with a tomato or red pepper sauce, or with a green tomato jam.

ROAST BUTTERNUT SQUASH WITH SAUSAGE STUFFING

Ingredients – serves 4

2 small butternut squash, halved lengthways
Salt and freshly ground Mack pepper, to taste
2 tbs olive oil
1 red onion, chopped
2 garlic cloves, chopped 2 tbs pine nuts
100g whole cooked chestnuts, chopped roughly
25g dried sour cherries or cranberries
1 lemon, zest only
6 Toulouse sausages
40g gruyere cheese, grated
Garnish -rocket

Method

1. Pre-heat the oven to 200°C, Gas Mark



- 6.
2. Scoop the seeds out of the butternut squash halves and put the squash into a large roasting tin. Season well and drizzle with 1 tablespoon of oil. Roast for 30 minutes.
3. Heat the remaining oil in a pan and cook the red onion over a medium heat for about 10 minutes until starting to soften and turn golden. Stir in the garlic and pine nuts and cook for 1 minute. Tip into a bowl and add the chestnuts, sour cherries or cranberries, and the lemon zest Season well.
4. Split the sausages and put the meat into the bowl. Mix everything together with your hands until combined. Spoon the mixture evenly into the hollows in the squash. Sprinkle with the cheese.
5. Reduce the oven temperature to 180°C, Gas Mark 4. Continue to roast the filled squash in the oven for a further 20 to 30 minutes until golden and the squash is very tender. Garnish with rocket leaves if you wish.

CHUTNEY

Ingredients – makes about 2.5-3kg

900g cooking apples, cored, 1 peeled and chopped
450g onions, peeled and chopped
225g ready-to-eat dried apricots, chopped
225g dates, chopped
115g sultanas
450g demerara sugar
1 tbsp salt
1 tbsp mustard powder
½ tsp ground ginger
1 tsp mixed spice
1 tsp curry powder
pinch of cayenne pepper
1.2 litres malt vinegar

Method

1. Put all the ingredients into a preserving pan and bring to the boil, stirring. Simmer gently for about 2 hours stirring frequently, until thick, smooth and glossy.
2. Pour into sterilised jars and seal with vinegar-proof tops while hot. Keep for 6 weeks before opening.

GREEN TOMATO JAM

Ingredients – makes 2-2.5kg

1.5kg green tomatoes
1kg granulated sugar or preserving sugar
2 limes, sliced

Method

1. Wash the tomatoes and slice them very thinly crosswise. Layer them in a bowl with the sugar and sliced limes, then cover and leave for 24 hours.
2. Transfer the mixture to a preserving pan and heat slowly until boiling. Simmer gently, stirring frequently, for about 1 hour. When the mixture turns a golden colour, test for setting point: put a teaspoonful on a saucer, place in the fridge for a minute or two and then gently push the jam with your finger - if it wrinkles, it has reached setting point. Skim, leave for 5 minutes, then pour into sterilised jars and seal while hot.



SPICED PLUM AND PORT JAM

A fruity accompaniment, just made for the cheeseboard or a cold cuts platter.

Ingredients – makes 1 litre

- 1kg plums, stones removed, quartered
- 60 ml orange juice
- 1 cinnamon stick, halved
- ½ tsp cloves
- 1 star anise

Approx 1.1kg granulated sugar
125 ml port

Method

1. Combine the plums, juice and 250 ml water in a large pan and bring to the boil. Reduce heat and simmer, uncovered, for 15 minutes or until plums are pulpy. Meanwhile, tie the cinnamon, cloves and star anise in muslin.
2. Using a cup, measure the fruit mixture into a large pan - allow a cup of sugar for each cup of fruit mixture. Add the port and muslin bag. Stir over a high heat without boiling, until sugar dissolves.
3. Bring the mixture to the boil, then boil uncovered, without stirring, for 35 minutes, then test for a set. Test every few minutes until setting point is reached.
4. Discard muslin bag. Pour the jam into warm, sterilised jars and seal immediately.

APPLE, PLUM & CINNAMON PUDDING WITH CARAMEL SAUCE

Ingredients – serves 8-10

- 150g unsalted butter, softened
- 150g unrefined golden caster sugar
- 2 medium eggs, beaten
- 3 tbs Apple, Plum & Cinnamon Cordial
- 150g plain flour



- Pinch of salt
- 1 tsp baking powder
- ½ tsp ground cinnamon
- 100g pecan nuts, chopped
- 2 dessert apples, peeled, cored and diced
- 6 plums, stoned and diced
- For the Sauce: 200g unrefined golden caster sugar
- 250 ml whipping cream

Method

1. Pre-heat the oven to 180°C, gas mark 4.
2. Grease and line a 20 cm deep round cake tin with baking parchment.
3. Cream the butter and sugar together until pale and fluffy, then add the beaten egg, cordial and one tablespoon of the flour and mix well.
4. Add the remaining flour, salt, baking powder and cinnamon and mix until evenly combined.
5. Fold in the nuts, apples and plums, ensuring they are evenly distributed, then spoon into the prepared baking tin.
6. Place in the oven and bake for 55 minutes to 1 hour or until golden brown and springs back when lightly pressed. Remove from the oven.
7. To make the sauce, heat the sugar in a heavy-based pan until it melts and becomes caramel - try not to stir. Then set aside to cool slightly.
8. Gently heat the cream in a saucepan then whisk this into the caramel until you get a smooth sauce. Stir in the cordial.
9. To serve, cut the pudding into portions and pour over the caramel sauce.

HEDGEROW PIE

Ingredients – serves 6

- 2 Bramley apples, peeled, cored and cut into chunks
- 1 lemon, zested and juiced
- 1 lime, zested
- 1 vanilla pod, halved lengthways and seeds scraped out
- 4 tbsp caster sugar
- 300g blackberries
- 1 x 375g pack ready rolled shortcrust pastry
- 1 egg, beaten
- 2 tbs demerara sugar
- Double cream, to serve (optional)

Method

1. Preheat the oven to 150°C/170°C, fan/Gas 3.
2. Combine the apple, lemon zest and juice, lime zest, vanilla seeds and caster sugar in a pan set over a high heat. When the sugar has dissolved, reduce the heat and cook, stirring for 3-4 minutes, until the apples have softened



and the liquid is syrupy. Transfer the mixture to a shallow pie dish, along with the blackberries.

2. Unroll the pastry on a lightly floured surface. Trim a long strip from the edge of the pastry sheet and press it round the rim of the pie dish.
 3. Cut the remaining pastry into long strips about 1cm thick. Weave them in a lattice formation across the top of the pie, pressing them into the pastry rim, to seal.
 4. Brush the pastry lattice with beaten egg and scatter over the demerara sugar. Bake for 35-40 minutes, until the fruit is tender and the pastry is golden.
 5. Serve with a generous drizzle of double cream, if you like.
- pastry rim, to seal.
4. Brush the pastry lattice with beaten egg and scatter over the demerara sugar. Bake for 35-40 minutes, until the fruit is tender and the pastry is golden. Serve with a generous drizzle of double cream, if you like.

BEDALE PLUM CAKE

A very rich fruit cake with a light crumbly texture - a good keeper.

Ingredients

- 1 lb butter, softened
- 2 teaspoons mixed spice
- 1 lb caster sugar
- 8 oz raisins
- 9 eggs
- 8 oz currants
- 18 oz flour
- 8 oz sultanas
- 1½ teaspoons baking powder
- 4 oz chopped mixed peel
- Grated rind and juice of 1 lemon

Method

1. Set oven to 350°F or Mark 4.
2. Grease and line a 9 to 10 inch cake tin.
3. Cream the butter and sugar together in a bowl until light and fluffy.
4. Beat the eggs in a bowl set over a pan of hot water until creamy and whisk in the creamed butter/sugar mixture.
5. Sift together the flour, baking powder and mixed spice and fold into the mixture in the bowl. Stir in the dried fruit, mixed peel and lemon rind and juice and mix to a soft consistency.
6. Put into the tin, make a depression in the centre and bake for about 2 hours or until a skewer inserted comes out clean.
7. Leave in the tin to cool and turn out on to a wire rack.