

# AUTUMN RECIPES FOR RV'ERS

From Jeni's Kitchen



## OPEN-CRUST PORTOBELLO MUSHROOMS

**Ingredients** – Makes 4

- 4 portobello mushrooms
- 2tbsp olive oil
- 25g wholemeal breadcrumbs
- Garlic clove, crushed
- 2 fresh sage leaves, finely chopped
- 375g pack ready-rolled puff pastry
- 115g Stilton or other blue cheese, crumbled
- 1 egg, beaten
- 4 strands of cherry tomatoes on the vine

**Method**

1. Preheat the oven to 220°C/fan 200°C/gas 7.
2. Brush any grit off the mushrooms and trim the stalks if necessary.
3. Heat the oil in a frying pan and cook the mushrooms for 2 minutes on each side, remove with a slotted spoon and set aside. Sprinkle the breadcrumbs, garlic and sage into the frying pan and cook for 1-2 minutes, stirring, until crisp and golden. Allow to cool slightly.
4. Cut the pastry into four 15cm x 15cm squares. Divide the breadcrumb mixture between them then crumble over the cheese. Place a mushroom stalk-side upwards on top of each and push down slightly. Brush the pastry edges with beaten egg and bring them up around the sides of the mushrooms, pinching the edges so they make an open parcel. Place onto a large baking sheet, and brush with more beaten egg. Arrange the cherry tomatoes on the baking sheet as well, and bake everything for 15 minutes until the pastry is crisp and golden.

## SAUSAGE, SQUASH AND BEAN STEW

**Ingredients** – serves 4

- 8 flavoured sausages, such as chilli or spicy pork
- 2 onions, sliced
- 1 stick celery, chopped
- 1 large carrot, peeled and chopped

- ½ a butternut squash, peeled and cut into large chunks
- 4 cloves garlic, chopped
- 150ml red wine
- 440g tin chopped tomatoes
- 500ml beef or chicken stock
- 2 x 400g tins mixed beans (eg borlotti, cannellini, flageolet)
- 2 rosemary sprigs
- A large pinch of chilli flakes or fresh red chilli, chopped

**Method**

1. Heat 1 tbsp of the oil in a large pan, brown the sausages, then remove to a plate. Add the remaining oil and the onions, celery, carrot and squash to the pan and slowly cook until beginning to soften and caramelise - this should take around 15 minutes.
2. Add the garlic, cook for a couple of minutes, then add the wine. Bubble to reduce, then add the tomatoes and reduce again for 5 minutes. Add the stock and browned sausages, cover and cook gently for 30 minutes or until cooked through.
3. Stir in the beans and rosemary and heat through until hot. Sprinkle with chilli to taste before serving.



## PULLED PORK WITH BRIOCHE BUNS

**Ingredients** – serves 10

- 2kg piece pork shoulder, off the bone
- 1 tbsp smoked paprika
- ½ a tbsp garlic salt
- 1 tbsp olive oil
- 1 tsp freshly ground black pepper

**For the chipotle sauce**

- 2 tsp oil
- 1 small onion, finely chopped
- 2 garlic cloves, finely chopped
- 2 thumbs ginger, peeled and finely chopped
- 350ml chopped tomatoes
- 100ml red wine vinegar
- 160g dark sugar
- 2tsp chipotle paste (from supermarkets)
- 2tbsp soy sauce
- 10 brioche buns
- Coleslaw, to serve

**Method**

1. Preheat the oven to 200°C/fan 180°C/gas 6.
2. Mix together the paprika, garlic salt, olive oil and pepper and rub all over the pork.
3. Put onto a rack in a large baking tin, add a cupful of water, cover the tin with foil and put into the oven.
4. After 20 minutes turn the oven down to 150°C/fan 130°C/gas 2 and cook for around 3½-4 hours until the meat is really tender.
5. While the pork is cooking make the sauce. Heat the oil in a small pan and saute the onion, garlic and ginger for a few minutes.
6. Add the chopped tomatoes, vinegar and sugar. Heat gently for 15 minutes until thickened then stir in the chipotle and soy.
7. When the meat is cooked, leave until cool enough to handle then shred.
8. Mix 100ml of the cooking juices with 100ml of the chipotle sauce and pour over the meat. Serve in warm brioche buns with the remaining sauce and a spoonful of coleslaw.

## PLUM AND APPLE COBLER

**Ingredients** – serves 4-6

- 500g plums, stoned and quartered
- 300g Bramley apples, peeled, cored and sliced
- 160g caster sugar
- 300g self-raising flour, sifted
- 85g unsalted butter, cubed
- 1 tsp baking powder
- 3 tbs milk
- 150g Low Fat Natural Yogurt

To serve: cream or custard.

**Method**

1. In a saucepan, place the plums, apple slices, 100g of the caster sugar and add 2 tablespoons of water. Cook until the plums and apples soften. Leave the fruit to cool before adding the cobbler pieces -this will stop some of the fruit bubbling out over the dish.
2. To make the cobbler, add the flour, butter, baking powder and the remainder of the sugar and, using a food processor or mixer, whizz together for a few seconds on pulse speed until fine crumbs form.
3. Add the milk and yogurt and whizz again until a soft dough forms. You can either spoon the mixture in scattered clumps over the fruit or add a little more flour and roll out the dough using a cutter. Leave some gaps for the cobbler effect.
4. Bake the cobbler for 30 to 35 minutes until the topping is golden and the fruit is visibly bubbling beneath.

