



Winter Recipes

Many of the raw produce used in these recipes are at their best during the winter months. Please be responsible when foraging and leave some for wildlife.

Plant Identification is key.

Please enjoy.

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Free From Fruit Cake Infused with Vanilla Tea and Sloe Gin

Ingredients

150g raisins
125g currants
100g sultanas
100g mixed candied peel
150g cranberries
3tbsp loose leaf vanilla tea
100ml sloe gin
2 oranges, zest and juice
175g dairy-free butter
175g light brown sugar
50g treacle
200ml soya milk
2tbsp cider vinegar
400g gluten-free plain flour
2tsp xanthan gum
1/2tsp bicarbonate of soda
1tsp mixed spice
2tsp ground cinnamon



Method

- Start making this cake the day before to allow the fruit to soak. Stir in the loose tea with 200ml of hot water. Allow to infuse for 5 minutes, strain and discard the tea leaves. In a bowl combine the dried fruit, zest and juice of 1 orange, sloe gin and the strained vanilla tea, giving this a stir, covering and leaving overnight to soak in all the flavours.
- Line and grease a 20cm round cake tin. Beat together the butter and sugar until light in colour and fluffy, add in the treacle and remaining zest and juice of the other orange mixing until well combined. Gradually mix in the soya milk and vinegar. The mixture will begin to curdle but will come back together when the dry ingredients are added.
- Sieve the flour, xanthan gum, bicarbonate of soda, mixed spice and cinnamon into the bowl giving it all a good folding until a smooth consistency has been reached. Preheat the oven to 150C/130 fan/gas mark 2.
- Fold in the soaked fruit mixture until well combined, then spoon into the tin levelling the top with the back of a spoon. Bake for 1 hour 45 minutes-2 hours until the cake is golden brown and firm to the touch. The cake is ready when a skewer inserted into the centre comes out clean.

Wild Bicks

- Remove the cake from the oven and prick holes all over the top with a cocktail stick then spoon over around 4tbsp sloe gin. Allow the cake to completely cool in the tin before removing.
- Store wrapped in parchment paper and foil. This will keep for up to three months in a dry, cool cupboard.
- If you want to decorate your cake for the festive season then try out this free-from marzipan.



Ingredients

200g fine semolina
200g icing sugar
150g dairy-free butter
2tsp vanilla bean paste

Method

- Combine all the ingredients in a large bowl, mixing until it all comes together. Briefly knead on a dusted work surface for a few minutes then wrap and chill in the fridge for 20 minutes before rolling out and covering the cake.



Lambs Liver and Onions with Sage and Crispy Bacon

Ingredients

2tbsp plain flour
400g lambs liver, cut into thick slices
pinch of dried sage
handful of fresh sage, finely chopped
1 large onion, finely sliced
1tbsp soft brown sugar
olive oil
4 large tomatoes, roughly chopped
2tbsp dry sherry
2tbsp tomato puree
300ml beef stock
5 rashers smoked streaky bacon
salt and pepper to taste



Method

- Fry the streaky bacon in a large non-stick frying pan until crisp, then set aside on kitchen paper. Mix together the flour, dried sage, pinch of salt and pepper into a bowl. Add the liver slices mixing to get an even coating.
- Add olive oil to the frying pan on a medium to high heat, then fry the liver for 1 minute each side then removing on to a plate. Add another tablespoon of olive oil to the pan and fry the onion on a medium heat until soft. Add in the brown sugar frying until you get a light caramelisation. Add in the tomatoes and cook for a few minutes. Add in half the fresh sage giving it a good stir.
- Pour in the dry sherry and allow to bubble for a minute then add in the tomato puree followed by the beef stock. Allow this to come to a boil then turn the heat down to a simmer. Stir the sauce occasionally for about 10 minutes.
- Put the liver back into the pan and cook for a further 3 minutes until cooked through. Season to taste. To serve break up the bacon over the top and sprinkle over the remaining sage. This goes well with a creamy mash.



Cranberry and Orange Spiced Biscuits



Ingredients

120g unsalted butter,
75g golden caster sugar
75g light brown sugar
zest of 1 orange
1tsp vanilla extract
1/4tsp baking powder
1/2tsp salt
1 large egg
220g plain flour
150g dried cranberries
100g white chocolate chips
1tsp ground cinnamon
1/4tsp ground clove

Method

- Preheat the oven to 190C/170 fan/gas mark 4. line two baking sheets with parchment paper.
- In a large bowl, beat together the butter, sugars, zest, vanilla, baking powder and salt. Beat in the egg, then stir in the cranberries and white chocolate.
- Add the flour and spices to the bowl stirring until the dough comes together. Split into 24 balls then arrange on the baking sheets. Push these down slightly to form a thick disc.
- Bake the biscuits in the oven for 8-10 minutes until just set and golden brown on the edges. Remove from the oven allowing to cool on the tray for 5 minutes before transferring them to a cooling rack.
- Store in an air tight container for up to 5 days.