

Platinum Jubilee Recipes

Celebrate the Queen's Platinum Jubilee with these delicious recipes. Perfect for a tasty picnic, or lunch in the garden.

Cheese Scones

Ingredients

225g/8oz self-raising flour

pinch of salt

55g/2oz butter

25g/1oz mature cheddar, grated

150ml/5fl oz milk

Method

1. Heat the oven to 220C/200C Fan/Gas 7. Lightly grease a baking sheet.
2. Mix together the flour and salt and rub in the butter. Stir in the cheese and then the milk to get a soft dough.
3. Turn onto a floured work surface and knead very lightly. Pat out to a round 2cm/ $\frac{3}{4}$ in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
4. Brush the tops of the scones with a little milk. Bake for 12–15 minutes until well risen and golden. Cool on a wire rack.

Earl Grey Tea Bread

Ingredients

175g/6oz currants
175g/6oz sultanas
300ml/10fl oz strong hot Earl Grey tea
275g/9¾oz self-raising flour
225g/8oz light muscovado sugar
1 large free-range egg, beaten
butter, for greasing, plus extra to serve

Method

5. Put the currants and sultanas in a bowl and pour over the hot tea. Stir, cover and leave to soak overnight for the liquid to absorb.
6. Preheat the oven to 150C/130C Fan/Gas 3½. Grease a 900g/2lb loaf tin and line with non-stick baking paper.
7. Add the flour, sugar and egg to the bowl of soaked fruit (if there is a little excess liquid this is fine) and mix thoroughly.
8. Spoon into the prepared tin and level the top. Bake for 1¾ hours, or until the cake is risen and just firm to the touch, but check it after 1¼ hours to see how it is doing. Leave to cool in the tin for about 10 minutes.
9. Turn out the cake and remove the paper. To serve, cut into fairly thick slices and spread with butter to serve.

Extra Special Potato Salad

Ingredients (serves 6)

1kg baby potatoes

100g gherkins

1 small red onion

80g mayonnaise

2 tsp English mustard

Juice of ½ lemon

80g natural yogurt

Method

1. Boil your potatoes in salted water for 15-20 minutes or until a sharp knife can cut them easily. Drain and leave to cool completely.
2. Make the dressing by combining the mayonnaise, yogurt, mustard and lemon juice. Season with salt and pepper to taste.
3. Add diced onion and gherkins to the potatoes and stir the dressing through the potatoes.
4. Finish with a little black pepper if you wish.