



*THE GREAT  
BRITISH  
KITCHEN  
(RECIPES)*

Доклад по английскому языку.

## *GOAT'S CHEESE WITH PEAR*



Goat's cheese has a distinctive taste which is, for some people, acquired. It is produced in much smaller quantities than cow's milk cheese, often on individual farms. The flavour will vary according to the time of year and the type of feed the goats have.



# *GOAT'S CHEESE WITH PEAR AND WALNUT SALAD*

## ▣ **Ingredients**

1 Handful Lettuce leaves, torn into pieces  
200 Gram Goats cheese, split into 4 discs (8 oz)  
4 Medium Ripe pears, cored and chunked  
100 Gram Walnuts, chopped (4 oz)  
1 Bunch Watercress, trimmed  
4 Tablespoon Lemon juice  
6 Tablespoon Olive oil

## ▣ **Method**

Arrange the lettuce on 4 plates and top with the goat's cheese.

Mix together the pears, walnuts and watercress.

Blend the lemon juice and oil together, then toss into the salad ingredients.

Serve on top of the cheese.

If you prefer, use another white variety of cheese such as Caerphilly, Lancashire, Wensleydale or white Stilton.

## *ENGLISH ONION SOUP*



The onion, whose flavour is such an essential part of practically every soup, has been used for more than just flavouring in the past - the juice was rubbed on wasp stings as a pain killer, and, if you could bear the smell it made an excellent hair restorer - it also helped to cure chilblains, catarrh and hangovers. The famous French onion soup, eaten by market porters for breakfast was therefore part food, part cure. This English version, creamier and milder, is food pure and simple.



# *ENGLISH ONION SOUP*

## ▣ **Ingredients**

Serves: 4

4 Large Onions

2 sticks Celery

50 Gram Butter (2 oz)

50 Gram Plain flour (2 oz)

300 ml Milk (1/2 pint)

850 ml Chicken stock or vegetable stock (1 1/2 pints)

Salt and plenty of freshly ground pepper

Little Grated nutmeg

2 Tablespoon Parsley, chopped

4 Tablespoon Single cream

## ▣ **Method**

Peel and chop the onions and celery and cook them in a covered pan in a little butter, with a tablespoon of water until they are very soft, about 10 minutes. Then purée them in the liquidiser or sieve through the fine blade of a mouli-légumes.

Keep the purée on one side while you melt the butter in the cleaned saucepan and stir in the flour to make a roux. When the flour and butter have combined and become smooth and glossy, add the milk a little at a time, stirring all the time until you have a smooth mixture.

Add the onion and celery purée and enough stock to make a smooth creamy soup.

Simmer for 10 minutes, taste for seasoning, add a little nutmeg, stir in the parsley and lastly enrich the soup by pouring the cream into the middle and letting it swirl up to the top.

# *CORNISH CAUDLE CHICKEN PIE*



The caudle in this rich and tasty pie is the mixture of egg and cream that is poured into the filling towards the end of the cooking time.



# CORNISH CAUDLE CHICKEN PIE

## Ingredients

- 15 Gram Butter (1/2 oz)
- 1 Teaspoon Vegetable oil
- 1 Medium Onion, finely chopped
- 4 Boneless chicken drumsticks or thighs
- 2 Tablespoon Fresh parsley, chopped
- 4 Spring onions, trimmed & chopped
- 150 ml Milk (1/4 pint)
- 225 Gram Puff pastry (8 oz)
- 150 ml Soured cream (1/4 pint)
- 2 Eggs, beaten

## Method

Remove skin from chicken if present.

Pre-heat oven to 180 °C / 350 °F / Gas 4. Heat the butter and oil in a frying pan, add the onion, cover and cook over a low heat, until softened but not browned. Transfer to a 1.1 litre (2 pint) pie dish. Add the chicken and cook until evenly browned. Arrange on top of the onion in a single layer. Stir the parsley, spring onions and milk into the pan and bring gently to the boil. Simmer for 2-3 minutes, then pour over the chicken. Cover with foil. Bake for 30 minutes, until the chicken is tender. Remove from the oven and leave to cool.

Meanwhile, roll out the pastry on a lightly floured surface until 2.5 cm (1 inch) larger all round than the pie dish. Leave the pastry to relax while filling is cooling. Cut off a strip from all round the edge of the pastry. Place the strip on the rim of the pie dish, moisten with a little water, then place the pastry lid on top. Crimp the edges, make a small hole in the top. Pre-heat oven to 220 °C / 425 °F / Gas 7.

Beat the soured cream and eggs together, then brush the top of the pie with a little of the mixture. Bake for 15-20 minutes, until a light golden brown. Reduce the temperature to 180 °C / 350 F / Gas 4. Pour in the soured cream mixture into the pie through the hole. Shake the dish to distribute the cream mixture. return the pie to the oven for 15 minutes. Remove from the oven and allow to stand in a warm place for 5-10 minutes before serving or leave to cool completely and serve cold.

# *BUTTERFLY CAKES*



Children always love  
these little cakes.





## *BUTTERFLY CAKES*

### □ **Ingredients**

110 Gram Butter, softened (4 oz)

110 Gram Caster sugar (4 oz)

2 Eggs

110 Gram Self raising flour, sifted (4 oz)

### □ **Method**

Cream the butter and sugar together until very pale in colour, light in texture and fluffy. Beat in the eggs, one at a time, adding 1 tablespoon of the flour with each one.

Gently fold in the remaining flour with a metal spoon. Transfer equal amounts to 18 paper cases standing in 18 ungreased bun tins. Bake at 190 °C / 375 °F / Gas 5 for 20-25 minutes or until well-risen, golden brown and firm. Cool on a wire cooling rack.

To make butterflies, cut a slice off the top of each cake. Cut the slices in half for wings. Place a little buttercream on top of each cake. Put the halved slices into the icing at an angle to form wings. Dust lightly with sifted icing sugar.

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