

Recipes for 2025 Show Schedule

Caramalised Onion Chutney- Class 101

Makes approx. 850ml

8 Red Onions

100ml Red wine vinegar

100ml red wine

Dash of grenadine syrup

Method

Place onions and sugar in a saucepan. Cover and cook on medium heat until soft, approx. 10minutes.

Pour in red wine vinegar and red wine. Simmer uncovered until the liquid has reduced and the mixture is sticky, approx. 10 mins.

Add grenadine syrup and mix well. Leave to cool.

Transfer to sterilised jars and seal.

Hints and tips

Can also be made in a slow cooker. 2-3 hours for part 1 and 2 of the method above but keep the lid off the pan for part 2. Carry on as above for part 3 onwards.

Suffolk Rusks Class 104

8oz/225g SR Flour

Oven 425F/Gas 7/Fan 200/220C

3oz/80g Butter or Margarine

Greased baking sheets/trays

Pinch of Salt

1 Egg

1 tablespoon of Milk or Water

Method

Sieve flour and salt together.

Rub in butter or margarine lightly.

Add beaten egg and just enough milk or water to make a dough.

Roll out lightly about 1" thick. Cut out with a 2" cutter.

Halfway through baking, remove from oven and split in half replacing split side upwards. Cook until nice and crisp.

Hints and tips

Use 2 forks to split the rusks halfway through cooking.

There are no oven timings for this recipe but suggest approximately 15 minutes cooking

Battenburg Cake-Class 106

225g margarine

225g caster sugar

4 large eggs

225g SR flour

¼ tsp almond essence

100g ground rice

Few drops of red food colouring

Apricot jam

Marzipan

225 ground almonds

100g caster sugar

1 egg

1 tsp lemon juice

Oven Temperature moderate

Gas 3/170C/325F

Method

Cream together the margarine and sugar until light and fluffy.

Beat in 2 eggs and half of the flour.

Add the other 2 eggs and almond essence. Fold in the rest of the flour and ground rice.

Divide the mixture into 2. Colour one half pink with red food colouring.

Transfer to 2x 17.5cm (7") greased and lined square tins.

Bake in a pre-heated oven. When cooked turn onto wire racks to cool.

When cold trim edges to neaten. Cut each cake into x4 rectangular equal shapes.

Using warmed apricot jam brush alternate coloured cakes together to make x2 cakes. There should be x4 rectangle sections of cakes, x2 of each colour on top and opposite each other.

Mix the marzipan ingredients together and knead until a pliable dough.

Divide mixture in to 2 and roll out each to measure the length of the cake and four and a half times the width.

Place each cake in the centre of the marzipan, brush with apricot jam and wrap over. Seal along one corner. Pinch along the two top edges to finish off.

Note. This recipe makes x2 cakes, each serving 8. The recipe can be halved but it makes it more difficult to get the sizes right.

Can be frozen.