

BBC

BOOKS



Mary Berry COOKS

My favourite recipes for family and friends

Thai-Spiced TOMATO SOUP

SERVES 6

PREPARE AHEAD

This can be made and kept in the fridge for up to 2 days.

FREEZE

Freeze for up to 1 month.

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 carrots, chopped
- 1 red pepper, deseeded and chopped
- 1 tablespoon grated fresh ginger root
- 1 tablespoon red Thai curry paste
- 1 x 400g can chopped tomatoes

- 1 x 400g can coconut milk
- 1 lemongrass stick, bashed with a rolling pin
- 1 tablespoon tomato purée
- 1 tablespoon light muscovado sugar
- 2 tablespoons Thai basil leaves, chopped, plus extra leaves to decorate

This is an unusual spicy and fragrant soup, which is lovely to serve on a cold winter's day.

1 Heat the oil in a saucepan over a medium-high heat. Add the onion, carrots and red pepper and fry for 3 minutes. Add the ginger and Thai curry paste and fry for 30 seconds.

2 Add all the remaining ingredients except the Thai basil. Bring up to the boil, cover with a lid and simmer for 20 minutes until the vegetables are soft. Remove the lemongrass stalk, add the Thai basil then place the soup in a blender or food processor and purée until smooth.

3 Return the soup to the pan, add about 200ml (7fl oz) of water to thin the soup down, and reheat to serve. Decorate each bowl of soup with fresh Thai basil leaves.



OUT NOW



Mediterranean ALL-IN-ONE CHICKEN

SERVES 6

- 1kg (2lb 2oz) main crop potatoes, peeled and cut into 5cm (2in) chunks
- 3 tablespoons olive oil
- 1 large onion, cut into wedges
- 2 garlic cloves, crushed
- 6 rashers of smoked streaky bacon, snipped into 1cm (½ in) pieces
- 6 chicken thighs
- 6 chicken drumsticks
- 5 preserved lemons, cut into quarters
- 1½ teaspoons paprika
- 3 courgettes, thickly sliced
- 1 x 200g can anchovy-stuffed green olives, drained
- salt and freshly ground black pepper

This is a great way to feed the family as the chicken and veg are all cooked in one very large tray in the oven. It takes only minutes to put everything together then it sits in the oven for under an hour with no fussy finishing off to do and only one pan to wash up. The recipe allows one chicken thigh and one drumstick per person, but use less if you are not such big eaters.

I love stuffed olives, but use plain green or black ones if you prefer. The preserved lemons really give a lovely citrus tang to the dish and are well worth using but if you can't find them use one sliced lemon instead.

- 1 Preheat the oven to 220°C/200°C fan/Gas 7.
- 2 Place the potatoes in a large roasting tin with 2 tablespoons of the oil. Toss well to coat them. Add the onion, garlic, bacon and chicken pieces and toss together.
- 3 Add the lemons to the roasting tin. Season everything well and sprinkle with the paprika. Roast for 40 minutes.
- 4 In a bowl toss the courgettes in the remaining tablespoon of oil and season with salt and pepper, then poke them in among the chicken and scatter the olives over the top. Return to the oven for a further 20 minutes, until the chicken and vegetables are golden brown and tender.

OUT NOW



PLUM AND *Marzipan* TARTE TATIN

SERVES 8

75g (3oz) light muscovado sugar
about 7–9 large firm plums, roughly 500g (1lb 2oz) in total, halved, stones removed
100g (4oz) marzipan
1 x 320g pack ready-rolled all-butter puff pastry

This is a cheat's variation of the classic French tart and makes an impressive pudding to serve with lots of cream, ice cream or *crème fraîche*.

- 1 You will need a 23cm (9in) round, fixed-base cake tin, at least 5cm (2in) deep. Preheat the oven to 220°C/200°C fan/Gas 7.
- 2 Sprinkle the sugar over the base of the tin in an even layer. Arrange the plums on top of the sugar, cut-side down.
- 3 Roll out the marzipan to a round slightly smaller than the tin and place on top of the plums.
- 4 Roll out the pastry just a little bit bigger so that it is the width of the cake tin. Place the cake tin on top of the pastry. Using the tin as a guide, cut around the tin to make a circle, then lay the pastry over the plums and tuck the edges of the pastry down around the fruit. Make a small cross in the top of the pastry to let the steam escape during baking.
- 5 Bake for 25–30 minutes until the pastry is crisp and golden and the plums are tender. Loosen the edges of the tart then turn out on to a plate and serve.

OUT NOW

