**Further Recipes from Mrs Duff’s Kitchen**

**Sausagemeat Stuffed Crust Pizza**

300g sausagemeat

150g homemade tomato sauce

300g grated mozzarella cheese

500g strong bread flour

½ teaspoon salt

1 teaspoon sugar

7g sachet fast action yeast

3 tablespoons olive oil

300ml water

100g pesto

A little polenta/cornmeal

First make the dough: mix the flour, salt, sugar and yeast in a large bowl. Make a well in the centre and add the oil and water and mix well. If the dough seems a little stiff add a further 1 – 2 tablespoons of water; mix well then tip out onto a lightly floured surface and knead well. Once the dough is smooth, put into a lightly oiled bowl and leave to rise for at least an hour, until doubled in size. Roll the sausagemeat into little balls and cook in a medium frying pan over a high heat until cooked through. Set aside to cool.

Lightly flour a surface and tip the risen dough onto it. Punch the dough down to knock out the air bubbles then shape into a round. Roll out the dough to a pizza base, about 35cm wide. Dust a large baking sheet with polenta and place the dough on top, making sure the dough can move around freely. Use 150g of the mozzarella to create a ring around the outside edge of the pizza base, leaving a ½cm gap between the edge. Brush a little water inside the mozzarella ring then fold over the outside edge to enclose the mozzarella and create a stuffed crust. Press firmly to stick the dough in place. Spoon the tomato sauce over the middle of the base, followed by the sausagemeat balls and then top with the remaining mozzarella. Set aside for about 10 to 15 minutes to puff up a little. Meanwhile heat oven to 220C with a large baking sheet on the middle shelf to heat up. When the oven is hot and the pizza dough has puffed up, quickly open the oven door and slide the pizza onto the hot tray. Shut the door and cook for 15-20 minutes, or until bubbling and cooked through. Leave to cool for a few minutes before eating.

**Cornflake Tart**

250g plain flour

110g butter

2 to 3 tablespoons cold water

50g [butter](https://www.bbcgoodfood.com/glossary/butter)

125g [golden syrup](https://www.bbcgoodfood.com/glossary/golden-syrup)

25g light brown soft sugar

100g cornflakes

125g strawberry or raspberry jam

Cream, custard or ice-cream, to serve

Heat the oven to 200C. Make the pastry by rubbing in the butter into the flour until it looks like fine breadcrumbs. Add the water until the pastry just comes together. Roll out and line the tin, pushing the pastry into the bottom and up the sides of a 23cm loose-bottomed tart tin, before using the rolling pin to trim off the excess pastry. Put some more baking parchment into the lined tin and fill with baking beans (you can use rice or dried pulses), put into the oven for around 20 minutes until the pastry is set. Remove the baking beans and put back in the oven to crisp up the base.

Heat the butter, syrup and sugar in a small pan, stirring frequently, until melted and smooth. Fold in the cornflakes to coat in the butter mixture. Spoon the jam into the cooked pastry base, then level the surface. Tip the cornflake mixture over the jam and gently press down until all of the jam is covered with a layer of the mixture. Return the tart to the oven and bake for another 5 minutes until the cornflakes are golden and toasted. Leave to cool until just warm before slicing and serving with your chosen accompaniment.

**2 Roasted Cauliflower Recipes**

**Whole Roasted Cauliflower with Warm Harissa Hummus**

2 tablespoons vegetable oil

1 teaspoon ground coriander

1 teaspoon ground turmeric

1 teaspoon ground cumin

1 teaspoon chilli powder

1 cauliflower, larger leaves trimmed

2 tablespoons red wine vinegar

1 tablespoon chilli oil

½ a pomegranate, seeds scooped out

A small bunch of coriander, leaves torn

**Hummus**

2 tablespoons olive oil

½ onion, finely diced

2 cloves garlic, crushed

400g tin of chickpeas, drained and rinsed

2 tablespoons tahini

1 lemon, juiced

1 tablespoon harissa paste

Heat the oven to 200C. Put the vegetable oil and the spices into a bowl with some seasoning and mix. Add the cauliflower and toss really well, making sure the cauliflower is well covered. Put on a baking tray and roast for 1 hour 15 minutes-
1 hour 30 minutes or until the stem is tender when pierced with a knife.

Meanwhile, whisk together the red wine vinegar and chilli oil with some seasoning, then stir in the pomegranate seeds. Near the end of the cauliflower’s cooking time, heat the olive oil in a pan with the onion and a pinch of salt. Cook gently for 5 minutes until soft, then add the garlic and cook for 1 minute. Stir through the chickpeas and heat for 2 minutes until warm. Tip into a food processor with the tahini, lemon juice, harissa and 150ml of water, and whizz to a purée. Put the hummus in a small pan and keep warm until the cauliflower is ready. Serve the roasted cauliflower on the warm hummus with the pomegranate seeds and the dressing drizzled over, plus a sprinkling of coriander leaves.

**Spicy Potato and Cauliflower Burger**

Vegetable oil for frying

2 banana shallots, finely sliced into rounds

1 green chilli, finely sliced

Cornflour for dusting

2 tablespoons tamarind paste

4 burger buns, halved and lightly toasted

6 tablespoons coconut yogurt

6 medium tomatoes, sliced

1 lime, cut into wedges

**For the burger**

200g cauliflower, sliced into florets

1 tablespoon vegetable oil, plus extra for frying

500g potatoes, peeled and cut into 2cm chunks

3 tablespoons curry paste

2 fat garlic cloves, crushed

3cm piece fresh ginger, peeled and grated

1 teaspoon black mustard seeds

2-3 tablespoons milk

1 tablespoon mango chutney, plus extra to serve

Small handful fresh coriander, leaves picked and stalks chopped

Cornflour for dusting

Heat the oven to 200°C. For the burger, toss the cauliflower with 1 tablespoon vegetable oil in a baking tray and roast for 20 minutes until golden and lightly charred. Remove from the oven and allow to cool slightly, then roughly chop. Meanwhile, put the potatoes in a large pan of salted cold water, bring to the boil, then simmer for 6 minutes until tender. Drain, then set the colander over the hot pan for the potatoes to steam dry. Wipe the potato pan dry, then return to the heat. Add a splash more oil, then fry the curry paste, garlic, ginger and mustard seeds until fragrant. Remove from the heat, add the potatoes, milk, mango chutney and coriander stalks with a pinch of salt, then mash until smooth. Stir in the chopped cauliflower, then set aside to cool.

Once the mixture has cooled, dust your hands in cornflour before dividing the mixture into 4 and shaping into even-size patties about 3cm thick. Transfer to a plate or baking sheet, then chill for 30 minutes. Meanwhile, heat a splash of oil in a separate large frying pan. Toss the shallots and sliced chilli in cornflour, shaking off any excess, then fry until crisp and golden. Remove with a slotted spoon and drain well on kitchen paper. Dust the chilled patties with a little cornflour, add another splash of oil to the pan, then fry for 5 minutes or so on each side until golden on the outside and piping hot on the inside.

To serve, spread a little tamarind paste on the base of the toasted buns, then top with a good dollop of yogurt, a hot patty, sliced tomato, crispy shallot and chilli, a spoonful of mango chutney and some coriander leaves. Finally, squeeze over a little lime juice, then sandwich with the bun lid to serve.

Sorry children, in the video I forgot to top the burger with the crispy shallots and chilli and the squeeze of lime juice…..DON’T YOU FORGET!!! ☺ ☺