



THE RECIPES

Cookies (Serves 6-12)- to use up leftover choc, mixed fruit, and butter - EASY

Weights & Measures Ingredients:

100g Melted Butter

100g Brown Sugar

50g White Sugar

1 Egg

$\frac{1}{2}$ tbsp Vanilla Essence

200g Flour

$\frac{1}{2}$ tsp Baking Soda

$\frac{1}{2}$ tsp Salt

150g + Extra Fillings



Method

- Preheat oven to 180°C and line 2 baking trays.
- Mix Butter and Sugars for 1–2 mins with an electric whisk (about 5mins by hand).
- Add Egg and Vanilla. Mix till just combined. Don't overwork the mix at any stage unless you prefer a tougher cookie!
- Add flour, salt, baking soda and the 150g of filling.
- Form dough. Get your hands dirty here! Think of your hand like a paddle, scooping and spreading the dry ingredients throughout.

- Divide the mixture into 12 normal-sized cookies or 6 “festive” sized. Easiest way to do this is just tear off chunks of dough. You can roll the doll smooth in your hands or leave it scraggly for more texture.
- Place on the trays and decorate with the Extra filling. Be sure to decorate towards the sides and bottom too. The cookies will spread and if you only dot the tops, it will look a bit bare.
- Bake for 10–12 minutes. You want the edges of the cookie to be set/dark but the centre to look a bit gooey still.
- Remove from oven and let cool on tray for 5–10mins before transferring to rack to cool. If you transfer too soon, they will disintegrate, so consider yourself warned!

Notes

- This recipe is great as it is customisable! You could:
- Change up the fillings – maybe roll the cookie balls in sprinkles before the oven?
 - Change out the essences you use – perhaps you fancy a white choc and peppermint essence Christmas cookie or maybe a tropical cookie with fruit & nuts with a banana or coconut essence.
 - Play with the ratios – add more brown sugar and less white for a fudgier cookie or the reverse for a crispier one. Maybe less flour for a flatter cookie or more for a cakier texture.

Pizza (Serves 4)- Uses up flour, olive oil, leftovers - HARD
(Brian Lagerstrom - 1 DOUGH 3 PIZZAS (The Most Versatile Pizza Dough)
<https://www.youtube.com/watch?v=QZksuLWRYOY>)



Weights & Measures Ingredients

DOUGH

490g 30°C Water

40g Olive Oil

2 tsp Instant Yeast

3 tsp Sugar

750g Strong Flour (13% protein)

3 tsp Salt

SAUCE & TOPPINGS

1 Tin Tomatoes

1 Block Firm Mozzarella (Dunnes/Tesco)

1 Ball Wet Mozzarella

Dough

- Simply add all the ingredients to a large bowl. NOTE – The bowl should be large enough to allow the dough to eventually double in size but small enough to fit in your fridge. If it won't, then halve the recipe.
- Combine the ingredients into a shaggy dough using a sturdy spoon (wooden or metal). It must be sturdy as the dough will get increasingly more difficult to stir and flimsy spoons just won't cut it. You can also use a wet hand (or a stand mixer on a low speed if you're lucky enough to have 1).
- When the dough resembles a shaggy mass, wet your hand thoroughly and squeeze the dough in places to make sure there are no dry spots. Place a wet towel over the bowl and wait 15 minutes.

- After 15 minutes you are going to Stretch & Fold your dough! Simply grab an edge/side of the dough, lift it up (stretching it), and then fold it over to the opposite side. Repeat this process on each side. Then flip over the dough and tuck the sides underneath the ball.
- Repeat this process every 15 minutes, 3-4 times until you have a fairly smooth looking doughball. Don't worry if it still feels sticky! That's ok and magic will happen next.
- Cover the bowl with the towel, place in fridge for 6-24 hours (longer if you want - up to 72!).

- Remove the dough an hour or 2 before you plan to eat. Flour your work surface well and divide the dough in 4 portions. Do a similar action to the stretch and folds, only this time roll the doughballs on their seam, to get them nice and taut. Place the balls on a floured baking tray, flour the tops, and cover with a wet towel.
- Preheat the oven as high as it will go! Place a sturdy baking tray upside down in the oven and let it preheat. You will leave this tray in the oven for the whole time so have another tray ready to transfer the pizzas to and from.
- Let the dough balls prove for 1-2 hours. How do you know if they are ready? LIGHTLY poke them to check. If they “spring” back immediately, they need more time. If they slowly return or don’t quite make it all the way, they’re ready to go!

Sauce & Toppings

- While the dough proves, time to get sauce and toppings ready.
- Blend the tin of tomatoes with plenty of salt and pepper! You want them to taste almost too salty! It will balance with everything else.
 - Dice or shred the firm mozzarella. Either slice or tear the wet mozzarella.
 - Dice whatever other toppings you wish to use into bite-size chunks (Don't want to be biting into a whole turkey leg!).

Cooking

- Things will happen pretty quickly here. Keep calm and have all your ingredients and equipment ready to go.
- Flour your work surface and your pizza-loading tray. Keep topping up the flour for each dough ball!
- Carefully lift one of the balls from their tray and put topside down on the floured work surface. Flour the dough ball! Throughout this process, lift the dough up just to make sure its not sticking. If it is, more flour underneath!

- Using the pads of your fingers, start pressing out the dough. Start from the centre and work towards the edges, keeping an outer circle for the crust. As the dough gets thinner, start using the backs of your knuckles. Pointy digits are the enemy!

- When the dough is relatively flat (still making sure it isn't sticking), we do the scary step! Stretching it into shape! Roll up your sleeves if you have any (seriously roll up those sleeves)! Start by softly pinning the dough with the side of your non-dominant hand, grip the opposite side with your dominant, stretch, and flip over your non-dominant wrist. Slap gently back on to the work surface, turning the dough roughly 90°. As if you're throwing a towel over your wrist.

- Repeat this process until dough is well stretched and resembles a circle (kind of). This takes practice to get the rhythm of..trust me. Flip it on your wrist and now slap on to the floured loading tray. Stretch back into shape and give it a wee shake to make sure it isn't stuck.
- Spoon on 3-4 good dollops of sauce and spread with the back of the spoon, stopping at the crust. Top with the cheese. Less is more here as the cheese will spread. Same goes for toppings. Too much will make the pizza more likely to stick when transferring!
- Once topped, give it a wee shimmy to make sure it isn't stuck. If it is, carefully lift edges of the dough and sprinkle flour till it moves freely. Transfer it to the preheated tray in the oven. Again, put a bit of flour on the preheated tray.

- Shimmy the dough till it makes contact with the preheated tray, then remove the loading tray with 1 fluid motion!
- Cook pizza for 10-14 minutes, till the edges and base are nicely browned. You may need to turn the pizza during cooking. Use a metal spatula to do this!
- Once cooked, remove the pizza on to the loading tray (use something metal to move the pizza).
Transfer to a rack to cool a bit.
- Repeat the process for the other dough balls.