

Cook with Stanley!

The school holidays may be over but at least we can look forward to the soups, stews and fruit crumbles that are such a part of autumn. The Stanley hotplate is brilliant for making all kinds of jams and preserves and the gentle heat of its ovens are perfect for all kinds of baking – it is the perfect companion to make the most of the glorious autumn fruits that are in abundance at this time of year. Softer fruits such as raspberries, plums and blackberries disappear quickly so we should enjoy them at their best in the first warm days of autumn. This weeks recipes make use of the plentiful supply of fruits in some classic recipes!

Blackberry jam

Ingredients

- 2½lbs/1kg blackberries
- Juice of ½ lemon
- 4fl oz/120ml water
- 2 ½ lbs/1kg sugar with pectin

makes 3½lbs/1.6kg

Put all the blackberries into the preserving pan with the water and lemon juice and cook on the simmering plate until the fruit is soft and well broken down. This should take about 30 minutes. Remove from the heat and add the sugar, stir until dissolved. Bring this to the boil and boil rapidly for 45 minutes until setting point is reached. Remove any scum from the surface. Fill warm jars nearly to the rim and place a round of waxed paper on at once, excluding any pockets of air. Then cover and seal. The lower oven of the Brandon is perfect for sterilizing jam jars before potting.

Mixed Fruit Crumble

Ingredients

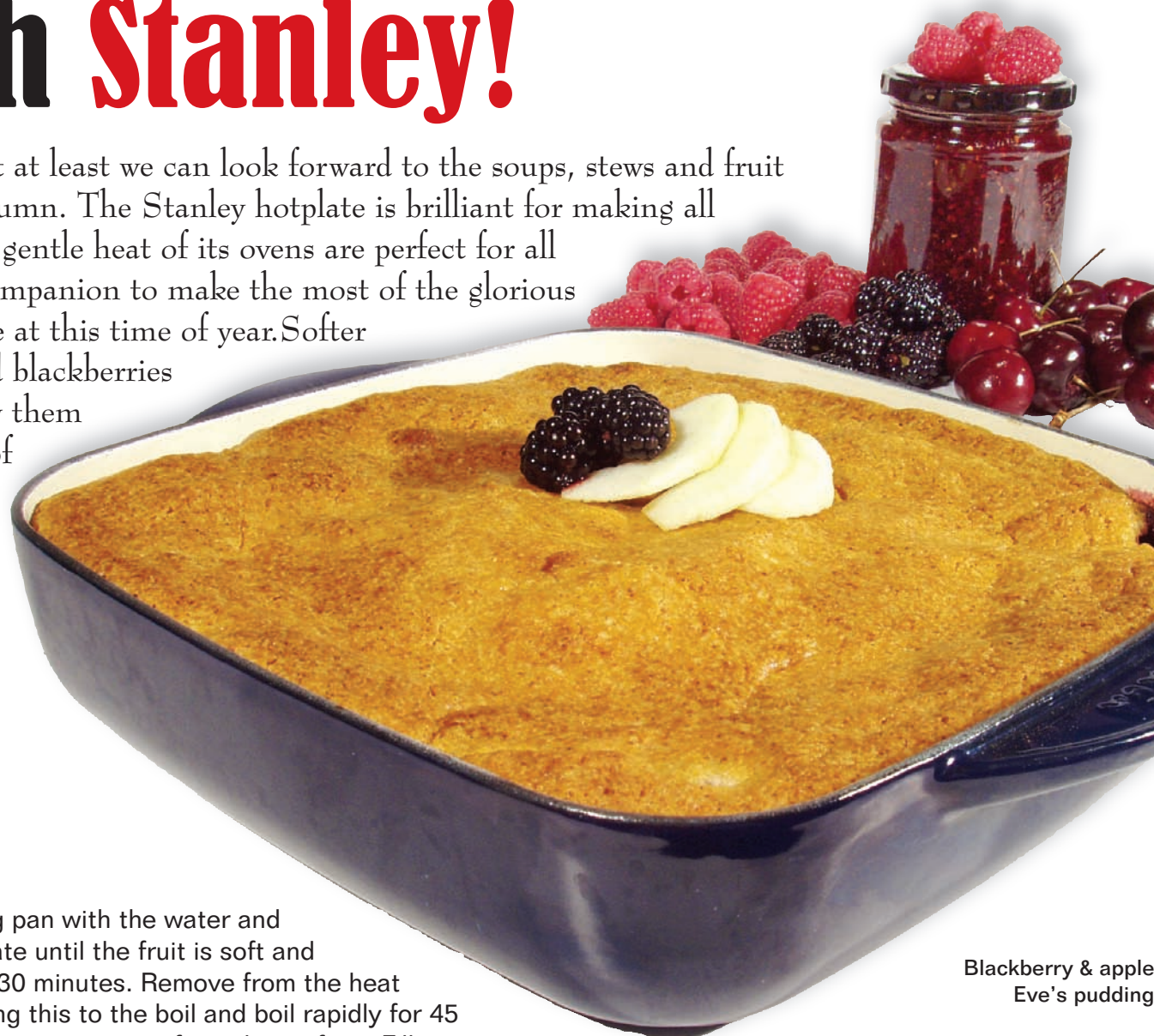
For the Filling

- 450g/1lb Plums - stoned and roughly chopped
- 225g/8oz Pears - peeled, core removed and chopped
- 80g/3oz blackberries
- Brown sugar to taste

For the topping

- 225g/8oz plain flour
- 175g/6oz butter
- 55g/2oz brown sugar
- 125g/4oz porridge oats

Grease a shallow ovenproof dish. Mix all the fruits together with the sugar and place in the prepared dish. Put flour into a large mixing bowl. Add the butter, and using finger tips, rub it into the flour until the mixture resembles breadcrumbs. Add the sugar and the porridge oats and mix well. Sprinkle the crumble over the fruit mixture and even out. Cook at 180°C/350°F for 30-40 minutes until the topping is starting to brown.



Blackberry & apple
Eve's pudding

Blackberry & apple Eve's pudding

Ingredients

For the filling

- 1lb/450g cooking apples
- 225g/8oz blackberries
- 100g/3 ½ oz caster sugar
- 1 tablespoon lemon juice

For the topping

- 100g/3 ½ oz butter
- 100g/ 3 ½ oz light brown sugar
- 2 large eggs
- 175g self raising flour
- 2 tablespoons milk

Grease a 1.5ltr /2.5pt ovenproof dish. Mix the apples with the blackberries, sugar and lemon juice. Place in the prepared dish. Beat together the flour, butter, sugar, egg and milk until light and fluffy. Spoon this over the fruit and level the surface. Bake at 180°C/350°F for 45-50 minutes until the sponge is golden brown and springs back when lightly touched in the centre. Serve hot with cream or custard.



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