

Cook with Stanley!

With the long evenings and cool nights now truly upon us there's nothing better than coming home to the warmth of a Stanley range cooker in your kitchen. The heating, hot water and cooking functions of the Stanley Brandon are controlled separately by timers so you can create a

heating and hot water plan to suit your lifestyle – ensuring your home is superbly warm when you need it. The ovens can also be set to switch on and off as required – allowing you to prepare dishes and set the oven to cook while you are out and about.

Lamb Meatballs with Rigatoni pasta

For the Meatballs, put the lamb mince, parsley, 2 tablespoons of the sun dried tomato paste, the cheese and egg together in a bowl and mix using your hands. Season with salt and pepper and shape into 30 small balls.

For the sauce, heat the oil in a pan, add the garlic and ginger, and fry for a minute. Add the wine, tomatoes, sugar and remaining tomato paste. Bring to the boil, and then add the meatballs to the sauce. Cover and simmer for about 10 minutes or until the meatballs are cooked through.

Cook the pasta in boiling salted water for about 10 minutes, then drain and tip into a large serving dish.

Add any remaining parsley to the sauce, check the seasoning, and pour the sauce and meatballs over the pasta.

Sprinkle over some grated parmesan.

Did You Know?

For added flavour in the meatballs you could substitute fresh mint or coriander for parsley.

Also this dish freezes well.

Ingredients Meatballs

450g (1 lb) raw lamb mince
4 tablespoons sun dried tomato paste
1 tspb finely chopped fresh parsley
25g (1 oz) Parmesan, grated
1 small egg, beaten
1 tablespoon olive oil
2 garlic cloves, crushed
2.5cm (1 in) piece fresh root ginger, grated
150ml (1/4 pint) red wine
2 x 400g can chopped tomatoes
1 teaspoon caster sugar

Ingredients Pasta

350g (12oz) rigatoni pasta
Salt and freshly ground pepper

Serves 6



Hot Chocolate Pudding

This is a foolproof recipe and should banish people's fears making hot puddings!

Preheat the oven to 200°C. Grease eight ramekins. Dust with sugar.

In a heavy saucepan, combine chocolate, butter and cream; heat over low heat, stirring occasionally, until the butter and chocolate melt and mixture is smooth. Remove from the heat. Add vanilla with a wire whisk and stir in flour until mixture is smooth.

In a medium bowl with mixer at high speed, beat sugar, eggs and yolks until thick and lemon in coloured – about 10 minutes.

Fold the egg mixture into the chocolate, one third at a time until fully blended. Divide batter evenly among prepared ramekins. Bake in the oven until edge of cake is set but centre still jiggles. 8 -9 minutes.

Allow to cool for 3 minutes. Serve with ice cream and fresh raspberries or strawberries.

Ingredients

100g/4 oz semisweet chocolate, chopped	½ teaspoon of vanilla extract	2 large eggs
100g/4oz butter cut into sections	50g/2oz all purpose flour	2 large egg yolks
2 ½ oz.60ml double cream	50g/2oz sugar	



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