Your weekend

EATING • DRINKING • JAMIE OLIVER • GARDENING • MONTY DON • TRAVEL • PUZZLES • STARS

SIMPLE STRAWBERRY TART

I first made this tart before starting at Oxford University, and it tasted so good I didn’t worry about anything.

ONLY HAVE 30 MINUTES?

SERVE UP SAUSAGE CASSEROLE

This very popular dish cuts a classic for about 2.5 minutes and serves 4.

COOK THE SAUSAGES IN A HEAVY DUTY SKILLET FOR 5 MINUTES.

Cassoulet, a French stew Made for a family of three or more

Add the tomatos and polent

Dorothy’s chopped tomatoes, 2 garlic cloves, 1/4 cup of fresh coriander, 1 tsp of dried thyme, and 1/4 tsp of salt and pepper in a large bowl. Add the polenta while still warm, and mix until well combined. Serve the mixture in a bowl with the polenta on top.

Preheat the oven to 350°F.

1. Preheat your oven to 400°F (200°C).
2. Roll out the dough on a floured surface and place it in a 9-inch pie plate.
3. Add the filling to the crust and cover with the remaining dough.
4. Brush the top with egg wash and bake until golden brown.
5. Let cool before slicing and serving.

Now turn to page 71 to try hand your hand at these terrible tartes and pastries

BAGELS were a PLEASURE

Knots were all the rage in the 1980s, but they’ve never been more popular.

We’ve gathered up the best bagel recipes from around the world to give you a taste of their history.

Plain bagel

- 1 cup all-purpose flour
- 1/2 cup water
- 1/2 tsp salt
- 1/2 tsp yeast

Instructions:

1. In a large bowl, mix together the flour, water, salt, and yeast.
2. Knead the dough for 5 minutes until smooth.
3. Place the dough in a greased bowl and cover with a towel.
4. Let rise for 1 hour.
5. Preheat the oven to 400°F (200°C)
6. Bake the bagel for 20-25 minutes or until golden brown.

Disastrous buns, dodgy haircuts and a falling-apart from the head... Be A Bake Off winner John Whaite opens his diary from his first term at the world’s most prestigious cooking school

It’s been a challenging first term, but I’ve learned a lot. I’ve made some mistakes along the way, but I’m still here.

9 January

I went to Le Cordon Bleu in London to introduce the school’s new program. It was great to see so many talented students there.

10 January

Now it’s my turn! I’m about to start my first practical lesson in the kitchen. I’m nervous, but excited. I’ve been working hard to prepare.

11 January

I’m so excited for my first practical lesson! I can’t wait to get started.

12 January

I’m going to start a new project today. I’m going to make some delicious cupcakes.

13 January

I’m going to make some sausages in a heavy-duty skillet for 5 minutes.

14 January

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