



**10
FAVOURITE
HOMEMADE
RECIPES
FROM
FOODLECLUB**

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Hi there! I'm VJ,
and I'd love to
share some of my
favourite recipes
from my blog,
Foodle Club

I've always loved cooking and experimenting with new food recipes, and I've been doing it for more years than I care to remember!

I believe that mealtimes should be something to look forward to and anticipate. There's nothing more satisfying than hearing the words 'Oh, that was soooooo good' at the end of a meal.

I love making food from scratch. Homemade tastes so much better than shop-bought ready-meals. You know what's gone into it and it's a lot easier on the pocket too.

I've put together a collection of my 10 favourite homemade recipes from my blog. I hope you enjoy them.

VJ x

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Peri Peri Chicken Livers

Starters

Prep time - 20 minutes

Cook Time - 30 minutes

Serves - 4 as a starter or 2 as a main

Ingredients

- 250 g fresh or frozen Chicken Livers
- 2 large Onions (roughly chopped)
- 4 large ripe Tomatoes (roughly chopped and retain the juice) approximately the same amount by volume as the onions
- 1 teaspoon Salt
- 1 Tablespoon Sugar
- 1 teaspoon Dried Chilli Flakes (use your own judgment)
- 2 to 3 Tablespoons Worcestershire Sauce (to taste)
- 1 teaspoon garlic paste (or you can use chopped cloves of garlic)
- 1 to 2 Tablespoons Sunflower Oil (for sweating the onion)

Instructions

1. Rinse the chicken livers in cold water
2. Chop the chicken livers into bite-sized chunks, discarding any bits of sinew
3. Roughly chop the onions and tomatoes into approximately 1cm dice
4. Heat the oil in a wok or large frying pan (with a lid)
5. Add the onion and garlic and saute until the onion is translucent. Do not allow to brown
6. Add the chicken livers and continue frying with the onion until they change colour and are no longer pink
7. Add the tomatoes and the remainder of the ingredients. Make sure you add all the tomato juice.
8. Bring to the boil and then reduce the heat to a simmer.
9. Simmer on the lowest heat you can get, with the lid on, for at least 30 minutes until the tomatoes have broken down and formed a rich gravy with the onions. The liquid from the tomatoes should be reduced by about half.
10. Serve with crusty rolls or chunks of bread to mop up all the delicious gravy



Creamy and spicy - serve peri peri chicken livers with a crusty bread roll for a hearty starter

Stuffed Mushrooms

Starters

Prep time - 25 minutes
Cook Time - 15 minutes
Serves - 4

Ingredients

- 4 large Portobello Mushroom
- 1 cup onion (finely chopped)
- 1 cup ham (chopped into small blocks)
- 50 g butter (about 2 tablespoons)
- 2 cloves° garlic (finely minced)
- $\frac{1}{2}$ cup grated cheddar cheese (for topping)
- salt (optional)

Instructions

1. Peel the skins from the mushrooms and discard.
2. Remove the stalks from the mushrooms and chop into fine dice.
3. Melt the butter in a saucepan and add the onions and garlic.
4. Saute gently for a few minutes until the onions are translucent. Do not allow the onions or garlic to brown.
5. Add the mushrooms and ham and continue to fry until most of the moisture has evaporated from the mushrooms.
6. Sprinkle the mushrooms with salt.
7. Spoon the filling onto the mushrooms. Make sure each mushroom gets a small amount of the garlic butter.
8. Line a baking tray with baking parchment and arrange the mushrooms on the tray.
9. Bake in a preheated oven (180°C / 375°F) for 15 minutes until the cheese is golden and bubbling.



Portobello mushrooms stuffed with ham and onions and smothered in gooey melted cheese - delicious!!!

Ham and Cheese Pinwheels

Snacks

Prep time - 10 minutes
Cook Time - 20 minutes
Serves - Makes about 16 pinwheels

Ingredients

- 1 cup Self-raising flour
- 1 cup Greek yoghurt
- Slices Ham for filling
- 1 cup Grated cheese I like a mixture of cheddar and mozzarella

Instructions

1. Preheat oven to 200 degrees C. (400 degrees F / gas mark 6)
2. Line a baking sheet with tinfoil or baking parchment. If using tinfoil, spray lightly with cooking spray to prevent sticking
3. Sift the flour into a bowl and add the yoghurt
4. Mix well with a wooden spoon until the mixture comes together in a ball. If the mixture is too sticky you can add extra flour (1 tablespoon at a time) until the desired consistency is reached
5. Sprinkle the work surface with a little extra flour and roll the dough into a rectangle shape.
6. Place the slices on ham on the dough and sprinkle with grated cheese
7. Roll into a sausage shape and then cut into pinwheel slices
8. Place onto the prepared baking tray.
9. Place into the oven and bake for approximately 20 minutes, or until golden.



Made with 2-ingredient dough - how easy is that?

Thai Sweet Chilli Sauce

Sauces and Dips


Prep time - 5 minutes
Cook Time - 25 minutes
Serves - makes 250 ml

Ingredients

- $\frac{1}{2}$ cup (150 ml) White Wine Vinegar You could also use rice vinegar or plain white vinegar
- $\frac{1}{2}$ cup (150 ml) Brown Sugar
- $\frac{1}{2}$ cup (150 ml) water
- 3 Tablespoons Fish Sauce
- 2 Tablespoons Rice Wine or substitute with Sherry
- 3 cloves Garlic (minced) I substitute with 1 teaspoon shop-bought bottled minced garlic
- 1 teaspoon Chilli Flakes This will make it quite hot - adjust according to your own taste
- 1 Tablespoon Lime Juice This is optional but I like to add it

Instructions

1. Measure all of the ingredients into a saucepan and bring to the boil
2. When it starts boiling, turn the heat down and let it simmer for 20 - 25 minutes until it starts to thicken
3. Allow to cool. It will become thicker as it cools
4. Pour into a clean glass jar and store in the fridge for up to 2 weeks



Homemade Thai sweet chilli sauce - make it mild or make it hot - you decide

Prep time - 15 minutes
Cook Time - 1 hour
Serves - 6 people

Ingredients

- 500 g Lamb leg (cubed)

Spices

- 1 teaspoon Cumin
- 1 teaspoon Dried Chilli Flakes
- 1 teaspoon Fennel Seeds
- 1 teaspoon Garam Masala
- 1 teaspoon Ground Coriander
- 1 teaspoon Hot Curry Powder
- 1 teaspoon Mustard Seeds
- 1 teaspoon Turmeric

Other

- 1 400g Tin Chopped Tomatoes
- 2 medium Fresh Tomatoes (chopped)
- 2 medium Carrots (diced)
- $\frac{1}{2}$ small Cauliflower (broken into florets) approximately 1 cup
- 2 medium Onions (chopped)
- 2 medium Potatoes (cubed)
- 1 teaspoon Sugar (optional)
- Olive Oil (for frying)
- Salt and pepper (to your own taste)



Tasty homemade lamb curry - made from scratch and bursting with flavour



Instructions

1. Fry the chopped onions in a little olive oil, over a gentle heat until translucent. Do not allow to brown.
2. Add all the spices and stir well. Continue to fry gently for 1 minute to allow the flavours to combine.
3. Remove the onions and spices from the pan.
4. Add a little more olive oil to the pan and increase the heat slightly.
5. Add the meat and stir it around in the pan until it is no longer pink.
6. Add the onions back to the meat and stir in the chopped fresh tomatoes and sugar.
7. Fry gently, stirring all the while, until the tomatoes start to break down.
8. Add the onions, potatoes and carrots, and the tin of chopped tomatoes. Stir well.
9. Bring to the boil, then reduce the heat and allow to simmer with the lid on the pan for 10 minutes.
10. Add the cauliflower florets and stir.
11. Replace the lid and continue to simmer until the vegetables are soft and the meat is tender. Approximately 30 minutes.
12. Serve on a bed of rice with a side of naan bread for mopping up the juices

Minted Leg of Lamb

Mains

Prep time - 10 minutes
Cook Time - 1 hour 30 minutes
Serves - 6 - 8 people

Ingredients

- 1.5 kg Leg of Lamb
- Salt to taste
- 4 Tablespoons mint sauce
- 1/2 packet mint marinade You may need a whole packet depending on the size of your lamb leg
- 1 - 2 Tablespoons olive oil For roasting tin

Instructions

Pre-heat oven to 190 °C
Wipe the lamb with a damp cloth
Season with salt and then rub with mint sauce
Pat all over with dry mint marinade powder
Place the lamb in a roasting dish. I like to line my dish with tin-foil to save on the washing up.
Cover the roasting dish with another layer of tin-foil
Place in the oven and leave for the times or temperature indicated below.

*Internal temperature

- Medium rare - very pink - 55 - 60 °C
- Medium - just a hint of pink - 61 - 66 °C
- Well done - no pink at all - 67 - 71 °C

*Cooking time

- Medium rare - very pink - 20 minutes per 450g + 20 mins
- Medium - just a hint of pink - 25 minutes per 450g + 25 minutes
- Well done - no pink at all - 30 minutes per 450g + 30 minutes

Remove from the oven and allow to rest for at least 20 minutes before carving

Notes

Cooking times will vary depending on how well done you like your lamb.

Succulent leg of lamb roasted in a mint marinade



Creamy Garlic Mushroom Chicken

Mains


Prep time - 10 minutes
Cook Time - 20 minutes
Serves - 4 - 6 people

Ingredients

4 large chicken breasts cubed
25 ml soy sauce
12.5 ml cornflour
250 g mushrooms finely chopped
125 ml cream
400 ml milk
2 cloves garlic finely minced
Olive Oil and a knob of butter for frying
Salt to taste
Ground black pepper

Instructions

Cut the chicken into bite-size pieces.
Mix the chicken with the soy sauce and cornflour and set aside to marinate.
Finely chop the mushrooms in a food processor.
Put the mushrooms with the garlic into a frying pan with a little olive oil and fry gently until the moisture has evaporated.
Remove the mushrooms from the pan and set aside.
Add the chicken to the pan with a little more olive oil and a knob of butter and fry gently until golden brown.
Add the mushrooms back into the chicken and add the milk.
Stir gently to combine and then simmer for approximately 20 minutes until thickened.
Add the cream and stir through.
If the sauce is too thin mix a small amount of cornflour with some milk and gradually add to the sauce, simmering and stirring until the desired consistency is obtained. Do not allow to boil.
Season with salt to taste.
Serve over your pasta of choice, and sprinkle with ground black pepper.



Tender chunks of chicken breast in a creamy garlic sauce. Mop up the juices with crusty bread.

Potato and Onion Bake

Vegetables

Prep time - 10 minutes
Cook Time - 30 minutes
Serves - 4 - 6 people

Ingredients

- 2 - 3 large Potatoes (unpeeled and washed)
- 2 medium Onions
- 2 large Eggs
- 100 ml Cream
- 100 ml Milk
- 2 Tablespoons Sunflower oil
- 30 ml (2 Tablespoons) Cornflour
- Salt and Pepper to taste
- 50 g Grated cheese (approximately)

Instructions

1. Pre-heat oven to 200°C / 400°F
2. Wash the potatoes and peel the onions
3. Spiralize the potatoes and onions and rinse together in a bowl of cold water
4. If you don't have a spiralizer you can grate them coarsely
5. Drain in a colander and press down slightly to remove as much moisture as possible
6. Place the mixed potato and onion mix into a well-greased baking dish
7. Break the eggs into a measuring cup and add the rest of the ingredients
8. Whisk to combine - make sure there are no lumps left in the cornflour
9. Pour the egg and milk mixture over the potatoes and onions and press down with a fork to ensure the potato mix is well covered.
10. Sprinkle with grated cheese
11. Place the baking dish in to oven and bake for 30 to 35 minutes until the potatoes are soft and the cheese is melted and golden

A delicious accompaniment to your main meal, whether it be sausages or steak and can also be served as a side dish at a barbeque

Chocolate Magic Cake

Desserts

Prep time - 10 minutes
Cook Time - 30 minutes
Serves - 4 - 6 people

Ingredients

- 4 large Eggs separated
- 1 Tablespoon Water
- $\frac{3}{4}$ cup Sugar
- 125 g Butter or margarine melted
- 140 g Flour
- 50 g Cocoa powder
- 2 cups Milk
- 1 pinch salt
- 1 teaspoon Vanilla Essence

Instructions

1. Preheat oven to 150°C / 325°F
2. Grease and flour a 9 inch square cake pan. See Note 1
3. Separate the eggs and beat the whites until stiff
4. Place the egg yolks, water and sugar in a mixing bowl and beat very well until pale yellow in colour and the sugar is dissolved.
5. Add the melted butter, vanilla and salt and beat well.
6. Sift in the flour and cocoa and stir until well combined. The mixture will be very runny at this stage.
7. Add the beaten egg whites and stir through until combined. The consistency should be like a thin pancake batter. See Note 3.
8. Pour the mixture into the prepared cake pan and place in the preheated oven
9. Bake for approximately 50 minutes. See note 4.
10. Allow to cool and cut into squares.



Fudgy base, covered with creamy ganache and topped off with a layer of super soft sponge. All made out of one batter mix.

Prep time - 30 minutes
Cook Time - 10 minutes
Serves - Makes 2 tarts

Ingredients

For the sweetcrust pastry

- 125 g ($\frac{1}{2}$ cup) Butter or Margarine
- 200 g (1 cup) Sugar
- 1 large Egg
- 200 g (2 cups) Plain Flour or use Self-Raising flour and omit the baking powder
- 2 teaspoons Baking Powder if using plain flour
- $\frac{1}{2}$ teaspoon Salt

For the filling

- 4 cups Milk
- 1 Tablespoon (15 g) Margarine
- 2 Tablespoons (20 g) Flour
- 2 Tablespoons (20 g) Cornflour
- $\frac{1}{2}$ cup (100 g) Sugar
- 2 large Eggs
- 1 teaspoon vanilla essence
- 1 teaspoon Cinnamon to sprinkle



Crispy sweetcrust pastry filled with creamy custard and sprinkled with cinnamon - the perfect teatime treat



Crispy sweetcrust pastry filled with creamy custard and sprinkled with cinnamon - the perfect teatime treat

Instructions

For the sweetcrust pastry

1. Pre-heat oven to 190°F/350°C
2. Cream the margarine and sugar together until light and fluffy. The mixture should be a pale yellow colour and all the sugar should be dissolved.
3. Add the egg and beat well
4. Sift the flour, baking powder and salt and add to the mixture. Mix well to combine. The mixture will be very soft and quite sticky.
5. Grease 2 x 9" pie dishes and press the mixture firmly into each.
6. Bake the shells for 10 minutes until light golden brown. See Note 1 and 2.
7. Remove from oven and allow to cool

For the filling

1. Pour the milk into a large saucepan
2. Add the vanilla and margarine and bring to the boil
3. Remove from the heat..
4. Combine the flour, cornflour and sugar together in a bowl.
5. Add the beaten eggs and mix well to combine. The mixture should be quite runny.
6. Add about $\frac{1}{2}$ cup of the hot milk to the egg mixture and stir. Then stir the eggs into the milk.
7. Return the milk mixture to the heat and cook gently, stirring continuously, until the mixture is thickened.
8. Pour into the baked pastry cases and sprinkle with cinnamon.
9. Allow to set in the fridge

I HOPE YOU ENJOYED THIS FREE COOKBOOK!

This is just a small sample of recipes I have shared on my blog.

Please visit me at Foodleclub more recipes!

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- VJ xxx

