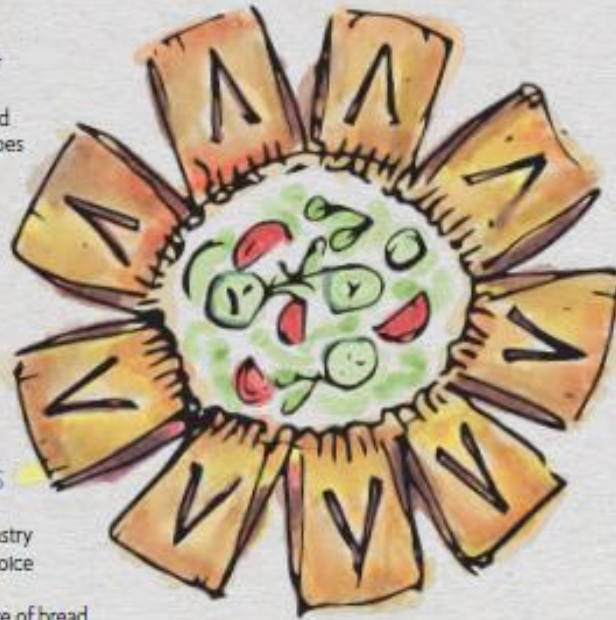


## VE DAY RECIPES

Inspired by recipes of wartime favourites we have put together some recipes for you to try at home. During the war most food was rationed and often the recipes resorted to some unsavoury alternatives so here we have given these a tasty twist for you to enjoy.



### VICTORY SAUSAGE ROLLS

1 packet of Ready made puff pastry  
6 Sausages – flavour of your choice  
Apple – peeled and cored  
Breadcrumbs - made from 1 slice of bread  
100g Strong cheddar cheese – grated  
1 beaten egg  
Seed mix

Remove the skins from the sausages and add to a bowl with the breadcrumbs. Grate the apple onto some kitchen roll, wrap, then squeeze to remove some of the liquid. Add the apple to the sausage mixture, along with the cheese, half the beaten egg and mix together. Roll out your puff pastry until it is roughly the thickness of a £1 coin and cut into long strips approx. 12cm wide. Carefully spoon a long line of sausage mixture down along the strips. Fold the pastry over and seal the edge closed with a fork. Place the sausage rolls on a large, lined baking sheet. Cut into sections only cutting partly across, don't cut the sealed edge. Bend the roll round into a wreath shape with the sealed edge on the inside. With a sharp knife make V shape slashes across the top of each sausage roll. Brush the tops with beaten egg and sprinkle with the seed mix. Bake in the oven at 180°C for 25 – 35 mins, until the tops are golden brown and sausage meat is cooked through.

### HOMEFRONT HASH

340g/1 tin of corned beef, diced  
500g peeled diced cooked potatoes  
150g finely chopped onions  
3 tbsp of butter/margarine  
Worcestershire Sauce or tabasco  
4 eggs soft boiled, shelled and halved.  
Salt and pepper

Gently fry the onions in a little of the butter until they are soft and golden, add the remaining butter and when hot throw in the potatoes and corned beef. Season with salt and pepper and carefully mix onions through and add a dash of Worcestershire sauce or tabasco to taste. Press down into an omelette shape in the pan. When nicely browned turn and brown on the other side. Divide up and serve in individual small bowls with fresh parsley and a halved egg on top.



### POTATO PETE'S OVEN SCONES

180g plain flour  
2 level tsp baking powder  
115g mashed potato  
25g butter  
50g strong cheddar cheese grated  
1 tbsp of chopped chives  
1 tsp mustard  
1/2 tsp salt  
4-5 tbsp milk

Sift the flour, salt and baking powder into a bowl. Mix thoroughly with the potato, mustard, cheese and chives. Rub the butter in with your fingers, and blend into a soft dough with the milk. Rollout to 1/2 inch thickness, cut into small rounds and glaze the tops with milk. Bake on a greased baking sheets in at 180°C for 15 minutes.

BLETCHLEYPARK



## VE DAY RECIPES

This first recipe comes from Georgina Landemare, Winston Churchill's cook! It is described "on VE Day, 8 May 1945, when after giving his rousing speech to the massed crowds in Whitehall, he made a point of turning to his faithful chef and thanking her 'most cordially', saying he could not have managed all the way through the war without her." - Recd. P. Cox Introduction to Landemare, G. Churchill's Cookbook

### CHURCHILL'S SWISS ROLL

130g caster sugar plus extra  
3 eggs  
85g plain flour  
1/2 tsp baking flour  
Strawberry or Raspberry Jam



Beat the eggs and sugar together for 5 minutes. Sift in the flour and baking powder. Grease and line an oblong baking sheet and spread over the mixture. Bake in a very hot oven (180°C) for 8 minutes. Turn immediately on to some sugared paper, trim edges. Spread with hot jam and roll up.

### CELEBRATION TRIFLE

Swiss Roll  
4 tbsp sherry  
2 x Strawberry or Raspberry Jelly  
75g Custard powder  
1.2l Milk  
50g sugar  
300-450ml Double Cream  
2 tbsp icing sugar  
1 tsp vanilla extract  
Fresh Raspberries and Blueberries



Cut slices of swiss roll and arrange around the bottom and sides of a large glass bowl. Drizzle with sherry. Dissolve one jelly as per the instructions on the packet and carefully pour onto the layer of swiss roll. Place in the fridge to set. Make the custard as per the pack instructions using the measurements given here to make a nice thick custard. Cover the surface with cling film and leave to cool. Once cool, pour the custard over the set swiss roll jelly layer and push evenly to the sides. Allow to set uncovered so it forms a skin. Dissolve and make the second jelly packet allowing it to set slightly before spooning on top of the custard. Whip the double cream with vanilla and icing sugar until it holds soft peaks. Spoon a layer of cream on top of the jelly layer smoothing the surface. Arrange the raspberries and blueberries to form a union jack pattern.

**'What I remember very well were the wonderful lunches with which we were served. Bowls of fruit, sherry trifles, jellies and cream were on the tables, and we had chicken, ham and wonderful beef steak puddings etc. We certainly could not grumble about our food.'** Phoebe Senyard, Naval Section, Bletchley Park

### RED WHITE AND BLUE MERINGUES

300g caster sugar  
5 egg whites  
Red food colouring  
Blue food colouring



Place sugar on a lined baking tray and bake in a preheated 200c oven for 7-8 minutes. Whisk the egg whites with an electric mixer until stiff peaks form. Slowly add the sugar to the egg whites continuing to whisk until smooth. Using a piping bag and a large nozzle paint alternating red and blue stripes inside the piping bag before filling with the meringue mixture. Pipe meringue kisses on to a lined baking sheet. Bake at 100°C for 1 hour. Allow to cool and serve with strawberries and cream.

### DIG FOR VICTORY CARROT CAKES

175g soft brown sugar  
175g butter  
225g grated carrot  
3 eggs beaten  
150g plain flour  
1 1/2tsp bicarbonate of soda  
1 1/2tsp baking soda  
1 tsp ground cinnamon  
1/2 tsp ground ginger  
1/2 tsp ground nutmeg  
Pinch of salt  
To decorate:  
225g cream cheese  
1 tbsp honey  
Grated zest of 1 orange  
Ready made icing in red or blue



Line a cupcake tin with paper cases. Cream the butter and sugar. Add the eggs. Sift in all the dry ingredients and mix well. Add the grated carrot and mix again. Spoon dollops of mixture into the paper cases and bake in a preheated oven at 180°C for 15-20 minutes. Once baked allow to cool on a wire rack. Beat the cream cheese with the honey and orange zest and spread on top of each of the cakes. Cut a simple V out of the ready made icing and place on top to finish.