

CLASS 25 Women Only set recipe

Chocolate Fudge Cake

Ingredients: Cake. 200g dark chocolate, chopped. 200g butter, cubed, plus extra for greasing. 100ml water. 125g SR flour. 125g plain flour. 25g cocoa powder. 200g light muscovado sugar. 200g golden caster sugar. 3 free-range eggs. 75ml crème fraîche

Chocolate fudge icing. 50g dark chocolate. 100g unsalted butter, softened. 200g icing sugar. 1 tsp vanilla extract, Milk, to loosen

Chocolate ganache. 150ml double cream. 1 tsp vanilla extract. 1 tsp unsalted butter. 150g dark chocolate, plus extra chocolate shavings, to decorate.

Oven 170C/335F/Gas 3. Grease and line two 20cm sandwich tins.

1. Melt the chocolate, butter and water until smooth. Set aside to cool slightly.
2. Sift the flours and cocoa powder into a bowl and mix in the muscovados and caster sugar.
3. Beat the eggs and crème fraîche together in a separate bowl, then beat in the chocolate mixture. Fold in the flour mixture until smooth.
4. Divide the cake batter between the tins and bake for 35-40 minutes, or until the top is firm to the touch.
5. Remove the cakes from the oven and set aside to cool.
6. For the chocolate fudge icing, melt the chocolate.
7. Beat the butter in a bowl until soft, then gradually beat in the icing sugar. Add the vanilla extract and fold in the melted chocolate until smooth (add a few drops of milk if the mixture is a little stiff).
8. For the chocolate ganache, heat the cream, vanilla extract, butter and chocolate in a heavy-based pan. Remove the pan from the heat and whisk the mixture until smooth and thickened.
9. Remove the cakes from the tins and spread the fudge buttercream over the top of one of the chocolate cakes, then carefully top with the other cake.
10. Transfer the cake to a serving plate and spoon the chocolate ganache over the top of the cake, allowing it to drizzle over the edge. Garnish with chocolate shavings.

https://www.bbc.co.uk/food/recipes/chocolate_fudge_cake_03213

Class 24 Men Only set recipe

Classic Quiche Lorraine

Ingredients. Pastry. 175g plain flour, plus extra for dusting 75g butter, plus extra for greasing, salt.

Filling. 250g grated cheddar, 4 sliced tomatoes (optional), 200g chopped streaky bacon, 5 free-range eggs beaten, 100ml milk, 200ml double cream, 2 sprigs fresh thyme, freshly ground black pepper.

1. To make the pastry, sift the flour together with a pinch of salt in a large bowl. Rub in the butter until you have a soft breadcrumb texture. Add enough cold water to make the crumb mixture come together to form a firm dough, and then rest it in the fridge for 30 minutes.
2. Roll out the pastry on a light floured surface and line a 22cm well-buttered flan dish. Don't cut off the edges of the pastry yet. Chill again.
3. Preheat the oven to 190C/170C Fan/Gas 5.
4. Remove the pastry case from the fridge and line the base of the pastry with baking parchment and then fill it with baking beans. Place on a baking tray and bake blind for 20 minutes. Remove the beans and parchment and return to the oven for another five minutes to cook the base
5. Reduce temperature of the oven to 160C/140C Fan/Gas 3.
6. Sprinkle the cheese into the pastry base and add the sliced tomatoes if you are using them. Fry the bacon pieces until crisp and sprinkle over them over the top.
7. Combine the eggs with the milk and cream in a bowl and season well. Pour over the bacon and cheese. Sprinkle the thyme over the top and trim the edges of the pastry.
8. Bake for 30-40 minutes, or until set. Allow to cool and set further.
9. Trim the pastry edges to get a perfect edge.

https://www.bbc.co.uk/food/recipes/quichelorraine_71987