RECIPE BROCHURE

THE QUEEN'S PLATINUM JUBILEE

1952 - 2022

PREMIER FOODS
Foodservice

INTRODUCTION

The Queen's Platinum Jubilee in June 2022 is set to be a weekend packed full of celebration as we look back on her long and successful reign. Street parties, picnics and other community events will be taking place across Great Britain and food is going to play an integral part in these celebrations.

We know that care homes are also planning to celebrate the event in style with their residents, many of whom will remember the Queen's early years on the throne. To help care chefs create themed menus that their residents will love our chefs have been working hard behind the scenes to make new dishes which are fit for a right Royal party.

Some of the dishes have been created using Bird's Custard which also has a strong heritage. It stretches back to 1837 when Bird's custard powder was invented by Alfred Bird, and it is still loved by generations today. It is also widely used by chefs working in all sectors. Bird's Custard also has the Royal warrant which stamps a seal of approval on particular goods and highlights the products that the Royal family have been buying for at least five years.

The Bird's brand continues to evolve and over the last year we've launched Flavoured Custard Powders available in strawberry and chocolate. These products offer flexibility for chefs as they are suitable for vegans when made up with a plant-based milk alternative and will help you to offer something new and tasty when creating desserts for your care home. Traditional and nostalgic flavours have emerged as key trends, and strawberry and chocolate are among the most popular flavours chosen.

In addition to the Jubilee recipes in this guide, you will find a wide range of recipes on **www.premierfoodservice.co.uk**.

HOW TO ORGANISE A PLATINUM JUBILEE EVENT

Organising an event like a Jubilee celebration is lots of fun but there's a lot to think about so our team has put together some top tips to help your event run smoothly.

- The official Platinum Jubilee website has a range of resources which you could use for your celebrations. It includes activities, decoration templates and even a themed music playlist.
- Make sure you dress-up your venue with bunting, flags and other Royal décor. You could go for the traditional red, white and blue, choose the colours of the Commonwealth or opt for purple which is the official colour of the Platinum Jubilee.
- Organise some activities to get your care home residents engaged and involved. You could play Bingo or a old favourite board games to add some nostalgia.
- Provide some craft activities that will engage your residents. This could include decorating a crown, colour-in sheets or make an item such as lanterns or pom-poms.
- Food is really important in any celebration so create a themed menu with some fun Royal-titled dishes. Think about some of the nostalgic dishes that your residents would have enjoyed as a child.
- Why not look for a local entertainer to perform? This could be a band, musician or even a magician to keep your residents entertained.
- An outdoor event is always preferable in the summer, but we do have the great British weather to contend with so have a back-up for holding the event indoors if needed. Having gazebos on hand is also useful in case it is really hot so you can create areas of shade for residents.
- Make sure you take plenty of photos as this event will be a part of history and generations will enjoy looking back on the celebrations for years to come.
- Check out the recipes in this guide which have all been created specifically for the Platinum Jubilee. We'd love to see what you create so tag us in your photos using **@PremierFoods_FS**.

MCDOUGALLS STRAWBERRY JELLY WITH PIMM'S AND BIRD'S STRAWBERRY CUSTARD

Meal type: Dessert | Serves: 10 | Sector: Care Homes

Prep time 20 minutes | Chill time 2 hours

INGREDIENTS

- 800ml water
- 175g McDougalls Strawberry Flavour Jelly Crystals
- 200ml Pimm's
- 750ml whole milk
- 120g Bird's Strawberry Flavour Custard Powder
- 100g caster sugar
- 200ml single cream
- 400g strawberries, hulled
- 20g mint sprigs
- 200ml whipped cream

METHOD

1. To make the McDougalls Strawberry Flavour Jelly, bring 500ml of water to a boil. Add the boiling water to crystals and stir until they are dissolved. Add in the remaining 300ml cold water and Pimm's. Pour into 10 glasses or containers and leave to set.
2. To make the Bird's Strawberry Flavour Custard, pour 150ml of the milk into a bowl. Whisk the sugar and custard and mix well.
3. Pour the rest of the milk into a pan and heat to just below boiling.
4. Pour the milk, sugar and custard mix into the pan of milk and whisk.
5. Keep whisking and heating until it is thick and just begins to boil. Set aside to cool then top the set jelly with the cold custard.
6. Garnish with a rosette of whipped cream strawberries and mint.

Allergens	Milk
May Contain	Wheat
Suitable for Vegetarians	No
Suitable for Coeliac	No

TIP

This can be made a day in advance. Why not try it with McDougalls Vegetarian Strawberry Jelly Crystals?

BIRD'S HAZELNUT MERINGUE ROULADE WITH CHOCOLATE CUSTARD

Meal type: Dessert | Serves: 10 | Sector: Care Homes

Prep time 20 minutes | Cook time 30 minutes

INGREDIENTS

- 5 egg whites
- 280g caster sugar
- 50g hazelnuts, finely chopped
- 75g Bird's Chocolate Flavour Custard Powder
- 500ml whole milk
- 40g caster sugar
- 10g icing sugar, to garnish
- 20g grated chocolate, to garnish

TIP

You can top the meringue roulade with any kind of nuts. You can also try a chocolate meringue by adding 50g of McDougalls Fat Reduced Cocoa Powder to the meringue when you add the sugar.

METHOD

1. Lightly grease a 23cm x 33cm Swiss roll tin and line it with parchment.
2. Preheat the oven to 200˚C, Gas Mark 6.
3. Whisk the egg whites in a large bowl using an electric mixer on full speed until very stiff. Gradually add the sugar, a teaspoon at a time, and (still on high speed) whisk well between each addition. Whisk until the whites are very, very stiff and glossy and all the sugar has been added.
4. Spread the meringue mixture into the prepared tin and sprinkle with the chopped hazelnuts. Bake for about 8 minutes until golden-brown. Lower the oven to 160˚C, Gas Mark 3 and bake for 15 minutes more until firm to the touch. Remove the meringue from the oven and turn upside down on a piece of non-stick baking paper. Carefully peel the paper from the base of the meringue and leave it to cool for about 10 minutes.
5. To make the Bird's Chocolate Flavour Custard, pour 150ml of the milk into a bowl and whisk the sugar and custard powder and mix well.
6. Pour the rest of the milk into a pan and heat to just below boiling.
7. Pour the milk, sugar and custard mix into the pan of milk and whisk.
8. Keep whisking and heating until it is thick and just begins to boil. Set aside to cool.
9. Spread the cooled custard mix over the meringue, and roll into a log.
10. Sprinkle with grated chocolate and dust with icing sugar to serve.

Allergens	Egg, Nuts (Hazelnuts), Milk
May Contain	Wheat
Suitable for Vegetarians	Yes
Suitable for Coeliac	No

BIRD'S QUEEN OF PUDDING

Meal type: Dessert | Serves: 10 | Sector: Care Homes

Prep time 30 minutes | Cook time 1.5 hours

INGREDIENTS

- 20g unsalted butter
- 180g Bird's Strawberry Flavour Custard Powder
- 1.5l whole milk
- 300g caster sugar, divided
- 150g white stale breadcrumbs
  *check for allergens
- 150g strawberry jam
- 2 egg whites

METHOD

1. To make the custard, pour 150ml of the milk into a bowl. Whisk in the sugar and Bird's Strawberry Flavour Custard Powder and mix well.
2. Pour the rest of the milk into a pan with the breadcrumbs, and heat to just below boiling. Pour the milk, sugar and custard mix into the pan of milk and whisk.
3. Add to ramekin dishes. Top with jam.
4. To make the meringue, whisk the egg whites in a clean large bowl using an electric mixer on full speed until very stiff. Gradually add the sugar, and (still on high speed) whisk well between each addition. Whisk until very, very stiff and glossy and all the sugar has been added. Pipe on top of the jam and then grill for 2-3 minutes until golden.

TIP

You can bake the custard by mixing the milk, sugar, Bird's Strawberry Custard Powder, and breadcrumbs, and placing in the oven for at 130˚C for 30 minutes or until set.

Allergens	Wheat, Milk, Egg
May Contain	None
Suitable for Vegetarians	Yes
Suitable for Coeliac	No

TIP

A delicious custard desert topped with jam and meringue.

BIRD'S STRAWBERRY AND ROSE WATER CUSTARD CROWN

Meal type: Dessert | Serves: 10 | Sector: Care Homes

Prep time 20 minutes | Chill time 2 hours

INGREDIENTS

- 1tbsp oil for greasing moulds
- 1.5l whole milk
- 120g caster sugar
- 135g Bird's Strawberry Flavour Custard Powder
- 2tsp rose water
- 200ml whipped cream – optional
- 50g fresh strawberries, diced

TIP
This custard can easily be served in a in a glass or pot.

METHOD

1. Brush your moulds with oil.
2. To make the custard, pour 150ml of the milk into a bowl. Whisk the sugar and Bird's Strawberry Flavour Custard Powder and mix well.
3. Pour the rest of the milk into a pan and heat to just below boiling. Pour the milk, sugar and custard mix into the pan of milk and whisk until it's thick.
4. Remove from heat and add the rose water, Fill the moulds with the custard, leave to cool then chill for two hours or overnight.
5. Garnish with whipped cream rosette and diced strawberry.

Allergens	Milk
May Contain	Wheat
Suitable for Vegetarians	Yes
Suitable for Coeliac	No

TIP
This can be made in a large or individual mould.

BIRD'S JEWELLED LAYERED SUMMER PUDDING

Meal type: Dessert | Serves: 10 | Sector: Care Homes

Prep time 1 hour | Chill time 2 hours

INGREDIENTS

- 800ml water
- 1 kg mixed frozen berries
- 250g McDougalls Strawberry Jelly Crystals
- 8 - 10 slices stale white bread (crusts off) cut ½
- 1l Bird's Strawberry Flavoured Custard Powder, prepared

METHOD

1. Bring the water to the boil and whisk in the McDougalls Strawberry Jelly Crystals. Once the jelly crystals are dissolved, add the frozen mixed berries.
2. Line a 2l pudding bowl with cling film.
3. Dip the bread slices, in the berry jelly mix and line from the bottom to the sides of the bowl.
4. Add the berry mix to the bowl, leaving an inch gap of the top for the custard layer. Place in the fridge to set.
5. Serve with chilled and whipped strawberry custard.

TIP

Basic set strawberry custard recipe: 120g Birds Strawberry Custard Powder, 80g sugar, one litre milk.

Allergens	Milk
May Contain	Wheat
Suitable for Vegetarians	No
Suitable for Coeliac	No

SHARWOOD'S CORONATION CHICKEN VOL-AU-VENT

THE PERFECT PARTNER FOR YOUR JUBILEE PARTY

Meal type: Starter | Serves: 10 | Sector: Care Homes

Prep time 15 minutes | Cook time 30 minutes

INGREDIENTS

- 400g chicken breast, diced
- 60g sultanas
- 40g Sharwood's Green Label Mango Chutney
- 300g Sharwood's Korma Sauce
- 20g vegetable oil
- 10 vol-au-vent cases (bought or homemade)
- 10g coriander, chopped

METHOD

1. Preheat the oven to 180˚C, 350˚F, Gas Mark 4.
2. Heat the oil in a frying pan. Add the chicken and cook until lightly coloured. Add the Sharwood's Green Label Mango Chutney together with the Sharwood's Korma Sauce and cook until the chicken is tender.
3. Place the vol au vent cases on a pre-heated tray and cook for 20 minutes.
4. Remove the vol-au-vents from the oven. Fill them with the korma mix and garnish with coriander.

TIP

This is a great starter or finger food. If you want to offer a vegetarian alternative you can swap the chicken for tinned chickpeas.

Allergens	Wheat, Milk
May Contain	Nuts, Sesame
Suitable for Vegetarians	No
Suitable for Coeliac	No

PAXO SWEET PORK AND SAGE AND ONION SAUSAGE ROLLS

THE PERFECT PARTNER FOR YOUR JUBILEE PARTY

Meal type: Starter | Serves: 10 | Sector: Care Homes

Prep time 30 minutes | Cook time 40 minutes

INGREDIENTS

- 150g Paxo Sage and Onion Stuffing Mix
- 300g boiling water
- 500g sausage meat* (check for allergens)
- 500g ready roll puff pastry sheets
- 50g Sharwood's Green Label Mango Chutney
- 1 egg beaten, for wash
- 2 tsp poppy seeds to sprinkle (optional)
- 100g warm water

METHOD

1. Preheat the oven 180˚C, 350˚F, Gas Mark 4.
2. In a large bowl add boiling water to the Paxo Sage and Onion Stuffing Mix, stir, then leave to cool.
3. Once the stuffing is cool, mix the sausage meat and Sharwood's Green Label Mango Chutney into the prepared Paxo stuffing. Mix to combine.
4. Lay the puff pastry sheet out. Divide the sausage mix into two.
5. Roll the sausage mixture into a log shape. Lay in the middle of the pastry. Running along the edge of the pastry with egg wash and roll sealing edge.
6. Cut into 10 even size pieces (20 in total) egg wash sprinkle poppy seeds.
7. Place onto a baking sheet and cook for 20 minutes until golden.

Allergens	Wheat, Barley, Egg
May Contain	Milk, Celery
Suitable for Vegetarians	No
Suitable for Coeliac	No

TIP

If you want to make these vegetarian, swap the sausage meat for a veggie sausage meat or mashed sweet potato.

TIP

The Sharwood's Green Label Mango Chutney gives a great sweet note to these sausage rolls.

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