

# Chocolate chunk cookies with a hint of thyme

**30 mins prep and cook** Makes 20 cookies



## Grow your own ingredients!

### Shopping list for your local garden centre:

Thyme plants from your garden centre.  
Small bag of multi-purpose compost.  
Plant pot or container (as big as your appetite!).

### Ingredients:

110g unsalted butter, softened  
60g light brown sugar  
1 large egg  
130g all-purpose flour  
½ teaspoon baking powder  
¼ teaspoon bicarbonate of soda  
300-450g chocolate chunks (milk or dark)  
3 tablespoons fresh thyme leaves

### Method:

1. Preheat the oven to 190°C
2. Line two trays with grease proof paper and put to the side
3. Cream the butter with the sugar until light and fluffy
4. Add the egg and whisk until incorporated
5. Add the dry ingredients and whisk until well incorporated and the dough comes together, 1-2 minutes
6. Stir in the chocolate chunks and **thyme** leaves
7. Using a small ice cream scoop, scoop the dough on to the lined trays, leaving a space between each cookie
8. Bake for 8-9 minutes, until slightly browned and puffy
9. Let cool for several minutes before devouring them

From your garden: **fresh thyme leaves**



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Garden herb inspired recipes

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# Fresh mint and chocolate chip ice cream

30 mins prep Serves 4



## Grow your own ingredients!

### Shopping list for your local garden centre:

Mint plants from your garden centre.  
Small bag of multi-purpose compost.  
Plant pot or container (as big as your appetite!).

### Ingredients:

140g dark chocolate  
400ml full-fat milk  
300ml double cream  
1 vanilla pod, split  
75g fresh mint leaves with stalks  
4 large egg yolks  
140g caster sugar

### Method:

1. Put the chocolate in a plastic bag, seal and freeze for at least 30 mins. Crush the frozen chocolate inside the plastic bag
2. Pour the milk and cream into a pan, then scrape the vanilla pod seeds into the mixture. Heat the milk, stirring occasionally, until almost boiling. Add the remainder of the vanilla pod, **mint leaves and stalks**. Cover with a lid, and leave for 15 mins.
3. Strain the liquid, pressing the mint with a spatula to extract maximum flavour. Discard the leaves and stalks, and scoop out the vanilla pod.
4. Whisk the egg yolks and caster sugar until thick and pale. Return the minty cream to a clean pan and bring back to almost boiling.
5. Pour half the hot liquid onto the egg and sugar mixture, whisking to combine everything before adding the remaining liquid. Return the custard to the rinsed-out pan and cook over a low heat, stirring until lightly thickened (about 3-4 mins). Strain the custard into a bowl and leave to cool, stirring occasionally to prevent a skin forming. Chill the custard until really cold – it's a good idea to leave it overnight.
6. Pour the custard into a chilled container and freeze for 2-3 hrs until the sides become icy. Whisk thoroughly to break up any crystals, then add the chocolate and freeze until solid. Leave to soften in the fridge for 20-30 mins, then serve.

From your garden: **fresh mint leaves with stalks**



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# Roasted pumpkin and coriander soup

1 hour prep and cook Serves 4



## Grow your own ingredients!

### Shopping list for your local garden centre:

Coriander and pumpkin seeds or plants from your garden centre.

Onion seedlings/sets & garlic to grow in the garden.

Large container for the pumpkin plant.

Small pot or container for the coriander.

50 litre bag of multi-purpose compost.

Plant food.

### Ingredients:

1 tbsp olive oil

2 cloves garlic, roughly chopped

65g fresh ginger, finely chopped

1 onion, sliced

2 tsp ground coriander

1 tsp ground cumin

1 kg pumpkin

1 litre vegetable stock, good quality

1 small bunch coriander, roughly chopped

1 pinch coarse salt and freshly ground black pepper

## Method:

1. Heat the oil in a saucepan and add the **garlic**, ginger and **onion** and cook for 5 minutes until softened.
2. Add the ground **coriander** and cumin and stir-fry for a further 2 minutes. Add the **pumpkin** and stir to coat well.
3. Pour in the vegetable stock and bring to the boil. Simmer for 15-20 minutes until the pumpkin is tender.
4. Remove from the heat and process in a blender until smooth. Add half of the coriander to the last batch.
5. Return the blended soup to the pan and season with salt and freshly ground black pepper. Add the remaining chopped coriander leaves and serve.

Grow it yourself: **pumpkin, coriander, onion & garlic**



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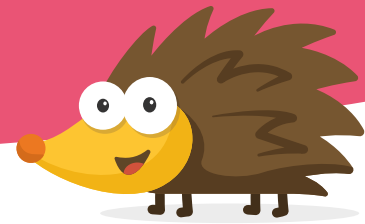
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# Margherita pizza with tomato, mozzarella and basil

1 hour prep and cook Serves 2-4



## Grow your own ingredients!

### Shopping list for your local garden centre:

Basil and tomato plants or seeds from your garden centre.

Large plant pot or container for the tomato.

50 litre bag of multi-purpose compost.

Small plant pot for the basil.

Plant food.

### Ingredients:

Ready made pizza base or one portion perfect Neapolitan pizza dough

115g perfect pizza sauce/tomato passata

115g thinly sliced fresh mozzarella cheese

10 fresh basil leaves

Extra-virgin olive oil, for drizzling

Parmesan cheese, for grating

## Method:

1. Set a pizza stone or a suitable alternative on a rack in the top shelf of the oven. Preheat the oven to 240°C for at least 45 minutes. Meanwhile, remove the dough ball from the fridge and let stand for 20 minutes.
2. Either use your ready made pizza base, or working on a floured surface and using your fingers, press and stretch the dough ball out to a 10-inch circle, working from the centre towards the edge. Transfer the dough to a lightly floured pizza paddle or suitable alternative.
3. Spread the pizza sauce/tomato passata onto the dough/pizza base, making sure to leave a 1-inch border around the edge, and top with the mozzarella cheese, **basil leaves, chopped tomato**, a drizzle of the extra-virgin olive oil and a light grating of Parmesan cheese.
4. Slide the pizza onto the pizza stone, opening and closing the oven door as quickly as possible. Bake until the bottom is lightly charred and the toppings are bubbling, 6 - 8 minutes cooking time.

From your garden: **fresh basil and tomato**



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# Toad in the hole with sage batter and onion gravy

1 hour prep and cook Serves 2-4



## Grow your own ingredients!

### Shopping list for your local garden centre:

Sage and thyme plants or seeds & a small pot to plant them in.

Onion seedlings/sets to grow in the garden.

50 litre bag of multi-purpose compost.

Plant food.

### Ingredients:

125g plain flour  
salt and pepper  
3 eggs  
300ml milk  
1-2 tbsp sage leaves, finely chopped  
6 thick sausages

### For the onion gravy:

30g/1oz unsalted butter  
2 onions, peeled and sliced  
1 sprig of thyme  
1 tbsp wholegrain mustard  
2tbsp onion gravy granules  
150ml beer  
300 ml beef stock  
salt and pepper

### Method:

1. Pre-heat the oven to 220°C/Gas Mark 7
2. To make the batter, place the flour into a large bowl and season with salt and pepper. Beat the eggs in a separate bowl with a splash of milk. Pour the eggs onto the flour and beat together until smooth. Gradually whisk in the remaining milk until you create a smooth batter. Stir in the **chopped sage**.
3. Sauté the sausages in a hot pan with a little oil for approximately 8-10 minutes, turning occasionally until they are evenly browned. Meanwhile, place a 1 litre oven-proof dish in the oven to heat through.
4. Remove the dish from the oven and arrange the sausages into the dish, along with the excess oil. Return to the oven for a few minutes until the dish is piping hot. Pour over the batter so it comes  $\frac{3}{4}$  of the way up the dish. Return to the oven and cook for 20-25 minutes until golden brown and well risen.
5. To make the gravy, heat the butter in a pan and sweat the **onions** and **thyme** for 5-6 minutes, until golden. Add the wholegrain mustard, gravy granules and stir together. Pour in the beer and allow to reduce by half. Add the beef stock and bring to the boil, reduce the heat and simmer for 10-12 minutes until thickened. Season to taste.
6. Remove the toad in the hole from the oven, spoon onto serving plates and pour the **onion** gravy over to serve.

Grow it yourself: **fresh sage, thyme & onions**



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