



Some favourite Christ Church recipes

Ann Kendell's Coffee Ice Cream.

2 eggs, separated

2 ounces sieved icing sugar

1/4 pint double cream

3-4 tablespoons Nescafe, made very strong

Whisk egg whites until stiff, then gradually whisk in icing sugar. Whisk the egg yolks and coffee together and whisk gently into egg whites. Lightly whip the cream until it just holds its shape and fold into egg mixture. Pour into a suitable container and freeze. This ice cream does not need any further beating.

This is very good with a very little Tia Maria poured over a helping and some toasted flaked almonds scattered over.



Pat Middleton's Pork Hongroise or "Hungry Pork"

We moved up to Edinburgh in July to be near our two daughters and grandchildren having lived in England for fifty two years.

I joined Christ Church as I had worshipped there while on visits to my sister Helen Godfrey. We also go to the Cathedral as my father was Provost there while I was training to be a nurse at The Royal Infirmary Edinburgh.

I have been made to feel very welcome at Christ Church, which has been heart warming. As I had been very involved in my parish church St Alphege Solihull for over forty two years.

A favourite family recipe is Pork Hongroise or " Hungry Pork:"

1kilo Pork fillet or shoulder of pork

2 shallots or 1 onion chopped

50g butter

225g white mushrooms

1 tbsp plain flour

2 tsp paprika

300 ml chicken stock

1 glass sherry

125 ml double cream, yoghurt, creme fraiche.

2 tsp cornflour

1 tbsp tomato purée



Method

Gas mark 4/180c

Fry meat in butter remove from pan

Fry onion add paprika, flour, stock, sherry, tomato purée, mushrooms.

Season to taste.

Put into casserole dish with lid.

Cook 1-1/2 hours until tender Remove from oven.

Thicken with cornflour if necessary

Add cream or yogurt

Serve with rice & green salad.

Serves 4-6 freezes well

Jill Gregory's Chocolate and Beetroot Cake

Ingredients.

250g dark chocolate (70% cocoa) broken into pieces.

250g unsalted butter cut into cubes

250g cooked and peeled beetroot

3 eggs

250g caster sugar

150g S.R. Flour

Pinch of sea salt



Baking tin 20 x 25 cms . Line base.

Oven 180 c.

Heat chocolate and butter until chocolate is melted.

Whisk eggs and sugar. Then beat in the chocolate and butter.

Fold in the flour and salt.

Fold in the grated beetroot.

Transfer mixture to tin. If it looks very stiff add another egg.

Cook approximately 45 minutes Test after 30 minutes. It should be firm but slightly moist.

Let it cool and then cut into squares.

For a gluten free version,

200g Gluten free plain flour

2 tsp. gluten free baking powder.

1tsp vanilla extract.

Make as above

Ann Engh's Famous Pumpkin Bread

c means cup

3c sugar

1c salad oil

4 eggs beaten

1 can (1lb) Pumpkin

2/3c water

3 1/2 c flour plain

2tsp baking soda

2 tsp salt

1 tsp baking powder

1 tsp nutmeg

1 tsp allspice

1 tsp cinnamon

1/2 tsp ground cloves

1/2 tsp pumpkin pie spice (can be omitted if you have not got any)



In a medium bowl sift together all dry ingredients including spices. In a large bowl cream sugar and oil together. Add eggs and pumpkin and mix well with electric mixer. Add dry ingredients alternately with water. Beat at medium speed for 2 minutes. Pour into 3 medium loaf pans. Bake at 350 degrees Fahrenheit (180 degrees centigrade) for one hour.

When bread is done, remove from pans and immediately glaze with white icing. Wrap in plastic wrap while still warm.

If loaves are to be frozen decrease the ground cloves to 1/4 tsp.

This recipe makes 4 loaves of 1lb or 3 loaves of 2lbs (put 1.9 oz batter in pan) Use liners in the loaf pans If using a tube pan, the cake can be decorated with red and green cherries to make a wreath cake.

Christ Church Morningside is a Registered Charity SC003009

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