

## **POTATO AND BLACK PUDDING GRATIN WITH APPLE**

**You can make this dish in advance and reheat in a medium oven if you like.**

**This is also a dish which you can make using amounts of ingredients according to how many guests/family you are going to serve, but the ingredients I have given are for about 3-4 people. Serve with a green vegetable and creamed carrots.**

### **Ingredients:**

**1 kg (2¼ lb) potatoes, peeled  
350g (12 oz) black pudding, skinned  
2 medium cooking apples. peeled and sliced  
300ml (½ pint) chicken stock (do not use beef or lamb stock)**

### **Method:**

**Cut the potatoes and black pudding into fairly thin slices, or thickness of slices to your taste. Place half of the potatoes in a gratin dish, season well, place the black pudding on top and then the sliced apples, then finish with the remaining potatoes. Pour chicken stock over and season again. Bake at 160C, 325F, Gas Mark 3 for 1 ¼ - 1 ½ hours until tender and potatoes are nicely crisped and browned. Test potatoes with a skewer or fork before serving to make sure they are cooked through.**

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## **TREACLE AND MARMALADE TART**

**This is a variation on the traditional treacle tart, with the lemon marmalade giving a sharp tangy taste, but you can use orange marmalade, which works equally as well.**

**Serves 6.**

### **Ingredients:**

**225g (8 oz) short crust pastry (or buy ready made)  
110g (4 oz) lemon marmalade (equal to 4 tablespoons)  
2 tablespoons lemon juice  
6 tablespoons golden syrup  
225g (8 oz) white breadcrumbs**

### **Method:**

**Roll out pastry on a floured surface and line a greased (20.5cm (8 inch) flan dish. Trim edges and set aside remaining pastry. Warm syrup and marmalade over a very low heat. Remove from heat and stir in breadcrumbs and lemon juice. Pour mixture into pastry case, and then make a lattice pattern made from remaining pastry thinly rolled out (this is optional if you haven't much time). Bake in preheated hot oven, 200C, 400F, Gas Mark 6, until pastry is golden brown. Serve hot or cold.**