

Little HENNIGHAN'S

FORKY FISH'S WELSH RAREBIT MUFFINS RECIPE

Ingredients

225g self-raising flour
50g plain flour
1 tsp baking powder
½ level tsp bicarbonate of soda
¼ tsp salt
½ level tsp mustard powder
100g strong cheese, half grated, half cubed
6 tbsp vegetable oil
150g Greek yogurt
125ml milk
1 egg
1 tbsp Worcestershire sauce



Method

STEP 1

Heat oven to 200C/fan 180C/gas 6.

STEP 2

Mix together the self-raising and plain flour, baking powder, bicarbonate of soda, salt and mustard powder in a bowl. In a separate bowl, mix the cheese, oil, yogurt, milk, egg and Worcestershire sauce.

STEP 3

Combine all the ingredients and divide between the muffin cases in the muffin tin.

STEP 4

Place in the oven for 20-25 mins until golden. Remove and cool slightly on a rack.

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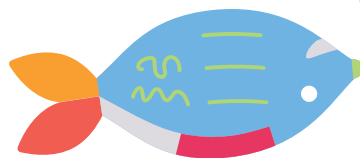
RAINBOW COCO'S PERFECT PIZZA RECIPE

Ingredients

2 plain pizza bases
6 tbsp passata
400g mixed red and yellow tomatoes, sliced
75g sprouting broccoli, stems finely sliced
8 green olives, pitted and halved (*optional*)
150g mozzarella cherries (*bocconcini*)
2 tbsp fresh pesto
Handful fresh basil leaves, to serve



Tasty!



Method

STEP 1

Heat the oven to 180C/160C fan/gas 4. Put each pizza base on a baking sheet and spread each with half of the passata.

STEP 2

Arrange the tomatoes on the top in rings or wedges of colour and add the broccoli and the olives, if using. Squish the mozzarella cherries (*bocconcini*) a little before dotting them over the pizzas, then drizzle 1 tbsp pesto over each.

STEP 3

Bake for 15-20 mins or until the top is bubbling and just starting to brown a little. Scatter over the basil leaves before serving.