

Try our Food Explorer recipe and don't forget to share your photos with catering@derbyshire.gov.uk to win a family cookbook



'No Nut' Bakewell Tart



INGREDIENTS

Serves 8

METHOD

For the pastry:

225g Plain flour
115g Margarine
2 tbsp Water
2 tbsp Jam

For the filling:

150g Plain flour
150g Margarine
80g Caster sugar
2 eggs
1 tsp Almond flavouring

ALLERGEN INFORMATION

(Please check ingredients used for allergen information.)

1. To make the pastry, sieve the plain flour into a bowl and rub in the margarine to form a breadcrumb like mix. Add the water and mix to form a firm dough, adding more water if required.

2. Roll the dough out on a lightly floured surface and use to line a 23cm tin. Spread the base with jam.

3. Heat the oven to 190°C/170°C fan/Gas mark 5.

4. For the filling, cream together the margarine and sugar. Beat in the eggs, one at a time, add the almond flavouring then sieve in the flour and stir to combine.

5. Spread the filling over the jam. Bake for 35-40 minutes, until the sponge filling is firm and golden brown on top.

The self-raising flour may be substituted with ground almonds for a more traditional Bakewell tart, or why not try replacing the jam with lemon curd for a zingy twist on the classic?

FREE SCHOOL MEALS

Parents and guardians are now able to check their eligibility and apply for pupil premium and free school meals instantly using a parent portal on the Derbyshire County Council website.

Please visit www.derbyshire.gov.uk and search Free School Meals

Comments/Customer Feedback

We welcome all enquiries and feedback on our service. If you would like to contact us we can be reached in a number of ways:

Email: catering@derbyshire.gov.uk
Phone: 01629 536704
Post: Derbyshire Catering Service,
The Stable Block County Hall, Matlock, Derbyshire DE4 3AG

Visit our website to find out our latest good news stories and to add your comments.

schoolmeals.derbyshire.gov.uk



AUTUMN & WINTER MENU 2023/2024



FEEDING QUALITY MEALS TO OUR FOOD EXPLORERS



All Reception, Year 1 and Year 2
Explorers ARE entitled to FREE meals



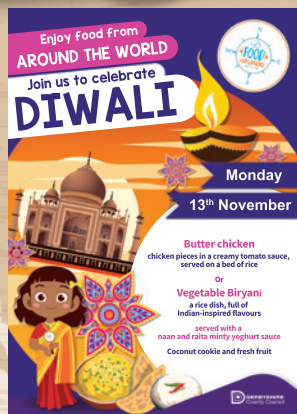
SCAN ME

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Thursday
9th November
2023:
Diwali



2023
Christmas Party



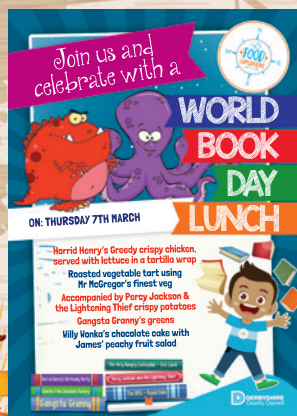
Tuesday 13th
February 2024:
Pancake Day



2023
Christmas Dinner



Thursday 18th
January 2024:
The Big British
Brunch



Thursday 7th
March 2024:
World Book Day

Our Food Explorer meals are prepared, cooked and served by our caring, skilled catering teams, either cooked fresh on site or at a hub kitchen daily

As a service we operate on a not-for-profit basis and are currently employing 1500 local employees, across across Derbyshire, Derby City, Nottinghamshire, Staffordshire and Cheshire.

We aim to work with Derbyshire based businesses and 96% of our spend, by value, is with Derbyshire based suppliers.

All our primary school meals are accredited to the Food for Life Served Here Silver award and meet the Government's School Food Standards. This ensures that we use high quality ingredients, including British meat that is Farm Assured and for some products also organic, no fish is served from the Marine Conservation Society 'fish to avoid' list, eggs are free range and our potatoes are grown in Lincolnshire.

For extra choice each school may offer pasta bowls, sandwiches or jacket potatoes with various fillings, including salmon mayo. Please check with your child's school which dishes will be on offer. Vegetarian options are always available and a vegan menu available on request.

We endeavour to serve food as specified on the menu. However, there may be some circumstances when this is not possible.

For those children with medical dietary requirements, we offer a tailored menu, please email catering@derbyshire.gov.uk for more information.

