

ALMOND FINGERS

4 oz Semolina	4 oz CASTER SUGAR
4 oz Self-raising flour	½ teaspoon Almond essence
4 oz Butter	1 small egg
Apricot Jam	1 oz Blanched Split Almonds

Pre-heat oven to 350/180 Gas mark 4

Sift semolina, flour and sugar into a basin and rub in the butter. Add beaten egg and essence, mix to a stiff dough.

Divide into 2. Press one half of the mixture into a swiss roll tin and spread with the jam. Spread remaining mixture on top. Decorate with almonds.

Bake in the oven then cut into fingers.

Ham & Mushroom flan

6 oz short crust pastry	2 eggs
4 oz cooked ham	6 fl oz milk
4 oz mushrooms	¼ teaspoon dried mixed herbs
1 tablespoon oil	Salt & pepper

Roll out the pastry on a floured surface and use to line a 180mm/7 inch flan dish. Chill whilst preparing the filling. Cut the ham into small pieces. Wipe and slice the mushrooms. Heat the oil in a small pan and cook the mushrooms for about 5 minutes until soft. Place in the pastry case with the ham. In a bowl whisk together the eggs, milk seasoning and herbs and pour into the dish. Bake at 400/200, gas 6 for about 35-40 minutes until golden. Serve hot or cold.