

3 Wartime Recipes

Potato Jane

Ingredients:

1½ lbs. Potatoes
3 oz. Grated cheese
2 oz. Breadcrumbs
½ Chopped leek
1 Sliced carrot
½ - ¾ Pint milk or water
Salt and pepper

Method:

Put a layer of sliced potatoes in a ovenproof dish. Sprinkle with some of the leek, carrot, crumbs, cheese and seasoning. Fill the dish with alternate layers, finishing with a layer of mixed cheese and crumbs. Pour over the milk and bake in a moderate oven for 45 minutes or steam for 1 hour.

Mock Apricot Flan

Ingredients

Short crust pastry (enough to line a 9" tin)
1lb young carrots
Few drops of almond essence
4 tablespoons of water
1 tablespoon plum jam

Method

Line the 9" tin with the short crust pastry and bake for 20-26 minutes until firm and golden. Grate the carrots and put them in a saucepan along with the water and almond essence. Cook gently until a soft pulp is formed, then spoon this in to the pastry case. Spread the plum jam over the top.

Carrot Fudge

Ingredients:

Carrots
Gelatine
Orange essence

Method:

Finely grate carrots and cook four tablespoons full in just enough water to cover for 10 minutes. Add flavouring with orange essence, grated orange rind or orange squash/cordial. Melt a leaf of gelatine and add to mixture. Cook quickly for a few minutes stirring all the time. Spoon into a flat dish and leave to set. Cut into cubes.