

# HAPPY Halloween

## Butternut Squash and Tomato Soup

By Brakes Development Chefs

May contain: **Wheat**

### Ingredients

Butternut Squash C 12083	1.17kg	Brakes ground cumin A 34002	12g
Tomatoes C 450672	200g	Brakes vegetable flavour bouillon paste A 100445	25g
Red onions C 10224	200g		
Fresh garlic C 10439	25g		
Brakes sunflower oil A 350094	30g		
Brakes ground coriander A 33597	12g		

Serves 12

### Preparation

- Peel, de-seed and dice the butternut squash
- Roughly chop the tomatoes
- Peel and dice the onions and garlic
- Make up the stock as per guidelines

### Method

- Heat the oil in a pan and gently sweat off the squash, tomato, onion and garlic
- Cook for approximately 10-12 minutes
- Stir in the spices and cook for another 2-3 minutes
- Add the stock, bring to a simmer and cook for approximately 25 minutes
- Remove from the heat and blend until smooth

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## Macaroon Spider Web Tray Bake

By Brakes Development Chefs

Contains:

Wheat

Eggs

Soya

Sulphates

May contain:

Milk

### Ingredients

Tate and Lyle Caster Sugar A 350098	200g
Brakes 5 Dozen British Fresh Free Range Medium Eggs A 15322	299g
Preema Vanilla Essence A 86874	5ml
Brakes Desiccated Coconut A 255	300g
Brakes Plain Flour A 114951	25g
Scott's Raspberry Jam A 127141	200g
McDougalls 's Dark Chocolate Flavoured Compound Chips A 12876	100g

Serves 18

### Preparation

- Line a 20x30cm baking tin with parchment paper
- Pre heat the oven to 160°C
- Separate the eggs, keeping the whites
- Sift the flour

### Method

- In a bowl mix the sugar, egg whites and vanilla
- Add the coconut and flour, stir until thoroughly combined; the mix will be quite thick and sticky
- Transfer to the tin and spread out with a spatula
- Dot the jam over the top
- Bake for approximately 20-25 minutes or until set
- Leave to cool
- Melt the chocolate over a pan of simmering water
- Remove the cake from the tin, pipe over the chocolate to create a web effect and leave to set
- Cut into squares

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## Roasted Pumpkin and Spinach Lasagne

By Brakes Development Chefs

Contains:

Wheat

Milk

### Ingredients

Small pumpkin A 450087	100g
Brakes paprika A 33585	8g
Brakes ground nutmeg A 33709	8g
KTC Sonneveld divider spray can A 131459	3g
Brakes low fat soft cheese C 71776	375g
Brakes fresh skimmed milk C 78224	675ml
Brakes Italian non pre-cook lasagne C 28323	375g
Brakes sunflower spread A 71152	80g
Brakes plain flour A 114951	80g
Brakes grated reduced fat white cheese C 71951	45g

Serves 12

### Preparation

- Peel, de-seed and dice the pumpkin
- Thaw and drain the spinach
- Pre-heat the oven to 180°C
- Line a baking tray with parchment paper

### Method

- In a bowl place the pumpkin, add the oil, paprika and nutmeg, coating the pumpkin
- Transfer to the baking tray, roast for approx 20 minutes
- Combine the squash with the soft cheese, milk (150ml) and spinach
- Warm 525ml milk to a gentle simmer
- To make the bechamel sauce, melt the spread in a pan and gradually add the flour to make a roux. Cook for 3-4 minutes
- Whisk in the warmed milk, stirring constantly to avoid any lumps, cook until the sauce starts to thicken
- Take an ovenproof dish, spoon in a third of the pumpkin mix
- Arrange the lasagne sheets on top, spread over another third of pumpkin mix, top with further lasagne sheets and repeat again
- Pour over the sauce
- Bake in the oven for approximately 20 minutes, remove from the oven and scatter over the cheese, return to the oven for a further 13-20 minutes
- Leave to cool slightly before cutting and serving

HAPPY  
*Halloween*

