

Coronation

THE KING'S CORONATION
RECIPE BOOKLET



OUR TAILORED SOLUTIONS
FOR YOUR MENU



KING'S *Coronation*

IT'S TIME TO GET THE BUNTING AND FLAGS OUT AS THE NATION COMES TOGETHER FOR KING CHARLES III CORONATION ON SATURDAY 6 MAY 2023 AT WESTMINSTER ABBEY, LONDON. THE JOYOUS CORONATION WEEKEND IS SET TO BE ONE OF THE MOST HISTORIC EVENTS THE UK HAS SEEN FOR GENERATIONS, BRINGING PEOPLE FROM UP AND DOWN THE COUNTRY TOGETHER TO CELEBRATE.

Food marks any special occasion, and if done well, can create the ultimate celebratory atmosphere. The King's Coronation is no different. That's why we're excited to help care home chefs. By drawing on our rich heritage and extensive knowledge of British desserts, we can help put together the most memorable dessert trolley as part of their Big Lunch celebrations.

We know that you will already have a range of go-to dessert recipes in mind for your Coronation Big Lunch but we wanted to take some of the pressure off your shoulders by sharing some new ideas for the special occasion.

We've created a digital booklet with lots of recipe inspiration to help you elevate the classic vintage dessert.

With just a few swaps and switching of flavour profiles, new creations can be made quickly and easily with Ambrosia, Angel Delight, and Bird's. It's desserts we know you, and your residents, will love.

Delicious

ANGEL DELIGHT STRAWBERRY & LIME DESSERT POTS WITH LIME SHORTBREAD CROWNS

SERVES **10**
 PREP TIME **15 MINS**
 COOK TIME **10-12 MINS**



BRAKES CODE	PRODUCT	QUANTITY
SHORTBREAD CROWNS		
74088	Unsalted Butter (to reduce saturated fat, swap butter for margarine)	125g
350098	Tate & Lyle Caster Sugar	55g
132360	McDougalls Plain Flour	200g
10478	Lime - Zested	1
FOR THE ANGEL DELIGHT		
N/A	Water	850ml
25602	Angel Delight Strawberry Flavour Dessert Mix	300g
10478	Lime - Zested & Segmented	1
450610	Strawberries	400g

METHOD

- To make the shortbread, put the butter and sugar in the bowl and cream together. Rub in the McDougalls Plain Flour until the mixture resembles breadcrumbs, add the zest from one of the limes.
- Tip out the mixture onto a work surface and gently bring it together, then knead it into a dough. Once the dough is formed, wrap it in cling film and chill for 30 minutes. Pre-heat the oven to 180°C 350°F, Gas mark 4.
- Once the dough has chilled, lightly flour the work surface and roll out the dough until it is about 3mm thick. Use a crown cutter or free-style and cut out crowns. Cut out 10 large or 20 small biscuits, re-rolling the trimmings as necessary.
- Place the biscuits on the lined baking sheet, then use a fork to prick a few lines of holes in the centre of each. Sprinkle the biscuits with a little caster sugar and bake for 10-12 minutes, or until lightly golden.
- Remove the biscuits from the oven and allow to cool on the baking sheet for 10 minutes. Then transfer the biscuits to a wire rack to cool completely.
- Wash and chop the strawberries. Place into the bottom of individual serving dishes.
- To make the Angel Delight, pour the cold water into a mixing bowl fitted with a whisk. Add the Strawberry Angel Delight and remaining lime zest and segments and whisk for 30 seconds on a slow speed.
- Scrape down and whisk for a further 2 minutes on high speed until thick and creamy.
- Pour or pipe into individual serving dishes and top with lime zest. Chill until required.
- Serve with the shortbread crowns.

EU LABEL VALUES PER 100G

Breakdown supplied by Nutritics.

	Per 100G	%RI	Per 197G	%RI
ENERGY (KJ)	481 kJ	6%	947 kJ	11%
ENERGY (Kcal)	115 kcal	6%	226 kcal	11%
FAT	5.7g	8%	11g	16%
of which saturates	3.6g	18%	7.1g	36%
CARBOHYDRATES	14g	5%	27g	10%
of which sugars	5.6g	6%	11g	12%
FIBRE	0.8g	3%	1.5g	6%
PROTEIN	1.7g	3%	3.3g	7%
SALT	0.04g	1%	0.08g	1%
HFSS RATING	4 Points			

CONTAINS



Delicious

BIRD'S TRADITIONAL TRIFLE

SERVES **20**
 PREP TIME **30 MINS**
 SETTING TIME **3 HRS**



BRAKES CODE	PRODUCT	QUANTITY
450610	Strawberries	200g
100220	McDougalls Plain Sponge Mix - Cooked	200g
128228	Harveys The Bristol Cream Solera Sherry - Optional	100ml
4054	McDougalls Vegetarian Strawberry Jelly	175g
115078	Bird's Instant Custard Mix	100g
70215	Fresh Double Cream	600ml
121588	Dark Chocolate Strands	50g
5874	Flaked Almonds - Toasted	50g

METHOD

- Place the strawberries into a serving dish. Cut the sponge into chunks and place on top of the strawberries then drizzle over the sherry.
- Bring 1 litre of water to the boil and whisk in the McDougalls Vegetarian Strawberry Jelly, stir until all the crystals are dissolved.
- Allow to cool for a few minutes then pour over the sponge and fruit. Leave to cool, then place into a fridge to set for 2 hours.
- Meanwhile, bring another 1 litre of water to the boil, then whisk in the Bird's Instant Custard Mix to make a thick custard. Cover with cling-film to stop a skin forming and leave to cool, then place in the fridge until you are ready to assemble.
- Whip the double cream until you have soft peaks. Place into a piping bag with a star nozzle and save in the fridge until needed.
- When the jelly is set and the custard is cold, place the custard on top of the jelly to create a thick custard layer. Then pipe a layer of cream on top of the custard.
- Sprinkle over the dark chocolate strands and/or toasted almonds to serve.

EU LABEL VALUES PER 100G

Breakdown supplied by Nutritics.

	Per 100G	%RI	Per 173G	%RI
ENERGY (KJ)	614 kJ	7%	1,060.5 kJ	12.50%
ENERGY (Kcal)	147 kcal	7%	254.5 kcal	12.50%
FAT	10g	14%	17.5g	25%
of which saturates	5.8g	29%	10g	50%
CARBOHYDRATES	12g	5%	21.5g	8.5%
of which sugars	9.6g	11%	16.5g	18.5%
FIBRE	0.5g	2%	0.95g	4%
PROTEIN	1.6g	3%	2.75g	5.5%
SALT	0.15g	3%	0.26g	4.5%
HFSS RATING	7 Points			

CONTAINS



CEREALS + GLUTEN



NUTS



EGGS



MILK



SOYA

MAY CONTAIN



PEANUTS

Delicious

CUTLERY FREE McDOUGALLS INDIVIDUAL BLUEBERRY AND ALMOND TARTS

SERVES **10**
PREP TIME **15 MINS**
COOK TIME **35 MINS**



BRAKES CODE	PRODUCT	QUANTITY
100231	McDougalls Pastry Mix	250g
132369	McDougalls Plain Flour - For Dusting	5g
74088	Unsalted Butter (to reduce saturated fat, swap butter for margarine)	125g
350098	Tate & Lyle Caster Sugar	125g
5154	Ground Almonds	125g
16392	British Free Range Fresh Medium Eggs - Beaten	2
131292	Blueberries	100g
106066	Tate & Lyle Fairtrade Icing Sugar - For Dusting	3g

METHOD

1. Pre-heat the oven to 180°C, 350°F, Gas mark 4.
2. Make the McDougalls Pastry, following the on-pack instructions.
3. Roll out the pastry and cut to line a 12 hole bun tin.
4. For the filling, mix the butter until soft, then stir in the sugar, ground almonds and eggs.
5. Divide between the pastry cases, and sprinkle with the blueberries.
6. Bake for about 20-25 minutes, or until golden and cooked through.
7. Dust with icing sugar to serve.

EU LABEL VALUES PER 100G

Breakdown supplied by Nutritics.

	Per 100G	%RI	Per 89G	%RI
ENERGY (KJ)	1811 kJ	22%	1610 kJ	19%
ENERGY (Kcal)	427 kcal	22%	358 kcal	19%
FAT	29.2g	41%	24.5g	37%
of which saturates	12.1g	65%	10.2g	55%
CARBOHYDRATES	34.2g	13%	28.7g	12%
of which sugars	17.1g	22%	14.3g	20%
FIBRE	2.1g	8%	1.7g	7%
PROTEIN	7.1g	15%	6g	13%
SALT	0.62g	5%	0.52g	4%
HFSS RATING	18 Points			

CONTAINS



MAY CONTAIN



Delia's

McDOUGALLS CHOCOLATE AND CINNAMON SHORTBREAD

SERVES **45**
PREP TIME **10 MINS**
COOK TIME **15 MINS**



BRAKES CODE	PRODUCT	QUANTITY
71927	Sunflower Light Spread	5g
350098	Tate & Lyle Caster Sugar	300g
16392	British Free Range Fresh Medium Eggs - Beaten	2
132369	McDougalls Plain Flour	450g
114955	Wholemeal Flour	100g
133876	McDougalls Cocoa Powder	50g
35023	Baking Powder	30g
33581	Ground Cinnamon	10g

METHOD

1. Pre-heat the oven to 170°C, 330°F, Gas mark 3.
2. Cream the sunflower spread and sugar together until pale and fluffy. Add the beaten eggs.
3. Add the McDougalls Plain Flour, wholemeal flour, McDougalls Cocoa Powder, baking powder and the cinnamon to form a dough.
4. Shape the dough into a log and cut into portions. Place on a baking sheet and press down lightly with a fork to mark the surface.
5. Bake in the oven for 10-15 minutes or until firm to touch. Leave on the tray to cool for 5 minutes before placing on a wire rack.

EU LABEL VALUES PER 100G

Breakdown supplied by Nutritics.

	Per 100G	%RI	Per 30G	%RI
ENERGY (KJ)	1403 kJ	17%	421 kJ	5%
ENERGY (Kcal)	334 kcal	17%	100 kcal	5%
FAT	10g	14%	3.1g	4%
of which saturates	2.8g	14%	7.1g	4%
CARBOHYDRATES	52g	20%	16g	6%
of which sugars	23g	26%	6.9g	8%
FIBRE	3.4g	14%	1g	4%
PROTEIN	6.6g	13%	2g	4%
SALT	1g	17%	0.3g	5%
HFSS RATING	12 Points			

CONTAINS



Delicious

McDOUGALLS AND SMASH GLUTEN FREE CHOCOLATE CAKE WITH RASPBERRIES AND HONEY COMB

SERVES **24**
 PREP TIME **30 MINS**
 COOK TIME **45 MINS**



BRAKES CODE	PRODUCT	QUANTITY
FOR THE CAKE		
470136	Smash The Original Instant Mashed Potato	60g
N/A	Water	300ml
74088	Unsalted Butter	250g
350098	Tate & Lyle Caster Sugar	400g
16392	British Free Range Fresh Medium Eggs	6
114956	Gluten Free Plain White Flour Blend	375g
131178	Dr. Oetker Professional Gluten Free Baking Powder	2tsp
133876	McDougalls Cocoa Powder	80g
TO DECORATE		
33740	Raspberry Jam	50g
70215	Fresh Double Cream - Divided As Per Recipe	150ml
12876	Dark Chocolate Chips	50g
131293	Raspberries	100g
TO MAKE THE HONEYCOMB		
350157	Squeezy Clear Blossom Honey	5g
128761	Lyle's Golden Syrup Squeezy	5g
350098	Tate & Lyle Caster Sugar	630g
N/A	Water	5ml
33596	Bicarbonate of Soda	2g

METHOD

- Pre-heat the oven to 170°C, 350°F, Gas mark 4. Grease and line two 23cm cake tins with greaseproof paper.
- Place the Smash The Original Instant Mashed Potato into a bowl and add boiling water. Whisk to combine then leave to cool.
- Cream the butter and sugar together in a large bowl using an electric hand whisk until the mixture is light and fluffy. Then gradually whisk in the eggs.
- Add the cooled prepared Smash The Original Instant Mashed Potato, gluten free plain flour, baking powder and McDougalls Cocoa Powder and whisk to combine.
- Divide the mixture between the two cake tins and bake for 30 minutes, or until a skewer pushed into the centre comes out clean.
- Transfer to a wire rack to cool. Once cool, place one cake on a plate and cover with raspberry jam. Beat 100ml of the cream to a soft whip, place this on top of the jam, then place the other cake on top.
- Heat up 50ml of double cream in a small saucepan. Remove from the heat, add the chocolate and stir to bring together as your chocolate covering.
- To make the honeycomb, place all the ingredients in a pan (except for the bicarb) and boil to a light caramel (150 °C), **(this makes a whole batch of honeycomb, and we only use a quarter of it in this recipe).**
- Whisk in the bicarb and pour onto a Silpat mat (or non-stick silicon baking mat) to cool. Chop and reserve to sprinkle just before serving. To assemble the top, drizzle over the chocolate coating and sprinkle with honeycomb and fresh raspberries.

EU LABEL VALUES PER 100G

Breakdown supplied by Nutritics.

	Per 100G	%RI	Per 107G	%RI
ENERGY (KJ)	1234 kJ	15%	1357kJ	16%
ENERGY (Kcal)	292 kcal	15%	321 kcal	16%
FAT	5.9g	8%	6.4g	8.15%
of which saturates	3.4g	17%	3.7g	18%
CARBOHYDRATES	56g	22%	61g	23.7%
of which sugars	43g	48%	47g	52.45%
FIBRE	1.4g	6%	1.5g	6.14%
PROTEIN	3.5g	7%	3.8g	7.46%
SALT	0.31g	5%	0.34g	5.5%
HFSS RATING	15 Points			

CONTAINS



Please check the ingredients declaration on the products you use making this recipe.

McDOUGALLS JELLY WHIP DESSERT

SERVES **10**
 PREP TIME **5 MINS**
 COOK TIME **5 MINS**



BRAKES CODE	PRODUCT	QUANTITY
15882	McDougalls Vegetarian Orange Flavour Jelly	175g
N/A	Water	500ml
25002	Evaporated Milk	410ml
18502	UHT Aerosol Cream	150g
A94	Mandarin Segments In Light Syrup	250g
85876	White Chocolate Chips	30g
A88423	Optional Passionfruit Coulis To Add Layers	-

METHOD

1. Make the McDougalls Vegetarian Orange Flavour Jelly by adding it to boiling water and whisk until the crystals are dissolved.
2. Place the prepared jelly in a plastic container and refrigerate until almost set. This will take a few hours; just keep an eye on it.
3. Pour the cold evaporated milk into a separate bowl and use electric beaters to whip the milk until it triples in size and is really thick, it should only take a few minutes.
4. Whilst still beating the milk, gently add the almost set jelly mixture.
5. Once the jelly and milk are well combined, give the sides a scrape down and one last mix.
6. Pour into the glasses and refrigerate for a further hour. If using a coulis, you can layer using a piping bag. Pipe whipped layers with a drizzle of coulis between.
7. Garnish with whipped cream, fruit and roughly chopped white chocolate chips before serving.

EU LABEL VALUES PER 100G

Breakdown supplied by Nutritics.

	Per 100G	%RI	Per 152G	%RI
ENERGY (KJ)	583 kJ	7%	883 kJ	11%
ENERGY (Kcal)	139 kcal	7%	210 kcal	11%
FAT	5.9g	8%	9g	13%
of which saturates	4g	20%	6g	30%
CARBOHYDRATES	19g	7%	28g	11%
of which sugars	19g	21%	28g	31%
FIBRE	0.5g	2%	0.6g	2%
PROTEIN	2.4g	5%	3.7g	7%
SALT	0.12g	2%	0.18g	3%
HFSS RATING	8 Points			

CONTAINS



Delicious

CUTLERY FREE BIRD'S STRAWBERRIES STUFFED WITH WHITE CHOCOLATE CUSTARD

SERVES **10**
 PREP TIME **15 MINS**
 COOK TIME **10 MINS**



BRAKES CODE	PRODUCT	QUANTITY
450610	Strawberries	400g
22545	Bird's Ready To Use Custard	100g
85876	White Chocolate Chips	100g
12876	Dark Chocolate Chips	50g

METHOD

- Using a sharp knife cut out a cone shape from each strawberry from the top where the stalk was, effectively leaving a strawberry cup. Slice off the bottom of each cup so they can stand up. Then place them in the fridge until needed.
- Heat up the Bird's Ready to Use Custard, then remove from the heat. Add the white chocolate and stir to melt then leave to cool.
- To serve, pipe the cooled filling into the strawberries and sprinkle with roughly chopped dark chocolate chips.

EU LABEL VALUES PER 100G

Breakdown supplied by Nutritics.

	Per 100G	%RI	Per 68G	%RI
ENERGY (KJ)	717 kJ	9%	487 kJ	6%
ENERGY (Kcal)	163 kcal	9%	106 kcal	6%
FAT	8.5g	11%	5.6g	7%
of which saturates	5.6g	26%	3.6g	18%
CARBOHYDRATES	19g	9%	12.4g	10%
of which sugars	17.5g	24%	11.4g	17%
FIBRE	1g	4%	0.7g	3%
PROTEIN	2.2g	5%	1.5g	3%
SALT	0.08g	2%	0.05g	2%
HFSS RATING	9 Points			

CONTAINS



MILK



SOYA

Delicious

SMASH GLUTEN FREE COCONUT AND CHERRY CUPCAKES

SERVES **12**
 PREP TIME **10 MINS**
 COOK TIME **20 MINS**



BRAKES CODE	PRODUCT	QUANTITY
74088	Unsalted Butter (to reduce saturated fat, swap butter for margarine)	125g
350098	Tate & Lyle Caster Sugar	125g
16392	British Free Range Fresh Medium Eggs	3
470136	Smash The Original Instant Mashed Potato	30g
114956	FREEE Gluten Free Plain White Flour Blend	250g
131178	Dr. Oetker Professional Gluten Free Baking Powder	8g
N/A	Water	120ml
255	Desiccated Coconut - Plus Extra For Sprinkling	30g
1803	Whole Glacé Cherries	60g

METHOD

- Pre-heat the oven to 170°C, 350°F, Gas mark 4. Line a muffin tin with paper cases.
- Cream the butter and sugar together in a large bowl using an electric hand whisk until the mixture is light and fluffy.
- Add the Smash The Original Instant Mashed Potato, gluten free plain flour, baking powder and water and whisk for 2 minutes until combined. Fold through the coconut and half the cherries.
- Divide the mixture between the 12 muffin cases and bake for 15- 20 minutes, or until a skewer pushed into the centre comes out clean.
- Transfer to a wire rack to cool.
- Decorate the cupcakes with the remaining cherries.

EU LABEL VALUES PER 100G

Breakdown supplied by Nutritics.

	Per 100G	%RI	Per 76G	%RI
ENERGY (KJ)	1343 kJ	16%	1023 kJ	12%
ENERGY (Kcal)	321 kcal	16%	244 kcal	12%
FAT	15g	21%	12g	17%
of which saturates	9.5g	48%	7.2g	36%
CARBOHYDRATES	41g	16%	32g	12%
of which sugars	19g	21%	14g	16%
FIBRE	0.8g	3%	0.6g	2%
PROTEIN	4.1g	8%	3.1g	6%
SALT	0.49g	8%	0.37g	2%
HFSS RATING	19 Points			

CONTAINS



Please check the ingredients declaration on the products you use making this recipe.

Delicious