

Cooking in style

#GoodLookingCooking



Introduction

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Whether you enjoy dough-rolling, spoon-licking fun with the kids or you fancy yourself a bit of a head chef at home, there's no doubt you have your own personal cooking style. At Belling, we believe being in the kitchen is a great way to express your creativity and individuality, and of course it gives you the opportunity to rustle up something mouth-wateringly delicious too.

This eBook provides a taster of just some of the many of types of kitchen users out there. It also includes a range of delicious recipes for each chef persona. So whether you want to find out how to cook the perfect vegan starter, produce a main that's sure to impress your guests or whip up a dessert that's a real treat for the tastebuds, this guide has you covered.





The Vegan Chef

When it comes to creating the perfect meal, the Vegan Chef is all about keeping things healthy and wholesome. Steering clear of all animal products, this cook is serious about sticking to the ultimate vegan lifestyle. In line with their beliefs, the Vegan Chef aims to keep their kitchen style as eco-friendly as possible, using energy-efficient appliances and power-saving tricks to ensure they're being kind to the planet.

Keen to adapt the vegan way of life? You could start by getting to grips with these delicious, healthy plates.

Burnt leeks on toast with romesco

Healthy, vegan and super easy to make, this recipe is a great starter. The sweet tang of the blanched almonds and the bitter taste of the crusty ciabatta is the perfect balance.

You will need

- 50g whole blanched almonds
- 100g cooked red peppers from a jar, drained
- 1 large ciabatta loaf, sliced
- ½ tbsp olive oil, plus 2 tsp
- 1 tsp sherry vinegar
- 1 red chilli, deseeded
- ¼ tsp smoked paprika
- 1 garlic clove, crushed
- 3 leeks, each cut into 4 pieces

What you need to do

1. To make your romesco sauce, dry toast the almonds in a pan until golden. Next, put the almonds, peppers, 1 small slice of ciabatta, ½ tbsp of olive oil, the sherry vinegar, paprika and garlic into a food processor and blend until completely smooth. Once done, transfer the mix into a bowl and chill in the fridge.
2. Place the leeks in a saucepan, cover with water and bring them to the boil. Cook the leeks for 5 minutes, then drain.
3. Heat the grill and place the cooked leeks on a baking tray. Season and drizzle with 2 tsp of olive oil, then grill them for about 8 to 10 minutes until they start to blacken, making sure to turn them regularly.
4. Toast the rest of the ciabatta and spread each slice with some romesco sauce. Tear the leeks into strips, put them on top, season as you wish and serve up.



Spinach, sweet potato and lentil dhal

Aside from being completely free of animal products, this one-pot recipe is low in calories, making it the ideal healthy dish to indulge in at a dinner party.

You will need

- 1 tbsp sesame oil
- 1 red onion, finely chopped
- 1 garlic clove, crushed
- 1 small piece of ginger, peeled and finely chopped
- 1 red chilli, finely chopped
- 1 ½ tsp ground turmeric
- 1 ½ tsp ground cumin
- 2 x sweet potatoes, cut into chunks
- 250g red split lentils
- 600ml vegetable stock
- 80g spinach
- 4 x spring onions, sliced
- ½ small portion of basil leaves, torn

What you need to do

1. Heat up the sesame oil in a pan with a lid. Add in the onion and cook on a low heat for 10 minutes, stirring it until soft. Next, add the chilli, ginger and garlic and cook for 1 minute, then add the spices and cook for a further minute.
2. Add in the sweet potato and stir together on a medium heat. Add the lentils, vegetable stock and season as you wish. Bring it to the boil, then turn down the heat, cover and cook it for 20 minutes. The lentils should be tender, and the sweet potato should hold its shape.
3. Stir in the spinach, and once it's wilted, top off with the sliced spring onion and basil leaves and tuck in.



Vegan bread and butter pudding

This vegan-approved dessert puts an interesting twist on a British classic. With its sticky top and super soft centre, bread and butter pudding is the ultimate comfort food.

You will need

- 200g of crusty bread cubes (sliced from a baguette)
- 1 dash of ground cinnamon
- 85g of raisins
- 2 tbsp maple syrup
- 1 vanilla pod
- 800ml organic unsweetened soy milk
- 6 tbsp of brown sugar

What you need to do

1. Preheat your oven to 180C/350F/gas mark 4. In your pre-greased ovenproof dish, mix together the soy milk, brown sugar, maple syrup, and the fresh vanilla pod until smooth.
2. Add your pre-cut bread cubes to the mixture and scatter some of the raisins on top. This should be left to soak for about 10 minutes allowing the bread to soak up the soy milk.
3. Once soaked to your preference, add a second layer of bread cubes. Sprinkle with more raisins and a pinch of ground cinnamon, then mix further.
4. Once mixed and thoroughly soaked, cover the mix with the rest of the bread cubes and lightly dust with cinnamon.
5. Place in a preheated oven for 25-35 minutes, until golden. Allow it to cool and then serve.





The Experimental Aficionado

The Experimental Aficionado loves to show off in the kitchen, priding themselves on their ability to host the best dinner parties for their friends and family. Unafraid of trying their hand at even the most complicated dishes, this cook is willing to go above and beyond when it comes to rustling up the perfect meal. With their innovate touch control hotplate and state-of-the-art wok burner, the Experimental Aficionado will do anything they can to stay one step ahead in the cooking stakes.

Consider yourself a cooking connoisseur? Why not try making some of these sure-to-impress dishes?

Crispy duck pancakes and chilli plum sauce

Show your guests what you're capable of in the kitchen by rustling up this takeaway favourite. A great starter dish, you can serve it up for everyone to share.

You will need

- 1 x whole duck, removed backbone

To make your chilli plum sauce:

- 1 tbsp olive oil
- 3 x spring onions, sliced
- 2 x red chillies, finely chopped
- ½ tsp peppercorns
- 500g plums, chopped with stones removed
- 125ml rice wine vinegar
- 75g caster sugar
- Salt and black pepper, ground

To make your pancakes:

- 225g flour
- 175ml boiling water

For serving:

- 4 x spring onions, finely shredded
- 2 x red chillies, seeded, finely shredded

What you need to do

1. Preheat your oven to 210C/410F/gas mark 7. Place the duck on a rack above a roasting tray. Make sure it is skin side up and pierce it with a sharp knife. Pour over boiling water, pat the duck until it's dry and then rub some salt and black pepper over the skin. Put the duck in the oven for 1 to 1 ¼ hours until crisp. Take the duck out of the oven then shred it into pieces.
2. Next, you'll need to make your sauce. Heat up the oil, then fry the chillies and spring onions for about 2 minutes, sprinkle in the spices and cook for a couple of more minutes. Add the vinegar, caster sugar and plums and bring to the boil. Turn down the heat and let it simmer for around 5 to 6 minutes.
3. Using a food mixer, combine the mixture until it becomes the consistency of purée. Using a sieve, strain it into a bowl and season it with the salt and pepper.
4. To make the pancakes, pour your flour in a bowl and add the water, stirring it to make a dough. On a floured surface, knead the dough, then cut it up into pieces, rolling the dough into thin pancake shapes.
5. In a heated pan, fry the pancakes for up to 2 minutes, making sure each side is golden. Put the duck on a plate and put the chillies and spring onion on the side. Serve up with your pancakes and plum sauce and you've got yourself a tasty meal.



Crab risotto

If you're looking for a main that's bound to wow, you could try your hand at creating a crab risotto. It's quick and totally delicious.

You will need

- 175g risotto rice
- 1 litre hot vegetable or fish stock
- 25g unsalted butter, plus extra
- 1 x garlic clove, finely chopped
- 170g canned crabmeat chunks, drained
- 1 x lemon, zest (½ juice, ½ cut into wedges)
- 1 x small onion, finely chopped
- 140g frozen peas
- 1 tbsp chives, finely snipped

What you need to do

1. In a saucepan, heat your stock and gently simmer. Using a separate pan, melt the butter, adding the garlic and onion. Fry the ingredients on a low/medium heat for 5 minutes until soft. Add the rice and cook for up to 2 minutes until it's hot.
2. Add the lemon zest along with a ladleful of hot stock and stir until the stock has been completely absorbed. Continue to add more, a ladleful at a time, until the rice is cooked. You can expect this to take about 18 minutes.
3. Next, add the lemon juice, peas and the crabmeat, season and cook for about 3 minutes. Once your rice is done, take off the heat, add in a knob of butter and a little more stock, leaving it to sit for 2 minutes. Scatter over the chives and serve up with your lemon wedges.



Soaked pistachio and citrus cake

Why not try your hand at making a fancy cake for dessert? You'll need some serious baking skills to nail this one.

You will need

- 125ml sunflower oil
- 2 large eggs, free-range
- 125g caster sugar
- 100g plain flour
- 100g ground pistachios
- 1 lemon, zest of
- 50g soured cream
- 30g ground almonds
- 1 tsp vanilla bean paste
- 1 tsp ground cardamom
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- ¼ tsp sea salt

To make your lemon syrup:

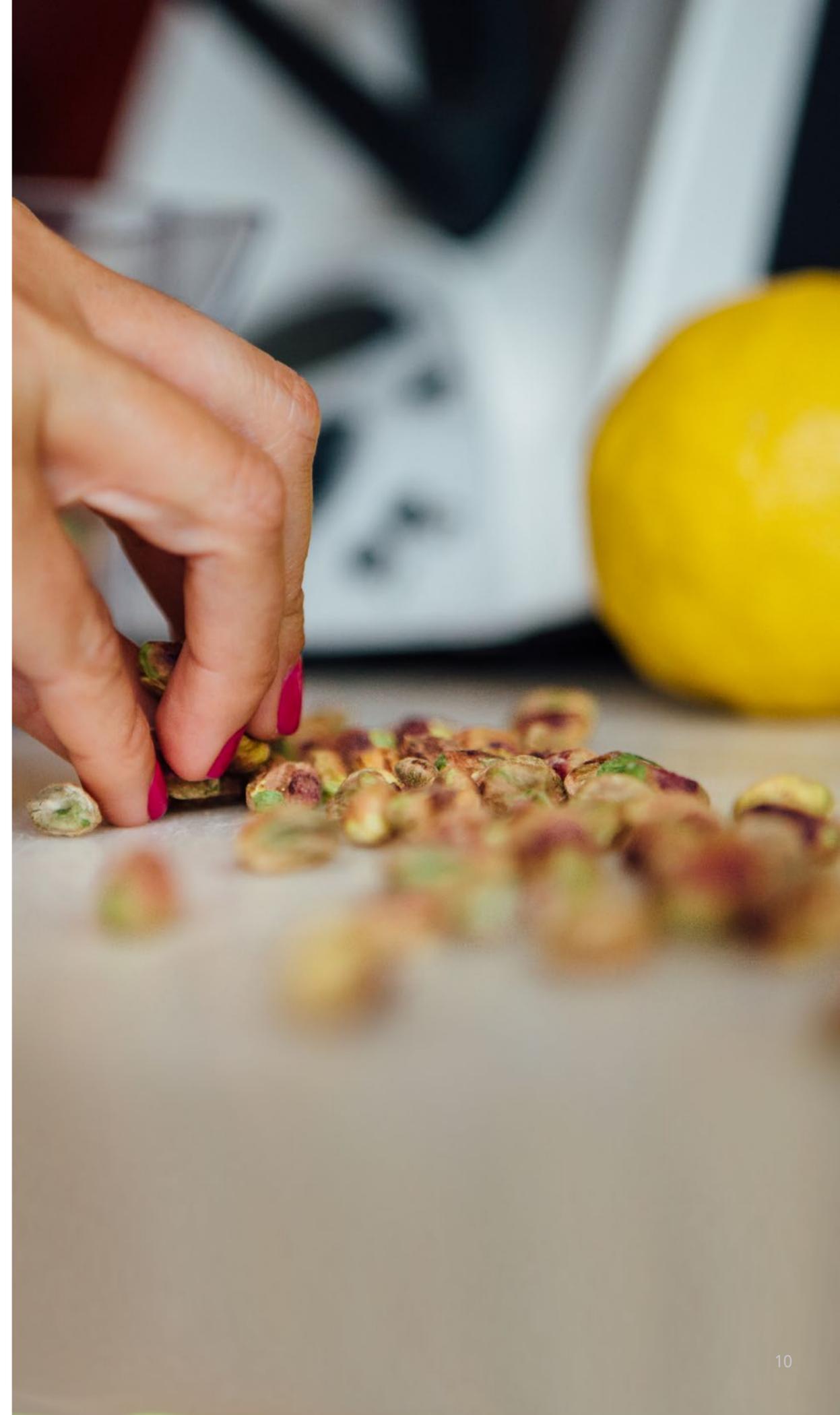
- 2 lemons
- 150g sugar

For decoration:

- 75g icing sugar
- 1-2 tbsp lemon juice
- 25g chopped pistachios

What you need to do

1. Preheat your oven to 180C/350F/gas mark 4. You will need to grease and line a the 900g loaf tin.
2. In a bowl, mix together the sunflower oil and caster sugar. Next add the eggs, vanilla paste, lemon zest and ground cardamom. Stir until combined.
3. Using a separate bowl, mix the flour, ground pistachios, ground almonds, salt, baking powder and bicarbonate of soda. Stir together then fold into the wet ingredients, along with the soured cream. Transfer the batter into the cake tin and bake for 45 to 50 minutes, or until it looks golden.
4. Now it's time to make the lemon syrup. In a saucepan, mix the lemon juice and sugar, stirring over a medium heat until the sugar has dissolved. Remove and set to the side.
5. Once your cake is ready, remove it from the oven and pierce it all over with a skewer. Next, pour the lemon syrup over the cake.
6. To finish, sift the icing sugar into a bowl and stir in the lemon juice until smooth. Drizzle over the cake and top with the chopped pistachios.



The Family Baker

Rarely alone in the kitchen, the Family Baker is usually found surrounded by their doting brood. No stranger to getting messy, they are likely to be found elbow-deep in cake mix or biscuit dough. With little ones always tugging at their apron strings, the Family Baker is all about having fun with their family while whipping up the tastiest of treats. They're also keen to keep everyone free from harm with the help of must-have child safety locks on their appliances.

Whether it's the school holidays or just a rainy day, why not gather your kids and bake up something yummy?

Butter biscuits

A firm family favourite, butter biscuits are ideal if you're looking for a fuss-free sweet treat to make with your little ones. What's more, your kids can have a whole lot of fun decorating them to their heart's content.

You will need

- 100g unsalted butter, softened
- 100g caster sugar
- 1 large egg
- 1 tsp vanilla extract
- 275g plain flour
- 400g icing sugar, sieved
- Food colouring of your choice
- Biscuit cutters of your choice
- 2 x baking sheets, greased, lined

What you need to do

1. Preheat your oven to 190C/375F/gas mark 5. Cream the sugar and butter until pale and forms a mousse consistency. Next, add in the vanilla and eggs and beat together.
2. Mix the flour with the butter and eggs mixture and combine to form a dough. Next, take half of the dough, shape it into a disc, wrap in clingfilm. Do this with the other half too and chill both in the fridge for an hour.
3. Take the dough out of the fridge. Sprinkle some flour on a surface, place the dough discs on top and roll to the thickness of about 1 cm. Using your biscuit cutters, cut out your desired shapes and place the biscuits on your baking sheets.
4. Bake the biscuits in the oven for around 8 to 10 minutes. They should be light golden at the edges. Once done, remove and place on a wire rack. When they're cool, it's time to start icing.
5. Create your icing by mixing your icing sugar with a couple of tablespoons of warm water to form a thick paste and add your food colouring as desired. All that's left is to decorate your biscuits.



Cookie dough pizza

Cookie dough pizzas are fun, quirky and absolutely delicious, and your kids are guaranteed to love this recipe. From rolling the dough to adding your favourite toppings, this is a dessert the whole family can get stuck into.

You will need

- 185g butter, softened
- 185g golden caster sugar
- 150g soft light brown sugar
- 2 tsp vanilla extract
- 335g self raising flour
- 1 tsp salt
- 2 medium eggs, beaten
- 200g chocolate chips
- 200g dark chocolate, melted
- 25g giant white chocolate buttons
- 25g mini marshmallows
- 25g strawberries, hulled and sliced

What you need to do

1. Preheat your oven to 180C/160F/gas mark 4. In a bowl, beat together the sugars and butter. Next, add the vanilla extract and beaten eggs and mix them until completely combined.
2. Add in the flour and salt and fold together until combined. Sprinkle in the chocolate chips and stir them through the dough.
3. Next, roll the dough into a large circular shape and place it onto a baking tray lined with parchment paper. Put the tray in the oven and bake for 25 minutes until golden. Once done, remove and leave it to cool for a few minutes before topping.
4. Spread your melted chocolate all over the cookie and add the giant buttons, mini marshmallows and strawberries as you wish. For the perfect 'pizza' experience, cut into slices and serve up.



Macaroons

If you're feeling adventurous, why not make some macaroons? Once you've enlisted the help of your family, together you can master the art of crafting these super cute French snacks.

You will need

- 125g icing sugar
- 125g ground almonds
- 90g egg whites, free-range
- 2 tbsp water
- 110g caster sugar
- 150ml cream, double or whipped
- Food colouring of your choice
- 1x piping bag with 1cm nozzle

What you need to do

1. Preheat your oven to 170C/325F/gas mark 3, then line a baking tray with parchment paper. Take the icing sugar, almonds and 40g of the egg whites and mix together in a bowl until it makes a paste.
2. Put the water and caster sugar in a pan and heat it up until the sugar is melted. Turn the heat up some more and boil the mixture until it starts to form a thick syrup.
3. Whisk together the remaining 50g of egg whites in a bowl. Keep going until medium-stiff peaks form, then pour the sugar syrup in and continue to whisk until the mixture is stiff and shiny. Add a couple of drops of your food colouring too.
4. Transfer the mixture into the piping bag. Holding the bag vertically, pipe flat circles onto the paper on the tray - each circle should be about 4cm in size and 2cm apart. If your piping leaves a 'tip' on each one, gently tap the tray on the surface to flatten them. Leave to stand for 30 minutes.
5. Place the tray in the oven and bake for 12 to 15 minutes, leaving the door slightly ajar. Once done, remove from the oven, take the paper off the tray and leave them to cool. Once they've cooled, sandwich the macaroons together with whipped cream in the middle and enjoy.





Thank you!



**BEHIND EVERY
GREAT MEAL**

Thank you for taking the time to read this eBook. We hope it's given you some food for thought about your own culinary style. Why not tell us all about your chef persona using the hashtag **#GoodLookingCooking?**

www.belling.co.uk

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