

From the Kitchen

It's always busy in the kitchen at John Wesley's house. Have a go at baking some of the traditional recipes as recommended by our re-enactors.

Easy

Bread Pudding

100g Flour

130g Bread Crumbs

115g Raisins or Currants

2 tbsps. Sugar

½ tsp. ground Ginger

2 whole Eggs

2 Egg Yolks

1 cup Heavy Cream

Pudding Sauce

To make a pudding sauce:

1/3 Butter

1/3 Sugar

1/3 Brandy

Method

Preheat oven to 180°C.

Combine flour, bread crumbs, raisins, sugar and ginger in one bowl. In another bowl beat together the eggs, yolks, and heavy cream. Combine all the ingredients for a nice thick batter. Turn out into a well buttered dish. Bake for about 45 minutes at 180°C.

For sauce, melt butter and combine with sugar and brandy.



A bit more involved...

Onion Pie

This recipe is inspired by one from Hannah Glass's 'The Art of Cookery Made Plain and Easy'.

4 small potatoes

2 large granny smith apples

2 medium white onions

8 medium eggs (boiled)

3 tsp salt

1 tsp pepper (freshly cracked)

½ freshly grated nutmeg

1/2 tsp mace

115g butter

1 pack shortcrust pastry



Method

Preheat the oven to 190°C.

Boil the eggs until done then set aside to cool. Slice the eggs in ¼ inch slices.

Slice the onions ¼ inch thick.

Mix the salt, pepper, nutmeg and mace together in a single bowl and set aside.

Roll out the bottom crust and set it into the pie pan.

Peel and slice the potatoes, and apples. Place the apples and potatoes in a bowl of water to prevent oxidation. When you are ready to fill the pie, lay them on kitchen towel and blot dry.

Begin the layers from the bottom up with potatoes, then eggs, then apples and then onions. Sprinkle each layer with a little of the seasoning and little bits of butter. Continue filling and seasoning the pie until you are out of ingredients.

Put a top crust on the pie and crimp the edges. Cut 4 or 5 slashes on top crust to allow steam to vent out.

Bake for 45-50 minutes or until the crust is a nice golden brown.