

Baking *with* Granny

SAVOURIES



WITH so many sweet treats available to enjoy, it's easy to forget the great savoury bakes out there too. And while I'm not one to grumble at the idea of cake in place of a meal, sometimes it's good to have something a little less sweet.

Thankfully my mother Christine's experience as a baker – that's her above, with me and my sons David and John – including many years of early starts prepping the bakeries for the day ahead, means she has savoury recipes to share too.

When it comes to savoury snacking, you can't beat a freshly made oatcake, especially when topped with your favourite cheese and some homemade chutney.

We have two favourite chutneys in the Baking with Granny house; a red onion chutney, great in a cheese sandwich, and a spicy tomato chutney, my go-to for adding a bit of a kick to any meal.

As for meals, there is no better reason for boiling a few extra potatoes at teatime

Who needs a sweet tooth with scrummy savoury favourites?

than to be able to whip up potato scones the next morning – a vital addition to any cooked breakfast.

That said, I have been known to boil potatoes on miserable cold days just so I can make potato scones to enjoy fresh from the pan, topped with butter. Pure indulgence.

Then there's Granny's lentil soup – best

served with oven-fresh morning rolls filled with whatever you please, or cheesy breadsticks that are perfect for dunking.

If you need something when you're on the go, look no further than the original fast food – a Scotch pie or the more unconventional macaroni pie. A little bit of planning and time is required to make them, but they're worth it. Another great

bake to make for days on the go are sausage rolls, a must for any picnic lunch.

Armed with these recipes, you'll be able to convince just about anyone that savoury bakes are as good, if not better than their sweet counterparts.

Amy Lorimer

CHEESE BREADSTICKS

Growing up, I always remember breadsticks being the go-to at a buffet (especially when accompanied by dips) but they are now a popular snack at school and nursery and so they have become a daily staple in our home.

METHOD

1. Preheat oven to 180°C (160°C for fan assisted oven or Gas Mark 4) and grease a baking sheet with butter. Set aside.
2. In a large bowl, sift the flour and salt. Add the butter and rub together with your fingers until the ingredients come together.
3. Add the mustard, cheese and egg (keep back a little egg for later) and continue to mix together with your hands until you have a sticky dough.
4. Turn onto a well floured work surface and roll into a large sausage, about 1-2cm in diameter. Cut into your desired breadstick size and place onto your greased baking sheet.

INGREDIENTS

- 115g self-raising flour
 - pinch of salt
 - 1 tsp mustard
 - 60g butter
 - 85g cheddar cheese
 - 1 egg
5. Once all breadsticks are in place, brush each with the remaining egg before topping with a sprinkle of salt and pepper.
 6. Bake for 15-20 minutes until golden in colour.
 7. Transfer to a wire rack to cool completely before enjoying with your dip of choice.



SCOTCH PIE

Regarded as the first of the fast foods, Scotch pies are another family favourite and a must on those evenings when you fancy something stodgy for tea. There's nothing to beat pie, chips and beans, after all!



INGREDIENTS

FOR THE FILLING

- 340g lamb mince
- ¼ tsp ground mace
- ¼ tsp ground nutmeg
- 100ml gravy

FOR THE PASTRY

- 225g plain flour (plus extra for dusting)
- 85g lard
- 4 tbsp water
- milk (for glazing)

METHOD

1. Preheat your oven to 200°C (180°C for fan assisted oven or Gas Mark 6). Line a baking tray with some greaseproof paper and set aside.
2. In a bowl, mix together the ingredients for the filling, using your hands to ensure all the meat is coated.
3. In a large bowl, add the flour and make a well in the middle. In a small pan, place the lard and water and bring it to a boil.
4. Pour the lard mixture into the well of the flour and mix together quickly.
5. When cool enough to handle (but still hot), knead the dough on a lightly floured surface until soft. Set aside a quarter of the dough (wrapped in clingfilm to hold its heat) and divide the remaining dough into four balls.
6. Roll the balls into circular discs about 5mm thick. To shape your pie case, you can use a pie dolly, or alternatively a jar or glass greased with a little oil. Place on top of your pie case disc and mould the dough around before placing onto your lined tray.
7. Fill each pie case with equal amounts of the filling, pushing it down with the back of a spoon.
8. Divide the remaining pastry into four and roll into a circular disc large enough to cover the tops of your pies. Dampen the edges of the pies with a little water before placing the lids on top, securing all the way round with a pinch of your thumb and finger, before removing the excess with a sharp knife.
9. Glaze the top of each pie with a little milk before cutting a hole into the middle of each pie. Bake in your preheated oven for 30 minutes until the pastry is golden and crisp.

CHEESE SCONES

Who can say no to a warm cheese scone, smothered in butter? Perfect on their own as an afternoon snack or with a tasty bowl of soup.

INGREDIENTS

- 450g plain flour
- pinch of salt
- 2 tsp bicarbonate of soda
- 2 tsp cream of tartar
- 50g butter
- 100g cheddar cheese
- 200ml whole milk
- 100ml sour cream
- 1 egg, beaten

METHOD

1. Preheat your oven to 220°C (200°C for fan assisted oven or Gas Mark 7). Grease two baking sheets with a little butter and set aside.
2. Sift the flour, salt, bicarbonate of soda and cream of tartar into a large bowl, holding up the sieve to allow some air into the ingredients.
3. Using the tips of your fingers, rub in the butter to the dry ingredients, again lifting as you do to allow air in. Continue until you have a sandy consistency.
4. Stir in the cheese and create a well in the middle.
5. Whisk the milk and sour cream together before pouring into the well. Using your hands, gently bring the ingredients together to form a soft, slightly sticky dough.
6. Turn out on to a floured work



Tasty: Fresh from the oven

surface and gently knead together, before stretching the dough to about 2cm thickness.

7. Using a cookie cutter of your choice, cut your scones out and place them onto your greased baking sheets. The smaller your cutter the more scones you will get. Reform and stretch the dough as required to use all of the dough.
8. Leave your scones to rest on the tray for about ten minutes before brushing the tops with some beaten egg.
9. Bake in your preheated oven for ten minutes. If you are making smaller scones, keep a close eye on them as you may need to reduce the baking time to suit.
10. Once cool enough to touch, transfer to a wire rack to cool completely or enjoy while still warm.



MACARONI PIE

A great way to use up any leftover macaroni and make a second meal that can be enjoyed on the go. Just don't ask me why someone thought to put pasta in a pie – all I know is they're a genius!

METHOD

1. Preheat your oven to 200°C (180°C for fan assisted oven or Gas Mark 6). Line a baking tray with some greaseproof paper and set aside.
2. In a large bowl, add the flour and make a well in the middle. In a small pan, place the lard and water and bring it a boil.
3. Pour the lard mixture into the well of the flour and mix together quickly.
4. When cool enough to handle (but still hot),



INGREDIENTS

FOR THE FILLING

- 400g macaroni cheese (homemade or tinned)
- 100g Cheese

FOR THE PASTRY

- 225g plain flour (plus extra for dusting)
- 85g lard
- 4 tbsp water

knead the dough on a lightly floured surface until soft. Divide the dough into four balls.

5. Roll the balls into circular

discs about 5mm thick. To shape your pie case, you can use a pie dolly, or alternatively a jar or glass greased with a little oil. Place on top of your pie case disc and mould the dough around it before placing on your lined tray.

6. Fill each pie case with equal amounts of the macaroni and sprinkle the tops with a little cheese.
7. Bake in your preheated oven for 20-30 minutes until the pastry is golden and crisp.

SAUSAGE ROLLS

With one little boy who has a certain high street bakery's sausage rolls, I'm high in getting the perfect sausage roll. It is best and always proves a hit!

INGREDIENTS

- 320g ready-rolled puff pastry
- 10 Irish sausages, skinned
- 1 egg, beaten

METHOD

1. Preheat your oven to 220°C (200°C for fan assisted oven or Gas Mark 7) and line a baking tray with some paper.
2. Roll out the pastry on a lightly floured surface and cut down the middle lengthways.
3. With floured hands, divide the sausage meat in half. Roll each half into a large sausage shape, the same length of the pastry strips, and place one on top of each strip of pastry.
4. Brush the edges of the pastry with a little of the egg and roll around the sausage. Divide the roll into three individual portions per roll (making six sausage rolls in total), before transferring to your lined tray.



RED ONION CHUTNEY

Granny's favourite chutney, which also tastes great on oatcakes and in sandwiches. It's a real tear-jerker to make but the end result is worth it.

INGREDIENTS

- 8 red onions
- 1 red chilli, de-seeded
- 2 bay leaves
- 25ml olive oil
- 200g soft brown sugar
- 2 tsp mustard seeds
- 150ml balsamic vinegar
- 150ml white wine vinegar
- 2-3 x 450g jam jars, sterilised



INSTRUCTIONS:

1. Thinly slice and halve your onions and finely chop your chilli.
2. Place the onions, chilli, bay leaves and olive oil into a large pan and allow to cook over a low heat for around 20 minutes
3. When the onions start to caramelise, add the sugar, vinegars and mustard seeds.
4. Allow the chutney to simmer

uncovered until it is of a thick consistency – this can take a couple of hours.

5. Once the chutney has thickened, allow to cool for ten minutes before spooning into your sterilised jars, placing the lid on immediately.

6. Once sealed in its jars, leave the chutney to mature for a least a month to get the very best flavours from it.

GRANNY'S LENTIL SOUP

Known simply as 'Granny's Soup' in our house. Such a firm family favourite that it's now just expected to be on the menu when we visit Granny and Papa – and Granny is in the bad books with two little boys when it's not!



INGREDIENTS

- 200g red lentils
- 2-3 stock cubes (ham or veg)
- 130g onion, diced
- 100g turnip (chopped)
- 200g carrots, grated
- 1-1.5 litres water (approx)

METHOD

1. In a large pan, add all your ingredients and bring to the boil.
2. Reduce the temperature to a simmer, cover the soup and continue to simmer for one to two hours.
3. For a smoother texture, blitz the soup with a blender before serving.

bit of an obsession with a sausage rolls, the stakes are simple with young and old.



5. Finish by brushing with the remaining beaten egg and scoring each sausage rolls a few times on top. Bake in your preheated oven for around 20 minutes, until golden and puffed up.

Bite-sized delights: Sausage rolls



MORNING ROLLS

The name is debatable depending on where in the UK you are but Scotch morning rolls are a staple here in Scotland. However you choose to fill them, I always recommend trying to bake them for yourself at least once in your lifetime.

METHOD

1. In a large bowl, rub the flour and fat together. Stir in the sugar, salt and yeast.
2. Warm the milk and water in a saucepan, until it's warm but not boiling. Add the milk and water to dry ingredients and mix to make a sticky dough.
3. Remove the dough from the bowl and knead on a well-floured surface for about ten minutes.
4. Grease a clean bowl before placing your dough in it and covering with a piece of greased clingfilm. Place the dough into the fridge overnight to prove.
5. The next morning, remove from the fridge and tip on to a well-floured surface. Knead gently to bring the cold off the dough, before dividing into 8 pieces.

INGREDIENTS:

- 500g strong white flour (plus extra for dusting)
- 30g lard or vegetable shortening
- 7g easy yeast
- 2 tsp salt
- 1 tsp sugar
- 100ml milk
- 200ml water

6. Cover a baking tray with a generous coating of flour. Gently roll each piece of dough in flour before placing onto the tray.
7. Place the tray somewhere away from draughts and allow to rise for 1-2 hours, until double in size.
8. Bake at 230°C (210°C for fan assisted oven or Gas Mark 8) for ten to 15 minutes, until golden brown on top.
9. Wrap the rolls in a clean tea towel and place onto a wire rack to cool.



OATCAKES

They were once something of a luxury in our house, only enjoyed at Christmas time with all the fancy cheeses and chutneys we received. But they have now become a staple snack for the kids. And any snack that doesn't send our dentist into lecture mode can only be a good thing!



INGREDIENTS

- 225g oats
- 60g plain flour
- 1 tsp salt
- 60g vegetable shortening
- 60-80ml hot water

METHOD

1. Preheat your oven to 190°C (170°C for fan assisted oven or Gas Mark 5) and grease a couple of baking trays.
2. Mix the oats, flour and salt together in a large bowl.
3. Add the vegetable shortening and rub together with your fingers until the mixture resembles large breadcrumbs.
4. Gradually add the water a little at a time until you have a thick stiff dough.
5. Roll the dough on a floured surface to around 5mm thick. Cut your oatcakes with a cookie cutter into your desired shape, or alternatively you can simply cut with a knife.
6. Place your oatcakes onto your greased tray and bake for 20-30 minutes until dry and light golden. It is also a good idea to turn the oatcakes at least once during baking to prevent them being dry and golden on one side and soggy on the other.



SPICY TOMATO CHUTNEY

When it comes to chutneys, this one is my personal favourite. Great with oatcakes, cheese scones, in sandwiches, on baked potatoes... or even just eaten with a spoon.

METHOD

1. Chop your tomatoes into generous chunks, leaving any little tomatoes whole. Thinly slice your onions.
2. Place all the ingredients into a large pan and bring to the boil then reduce to a simmer.
3. Allow the chutney to simmer uncovered until it is of a thick consistency – this can take a couple of hours.
4. Once the chutney has thickened, allow to cool for ten minutes before spooning into your sterilised jars. Place lids on top of the jars immediately.



5. Once sealed in jars, leave the chutney to mature for a least a month to get the very best flavours from it.

INGREDIENTS

- 900g tomatoes
- 400g onions
- 225g light muscavado sugar
- 1 tsp sea salt
- 2 tsp mustard seeds
- 1 tsp dried chilli flakes
- seeds of one cardamom pod
- 200ml white wine vinegar
- 100ml red wine vinegar
- 50ml balsamic vinegar
- 3 x 450g jam jars, sterilised

GRANNY'S CHEESE AND ONION TART

This is a lovely savoury that granny used to make for her mother (my great-granny) and it was always a hit, warmed up and served as the star of a main meal or eaten in a slice straight from the fridge. Simple but delicious.

INGREDIENTS

- 115g shortcrust pastry
- 3 eggs
- 2 tbsp milk
- 1 onion, diced
- 120g cheese
- salt & pepper



METHOD

1. Preheat your oven to 190°C (170°C for fan assisted oven or Gas Mark 5). Grease a 7-inch loose-base flan tin with a generous amount of butter.
2. Roll the shortcrust pastry to fit the flan tin and gently press into place, trimming the excess from the edges.
3. In a bowl, whisk the eggs and milk before adding the onion, cheese and salt and pepper. Mix well until combined.
4. Pour the mixture into the prepared pastry and bake in your preheated oven for 35-40 minutes until set and golden on top.

Egg-cellent: Granny's cheese and onion tart

POTATO SCONES

No Scottish breakfast would be complete without them but that's not to say you can't enjoy them on their own too. I love nothing more than adding a handful of cheese to the mix and enjoying straight from the pan, topped with lashings of butter.

METHOD

1. In a large bowl, mash the potatoes before adding the salt, butter and flour. Mix until combined.
2. Warm a frying pan on a medium heat.
3. Divide the mixture into three balls. One at a time, roll the balls into a circle the size of your frying pan, on a well floured surface.

INGREDIENTS:

- 450g potatoes (cold – leftovers are best)
- ½ tsp salt
- 50g butter (softened)
- 100g plain flour

transferring to the pan easier, or once in your pan if you prefer.

5. Cook for 4-5 minutes before turning and allowing the other side to cook for 4-5 minutes.

6. Repeat with the remaining mixture.

