

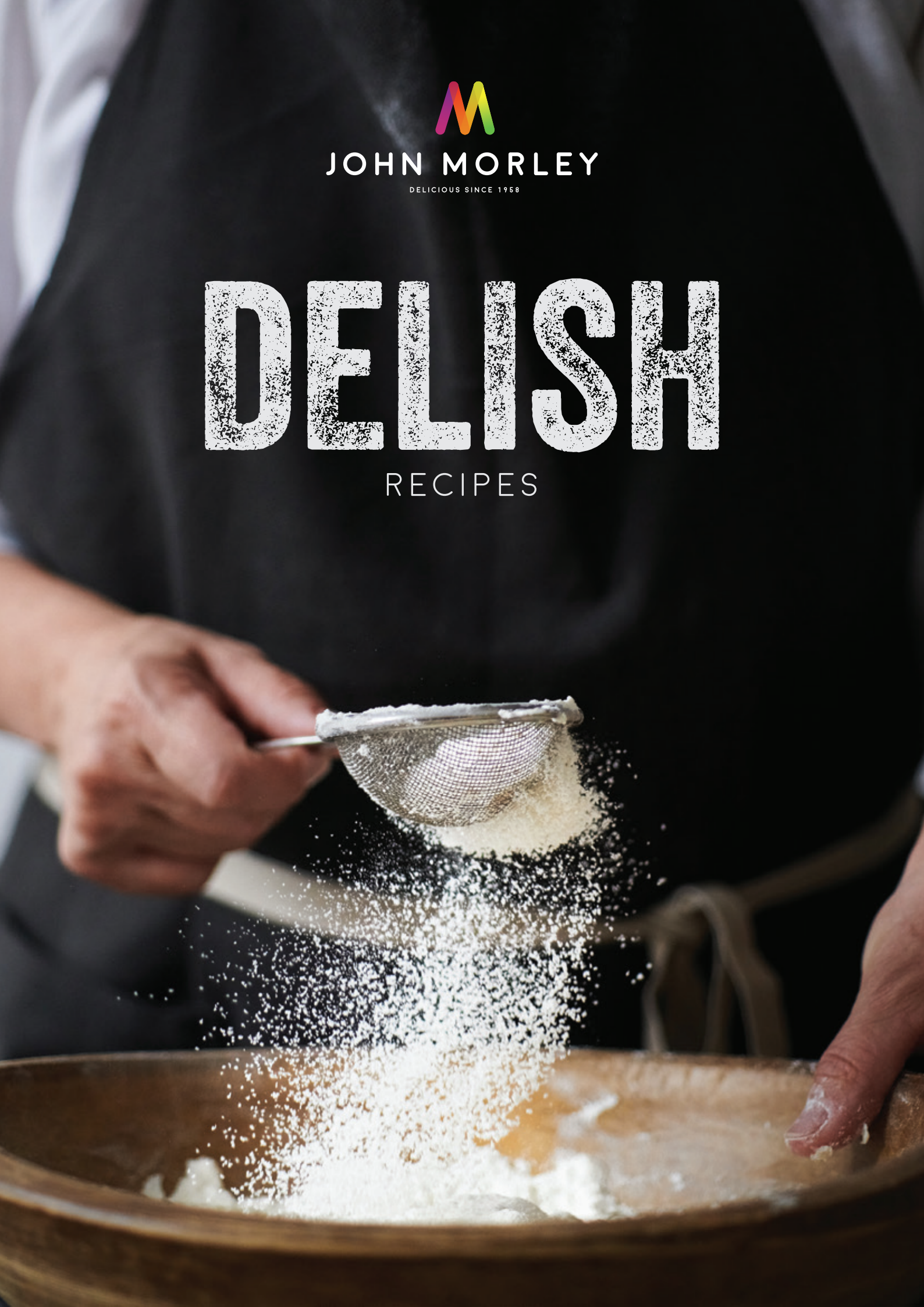


JOHN MORLEY

DELICIOUS SINCE 1958

DELISH

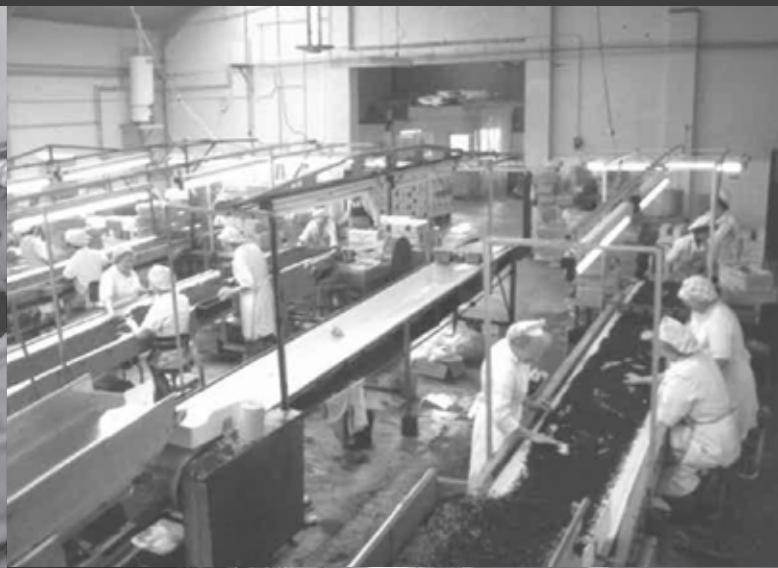
RECIPES



**AT JOHN MORLEY, FOR MORE THAN HALF
A CENTURY, OUR FAMILY RUN BUSINESS
HAS BEEN A FIRST-CHOICE SUPPLIER
FOR BAKERS AND RETAILERS ALL OVER
THE COUNTRY. WE PRIDE OURSELVES ON
SOURCING DELICIOUS, QUALITY
INGREDIENTS. WE REALLY BELIEVE THAT**



**WITH BETTER INGREDIENTS COMES
BETTER TASTE. WITH OUR FIRST RECIPE
BOOK, WE WOULD LIKE TO SHARE OUR
FAVOURITE RECIPES BURSTING WITH
JOHN MORLEY FLAVOUR. WE'RE DELIGHTED
WITH THE WAY IT'S TURNED OUT AND WE
HOPE IT INSPIRES YOU TO KEEP BAKING!**





BLUEBERRY ETON MESS

THIS TREAT TAKES JUST
MINUTES TO WHISK UP
BUT WILL LEAVE YOU
WANTING MORE!

INGREDIENTS

4 tbsp John Morley blueberry fruit filling
3 ripe kiwi fruits (Roughly chopped)
10 ready-made meringue nests broken into
large pieces
300ml pouring double cream
200g natural Greek style yoghurt
Handful of blueberries to decorate
A sprig of mint

HOW TO

- 1 Whisk the double cream into soft peaks then stir in the yoghurt.
- 2 Gently fold in the chopped kiwi, John Morley blueberry fruit filling and broken meringues to the cream.
- 3 Divide the mixture between serving glasses shaping the top of the mix into a peak with the spoon. Chill in the fridge until ready to serve.
- 4 Before serving, garnish with fresh blueberries, a sprig of mint and a drizzle of fruit filling.

A DROP OF EXOTIC

A TASTE OF THE TROPICS
WHATEVER THE WEATHER.
THIS SMOOTHIE COMBINES
SATISFYING PORRIDGE
OATS WITH OUR PINEAPPLE
FRUIT FILLING. ADD IN
FRESH MANGO AND THE
TASTE WILL WHISK YOU
AWAY TO EXOTIC CLIMES!

INGREDIENTS

450g natural yoghurt
100g John Morley pineapple fruit filling
100ml milk
25g porridge oats
200g fresh mango

HOW TO

- 1 Put all the ingredients into a blender and whizz for 1 minute until smooth.
- 2 Pour the mixture into a glass to serve.

**TRY THIS WITH OUR
OTHER FRUIT FILLING
FLAVOURS**





GREEN
SMOOTHIE

SWEET





MILLIONAIRE MILKSHAKE

WHY NOT TREAT YOURSELF
TO DECADENCE IN A GLASS?
THIS IS OUR ULTIMATE
SWEET TREAT MILKSHAKE.
DESIGNED FOR PEOPLE
WHO HAVE WON THE
FOOD LOTTERY!

INGREDIENTS

1 tbsp John Morley chocolate ganache
250ml semi-skimmed milk
2 scoops chocolate ice cream
5 large marshmallows
30ml double whipped cream
30ml John Morley caramel sauce
A few toasted hazelnuts

HOW TO

- 1 Load the back of a teaspoon with a little of the chocolate ganache and spread it in a long line from the bottom of the inside of the glass to the top. Put the rest of the John Morley chocolate ganache into a bowl in the microwave or in a small saucepan over a low heat. Warm through for a few seconds just until runny and set aside.
- 2 Put the milk, chocolate ice cream and John Morley caramel sauce into a blender. Whizz everything up until smooth then pour into your prepared glass.
- 3 Top with a layer of the marshmallows and a spoonful of whipped cream. Decorate with a drizzle of the warmed chocolate ganache and a few toasted hazelnuts. Serve immediately with a straw.

CRUNCHY YOGHURT BREAKFAST BOWL

WAKE UP TO A FRESH WHOLESOME BREAKFAST OOZING WITH DELICIOUS BLACKCURRANTS. SPRINKLE CRUNCHY GRANOLA INTO A GLASS AND ADD JUICY JOHN MORLEY BLACKCURRANT FRUIT FILLING. POUR NATURAL YOGHURT ON TOP AND ADD FRESH BLACKCURRANTS FOR A SPECTACULAR FINISH. IT'S SIMPLE TO MAKE BUT PACKED WITH NATURAL GOODNESS.

INGREDIENTS

200g natural yoghurt
100g of John Morley blackberry fruit filling
100g granola
50g fresh blackcurrants

HOW TO

- 1 Add granola to the bottom of the glass.
- 2 Layer the John Morley blackberry fruit filling over the granola.
- 3 Layer the yoghurt over the fruit filling.
- 4 Garnish with fresh blackcurrants.
- 5 Leave in the fridge overnight.







WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

COMBINE TANGY CREAM CHEESE. FRESH RASPBERRIES. JOHN MORLEY' S RASPBERRY FRUIT FILLING AND CREAM FOR AN EASY TO MAKE. GORGEOUS DESSERT AND THERE' S NO COOKING INVOLVED. IDEALLY SERVED WITH A GLASS OF FIZZ – JUST ADD GUESTS FOR AN INSTANT PARTY!

INGREDIENTS

300g John Morley raspberry fruit filling
150g digestive biscuits
75g butter, plus extra for greasing
250g mascarpone cheese
300ml double cream
1 tsp vanilla extract
200g white chocolate, broken into chunks
400g fresh raspberries

HOW TO

- 1 Grease the base of a 20cm cake tin with butter, then line with a circle of baking parchment.
- 2 To make the cheesecake base, put the biscuits in a plastic bag and crush with a rolling pin until it resembles fine crumbs but still has texture. Melt the butter in a small saucepan over a low heat. Add the biscuits and stir. Spoon into the base of the tin and press using the back of a spoon until level, then cover and chill in the refrigerator.
- 3 To make the filling, put the mascarpone and double cream into a bowl and whisk with an electric hand whisk until it is smooth and has very soft peaks. Stir in the vanilla.
- 4 Put the chocolate into a small heatproof bowl, and place on top of a pan of simmering water. Stir until melted but not hot. Set aside for 5–10 minutes, until cool but still liquid. Pour into the mascarpone mix and stir but be careful not to over mix.
- 5 Spoon half of the white chocolate mixture over the base. Use the handle of a teaspoon to make a few narrow holes in the mixture right down to the base. Pour or pipe the John Morley raspberry fruit filling into the holes, reserve some for decorating. Spoon the remaining white chocolate mixture on top, then smooth and level it. Cover with cling film and chill for at least 6 hours, or overnight.
- 6 Run a palette knife around the edges of the tin. Remove the sides and base and sit on a plate. Drizzle over the remaining filling and decorate with fresh raspberries.

RHUBARB & GINGER MINCEMEAT CRUMBLE

A SUCCULENT, SATISFYING PUDDING COMBINING JOHN MORLEY RHUBARB FRUIT FILLING WITH THE WARMING HINT OF GINGER ENCASED BELOW A SATISFYINGLY CRUNCHY CRUMBLE. WHAT COULD BE NICER ON A COLD WINTER'S DAY.

INGREDIENTS

50g stem ginger finely grated
275g John Morley mincemeat
4 tbsp John Morley rhubarb and ginger fruit filling
175g bramley apple flesh, thinly sliced and mixed with the juice of half a lemon
50g plain flour
70g cold butter, cut into pieces
35g ground almonds
50g soft, light brown sugar

HOW TO

- 1 Mix the stem ginger, mincemeat and John Morley rhubarb and ginger fruit filling together.
- 2 Heat the oven to 200C/fan 180C/Gas mark 6.
- 3 Put the flour, butter and almonds into a bowl and rub the mixture together with your fingers until you have a mix that resembles coarse breadcrumbs. Then mix in the sugar.
- 4 Fill the baking dish with the mincemeat mixture and lay the apple slices on top. Cover with the crumble. Bake for 40-45 minutes.





BAKEWELL TART

MAKE YOUR OWN VARIATION OF A CLASSIC ENGLISH DESSERT BY ADDING LAVISH JOHN MORLEY RASPBERRY FRUIT FILLING TO THE RECIPE. WITH OR WITHOUT CUSTARD. IT IS A GREAT END TO A SUNDAY DINNER OR CAN BE ENJOYED ON ITS OWN WITH AFTERNOON TEA.

INGREDIENTS

175g plain flour
75g diced butter
2-3 tbsp cold water
100g John Morley raspberry fruit filling
125g butter
125g caster sugar
125g ground almonds
1 beaten egg
½ tsp almond extract
50g flaked almonds

HOW TO

- 1** Preheat the oven to 200C/Fan 180C/Gas mark 6.
- 2** Rub the diced butter into the flour until the mix resembles breadcrumbs. Add water and mix to form a soft dough.
- 3** Roll out the dough on a lightly floured surface and use to line a flan tin (20cm). leave to chill for 30mins.
- 4** Line the pastry case with baking parchment and fill with baking beans and blind bake for 15 minutes. Remove the beans and bake for a further 5 minutes.
- 5** Spread base generously with John Morley raspberry fruit filling.
- 6** Melt butter in a pan, take off heat and stir in the sugar. Add almonds, egg, extract. Pour into flan tin and sprinkle over flaked almonds.
- 7** Bake for 35 minutes.
- 8** Leave to cool before serving.

CHOCOLATE & HAZELNUT PRALINE TART

A HEAVENLY DESSERT THAT YOU WILL WANT TO MAKE AGAIN AND AGAIN. THIS CHOCOLICIOUS TREAT WILL SATISFY ANYONE WITH A SWEET TOOTH AND IS IDEAL WITH ICE CREAM TO COMPLETE ANY MEAL. SWEET AND NUTTY WITH A PRALINE. TOFFEE CRUNCH. WE DEFY YOU NOT TO LOVE IT!

INGREDIENTS

FOR THE PASTRY

140g butter
100g golden caster sugar
225g plain flour
50g ground almond
1 egg, beaten

FOR THE FILLING

85g blanched hazelnut
50g golden caster sugar
200g John Morley chocolate ganache
Splash of Frangelico liqueur or brandy (optional)

HOW TO

- 1 For the pastry, cream together the butter and sugar, then add flour and almonds. Bring everything together with the egg. If the pastry is very soft, chill for 20 minutes. If not, roll out to fit a deepish 23cm fluted flan tin; if the pastry breaks, press scraps of pastry into the gaps, leaving a slight overhang. Chill for 20 minutes.
- 2 Heat oven to 200C/fan 180C/gas mark 6. Line the case with baking parchment and baking beans, then bake for 10 minutes. Remove beans and cook for another 10-15 minutes until golden.
- 3 Meanwhile, toast the nuts in a dry pan until they start to brown. Scatter over 4 tbsp of sugar, cook until it caramelises, then tip nuts onto a baking tray lined with parchment. Leave to cool, then roughly chop.
- 4 Melt the ganache and stir in the liqueur (optional). Gently gently pour into the pastry case, cover with caramelised hazelnuts and chill.





MANGO, PASSION FRUIT AND BANANA ETON MESS

OOZING WITH TROPICAL FRUITY GOODNESS. THIS ETON MESS COMBINES REFRESHING, CLEAN FLAVOURS WITH A SWEET ENGLISH CLASSIC DESSERT. WE USE OUR SCRUMMY MANGO AND PASSION FRUIT FILLING AND ADD WHIPPED CREAM AND FRESH FRUIT.

INGREDIENTS

300ml pouring double cream
200g natural Greek-style yoghurt
3 ripe passion fruit
4 tbsp John Morley mango and passionfruit filling
1 large just-ripe banana, peeled and sliced
10 ready-made meringue nests, broken into large pieces

TO DECORATE:

2 ready-made meringue nests
1 ripe passion fruit, sliced into thin wedges
2 tbsp John Morley mango and passionfruit filling

HOW TO

- 1** You will need a large bowl or six glasses, each 150-200ml (5-7fl oz) in capacity. You can use small tumblers or saucer champagne glasses.
- 2** Measure the double cream into a large bowl and whisk into soft peaks, then stir in the yoghurt.
- 3** Halve the passion fruit, scoop out the pulp and add to the cream with John Morley mango and passionfruit filling. Add the banana slices and broken meringues and gently fold together.
- 4** Divide the mixture between the glasses, shaping the top of the mixture into a peak with your spoon. Chill in the fridge until ready to serve.
- 5** Shortly before serving, slice the meringues into shards and insert into the top of each glass. Garnish with a couple of passion fruit wedges and a drizzle of fruit filling.

NOTE: Prepare ahead - best made up to 4 hours ahead (the meringue dissolves if left much longer). Make sure the banana is not in contact with the air or it may discolour.

BLACKCURRANT CHEESECAKE WITH A GINGER COCONUT BISCUIT BASE

PARTY GUESTS WILL LOVE THIS FLAVOURSOME TREAT. A CHEESECAKE MADE WITH REAL CREAM CHEESE. COMBINED WITH A GINGER SNAP BASE. TOP IT WITH JOHN MORLEY' S BLACKCURRANT SAUCE FOR A SPECTACULAR FINISH THAT LOOKS AS DELICIOUS AS IT TASTES...

INGREDIENTS

FOR THE TOPPING:

John Morley blackcurrant filling

GINGER AND COCONUT CRUST:

25g of butter, melted

113g of ginger snaps, finely crushed

1 tbsp of desiccated coconut heaped

CHEESECAKE BASE:

135g of cream cheese

70g of caster sugar

2 eggs

15g of plain flour

50ml of Greek yoghurt

1/2 unwaxed lemon, juiced and zested

HOW TO

- 1 To make the base, crush the gingersnaps as finely as possible (You can use a food processor but you can also place them in a plastic bag and bash with a rolling pin). Mix the crushed biscuits with the melted butter and coconut.
- 2 Grease the sides (but not the bottom) of flan tin (about 22cm in diameter). Divide the ginger snap spread mix evenly among the flan tins and press down firmly with your fingers. Refrigerate for at least half an hour.
- 3 Preheat the oven to 170C/gas mark 3.5.
- 4 In a clean bowl, beat together the cream cheese and sugar until smooth. Add the eggs, one at a time, mixing after each addition. Add the flour and mix thoroughly to avoid lumps; and finally stir in the lemon juice, lemon zest and yoghurt.
- 5 Pour the mixture over the prepared biscuit base in the flan tins. Bake for 45-50 minutes until puffed up and beginning to brown, then turn off the oven and allow the cheesecakes to cool in the oven for at least 1 hour. Leave to cool on a baking rack until completely set.
- 6 When completely cooled, carefully unmould the cheesecake.
- 7 Top with John Morley's blackcurrant filling.





RASPBERRY AND GIN MINI DOUGHNUTS

A WINNING COMBINATION OF SOFT, FLUFFY DOUGHNUTS, THE FINEST FRUIT AND BRITAIN'S FAVOURITE TIPPLE. BITE INTO THE SUGARED DOUGHNUT AND RELEASE THE OOZING JOHN MORLEY RASPBERRY AND GIN FILLING.

INGREDIENTS

175ml whole milk
75g golden caster sugar
10g (2 tsp) dried active yeast
425g strong white bread flour
½ tsp salt
Eggs 2 medium, lightly beaten
1 tsp orange finely grated zest
75g unsalted butter, softened
4-5 tbsp John Morley raspberry and gin filling

FOR THE SUGAR COATING:

25g unsalted butter, melted
6 tbsp caster sugar

HOW TO

- 1 Heat the milk until just below boiling point, remove from the heat and cool until hand-warm. Add 1 tsp of the sugar and the dried active yeast. Whisk then leave in a warm place for 5 minutes until the yeast has formed a thick foam on top of the milk
- 2 Tip the flour, remaining sugar and salt into a large mixing bowl. Make a well in the middle of the dry ingredients and add the eggs, orange zest, softened butter and

yeasty milk mixture. Using a wooden spoon mix until the mixture forms a soft dough. Tip out of the bowl and knead for 5 minutes until the dough is smooth and elastic. Form into a ball and return to a clean bowl, cover with clingfilm and leave in a warm place for about 1 ½ hours, or until doubled in size.

- 3 Tip the dough out onto the work surface and knead lightly again for 30 seconds and then roll out to a thickness of about 1cm. Using a 5-6cm plain round cutter, stamp out circles and transfer them to parchment covered baking sheets, leaving plenty of space between each doughnut. Cover loosely with oiled clingfilm and leave in a warm place for 40 minutes, or until doubled in size.
- 4 Heat the oven to 180C/fan 160C/gas mark 4. Bake the doughnuts for about 10-12 minutes or until golden brown. Remove from the oven and brush the doughnuts all over with melted butter, toss in the sugar and leave to cool for 15 minutes.
- 5 Spoon the John Morley raspberry and gin fruit filling into a disposable piping bag and snip off the end to form a small nozzle. Use a wooden skewer to make a hole in the side of each doughnut, push the piping bag into the hole and fill with about a teaspoon of filling. Serve warm or cold.

RASPBERRY MERINGUE PIE

THE SWEET CRUNCH OF MERINGUE OFFSET BY OUR SHARP, FRESH RASPBERRY FILLING. SURELY MAKES FOR THE IDEAL SUMMER DESSERT TO BE ENJOYED WITH SPARKLING WINE?

INGREDIENTS

225g plain flour
175g butter
45g icing sugar
1 large free-range egg, beaten

FOR THE FILLING:

250g John Morley raspberry filling

FOR THE MERINGUE TOPPING:

4 free-range egg whites
225g caster sugar
2 tsp cornflour

HOW TO

- 1** Pre-heat the oven to 180C/350F/Gas 4. First make the pastry. Add the flour and butter into a food processor and blend together until the mixture resembles fine breadcrumbs. Add the icing sugar, egg and one tablespoon of water and mix again until combined and a ball is formed.
- 2** Tip the pastry on to a work surface and roll out to a 3mm thickness. Use the rolled pastry to line a 23cm/9in loose-bottomed flan tin and trim the edges. Cover in cling film refrigerate for 30 minutes.

- 3** Prick the base of pastry with a fork and line with parchment and fill with baking beans. Bake for about 15 minutes then remove the beans and parchment and return to the oven for a further 5 minutes.
- 4** Remove from the oven and reduce the temperature to 170C/340F/Gas 3½.
- 5** Spoon John Morley raspberry filling onto the cooled base and spread evenly.
- 6** For the meringue, whisk the egg whites with an electric whisk until soft peaks form when the whisk is removed. Add the caster sugar a little at a time, still whisking until the meringue is stiff and glossy. Add the cornflour and whisk again.
- 7** Spoon or pipe into the filled case to completely cover the raspberry filling. Bake in the oven for about 10 minutes until the meringue is lightly golden and crisp. Allow to cool completely before cutting.



**TRY THIS WITH OUR
OTHER FRUIT FILLING
FLAVOURS**





BLACK FOREST BIRCHER

WE GUARANTEE THAT YOU' LL FALL IN LOVE WITH THIS TASTY BREAKFAST TREAT. OUR BLACK FOREST BIRCHER IS OOZING WITH FLAVOURSOME CHERRIES. GIVING YOU A SWEET YET TANGY TREAT. IT' S SO GOOD THAT YOU' LL WANT TO EAT IT AS A TREAT MORNING, NOON AND NIGHT.

INGREDIENTS

2 small pears, grated.
10 tbsp (60g) rolled oat
1 tbsp cacao powder or cocoa powder
200g Greek yoghurt, plus 4 tbsp
5 tbsp milk
1 tbsp maple syrup or honey, plus extra to serve
200g John Morley dark cherry fruit filling
2 squares dark chocolate

HOW TO

- 1 Combine the pears, oats, cacao, yogurt, milk and maple syrup in a bowl. Divide between four bowls (or containers if you're taking it to work).
- 2 Top each serving with the John Morley dark cherry fruit filling, 1 tbsp yogurt and a little extra maple syrup, if you like. Finely grate the chocolate over the Bircher, giving each serving a light dusting. Eat straight away or chill in the fridge for up to 2 days.

WHITE CHOCOLATE, RASPBERRY & PROSECCO CHEESECAKE

THIS DESSERT IS A REAL SHOWSTOPPER. WE LOVE A GLASS OF FRESH, FIZZY PROSECCO AND JOHN MORLEY HAS ADDED IT TO OUR RASPBERRY FILLING TO CREATE A FLAVOURFUL SAUCE. HERE, IT'S ADDED TO A CREAMY CHEESECAKE AND TOPPED WITH FRESH RASPBERRIES.

INGREDIENTS

FOR THE BASE:

150g digestive biscuits
60g butter, plus extra for greasing
1 tbsp demerara sugar

FOR THE TOPPING:

200g white chocolate
1 x 250g tub of full-fat mascarpone cheese
300ml pouring double cream
1 tsp vanilla extract
John Morley raspberry and Prosecco filling
Fresh raspberries for decoration

HOW TO

- 1 You will need a 20cm (8in) round spring-form tin with deep sides, and a piping bag fitted with a plain nozzle (optional). Butter the base of the tin and line with a disc of baking paper.
- 2 To make the base, measure the biscuits into a resealable freezer bag and use a rolling pin, or the base of a saucepan, to crush into fine crumbs, but still with a bit of texture.
- 3 Heat the butter in a small saucepan over a low heat until just melted. Add the crushed biscuits and sugar and stir until combined. Spoon into the base of the prepared tin and press with the back of a spoon until level. Chill in the fridge while you make the topping.
- 4 Break the chocolate into a separate bowl, and sit it on top of a pan of simmering water. Stir until melted but not hot, then leave to cool down for 5–8 minutes until cool but still liquid.
- 5 Meanwhile, tip the mascarpone into a bowl, and mix with a spatula to loosen so it is soft. Stir in the cream and vanilla extract, stirring with the spatula until smooth.
- 6 Pour the melted chocolate into the bowl with the mascarpone mixture and stir to combine, taking care not to over-mix.
- 7 Spoon half the white chocolate mixture on to the biscuit base in the tin. Use the handle of a teaspoon to make a few small holes in the white chocolate mixture, pushing right down to the top of the biscuit base.
- 8 To complete the cheesecake, spread a layer of John Morley raspberry and Prosecco filling onto the cheesecake and finish by garnishing with fresh raspberries.





CHEESECAKE WITH LEMON & LIMONCELLO TOPPING

ZESTY LIMONCELLO COMBINES WITH OUR ZINGY LEMON FILLING TO TOP OFF A GORGEOUS CHEESECAKE WITH A CRUNCHY, SATISFYING BASE MADE FROM COOKIES OR DIGESTIVE BISCUITS.

INGREDIENTS

FOR THE CHEESECAKE

100g digestive biscuits, or cookies, crushed into fine crumbs
50g demerara sugar
50g butter, melted
500g full-fat cream cheese
100g icing sugar
1 vanilla pod, sliced lengthways,
or 1 tsp vanilla extract
200ml double cream, lightly whipped

FOR THE TOPPING:

300g John Morley lemon filling
4 tbsp Limoncello (or to taste)

HOW TO

- 1 In a mixing bowl, mix together the biscuit crumbs and Demerara sugar. Add in the melted butter and mix well.
- 2 Spoon the biscuit mixture into a 20cm spring-form cake tin lined with silicon paper or baking parchment. Use a metal spoon to press the biscuit crumbs down firmly and evenly. Chill in the refrigerator until set.
- 3 In a large mixing bowl, using a whisk or a wooden spoon, beat together the cream cheese, icing sugar and vanilla pod seeds or vanilla extract until well mixed.
- 4 Fold in the double cream, mixing well.
- 5 Spoon the cream mixture over the chilled biscuit base, making sure that there are no air bubbles. Smooth the top of the cheesecake with a palette knife or metal spoon.
- 6 Chill the cheesecake in the refrigerator for 1 hour until set.
- 7 Blend together the John Morley lemon filling and Limoncello, cut the cheesecake into slices and spoon over the topping before serving.

MINCEMEAT CUSTARD PIES

ENJOY A SCRUMPTIOUS TASTE OF CHRISTMAS. THESE PIES COMBINE OUR FINEST MINCEMEAT TOPPED WITH RICH CUSTARD AND BROWN SUGAR. JOHN MORLEY' S MINCEMEAT RECIPE IS A LABOUR OF LOVE. MIXING RICH DRIED FRUIT SOAKED IN COGNAC. BRANDY AND KIRSCH.

INGREDIENTS

FOR THE PASTRY:

400g plain flour, plus extra for dusting
300g butter, very cold and cut into cubes
100g caster sugar
1 large free range egg, beaten
1 tbsp ice-cold water

FOR THE FILLING:

175ml milk
50g caster sugar
3 large egg yolks
1 tbsp cornflour
1 tbsp butter
1 tsp of vanilla bean paste

FOR ASSEMBLY:

2 x 400g John Morley mincemeat
60g dark brown sugar

TO SERVE:

1 tsp cinnamon
5 tbsp icing sugar, to dust

HOW TO

1. For the pastry, add flour and butter into a mixing bowl and, using your fingertips, rub them together until the mixture looks like breadcrumbs.
2. Stir in the sugar and make a well in the centre. Add the beaten egg and cold water, incorporating with a spoon. When the dough comes together, turn out onto a work surface and knead lightly just until it forms a ball, then divide it in two. Press into a flat circle, wrap in cling film and allow to rest in the fridge for 30 minutes.
3. Roll out the pastry on a floured surface to a 10cm thickness. Using a 10cm fluted cutter, cut out 24 rounds and place into a muffin tray (12 from each ball).
4. Meanwhile, prepare the custard filling. Place the milk in a saucepan and gently heat until just boiling, then remove from the heat.
5. Whisk the caster sugar and egg yolks in a bowl until they are pale and then mix through the cornflour and vanilla. Pour the hot milk into the egg mixture, whisking until it is all incorporated.
6. Pour the mixture back into the saucepan and simmer over a low heat, whisking for 2-3 minutes until thickened. Remove from the heat and rub the top with a little butter to prevent a skin forming, allow to cool and cover with cling film.
7. Preheat the oven to 200°C.
8. Roll out the pastry. Using a 10cm fluted cutter, cut out 24 rounds and place into a muffin tray (12 from each ball).
9. Fill each pastry with approximately 1 tsp of the John Morley mincemeat.
10. Top with 1 tsp of custard. Bake in the oven for 10-12 minutes until lightly golden brown.





MINCEMEAT AND MACCPASTE TART

RICH JOHN MORLEY MINCEMEAT AND SWEET ALMOND MARZIPAN IN A LIGHT PUFF PASTRY CASE. WHAT COULD BE NICER AS A LATE NIGHT TREAT. PERHAPS PAIRED WITH VINTAGE PORT?

INGREDIENTS

320g ready-made puff pastry, at room temp
300g John Morley mincemeat
125g John Morley maccpaste
1 egg, lightly beaten
Serve with double cream

HOW TO

- 1 Preheat baking tray in 200C/fan 180C/gas mark 6.
- 2 Lightly roll pastry until about 50p coin thickness.
- 3 Cut circles to appropriate size of your tart tins.
- 4 Cut stars or another shape for the top of your tarts.
- 5 Pre-bake your tarts and decorate tops for 7 minutes.
- 6 Cover the base of your tarts with John Morley maccpaste.
- 7 Fill your tarts with mincemeat so the tarts are just about full.
- 8 Top with pre-baked decoration and brush with beaten egg.
- 9 Bake for a further 15 minutes.
- 10 Leave to cool for 15 minutes, then serve with cream.

MINCEMEAT, APPLE & CRANBERRY LATTICE PLAÏT

FRESH APPLE, CINNAMON AND SPICES IS A WARMING WINTER TREAT. HERE WE HAVE COMBINED THEM WITH LUXURIOUS MINCEMEAT AND ADDED CRANBERRIES FOR A TREAT AT CHRISTMAS TIME OR ANY TIME.

INGREDIENTS

500g flour, for dusting
320g ready rolled puff pastry
2 Granny Smiths apples, peeled, cored and diced
140g John Morley cranberry sauce
½ tsp cinnamon
½ tsp mixed spice
1 tbsp golden caster sugar, plus extra for sprinkling
Zest ½ lemon
411g John Morley mincemeat
1 egg, beaten
Whipped cream or brandy cream, to serve

HOW TO

- 1 Heat oven to 200C/180C fan/gas mark 6 and put a baking tray in to heat up. Lightly flour a work surface, roll out the puff pastry to a 30 x 45cm rectangle, then put on a sheet of baking parchment. Mix together the apples and cranberries, then add the cinnamon, mixed spice, sugar, lemon zest and John Morley mincemeat, and mix again.
- 2 Arrange the pastry in front of you with a short edge nearest to you. Spread the mincemeat mixture in a line down the centre, about 12cm wide, leaving 2cm of pastry at the top and bottom.
- 3 To create the lattice pattern, start at the top of the pastry and cut a 1.5–2cm-wide horizontal strip of pastry on both sides of the mincemeat filling (so it is still attached next to the filling). About 1.5cm in from the filling, cut out a 0.5cm strip of pastry and remove this, then cut another 1.5–2cm strip (you're creating a pattern like the teeth of a comb). Repeat this method until you get to the bottom of the pastry. You'll need to cut out the final strip and remove this. Fold the top and bottom flaps of pastry up and over the filling. Fold the strips of pastry diagonally over the filling, starting from the top until you reach the bottom, creating a lattice pattern. (You can now chill the tart for up to 2 days, or freeze for up to 2 months).
- 4 Brush the tart with the egg and sprinkle with the extra sugar. Using the baking parchment, transfer the tart to the hot baking tray. Bake for 20 mins or until golden brown on top. Leave to cool for 5 mins before serving with whipped cream or brandy cream.





ORANGE MINCEMEAT CRUMBLE

INDULGE YOURSELF WITH THE PERFECT COMBINATION OF FLAVOURS. ZESTY ORANGE MARMALADE AND JUICY ORANGES. BLEND WITH OUR FINEST MINCEMEAT. BRAMLEY APPLES AND SOUR CHERRIES. ALL BAKED INSIDE A WARMING CRUMBLE. PERFECT ON A COLD AUTUMNAL OR WINTER' S EVENING.

INGREDIENTS

50g dried sour cherries or cranberries
Juice of 1 orange, finely grated zest
275g John Morley mincemeat
2 tbsp bitter orange marmalade
½ tsp orange flower water
175g bramley apple flesh, thinly sliced and mixed with the juice of ½ lemon
50g plain flour
70g cold butter, cut into pieces
35g ground almonds
50g soft, light brown sugar

HOW TO

- 1 Put the sour cherries or cranberries into a saucepan with the orange zest, juice and 50ml water. Bring to the boil, then immediately turn down and leave the fruit to plump up for about 1 hour. Once it's cold, mix it and all the juice into the mincemeat, together with the marmalade and orange flower water.
- 2 Heat the oven to 200C/fan 180C/Gas mark 6.
- 3 Put the flour, butter and almonds into a bowl and rub the mixture together with your fingers until you have a mix that resembles coarse breadcrumbs. Then mix in the sugar.
- 4 Fill the baking dish with the mincemeat mixture and lay the apple slices on top. Cover with the crumble. Bake for 40-45 minutes.

FRUIT MINCEMEAT TART

A PERFECT FESTIVE TREAT. OUR FINEST MINCEMEAT INFUSED WITH FINE LIQUORS ENCASED IN PASTRY WITH A LATTICE TOP. IDEAL FOR BOXING DAY TEA.

INGREDIENTS

560g John Morley mincemeat
275g plain flour
60g butter
60g lard
Pinch of salt

HOW TO

- 1 Make up the pastry by sifting the flour and salt into a mixing bowl and rubbing the fats into it until it resembles fine crumbs.
- 2 Then add just enough cold water to mix to a dough that leaves the bowl clean. Place the dough in a polythene bag and leave it to rest in the refrigerator for 20 minutes or so before rolling out. Then cut off one-third of the pastry and reserve it (for the top), roll out the remaining two thirds and use it to line the prepared tin. Spoon the mincemeat over the pastry, spreading it out evenly with a palette knife.
- 3 Using a pastry brush, dampen the edge of the pastry all round with water.
- 4 To make the lattice top, roll out the remaining pastry to an oblong strip measuring approximately 25 x 18 cm, then run a lattice cutter along the length of the pastry, pressing firmly as you go, and continue in parallel over all the oblong. Now gently ease out the lattice, using both hands to pull it open. When it is fully opened you will have a 10 inch (25.5 cm) square which needs to be lifted gently on to the pie.
- 5 Press the lattice edges gently against the pastry lining, then trim off the excess all round. Brush the lattice with milk and bake the tart on a baking sheet on the highest shelf of the oven for about 20-30 minutes. Dust the tart with icing sugar before serving.





CHOC ORANGE MINCE PIE

MINCE PIES WITH A DELICIOUS CHOCOLATE TWIST. TAKE RICH, DARK CHOCOLATE. BREAK INTO PIECES AND MELT WITH SUGAR AND BUTTER TO CREATE A BROWNIE MIX. FOLD THE BROWNIE MIX IN WITH OUR LUXURY MINCEMEAT FOR A MINCE PIE THAT CHOCOHOLICS WILL LOVE.

INGREDIENTS

FOR THE CHOCOLATE PASTRY:

30g orange chocolate, roughly chopped
20g of cocoa powder
150g plain flour
125g unsalted butter, chilled and cut into small cubes
25g ground almonds
50g brown sugar
Finely grated zest of 1 orange
1 large egg yolk, lightly beaten
1 tbsp milk

FOR THE FILLING::

100g dark chocolate, broken into pieces
90g unsalted butter
90g caster sugar
1 large free-range egg, separated
30g plain flour
250g John Morley mincemeat
50g mandarin fruit filling
2 tbsp icing sugar, for dusting
2 tbsp of brown sugar

HOW TO

- 1 Preheat the oven to 200C 180C gas mark 6.
- 2 Melt the chocolate in a heatproof bowl set over a pan of gently simmering water. Set aside to cool slightly.
- 3 Sift the cocoa powder and flour together into a large mixing bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in the ground almonds, sugar and orange zest. Make a well in the centre and place the egg yolk, milk and melted chocolate in it.
- 4 Gradually mix the flour in to the wet ingredients until you have a smooth ball of soft, but not sticky pastry. Wrap in cling film and chill in the fridge for at least 1 hour.
- 5 Lightly grease the muffin tins. Roll out the chilled pastry to a thickness of about 2mm. Cut out 25 rounds with a 7.5cm cutter and 24 rounds with a 6.5cm cutter.
- 6 Put large rounds into a muffin tins and brush with milk. Bake for 7 minutes.
- 7 Remove the pastry case from the oven and turn the temperature down to 180c/160c/ gas mark 4.
- 8 Whisk the egg yolk and flour into the chocolate mixture. In a separate clean bowl whisk the egg white to soft peaks then fold gently into the chocolate mix
- 9 Fold in the John Morley mincemeat and fruit filling. Cut and apply pastry lids and bake for 15minutes or until done.
- 10 Remove from the oven, allow to cool and remove from tins. Sprinkle tops with brown sugar.

THAT'S
NOT
ALL.
CHECK
OUT
OUR
FULL
PRODUCT
LIST...

FRUIT PREPS

JOHN MORLEY DELISH APPLE & BLACKBERRY
JOHN MORLEY DELISH APPLE & BLACKCURRANT
JOHN MORLEY DELISH APPLE
JOHN MORLEY DELISH APPLE & RASPBERRY
JOHN MORLEY DELISH APRICOT BLACKCURRANT
JOHN MORLEY DELISH BANANA
JOHN MORLEY DELISH DARK SWEET CHERRY
JOHN MORLEY DELISH BLACKCURRANT
JOHN MORLEY DELISH BLUEBERRY
JOHN MORLEY DELISH FRUITS OF THE FOREST
JOHN MORLEY DELISH LEMON
JOHN MORLEY DELISH PINEAPPLE
JOHN MORLEY DELISH RASPBERRY
JOHN MORLEY DELISH RASPBERRY AND PROSEC-
CO
JOHN MORLEY DELISH RED CHERRY
JOHN MORLEY DELISH RED SOUR CHERRY
JOHN MORLEY DELISH REDCURRANT JELLY
JOHN MORLEY DELISH RHUBARB
JOHN MORLEY DELISH STRAWBERRY
JOHN MORLEY DELISH MANGO RIPPLE
JOHN MORLEY DELISH RASPBERRY RIPPLE
JOHN MORLEY DELISH STRAWBERRY RIPPLE
JOHN MORLEY DELISH RHUBARB RIPPLE

CONDIMENTS

CRANBERRY SAUCE
REDCURRANT JELLY
APPLE SAUCE
TOFFEE SAUCE
CHOCOLATE SAUCE
SALTED CARAMEL SAUCE
WHITE, MILK AND DARK CHOCOLATE GANACHE

MINCEMEAT

JOHN MORLEY PREMIUM
JOHN MORLEY TRADITIONAL
JOHN MORLEY LUXURY

LUXURY FRUIT MIX

MAC PASTE
ECCLES CAKE MIX
DATE PASTE
BESPOKE CEREAL BLENDS

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