Bonfire Night recipes

5th November is best when celebrated with spectacular Bonfire Night recipes to enjoy after the fireworks, including new ways with marshmallows, parkin and sausages.

Rearrange the swapped pieces of information in the chart to have the complete recipe.

PHOTO	NAME	DESCRIPTION	INGREDIENTS	METHOD
	Chocolate fondue & toasted marshmallow	Try this one-pan pud/cake hybrid as an easy dessert for Bonfire Night, Halloween or cooler nights. Served straight from the oven, it's perfect with custard	• 2 tbsp sunflower oil • 6 large pork sausages • 1 large onion , sliced • 1 tsp yellow mustard seeds • 6 big flour tortillas • 2 tbsp tomato relish • paper napkins , to serve	• Heat the oven to 150C/130C fan/gas 2. Put a heavy-bottomed 25cm ovenproof frying pan or skillet over a low heat and gently melt the butter, sugar, treacle and golden syrup together, stirring with a wooden spoon, until the butter is just melted and everything is combined. Remove from the heat and leave to cool slightly for 5-10 mins. • Sieve the flour and spices together, then mix in the oats. Whisk the eggs, milk, stem ginger and ginger syrup together in a bowl or jug. Stir the dry ingredients into the cooled butter mixture until well combined. Stir in the ginger, milk and egg mixture until you have a thick cake batter. Transfer to the oven and bake for 45-50 mins until firm and risen. Serve scooped from the pan with extra ginger syrup and custard or ice cream, if you like, or leave to cool and eat cold.
	Hot diggedy dogs	Parkin is a traditional sponge cake from Northern England flavoured with syrupy molasses, oatmeal and ginger. A lovely teatime treat!	• 200g butter, plus extra for greasing • 1 large egg • 4 tbsp milk • 200g golden syrup • 85g treacle • 85g light soft brown sugar • 100g medium oatmeal	• Heat oven to 160C. Butter a deep 22cm square cake tin and line with baking parchment. Beat the egg and milk together with a fork. • Gently melt the syrup, treacle, sugar and butter together until the sugar has dissolved. Remove from the heat. Mix together the oatmeal, flour and ginger and stir into the syrup mixture, followed by the egg and milk.

			• 250g self-raising flour • 1 tbsp ground ginger	• Pour the mixture into the tin and bake for 50 mins – 1 hr until the cake feels firm and a little crusty on top. Cool in the tin then wrap in more parchment and foil
	Parkin	There's no getting away from it, toasted marshmallows are a messy business - but they're all the better for it!	• 200g salted butter , chopped • 85g light brown soft sugar • 85g treacle • 185g golden syrup • 250g self-raising flour • 2 tsp ground ginger • 1 tsp mixed spice • 100g porridge oats • 2 large eggs • 2 tbsp milk • 2 balls stem ginger from a jar, chopped, plus 2 tbsp syrup from the jar, and extra to serve • custard or ice cream, to serve (optional)	• .Put the chocolate, butter, cream and milk into a saucepan, then heat gently, stirring occasionally, until the chocolate is melted and the sauce is smooth. Thread marshmallows onto skewers, then carefully toast on the fire, or leave until cold. Dip into the fondue and eat straight away.
	Bonfire Night baked potatoes	Transform a basic baked spud with a rich melted cheese topping, inspired by a classic dish from the French Alps	• 400g dark chocolate • 85g unsalted butter • 284ml carton double cream • 300ml milk • bag marshmallows , for dipping	• Heat oven to 200C. Prick the potatoes all over with a fork, then rub with half the oil, some sea salt and black pepper. Arrange on a baking tray and bake in the oven for about 1 hr 15 mins, until their skins are crisp and they are completely tender when prodded. • Meanwhile, heat the remaining oil and half the butter in a frying pan. Add the onion and gently cook for 15-20 mins until softened and golden. Remove from the pan and set aside, add the chopped bacon and fry until just crisp. Remove using a slotted spoon and place on kitchen paper. • Halve each potato lengthways (watch out, they will be hot), then scoop out most of the potato into a bowl, leaving a potato skin shell with a thin layer of potato. In the bowl, crush the

				potato with the remaining butter and the double cream. Season with salt and pepper. Fold through the onion, bacon, three-quarters of the cheeses and half the parsley. Spoon back into the potato shells and top with the remaining cheese. Transfer to the baking tray and return to the oven for 10-15 mins, until melting and golden. Sprinkle with the remaining parsley and serve with a sharply dressed crisp salad, if you like.
	Sticky ginger skillet parkin	Bonfire night wouldn't be complete without bangers - here, sausages and onion roast together in the oven	• 4 medium baking potatoes • 2 tbsp olive oil • 25g butter • 1 large onion , finely sliced • 6slices smoked streaky bacon , chopped • 2 tbsp double cream • 200g mixed good melting cheese, such as reblochon, raclette or gruyère • chopped parsley , to serve	• Preheat the oven to fan 180C. Pour the oil into the tin and put it in the oven for a couple of minutes to heat up. Add the sausages to the hot tin and roast for 10 minutes. • Push the sausages to the outer edges of the tin and scatter the sliced onion in the centre. Sprinkle the onion slices with the mustard seeds and some salt and pepper and turn them to coat in the hot oil at the bottom of the tin. Return to the oven for 10-15 minutes until the sliced onions are golden and the sausages are completely cooked through. • Briefly heat the flour tortillas in the oven, microwave or in a dry frying pan to make them softer and easier to roll. Place a sausage and some onion on each one, top with a spoonful of relish and roll, folding the bottom over. Serve straight away, wrapped in paper napkins.