



## A big hello to all our taste customers.

Well what a year!!

As we are approaching the end of 2020, we thought it might be nice to bring you up to date with what has been happening within the hospitality department at Leicester College.

With one-way systems, social distancing, virtual sessions, students and staff isolating, mask-wearing and so much sanitising, it has been a term like no other.

We opened Taste for just 2 weeks in October; a short but very enjoyable 2 weeks and it was lovely to see a few familiar faces.

Our students have been great and coping well with dealing with the pandemic. They have been practicing for assessments, both in the kitchen and restaurant. The Front of House team are now experts at Crepe Suzettes, Steak Diane, coffees and cocktails, ready for when we can reopen our doors.

They have also had online chats from professional chefs and restaurateurs from within the industry, giving them inspiring and motivational talks about how they have progressed within the hospitality trade and how the students can develop their careers. We had calls from ex-students in Australia, Chefs in Dubai and local and national restaurants.

It has been a very quiet Christmas this year. We have really missed the festive buzz, celebrations and serving all the lunches and dinners and seeing you all. On a positive note, Christmas 2021 is looking very, very busy!!

Not only has our department been busy, but the whole College has also gone on to achieve some fantastic milestones during 2020.

Click or copy the link and see what we have been up to.

<https://email.leicestercollege.ac.uk/4WA9-FU2K-DB63EC0E48C58FBF22LD4W2348F1D440414F5A/cr.aspx>

## Welcome to New Staff Members

Andrew Smith joined the hospitality team as a new Chef Trainer Assessor and has some great new ideas. Andrew has worked in Australia, for Stones Events and Sat Bains at a 2 Michelin Star restaurant in Nottingham.

Katy Herrod has been promoted to a Trainer Assessor in the taste restaurant and will be working alongside Andrea. You may recognize Katy as she has been in the department for over 3 years

Daniel Murphy, one of our Pastry Trainer Assessor/chefs, is now passing on his theory knowledge to the students. He used to be a chocolatier and is producing some lovely desserts. He has also just welcomed a new baby girl into his family.

## Taste is having a face lift.

We have had a visit from the designers during lockdown and it looks as if taste is going to be having a refurbishment. Watch out for more news on this.

## Festive Baking

Get Baking - here are a few recipes for you to try...

Our very popular mince pies, we thought you might like to have a go at making your own.

## Mince pies

### Produce the sweet crust pastry

375g of plain soft flour, (sieved with a pinch of salt)  
175g butter  
75g Caster sugar  
1 egg  
40ml milk

### Method

Crumb the butter and flour.  
Add the sugar  
Bind together with the egg and milk.  
Leave to rest in the fridge for approx 1 hour.

### Make the Viennese Biscuit

250g/9oz very soft butter  
50g/2oz icing sugar plus extra to decorate  
250g/9oz plain flour  
50g/2oz corn flour  
½ tsp pure vanilla extract  
½ teaspoon baking powder

### Preparation method

Put the butter, icing sugar, plain flour, cornflour and vanilla extract in a food processor and blend until smooth. You may need to scrape the mixture down a couple of times with a rubber spatula.

Spoon the dough into a piping bag fitted with a large star nozzle. Pipe 16-18 x 6cm/2½in rosettes of the dough on top of the mince pie, spacing well apart.

Bake in the centre of the oven for 13-15 minutes or until pale golden-brown and firm. Cool on the baking tray for five minutes then transfer to a cooling rack. Repeat with the remaining dough to make 32-36 biscuits.

### To Assemble

Using small mince pie moulds. Line the mould with your pastry.  
Add 35g of mincemeat, then top with piped Viennese.  
Chill well before baking.  
The finished pie weighs about 55 – 60g. before baking at 180°C for about 15mins.

## Rudolph chocolate brownies..... Children will love these!!

### Chocolate Brownie Reindeers (makes 2 x 10-inch tins)

600g Butter  
250g Cocoa powder  
8 Eggs  
1kg Caster sugar  
250g Plain flour



### Method

Pre heat oven to 180°C  
Melt the butter in a pan  
Add the cocoa powder  
Allow to cool  
Whisk the eggs and add to the butter  
Add the caster sugar  
Add the plain flour  
Split into 2 lined tins and bake for 20 minutes then allow to cool and set. Decorate with cherries, chocolate buttons and pretzels.

## Warming Mulled Wine recipe

Bottle of red wine  
1 orange neatly sliced  
Cinnamon stick  
Cloves or star anise  
Couple of teaspoons of brown sugar or maple syrup  
25ml of Brandy



Combine all ingredients in a saucepan and give them a quick stir.

Heat until the wine just barely reaches a simmer over medium-high heat. Reduce heat to low, cover, and let the wine simmer for at least 15 minutes.

Strain and serve warm into heat proof glasses, garnish with a slice of orange.

Enjoy!

**Wishing you all a very merry Christmas. Stay well and safe. Best Wishes - Andrea, Nicky, Katy, Sarah and all the hospitality team.**