

Entry Number:



The Queen's Platinum Jubilee

Bake Off Competition

Saturday 4 June 2022



Contact Name: _____

Address: _____

Telephone No: _____ Email Address: _____

Adult Categories 17+



Queens Jubilee Tart



Decorate a Victoria Sponge or
a Chocolate Sponge fit for a
Queen

Children's Categories Years 5 – 11 & 12-16



Best Decorated Cup Cakes



Best Decorated Biscuits

Rules

- Only 1 entry per category and free to enter
- Please place a ✓ in the Crown by the category you are entering
- All Entrants will be given a number to place alongside their entry
- Entrants to provide their own plates
- Prize for each category winner
- Judges may not take part in the Competition
- Live judging will take place on the day and the Winner will be announced at 4 pm

Please hand your completed entry form to the Highworth Town Council by Tues 31st May 2022

The Queen's Platinum Jubilee Beacon Tart

Ingredients representing all 4 nations of the UK
England: Cheddar Cheese **Northern Ireland: Potatoes**
Scotland: Smoked Salmon **Wales: Leek**

Average cost of ingredients per tart, between £3.75 & £5.00
 The following quantities will serve TEN people.

Pastry

- 140 g (5 oz) plain flour
- 35 g (1 ¼ oz) margarine
- 35 g (1 ¼ oz) vegetable fat
- About 1 ½ tablespoons cold water

Or use ready-made shortcrust pastry

- * 20 cm (8") loose-bottom flan tin
- * baking beans

Filling

- 100 g (4 oz) Smoked salmon (trimmings or chopped small)
- 50 g (2 oz) leek
- 100g (4 oz) cooked potatoes
- 70g (2 ¾ oz) Cheddar cheese (grated)
- 200 ml (7 fl oz) single cream
- 2 large eggs (beaten)
- 1 tablespoon fresh chopped parsley
- Black pepper
- Butter or oil

1. To make pastry - place flour in bowl add the fats and rub in lightly with fingertips until mixture resembles fine breadcrumbs. Add enough cold water to bind to a soft dough, knead briefly and shape in to a ball. Wrap and chill for 30 minutes.
2. Roll out the pastry and use to line the flan tin. Prick the bottom of the pastry with a fork. Line pastry shell with foil and fill with baking beans. Place tin on a heated baking tray and bake in preheated oven at 200°C Fan (Gas 7) for 10 minutes, remove foil and baking beans, return to the oven for a further 10 minutes.
3. Reduce oven temperature to 160°C Fan (Gas 4)
4. Scrub potatoes and place in a pan of lightly salted boiling water to cook for 15 minutes. Drain and allow to cool before removing the skin and then slicing thinly.



5. Finely chop leek. Heat a little butter or oil in a small frying pan, add chopped leek to the pan and cook over a low to moderate heat, stirring occasionally, for about 10 minutes until soft but not coloured - allow to cool.
6. Mix together cream, beaten eggs, chopped parsley and plenty of ground black pepper. Layer filling in pastry case; spread smoked salmon over base of tart followed by cooked leek and then 50 g (2 oz) grated cheese (keeping remaining 20g (¾ oz) to sprinkle on top). Top with thinly sliced cooked potatoes. Sprinkle remaining grated cheese over the top then gently pour cream and egg mixture in to the tart.
7. Bake in oven for 30 - 35 minutes until filling is set and golden. Serve cold.

NB These quantities also make 18 small tarts using 8cm (3 ¼") plain round cutter and lining patty tins. When making small tarts there is no need to blind bake the cases first. Bake small tarts at 160°C Fan (Gas 4) for about 30 minutes until filling is set and golden.

Guide to serving

A construction of seven Platinum Jubilee Beacon Tarts as shown below will serve 70 guests.

Each tart represents a Decade of Her Majesty's reign.

Each slice represents a Year of Her Majesty's reign.

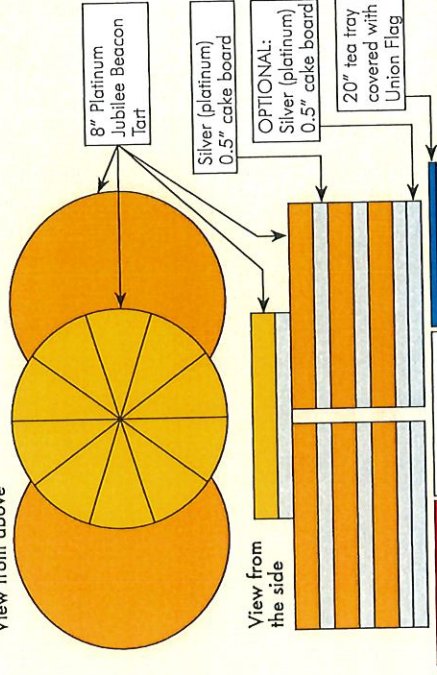
You will need: 7 x 8" freshly made Platinum Jubilee Beacon Tarts as per recipe

7 x 8" x 0.5" silver (platinum) cake boards

- 1 x 20" tea tray
- 2 or 3 x Union Flag napkins
- Optional: 2 additional silver (platinum) cake boards if greater elevation is required
- Additional napkins to hand to guests with their slice of tart

Create two stacks of 3 x 8" tarts, each on a silver (platinum) cake board, and place side by side on a 20" rectangular tray covered with Union Flag napkins. Place a further tart centrally on top (7 tarts in total).

View from above



The above produces a 6" high stack of tarts. If further elevation is needed an additional cake board could be placed under each stack of 3 tarts.

Once the top tart has been ceremonially cut, remove it from the stack and set to one side to cut into ten slices. This will avoid crushing the tarts underneath. Carry out the same process for each subsequent tart, remembering to remove each one from the stack before cutting into ten. The slices can then be handed round to guests from their individual boards accompanied by napkins if desired.

