

TOMATO AND CHILLI JAM

Ingredients

- 2 kg Tomatoes
- 2 kg Sugar
- 2-4 Chillies, seeded
- Lemon juice
- 6 Spring onion

Method

1. Finely chop the tomatoes and add to a saucepan.
2. Add the sugar, chillies and lemon juice and stir until dissolved before bringing it to the boil.
3. Boil for 10-15 minutes and test a little on a saucer. Don't boil too long.
4. Add the chopped spring onion

Basic Bread dough.

INGREDIENTS

- 2 kg Flour
- 100g Margarine
- 20ml Salt
- 20ml Sugar
- 1,3L Luke warm water
- 40g. Yeast.

METHOD.

1. Mix all the ingredients, rubbing in the margarine before adding the yeast.
2. Add the lukewarm water to form a soft dough. Then knead the dough well until smooth and elastic.
3. Cover and place in a warm, NOT HOT, to rise.
4. Knock down and weigh out 30 g of dough.
5. Wrap each sausage in dough and deep fry until crispy