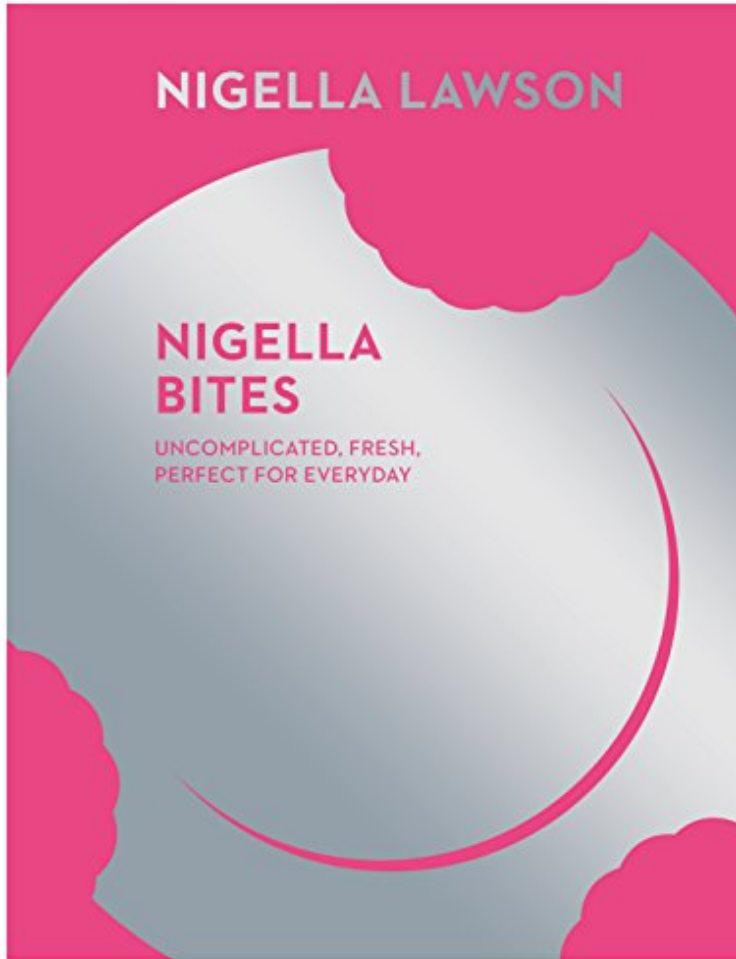


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# Nigella Bites (Nigella Collection)



*Par Nigella Lawson  
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**Par Nigella Lawson : Nigella Bites (Nigella Collection)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Nigella Bites (Nigella Collection):

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## Description :

Prsentation de l'diteurNigella Collection: a vibrant new look for Nigellas classic cookery books.Cooking isnt performance art or shouldnt be. Make your food welcoming rather than fussy and remember that its not a test of your worth and acceptability: its just dinner, and can be easily delicious. Packed with fresh ideas and exciting new twists on old favourites, Nigella Lawson brings you mouthwatering but simple recipes to add flavour to your busy life from quick family meals and easy suppers to dinner party menus and roast lunches. With luscious photography, evocative food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious gift for friends and family. All-Day Breakfast recipes to start the day right, whatever time you get up! Comfort Food from chocolate fudge cake to mashed potato TV Dinners quick meals and simple snacks Party Girl cupcakes, barbecue chicken and much more to help you celebrate in style Rainy Days family meals to savour and share, and how to feel warm in the kitchen when its cold outside Trashy kitsch in the kitchen and fun food Legacy recipes from Nigellas family Suppertime dinner party ideas that let you relax Slow-Cook Weekend the joys of slow roasting and languorous baking: roast pork, sticky toffee pudding and all the trimmings Templefood recipes to refresh and restore, and make

you feel serenely smug  
Extrait  
Easy Sticky-Toffee Pudding  
This draws on a the culinary technology of the surprise pudding that amazing affair by which, on baking, a layer of sponge is formed, under which evolves a thick and luscious sauce while playing with the flavours of a traditional sticky-toffee pudding. True, if you're feeding 12 people you'll need to make two, but given how almost provocatively easy it is, that's no big deal. I can see this stretching to 8, maybe even a little bit beyond, but I wouldn't want to ask much more of it... Better to have too much than give rise to even the slightest tremor of ration-anxiety at the table. Never Knowingly Undercatered, that's me.

For the cake: 100 g dark muscovado sugar  
175 g self-raising flour  
125 ml full-fat milk  
1 egg  
1 teaspoon vanilla extract  
50 g unsalted butter, melted  
200 g chopped, rolled dates

For the sauce: 200 g dark muscovado sugar  
approx. 25 g unsalted butter in little blobs  
500 ml boiling water

Preheat the oven to 190C/gas mark 5 and butter a 1 1/2 litre capacity pudding dish. Combine the 100g dark muscovado sugar with the flour in a large bowl. Pour the milk into a measuring jug, beat in the egg, vanilla and melted butter and then pour this mixture over the sugar and flour, stirring just with a wooden spoon to combine. Fold in the dates then scrape into the prepared pudding dish. Don't worry if it doesn't look very full: it will do by the time it cooks. Sprinkle over the 200g dark muscovado sugar and dot with the butter. Pour over the boiling water (yes, really!) and transfer to the oven. Set the timer for 45 minutes, though you might find the pudding needs 5 or 10 minutes more. The top of the pudding should be springy and spongy when it's cooked; underneath, the butter, dark muscovado sugar and boiling water will have turned into a rich, sticky sauce.

Serve with vanilla ice cream, crme frache, double or single cream as you wish. Serves 68.

From the Hardcover edition. *Revue de presse* "You can enjoy Nigella Bites in bed...or you can take it to the kitchen and be confident about turning out something seriously scrumptious" (Weekend Australian)