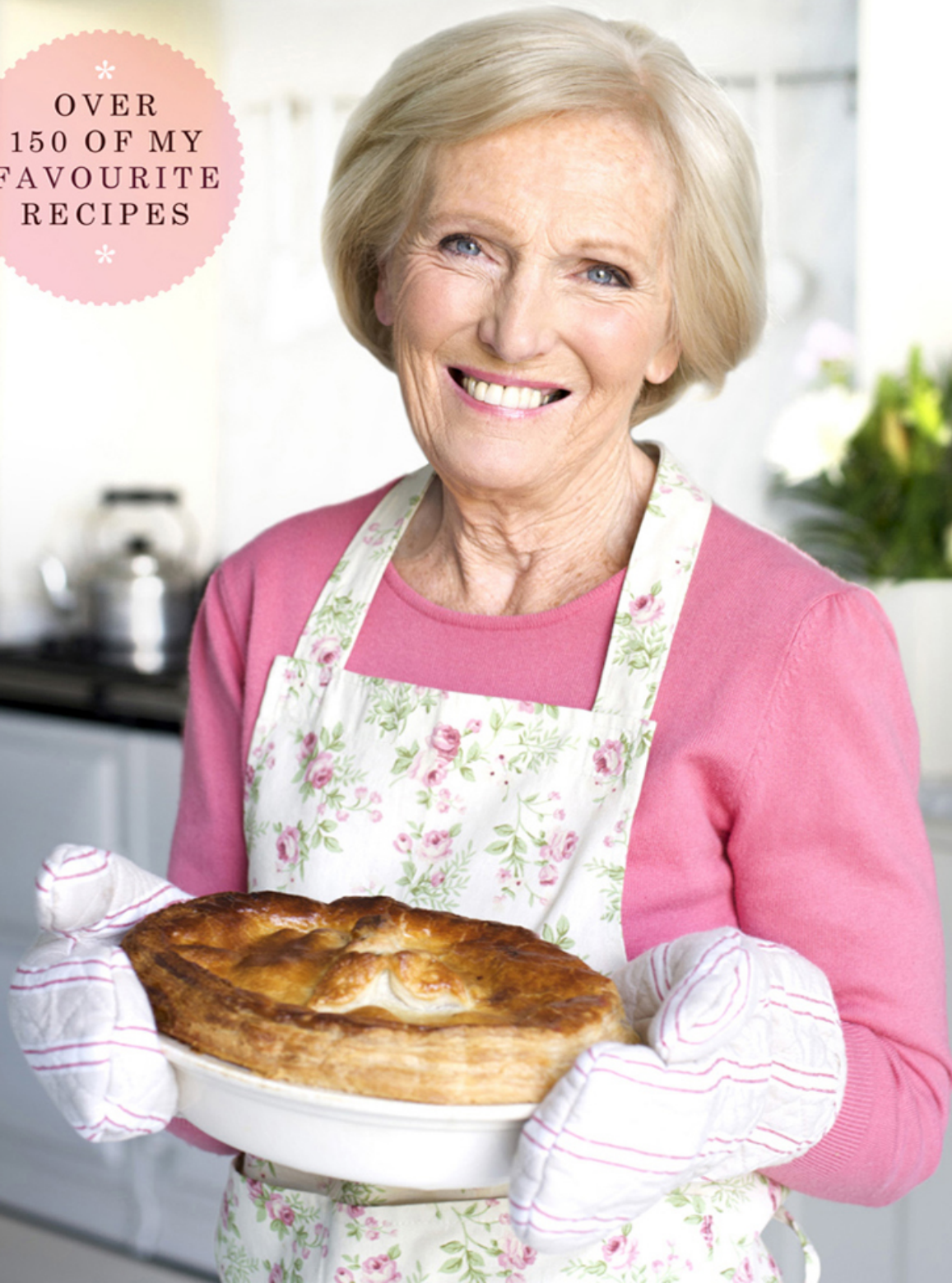


MARY BERRY & LUCY YOUNG

At Home

*
OVER
150 OF MY
FAVOURITE
RECIPES
*



BBC
BOOKS

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About the Authors

Mary Berry has been teaching the nation to cook for over four decades. She is one of our favourite bakers and the much-loved judge on the BBC's *The Great British Bake Off*.

Mary is Cordon-Bleu trained and an experienced magazine cookery editor as well as a seasoned television presenter. She is also an AGA expert and, with Lucy Young, taught AGA classes for many years from her home.

Lucy Young has been working with Mary for over two decades and has helped write and test many, many recipes for their AGA classes and Mary's books. She is also Cordon-Bleu trained and has published several of her own books, including *Secrets from a Country Kitchen* and *The Secrets of AGA Cakes*.

About the Book

'I hope these recipes will become your family's favourites, as they have been with my children and now my grandchildren.'

MARY BERRY

Mary knows good homecooking – she's been creating delicious, easy recipes of her family, friends and readers for many years.

This is Mary's personal recipe book of over 150 mouth-watering ideas, all carefully written, tested and updated with her long-time friend and assistant Lucy Young.

All the recipes here are made using simple ingredients and are suitable for conventional and AGA ovens, to ensure there's no fuss in your kitchen – just great food.





Introduction

Welcome to this new and updated edition of *At Home!* This recipe collection is full of my favourite recipes – dishes I return to time and time again. There are dishes here that have come about because of a particular occasion, like Flying Fish Pâté (see [here](#)); that have been shared by friends, such as Chicken & Sausage Bacon Bundles (see [here](#)); or have been handed down through the generations, including Granny’s Plum Pie (see [here](#)). I’ve adapted and revised the recipes over the years but they’ve stood the test of time.

This book contains all the changes I’ve made to the original *At Home* recipes, plus 60 brand-new recipes. My aim, and that of Lucy Young, my assistant for some 23 years now and my closest friend, is that you will find inspiration and help in this book, whenever you need it and for whatever occasion.

My cooking is divided into two kinds – cooking for family and cooking for guests. For the majority of the time, I cook dishes I know my family love, accompanied by lots of vegetables and fruit. These are often quick dishes or make-ahead recipes and we enjoy the leftovers the next day. I try to keep family cooking balanced, without lots of fat but still include all the foods we love.

When cooking for guests, similar principles must apply – you should always cook what people enjoy, but a little more planning is helpful! The secret of entertaining for me is being able to enjoy the company of your guests, as most of the time I have prepared the majority of the meal ahead. But even for more formal occasions, with some forward planning and sensible menu selections, you can still be part of the fun, even while the food is cooking.

To help with both kinds of occasions, Lucy and I have tried to make the book as easy to use as possible.

The first part of the book is divided into courses – first courses, mains, sides and hot and cold puddings. Then within each of these chapters, there are first simple ideas, which could work well for weeknights or relaxed entertaining, followed by more intricate dishes, which take a little more time, but are my staples for dinner parties and special occasions. Most of the recipes can be easily halved or doubled to suit, but in Chapter 2 there is a section specifically for ‘feeding crowds’ as well.

Cooking for large numbers (we define this as 8 people or more) is a little different to everyday cooking and, to reduce stress levels, I find one-pot and make-ahead meals the best solution. It’s always good to remember that cooking for others doesn’t mean pulling out all the stops and cooking the most exotic ingredients you can buy or rushing out to find a new recipe to wow. Cooking doesn’t have to be adventurous, but it should always be delicious! The recipes I have included here for large parties have this covered.

We’ve tried to make Chapter 3 – lots of side dishes – as useful as possible by suggesting other dishes in the book that they would work well with. But our suggestions are by no means exhaustive, so please do mix and match as you please.

In Chapter 4 there are cold desserts and hot puddings as well as some crowd-pleasing big desserts that will again feed 8 people or more. I find Canterbury Tart (see here) is always a winner, or try Hazelnut Pavlova (see here) – meringues always look impressive but are so simple to make.

With main meals covered, Chapters 5 and 6 are for the occasions in between – morning coffee, afternoon tea and evening drinks. Turn to Chapter 5 for some of my foolproof bakes, including Buttermilk Sultana Scones and Proper Sandwiches (see here and here) as well as new dainties such as Mini Victoria Sandwiches and Mini Raspberry Tartlets (see here and here).

And then Chapter 6 contains my favourite canapés and drinks for parties. Many of these can be made well in advance along

with the drinks, so you can enjoy your time with your guests.

When I first sat down to write *At Home*, over 15 years ago, I wanted to provide home cooks with delicious, Cordon Bleu standard recipes made easily. I wanted to cut out all the long processes to provide simple food for busy families, using fresh ingredients rather than packets and convenience foods.

Back then, I noted the change in cooking fashions – stir-fries were becoming increasingly popular and ingredients such as crème fraîche and yoghurt were more readily available in half-fat versions! I remember when a whole roasted chicken was a special Sunday treat and if you wanted chicken pieces, you'd have to joint the chicken yourself. Game is also now much more readily available in butchers and large supermarkets.

Times have, fortunately, continued to change and our diets are so varied now. The range of ingredients sold in supermarkets is extraordinary – homecooking has never been easier. All you need is a stock of tried-and-tested, reliable recipes.

So Lucy and I have tried to make this book as helpful as possible – every recipe includes prepare ahead and freezing instructions, and for Aga users (like us) we explain how you can cook every recipe, too. I've included some tips that I find useful throughout. And at the back of the book, you will find some extra information on freezing, using your store cupboard and menu planning among other things, which I hope will help you make the most of your kitchen and time. There are also some homemade stock recipes to try.

When you need inspiration, I hope you will turn to this book. I also hope these recipes will become your family's favourites, as they have been with my children and now my grandchildren.

MARY BERRY

Conversion Tables

Conversions are approximate and have been rounded up or down. Follow one set of measurements only – do not mix metric and imperial.

MEASUREMENTS			
metric	imperial		
5mm	¼in		
1cm	½in		
2.5cm	1in		
5cm	2in		
7.5cm	3in		
10cm	4in		
12.5cm	5in		
15cm	6in		
18cm	7in		
20cm	8in		
23cm	9in		
25cm	10in		
30cm	12in		

OVEN TEMPERATURES			
metric	Fan	imperial	
140°C	Fan 120°C	275°F	Gas 1
150°C	Fan 130°C	300°F	Gas 2
160°C	Fan 140°C	325°F	Gas 3
180°C	Fan 160°C	350°F	Gas 4
190°C	Fan 170°C	375°F	Gas 5
200°C	Fan 180°C	400°F	Gas 6
220°C	Fan 200°C	425°F	Gas 7
230°C	Fan 210°C	450°F	Gas 8
240°C	Fan 220°C	475°F	Gas 9

VOLUME	
metric	imperial
25ml	1fl oz
50ml	2fl oz
85ml	3fl oz
100ml	3½fl oz
150ml	5fl oz (¼ pint)
200ml	7fl oz
300ml	10fl oz (½ pint)
450ml	15fl oz (¾ pint)
600ml	1 pint
700ml	1¼ pints
900ml	1½ pints
1 litre	1¾ pints
1.2 litres	2 pints
1.25 litres	2¼ pints
1.5 litres	2½ pints
1.6 litres	2¾ pints
1.75 litres	3 pints
1.8 litres	3¼ pints
2 litres	3½ pints
2.1 litres	3¾ pints
2.25 litres	4 pints
2.75 litres	5 pints
3.4 litres	6 pints
3.9 litres	7 pints
5 litres	8 pints (1 gallon)

WEIGHTS	
metric	imperial
15g	½oz
25g	1oz
40g	1½oz
50g	2oz
75g	3oz
100g	4oz
150g	5oz
175g	6oz
200g	7oz
225g	8oz
250g	9oz
275g	10oz
350g	12oz
375g	13oz
400g	14oz
425g	15oz
450g	1lb
550g	1¼lb
675g	1½lb
750g	1¾lb
900g	2lb
1.5kg	3lb
1.75kg	4lb
2.25kg	5lb

Double-Tab to Zoom

Cook's Notes

★ Use this book as a working manual – if you want to add, for example, more basil than I suggest, or try a different kind of cheese or fish, please do so and make a note for next time. By doing this, your cookery book becomes a reliable friend.

★ The recipes are in both metric and imperial measures – pick one or the other and never mix the two.

★ For fan ovens, as a general rule, reduce the temperature by 20 degrees. The recipes have all been tested in my oven but all ovens vary. You might find you need to cook a cake or dish for more or less time than I do. Make a note for the next time. Oven thermometers are useful for getting the correct oven temperature.

★ Defrost frozen dishes thoroughly before reheating, unless the recipe states that you can cook from frozen. Leave plenty of time for defrosting – ideally overnight in the fridge. Take the dish out of the fridge an hour before cooking to allow it to come to room temperature.

★ Most of the recipes in this book call for mild-flavoured sunflower or olive oils. If a specific oil isn't noted, choose your favourite mild-flavoured oil, which won't dominate the dish.

★ There is nothing like real butter, but for baking, baking spreads, which are especially formulated for baking, are perfectly good and less expensive. Just ensure they state that they are suitable for baking. If using real butter for baking, however, it should always be unsalted.

★ Measure ingredients for baking carefully – digital scales are really accurate.

★ I prefer natural sugars, free-range eggs and meat, and sustainably farmed fish, but always buy the best you can afford – it really does pay.

★ Sustainability changes frequently, depending on fish stock levels, so if you find one of the fish used in the book has fallen off the sustainability list ask your fishmonger for an alternative. These days, most large supermarkets have a fish counter and they can advise you.

★ Eggs are large, unless otherwise stated and spoon measures are level.

★ Children, the elderly, pregnant women and anyone in ill-health should avoid recipes containing raw eggs.

FIRST COURSES



Relaxed dishes to share
& fancy plates

FIRST COURSES ARE to whet the appetite before the main event, so, the most important thing is to not go mad with portion size! They will also set the tone so choose something that looks as good as it tastes and which complements your main course and dessert.

If you want to wow, why not make your own Gravadlax (see here) or begin with Seared Tuna with Crunchy Oriental Salad & King Prawns (see here)? If you want something more low-key, try a sharing plate, such as Tomato, Avocado & Parma Ham Platter (see here) or a classic Spiced Carrot Soup with Gremolata (see here). Choose recipes to match the season and weather and go for contrasting textures, colours and ingredients to the following courses to keep your menu interesting.

Whichever type of first-course recipe you choose – relaxed or formal – make sure the following courses won't require you to prepare and cook multiple dishes at once on the night, which is never fun.

There are some storecupboard recipes here too that could be made at a moment's notice – Three-fish Pâté (see here) uses entirely storecupboard ingredients but tastes fantastic. Pâtés freeze well, because of their high fat content, so they are a great make-ahead starter. Serve your defrosted pâté with homemade bread rolls, refreshed from the freezer, keeping prep time on the day to a minimum. Bruschetta Marinara (see here) uses a pack of mixed seafood that you can get in most supermarkets, while Warm Chicken Liver Salad with Crisply Fried Sage Leaves (see here) makes good use of a cheap cut of meat.

And don't forget that two of these first courses would provide a light lunch or supper.



Gravadlax

A classic Scandinavian recipe in which raw salmon is cured for 24 hours in a mixture of salt, pepper and dill and then served with a mustard and dill sauce. It is simplicity itself to prepare, looks imposing on the plate and tastes wonderful. Allow 4–5 slices per portion.

SERVES 12–16

2 sides of salmon, with skin on
3 tablespoons dried dill
3 tablespoons coarse sea salt
1 tablespoon freshly ground black pepper
4 tablespoons caster sugar

For the mustard dill sauce

6 tablespoons Dijon mustard
4 tablespoons caster sugar
2 tablespoons white wine vinegar
2 egg yolks
300ml (10 fl oz) sunflower oil
Salt and freshly ground black pepper
4 tablespoons chopped fresh dill or 2 tablespoons dried dill

Sprinkle an equal quantity of dill over each salmon fillet, followed by the salt, then the pepper and finally the sugar. Press these on to the fillets using the flat of your hand, then match the two fillets together, skin-side outside, re-forming the fish. Wrap in clingfilm.

Put the fish inside a large plastic bag, seal, and put the bag on a tray that will fit in the fridge. Check that the fillets are still in position one on top of the other, then put another baking tray on top and firmly weight it with scale weights or tinned foods.

Put the fish into the fridge and leave for about 24 hours, until the salt and sugar have dissolved, turning the fish once and replacing the weighted tray on top. Quite a lot of syrupy liquid will form over this period. Discard all this liquid before moving to the next stage.

To make slicing easier, it is best to partially freeze the fish. Wrap the fillets separately in clingfilm and freeze for 4–6 hours so the fish is firm but still pliable.

Remove one fillet from the freezer, unwrap it, then cut thin slices using a sharp knife angled at about 45 degrees. (This gives the widest possible slices, each with its edge of dill.) Arrange the slices on serving plates.

To make the sauce, use a small balloon whisk to beat together the mustard, sugar, vinegar and egg yolks in a bowl. Gradually beat in the oil a drop at a time until the sauce thickens. Season with salt and pepper and stir in the dill. Spoon a little sauce beside the fillets on each plate and serve the rest separately.

PREPARING AHEAD

Have slices arranged ready on serving plates, covered with clingfilm and chilled. The sauce can be kept in a sealed jar or plastic container in the fridge for a week. The plates can be kept for up to 6 hours.

FREEZING

Wrap each finished gravadlax fillet tightly in clingfilm, seal and label, then freeze for up to 2 months. The sauce is not suitable for freezing. Part-thaw the salmon for 1 hour before slicing.



Gravadlax

Three-fish Pâté

A recipe that looks almost too unassuming and easy but is worth its weight in gold, this pâté is one of those store-cupboard recipes that can be put together in no time. Served spooned up in a swirl in individual ramekins, it looks – and tastes – as though you have really tried. It is delicious with good-quality brown or walnut bread toast, served hot. Any leftovers make rather superior picnic sandwiches.

SERVES 6

1 x 120g tin sardines in oil
1 x 50g tin anchovies in oil
1 x 185g tin tuna in oil
Juice of 1 lemon
175g (6oz) soft butter
A small handful of fresh parsley sprigs
12 sprigs of fresh dill
Salt and freshly ground black pepper

Empty the contents of the tins of sardines and anchovies, including the oil, into a food processor. Discard the oil from the tinned tuna then add to the other fish, followed by the lemon juice, butter, parsley sprigs, half the dill and some pepper.

Process until smooth, then taste and add a little salt if need be. Spoon into a serving dish or individual dishes, cover and put in the fridge until about 2 hours before serving. Remove and leave at room temperature to soften to a spreading consistency.

Garnish with sprigs of fresh dill before serving.

TIP

If you can't find unwaxed oranges or lemons, wash them in hot water and detergent before using. This gets rid of any wax coating

and also helps the fruit give more juice, more freely.

PREPARE AHEAD

Prepare the pâté, cover with clingfilm and keep in the fridge for up to 3 days.

FREEZING

The pâté can be frozen in one large serving dish or individual ones. Cover tightly with foil then seal inside a plastic bag, label, then freeze for up to 1 month.

Med Vegetable Dill Pickle

Serve this pickle as a starter with cold meats or with a cheese board. This (and making gravadlax) is the only time I will use dried herbs as I am not keen unless it is for curing or pickles.

MAKES 2 x 450G (1LB) JARS

1 onion, thinly sliced
1 celery heart stick, thinly sliced
1 yellow pepper, deseeded and cubed
1 red pepper, deseeded and cubed
1 fennel bulb, core removed and cubed
2 small courgettes, sliced
1 cucumber, sliced in half lengthways, seeds removed then sliced
50g (2oz) salt
450g (1lb) caster sugar
300ml (½ pint) white wine vinegar
5 tablespoons water
2 teaspoons mustard seeds
2 teaspoons dried dill
Freshly ground black pepper

Put all the prepared vegetables into a large bowl. Sprinkle over the salt and toss together. Leave for 2–3 hours, stirring from time to time, then pour into a colander, rinse the vegetables in cold water and leave to drain.

Measure the sugar, vinegar and water into a large saucepan. Stir slowly over a gentle heat until the sugar has dissolved, then boil rapidly (without the lid) for 5 minutes.

Add the vegetables and simmer for 5 minutes. Meanwhile, sterilize your jam jars by pouring water just below boiling point into the clean jam jars (or you can sterilize in the dishwasher).

Add the mustard seeds, dill and some black pepper, and stir. Bring to the boil then spoon the vegetables and liquid into clean sterilized jam jars and seal. When cool, label and store in the fridge.

PREPARE AHEAD

The pickle can be made up to 2 weeks ahead. Store in the fridge.

AGA

Cook the vinegar and sugar on the simmering plate, stirring until the sugar has dissolved. Move to the boiling plate and rapidly boil without the lid for 5 minutes. Move the pan back to the simmering plate and add the veg. Cook for a further 5 minutes before adding the spices and returning to the boiling plate to bring to the boil, as above.

CUCUMBER & DILL PICKLE

Top and tail 4 cucumbers and halve them lengthways (do not peel them). Slice them into 3mm thick slices and put them in a bowl sprinkled with 50g (2oz) of salt (make sure each cucumber slice is equally seasoned). Cover and leave for 2 hours, then tip the cucumbers into a colander, rinse well with cold water and leave to drain. Mix 450g (1lb) caster sugar with 300ml (10fl oz) white wine vinegar and 5 tbsp of water in a large saucepan. Heat until the sugar has dissolved, then boil without a lid for 5 minutes. Add the cucumber, 450g (1lb) of thinly sliced onions, and 2 tsps each of mustard seeds and dried dill. Season generously with ground black pepper then bring to the boil. Pack into sterilized jars then seal and store in a cool, dry place for up to 2 months or in the fridge for 6 months.

Tomato, Avocado & Parma Ham Platter

This is an ideal sharing plate, for a first course for a dinner party or at lunchtime. The recipe is ideal for the end of May and through June, when asparagus are in season in the UK and, therefore, full of flavour.

SERVES 6

2 bunches of asparagus (approx. 30 thin spears)
4 large beefsteak tomatoes
2 ripe avocados
Juice of 1 lemon
250g Campania buffalo mozzarella
6 slices of Parma ham
Salt and freshly ground black pepper
Parmesan shavings

For the pesto dressing

6 tablespoons olive oil
1½ tablespoons white wine vinegar
1 tablespoon Dijon mustard
2 tablespoons fresh basil pesto
2 teaspoons caster sugar

Trim the asparagus spears, removing any woody ends. Bring a pan of salted water to the boil and boil the asparagus for 3–4 minutes or until just cooked. Drain and refresh in cold water until stone cold.

Score a tiny cross in the bottom of each tomato. Blanch the whole tomatoes in boiling water for about 40 seconds or until the skins are starting to peel away from the flesh. Remove from the pan and submerge in cold water. Carefully peel off the skins. Cut in half and remove the seeds, then cut the flesh into wedges.

Cut the avocado, remove the stones and skin. Slice into thin slices, then toss in lemon juice.

Mix all the dressing ingredients into a bowl and whisk until combined.

Cut the mozzarella into 12 slices then arrange in rows with the slices of tomato and avocado on a long platter. Season with salt and pepper.

Arrange the asparagus into six equal bundles and lay on top of the salad, followed by a swirl of Parma ham. Just before serving, pour over the dressing and scatter over the Parmesan shavings.

Pass the platter around, so each person can take a bundle of asparagus and some of the salad underneath. You can arrange the dish on six individual plates if you prefer.

PREPARE AHEAD

The dish can be assembled up to 6 hours ahead, and dressed just before serving.

AGA

Cook the asparagus on the boiling plate.