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Enjoy summer!

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Teatime treats

Have your cake and eat it with these gorgeous goodies from Dunja Gulin's delightful new vegan baking book.

Double cocoa and strawberry cake

This cake is my husband's firm favourite! If you also like cakes that are more robust and quite filling, this should be your choice. It's a great recipe as it's quite simple and you can use other fruit instead of strawberries; I often use sour cherries, but bananas are great too, especially if the cake is for guests with a serious sweet tooth!

**Serves 15 | Prep 40 mins
Cook 25 mins**

For the basic chocolate cake:

300ml plain soya milk
⅓ tsp apple cider vinegar
180g unbleached plain flour
⅓ tsp bicarbonate of soda
⅓ tsp baking powder
40g cocoa powder
pinch of salt
40g plain wholemeal flour
pinch of ground cinnamon
120g pure maple syrup
70g sunflower or safflower oil
grated zest of 1 orange or lemon
80g fruit jam
2 tsp vegetarian rum or juice of
½ orange or lemon
500g strawberries

For the cocoa buttercream:

200g demerara or other good quality brown sugar (or icing sugar - see method)
150g cocoa powder
½ tsp bourbon vanilla powder



DOUBLE COCOA AND STRAWBERRY CAKE

450g non-hydrogenated margarine, at room temperature

2-3 tbsp plain soya milk, at room temperature

1 Preheat the oven to 180C/160C/gas 4. Oil a 23cm springform cake pan and baseline with parchment paper.

2 Mix together the milk and vinegar in a bowl and set aside for 10 minutes.

3 Sift the unbleached flour, bicarbonate of soda, baking powder, cocoa and salt into a mixing bowl, then add the wholemeal flour and cinnamon and mix well.

4 Add the syrup, oil and zest to the vinegar mixture and mix well. Gently fold these into the dry ingredients with a spatula. Make sure not to mix too much, otherwise the cake might turn chewy. When everything is just incorporated, spoon the mixture into the prepared cake pan and spread evenly with the spatula.

5 Bake in the preheated oven for 20-25 minutes or until a skewer inserted in the middle comes out clean. Spring open the cake pan and allow the cake to cool completely.

6 When the cake is cold, peel off the paper. Slice the cake in half horizontally with a large, serrated knife. You can also cut off the top if it has domed while baking and you prefer it to be flat.

7 Put the jam and rum or juice in a small saucepan and heat until it comes to the boil. Spread this over both cake layers - this will make the cake moist and stop any frosting from seeping into the cake. Allow to cool.

8 For the cocoa buttercream, very finely grind the brown sugar in a spice mill or food processor; you should get about 2 cups powdered sugar. Sift together the cocoa powder and powdered brown sugar in a bowl. Stir in the vanilla powder.

9 In a separate, large bowl, beat the margarine with an electric whisk until soft. Gradually add the sifted ingredients, beating well and adding a little milk when the mixture gets dry. Continue to beat until the buttercream is light and fluffy - this will take a couple of minutes, so be patient!

10 Hull and slice half of the strawberries. Hull and halve the remaining strawberries (or leave some unhulled if you prefer - these will be used to decorate the top of the cake).

11 Put the bottom cake layer on a serving plate. Spread half of the cocoa buttercream over it with a spatula. Arrange the strawberry slices over the buttercream, then cover with the top cake layer. Spread the remaining buttercream over the top of the cake. Decorate with the strawberry halves.

12 Store the cake in the fridge, but bring to room temperature for 30 minutes before serving, as the buttercream firms up when chilled.

■ PER SERVING 465 cals, fat 32.5g, sat fat 7g, carbs 39g, sugars 26.5g, protein 5g, salt 1.2g, fibre 3g

My favourite coconut cookies

There are people who love coconut, and there are those who don't. I personally cannot understand what there is not to like! Coconut is just so wonderful in all its forms and I get jealous of people living in countries where you can buy young coconuts, drink the water, use up the flesh in smoothies and enjoy its wonderful taste and texture. But then I bake these cookies and I'm happy that desiccated coconut is a product available in many stores, wherever I am!

**Makes 20 | Prep 30 mins
Cook 10 mins**

130g unbleached spelt or unbleached plain flour

¼ tsp bicarbonate of soda

¼ tsp salt

¼ tsp vanilla bourbon powder

160g desiccated coconut

75g coconut or soya milk

135g demerara sugar

65g coconut or sunflower oil

1 tbsp ground flaxseeds (optional)

50g finely chopped vegan dark chocolate

1 Preheat the oven to 180C/fan 160C/gas 4. Line a baking sheet with parchment paper.

2 Sift together the flour, bicarbonate of soda, salt and vanilla bourbon powder in a bowl, then stir in the desiccated coconut.

3 Put the milk, sugar, oil and flaxseeds, if using, in a separate bowl and whisk vigorously until well combined. Pour into the bowl of dry ingredients and mix with a spatula until you get dough that is firm but a little sticky -



it shouldn't be dry or crumbly.

4 Wet your hands and pull off a tablespoon of the dough. You can either roll it into a ball and flatten it between your palms to get a flat, round cookie, or, what I do is roll the tablespoon of dough into a sausage and then flatten it into a flat oval. That makes them easier to dip into tea or hot cocoa. Also, ovals are convenient if you like writing chocolate messages on cookies, and I do that often!

5 Continue with the rest of the dough, arranging each cookie 2cm apart on the prepared baking sheet. Bake in the preheated oven for 8-10 minutes, no longer! Take them out as soon as the bottoms turn slightly golden. Don't worry if they seem pale and a little soft - they will harden as they cool down. Transfer to a wire rack and allow to cool completely.

6 Melt the chocolate in a heatproof bowl set over a saucepan of simmering water. Do not let the base of the bowl touch the water. Drizzle the melted chocolate over the cooled cookies and allow to set. Store in an airtight container for up to 2 weeks.

■ PER COOKIE 145 cals, fat 9.5g, sat fat 5g, carbs 14.5g, sugars 9g, protein 1.5g, salt 0.1g, fibre 2g



QUINOA SCONES

PHOTOGRAPHY CLARE WINFIELD

Quinoa scones ✔

These are not just any scones; they are full of fibre and nutrients and totally sugar-free! Quinoa must be the most often used grain in my kitchen so I always have some leftovers in the fridge. One day I came up with a great way to use some of that by adding pre-cooked quinoa to my scone dough! A touch of dried fruit and agave syrup gives them a mild sweet taste, so you should top them with your favourite fruit jam if you're craving a sweet treat. These scones are a great breakfast, a great snack, great as travel food; actually they are great any time of the day, wherever you are!

**Makes 10 | Prep 20 mins
Cook 20 mins**

5 tbsp cooked quinoa (see cook's tip)
130g unbleached plain flour
60g plain wholemeal flour
2 tsp baking powder
½ tsp salt
45g non-hydrogenated margarine, chilled

1 tbsp coarse polenta
110ml buttermilk (made from 110ml soya milk mixed with ½ tsp apple cider vinegar and left to rest for 5–10 mins)
30g dried fruit of your choice (raisins, dates, etc.)
3 tbsp brown rice or agave syrup

- 1 Preheat the oven to 200C/fan 180C/gas 6. Line a baking sheet with parchment paper.
- 2 Sift together the flours, baking powder and salt in a bowl.
- 3 Add the margarine and rub it into the dry ingredients until the mixture resembles fine breadcrumbs. Stir in the quinoa and coarse polenta.
- 4 In a separate bowl, mix the buttermilk, dried fruit and syrup. Pour it into the dry ingredients and mix briefly with a spatula until you get a soft dough.
- 5 Divide the dough into 10 spoonfuls and drop on to the prepared baking sheet, leaving a little space between them. Pat down the tops to neaten each one.
- 6 Bake in the preheated oven for

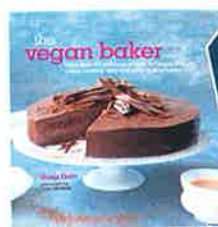
15–20 minutes or until risen and golden. Allow to cool slightly on the baking sheet.

7 The scones are great served warm, fresh from the oven with a dollop of jam, but they are also yummy eaten cold, reheated in the oven, or toasted just before serving.

COOK'S TIP If you want to cook the quinoa from scratch, boil 250ml water in a saucepan, then add 90g quinoa and a pinch of salt. Lower the heat and simmer for 20 minutes or until the quinoa has absorbed all the water. Allow the quinoa to cool.

■ PER SCONE 165 cals, fat 4.5g, sat fat 1g, carbs 30g, sugars 7.5g, protein 3.5g, salt 0.7g, fibre 1.5g

Images and adapted recipes from *The Vegan Baker* by Dunja Gulin (Ryland Peters & Small, £16.99).



READER OFFER

DAIRY-FREE DELIGHTS

Buy *The Vegan Baker* for the special price of £14.99. See page 75 for further details.