

# THE JACK IN THE GREEN

## Victoria Sponge By Scott Paton

Jazz at  
the Jack

Friday 10th September,  
8.00pm to 10.30pm -  
Maggie Reeday

Another summer has passed us by....one where our new courtyard has matured and is now in regular use and we have a number of new staff members. On behalf of the team, I would like to say welcome to all our new recruits and here's to an extremely bright future.

As the summer draws to an end, so do the summer berries and the wonderful flavours that grow in our hedgerows. Here are some ideas of what you can come up with to keep them for as long as possible and make the most of the South West's natural sweetness.

In a change from the restaurant style dinner party desserts we usually do, we have opted for some very humble classics in the form of Jam Tarts and a Victoria Sponge which we hope are just a little less intimidating for you to try at home. As always, if you have any questions then please don't hesitate to drop me a line.

[View full recipe >>](#)



# Jam recipe

## Ingredients:

1.8g small whole strawberries  
Juice of 3 lemons  
1.84kg jam sugar (not to be confused with preserving sugar)

## Method:

- 1). Wash, drain and hull the fruit and put in a large non-metallic bowl. Sprinkle over the lemon juice and sugar, gently mix. Cover with a tea towel and leave overnight.
- 2). Put a saucer in the freezer. Tip the fruit and juice into a preserving pan or a 4.5 litre/8 pint heavy based pan. Heat gently, stirring, to dissolve the sugar. Do not boil until the sugar has dissolved.
- 3). Turn up the heat, then boil hard for exactly 4 minutes (but do use a timer). Take off the heat to test for setting point.
- 4). Spoon a little jam onto the cold saucer. After a couple of minutes, gently push your finger through the jam and if the surface wrinkles it is ready. If not, return to the boil for 2 minutes, then re-test.
- 5). If the scum doesn't dissolve, skim with a slotted spoon. Cool for 10-15 minutes. Pot when still hot and all the fruit rises to the top. Stir gently to distribute the fruit, then pour into warm sterilised jars.
- 6). Put waxed discs on straight away, cover with lids or cellophane circles, then seal, label and wipe the jars. Keeps for 6 months in a cool dry cupboard.



## Sweet Pastry

### Ingredients:

20oz butter (room temperature)  
2lb strong white flour  
8oz sugar  
4 eggs

### Method:

- 1). Whisk the eggs and sugar until they are combined.
- 2). Add butter and work to scrambled egg consistency.
- 3). Add the flour and work as little as possible into a ball and leave to rest in a fridge for 10 hours.



# Victoria Sponge

## Ingredients:

Knob of butter, melted  
225g/8oz butter, softened  
225g/8oz caster sugar  
4 large, free-range eggs  
225g/8oz self-raising flour, sifted (you may need a bit extra for the top)

## Method:

- 1). Preheat the oven to 180°C /350f/Gas Mark 4.
- 2). Gently heat the knob of butter in a pan and brush two 6in-7in/15cm-17.5cm cake tins with the melted butter. Line the bottom of the two cake tins with a circle of greaseproof paper.
- 3). In a large bowl, cream together the butter and sugar until pale and creamy using an electric whisk or a wooden spoon. Beat well to get lots of air into the mixture (this should take a couple of minutes).
- 4). Beat in the eggs one at a time. (Add a tablespoon of flour if the mixture curdles).
- 5). Fold in the flour using a large metal spoon - be careful not to over-mix it.
- 6). Pour the mixture equally between the two cake tins and level off the top with a spatula. Make a slight dip in the centre with the tip of the spatula if you don't want them to be pointed in the middle.
- 7). Place in the oven and bake for about 20 minutes or until the cakes spring back when pressed gently with a finger and are pale golden in colour.
- 8). Remove from the oven and take them out of the tins after about 5-10 minutes. Place them on a wire rack to cool completely for about half an hour.
- 9). Spread the sponge with the jam and the butter cream then carefully sandwich together.
- 10). Dust with icing sugar and serve.

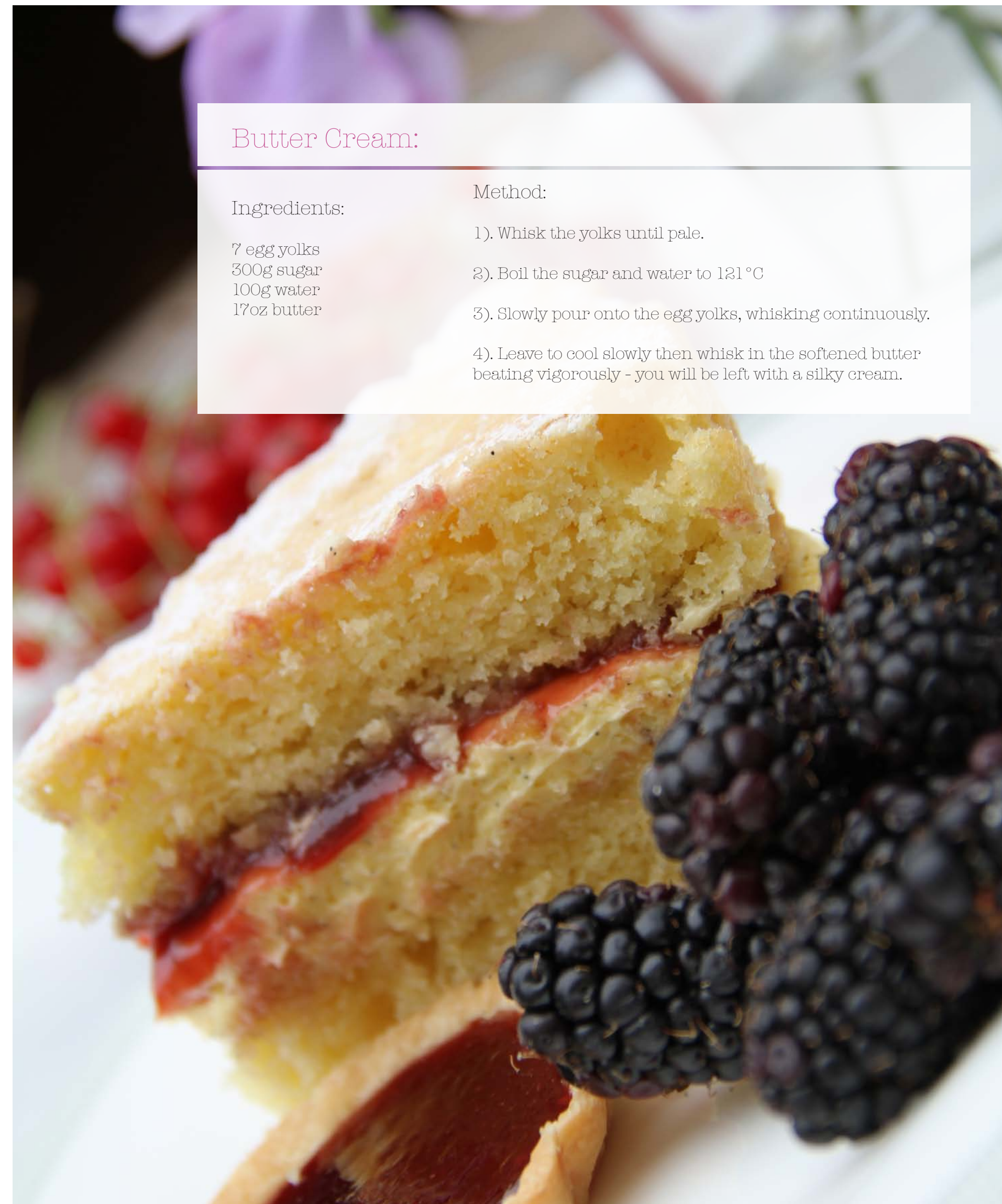
## Butter Cream:

### Ingredients:

7 egg yolks  
300g sugar  
100g water  
17oz butter

### Method:

- 1). Whisk the yolks until pale.
- 2). Boil the sugar and water to 121°C
- 3). Slowly pour onto the egg yolks, whisking continuously.
- 4). Leave to cool slowly then whisk in the softened butter beating vigorously - you will be left with a silky cream.





**Ambition** in the team has never been higher and as always, being only the very best will please us! Matthew has just been accepted into the very exclusive Masterchefs of Great Britain, I have been promoted to second in command, Dan Ennals is the Jack's new Senior Pastry Chef and Matthew Downing, our new in house Charcuterie expert, has just won the 'South Chef of the Year' title awarded by Taste of the West - the third chef from The Jack in the Green stable to do so in the last four years.

By the way, Matthew's first batch of Coppa hams will be available try on this year's Christmas menus along with various other treats - we've held these at last year's prices and they are now available to see on our website. The Parma Hams will take a little bit longer - somewhere around the two year mark but we've no doubt they will be worth the wait!

