**Easter Penguin**

 **Annabel’s Vegetable Burgers**

 **Ingredients**

**350g medium potatoes skin on**

**1 ½ tbsp olive oil**

**150g finely chopped red onion**

**150g leek, chopped**

**150g grated carrot**

**100g brown cap mushrooms, diced**

**1 garlic clove, crushed**

**1 tsp fresh thyme leaves**

**1 tbsp soy sauce**

**40g gruyere cheese, grated**

**75g fresh breadcrumbs**

**2 tsp clear honey**

**1 small egg yolk**

**Flour for dusting**

**Sunflower oil for frying**

**Salt and freshly ground black pepper**

**8 bread rolls, tomato ketchup and salad to serve**

**Cucumber and cheese slices to decorate (optional)**

**Got everything you need?**

**Then let’s get cooking!**

**1. Prick the potatoes. Cook in the microwave on high for**

**about 10 minutes until soft. Alternatively boil the potatoes in**

**a pan of water for 30 minutes with the skin on. Set aside and**

**allow to cool.**

**2. Meanwhile, heat the olive oil in a large frying pan and**

**saute the onion, leek, carrot, mushrooms, stirring**

**occasionally till the vegetables are soft.**

**3. Make sure the mixture is quite dry and leave to cool**

**completely.**

**4. Peel the potatoes and lightly mash with a fork.**

**5. Add the cold vegetables and remaining ingredients except**

**the oil and flour. Mix together and season well.**

**6. Shape into burgers.**

**7. Chill in the fridge for 30 minutes.**

**8. Lightly flour both sides then fry in a little sunflower oil for**

**about 3 to 4 minutes each until golden and cooked through.**

**9. Serve in a bun with salad. If you like, cut some ears, eyes**

**and a nose out of cheese and cucumber.**

 **Easter Penguin**

 **Annabel’s Ginger Cookies**

 **Ingredients**

**185g/6 ½ oz plain flour plus extra for dusting**

**1 ½ tsp ground ginger**

**½ tsp bicarbonate of soda**

**50g butter (room temperature)**

**85g soft light brown sugar**

**1 egg yolk**

**2 tbsp golden syrup**

**Some currants (optional)**

 **Assorted Decorations...**

 **Mini candy-coated chocolate beans/ mini smarties**

**Hundreds and thousands**

**Mini marshmallows**

**Sugar flowers**

**Writing icing**

**Got everything you need?**

**Then let’s get cooking!**

**1. Preheat the oven to 180C. Line or grease two large baking**

**sheets with non-stick baking paper.**

**2. Sift the flour, ginger and bicarbonate of soda into a mixing**

**bowl.**

**3. Cut the butter into chunks and add to the bowl.**

**4. Rub the butter into the flour using your fingers until the**

**mixture looks like fine breadcrumbs.**

**5. Stir the sugar into the mixture, then add the egg yolk and**

**golden syrup and mix everything together using a wooden**

**spoon.**

**6. Sprinkle a clean work surface with flour and knead the**

**dough until is smooth.**

**7. Cut the dough in half.**

**8. Sprinkle the work surface with a little more flour and roll**

**out the dough, starting at the centre of the dough and rolling**

**outwards.**

**9. Repeat with the second ball of dough.**

**10. Cut into shapes using cookie cutters.**

**11. Re-roll the trimmings until all the dough is used up.**

**12. Place on the lined or greased baking sheets and bake for**

**10 to 12 minutes. You can add currants for the eyes before**

**the cookies are baked if you like.**

**13. Allow to cool then transfer to a wire rack to cool**

**completely.**

**14. Once cool, you can decorate with mini smarties, writing**

**icing or other kinds of cake decorations and small sweets.**