# AROUND THE WORLD IN 80 PLAYS RECIPE - FROM THE YOUNG CENTRE CAFE

### **BANNOCK WITH BERRY COMPOTE**

# **BANNOCK**

FLOUR 1 1/2 CUPS

BAKING POWDER 1 1/2 TABLESPOON

SUGAR 1/4 CUP

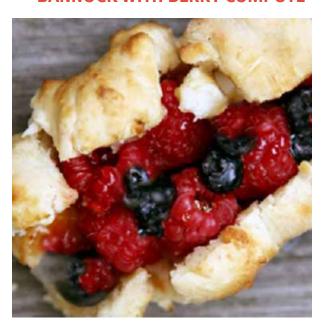
SALT 1/2 TEASPOON VEGETABLE OIL 1 TABLESPOON

### **BERRY COMPOTE**

MIXED BERRIES (FROZEN) 2 CUPS SUGAR 1/4 CUP

LEMON JUICE HALF LEMON JUICE & RIND

CORNSTARCH 1TEASPOON



## INSTRUCTIONS FOR BANNOCK

Whisk together all dry ingredients

Add oil and continue to mix.

Add just enough water to make a sticky dough, do not over mix.

Roll the dough into a large ball and then divide into 6 equal pieces

Flatten each ball of dough with your hands to about 1cm thickness

Carefully slide it into hot oil in a frying pan

Fry on a medium heat until golden brown on both sides and soft, but cooked inside

Remove and rest on paper towel to absorb any extra oil

Serve warm with just a dusting of icing sugar or with a mixed berry compote

## **INSTRUCTIONS FOR MIXED BERRY COMPOTE**

In a sauce pan combine together the berries and sugar

When the sugar has dissolved and mix is boiling, lower the flame and add lemon juice and rind Mix cornstarch with a teaspoon of cold water and add the slurry (cornstarch and water mix) to the boiling mix

The compote will thicken up a bit

Once it comes to a second boil take off the flame