Recipes Kept Close



Sunday at Our Table

The Sample Family

Dedication

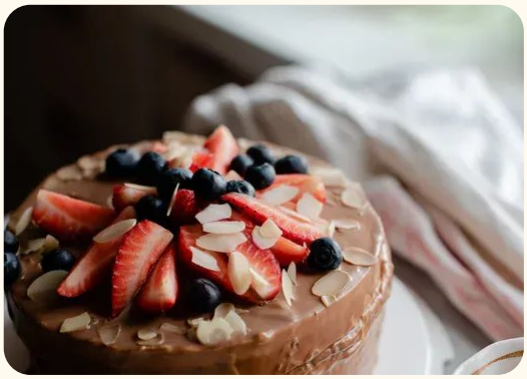
For everyone who has pulled up a chair, brought a plate, or asked for the recipe. There will always be a place for you at this table.

Contents

1. Chocolate & Berry Cake
2. Sunday Tomato Pasta

Chocolate & Berry Cake

Serves 8 • 35 min



Ingredients

180 g unsalted butter
180 g caster sugar
3 large eggs
150 g self-raising flour
30 g cocoa powder
2 tbsp milk
Chocolate icing
250 g mixed berries
Toasted flaked almonds

Method

1. Heat the oven to 170°C. Grease and line a 20 cm round tin.
2. Beat the butter and sugar until pale. Add the eggs one at a time.
3. Fold in the flour, cocoa and milk. Spoon into the tin and bake for 30–35 minutes, until a skewer comes out clean. Cool on a rack.
4. Spread the cooled cake with icing. Add the berries and flaked almonds just before serving.

Story & memories

The cake that disappeared before anyone thought to take a photo. We always put aside an extra handful of berries for the first person to arrive.

Sunday Tomato Pasta

Serves 4



Ingredients

400 g spaghetti
2 tbsp olive oil
3 cloves garlic, sliced
800 g crushed tomatoes
A handful of basil leaves
Sea salt and black pepper

Method

1. Heat the oil and gently cook the garlic. Add the tomatoes and simmer for 20 minutes.
2. Cook the spaghetti in salted water according to the packet. Save a little of the cooking water before draining.
3. Toss the spaghetti in the sauce. Loosen with the cooking water as needed, season and finish with basil.

Story & memories

We put a big bowl in the middle of the table and everyone helps themselves. There is always room to squeeze in one more.