

# HOST A FEAST FIT FOR A WIZARD



Try these recipes at your Harry Potter themed event for some bewitching fun!

## BUTTERBEER

Servings: 4

### *Ingredients:*

1 cup light or dark brown sugar  
2 tablespoons water  
6 tablespoon butter  
1/2 teaspoon salt  
1/2 teaspoon cider vinegar  
3/4 cup heavy cream, divided  
1/2 teaspoon rum extract  
Four 12-ounce bottles cream soda

In a small saucepan over medium heat, combine the brown sugar and water. Bring to a gentle boil and cook, stirring often, until the mixture reads 240 F on a candy thermometer.

Stir in the butter, salt, vinegar and 1/4 heavy cream. Set aside to cool to room temperature.

Once the mixture has cooled, stir in the rum extract.

In a medium bowl, combine 2 tablespoons of the brown sugar mixture and the remaining 1/2-cup of heavy cream. Use an electric mixer to beat until just thickened, but not completely whipped, about 2 to 3 minutes.

To serve, divide the brown sugar mixture between 4 tall glasses (about 1/4 cup for each glass). Add 1/4 cup of cream soda to each glass, then stir to combine. Fill each glass nearly to the top with additional cream soda, then spoon the whipped topping over each.

## TREACLE TART

Servings: 4

### *Ingredients:*

1 cup light or dark brown sugar  
100g/4oz Wholemeal Flour  
50g/2oz Self-Rising Flour  
A pinch of Salt  
75g/3oz Butter  
Water to bind  
120ml/4 fl.oz. Golden Syrup [what is it?]  
75g/3oz Fresh Brown Breadcrumbs  
Grated zest of 1/2 Lemon  
50g/2oz Toasted Hazelnuts, coarsely chopped

### *Instructions:*

1. Sift the flours with the salt into a mixing bowl. Tip the residue of bran left in the sieve into the bowl and stir lightly to mix.
2. Cut the butter into the flour with a palette knife, then rub in the butter with your fingertips until the mixture resembles breadcrumbs. Gradually stir in just enough water to bind the mixture together. Knead briefly until smooth. Wrap in cling film and leave to relax in the bottom of the refrigerator for about 15 minutes.
3. Preheat the oven to 200C, 400F, Gas mark 6. On a lightly floured surface, roll out the pastry and line an 18cm/7 inch flan tin, reserving the trimmings.
4. Place syrup into a saucepan and heat gently. Stir in the breadcrumbs, lemon zest and chopped nuts.
5. Spread the syrup mixture evenly over the base of the pastry case. Roll out the pastry trimmings thinly and cut into long, narrow strips. Arrange the strips in a lattice over the filling. Trim off any overhanging pastry, then lightly brush the strips with the beaten egg or milk.
6. Bake for 30-35 minutes, until the pastry is cooked and the filling a rich dark brown.