



### The Perfect Fathers Day Gift With Pyrex

Forget the socks, slippers and 'dad' CD's for Fathers Day and show you really care by cooking up a mouthwatering roast dinner and dessert. Instead of a quick pint and packet of pork scratchings in a crowded pub, treat him to the full works - crispy crackling rack of pork followed by homemade steamed chocolate pudding, served in the comfort of his own home.

Pyrex is the name you can rely on to make every cooking occasion that little bit easier, especially with practical cookware sets such as The Great British Collection - ideal for preparing a fathers day feast. The Great Roasts set comprises a 35cmx23cm rectangular glass roaster, a non-stick Yorkshire pudding tray and a 1.25L round glass casserole dish, priced from £15 and the Great Puddings set contains the essential Pyrex measuring jug, a glass cake dish with handles and a 2L glass bowl, priced from £10.

For more information on Pyrex products, recipes and details of stockists, visit [www.pyrex.com](http://www.pyrex.com). Pyrex is also the proud supporter of UKTV Food's 'The Peoples Cookbook' with further details about the show at [www.uktvfood.co.uk](http://www.uktvfood.co.uk).

### Crackling Rack of Pork with Caramelised Roasted Root Vegetables

Cooking time: approx 1 ½ to 2 hours

#### **INGREDIENTS (Serves: 4-6)**

1 X 6 bone rack of pork {approximately 2 ½ kg}

100g carrot, roughly chopped

100g onion, roughly chopped

2 sticks celery, roughly chopped

1 Bramley apple, roughly chopped

50ml olive oil

30g butter

1 clove garlic, cut in half

20g fresh marjoram and sprig of fresh thyme

salt & pepper

25ml calvados or brandy

40ml dry cider

100ml double cream



#### **INSTRUCTIONS**

1. Preheat the oven to 350° f/180° C/GM4. Score the pork skin with a sharp knife. Rub with sea salt and leave to one side to dry for approximately ½ hour.

2. Roughly chop the vegetables and apples into evenly sized pieces, and place into the bottom of the Pyrex glass roasting dish.
3. Add the herbs, garlic, butter and oil. Place into preheated oven to melt the butter and oil and soften the vegetables (approx. 5 mins).
4. Place the rack of pork on top of the vegetables and roast for approx 1½ to 2 hours, basting the pork every 20 minutes with the juices in the bottom of the dish.
5. When the pork is cooked, remove the meat from the dish, cover and leave to rest. Tip the juices and vegetables into a Pyrex saucepan and over a high heat add the calvados/brandy and cider.
6. Bring to the boil, then add the double cream and slowly reduce until thickened.
7. Serve the caramelised vegetables and sauce over the roast pork.

### **Steamed Chocolate Pudding**

COOKING TIME : 6 MINUTES

PREPARATION TIME : 15 MINUTES

SERVES 4-6

#### ***INGREDIENTS***

##### pudding

100g/4oz butter

75g/3oz self raising flour

100g/4oz caster sugar

2 medium eggs

2 tbsp milk

25g/1oz cocoa powder

100g/4oz good quality chocolate, grated

##### Sauce

100g/4oz good quality chocolate, grated

150ml/ ¼ pint milk

3 tbsp double cream

2 tbsp golden syrup

25g/1oz butter



#### ***INSTRUCTIONS***

- 1 Using a little softened butter, grease a 2 pint (1.1ltr) Pyrex pudding bowl then sprinkle the butter with a little flour which helps to prevent the pudding sticking to the bowl.
- 2 Place the butter, sugar, flour, eggs, milk and cocoa into a food processor until smooth (approximately 1 minute). Place mixture into a Pyrex bowl, add the grated chocolate and mix well.
- 3 Spoon mixture into the pre-greased Pyrex pudding bowl. Cover with cling film (piercing the cling film 2 or 3 times).
- 4 Cook in a 600w microwave, on full power for 3-3 ½ minutes.  
Leave to rest in bowl for 2 minutes before demoulding.
- 5 To make the sauce, place all ingredients into a saucepan over a medium heat. Stir frequently until all ingredients have melted and are thoroughly combined.

- 6 To serve, demould pudding on to a plate, pour over sauce and decorate top with grated chocolate or chocolate curls and mint leaves.
7. Serve with extra thick double cream or vanilla ice-cream.