

Recipes

Pita Pocket Pizzas

Ingredients

- Pita Bread
- Grated Cheese
- Tomato Puree
- Mushrooms
- Tomatoes
- Salami

Preparation Method

- Cut the pita bread in half and open up both pockets
- Inside spread tomato puree, add the other ingredients to your taste.
- Wrap the pocket pizza in 2 sheets of tin foil.
- Place in the embers to cook
- Approx 1&1/2 minutes per side

Damper

Ingredients

- Flour
- Water
- 1/2 teaspoon olive oil
- Dried fruit - as preferred

Preparation Method

Bread

- In a bowl, add the flour, oil and slowly water, mixing as you go.
- Continue to mix the dough until all the flour and water is used up.
- Roll out and knead for several minutes.
- Tear off small pieces of dough and roll into a sausage shape

Sticks

- As per marshmallows

Cooking

- Wind the dough around the cleaned end of the stick.
- Hold over the fire until cooked through, browned on the outside, when tapped sounds hollow.

Marshmallows in Biscuits

Ingredients

- Marshmallows
- Chocolate biscuits

Preparation Method

Sticks

- Cut long sticks, green wood if possible.
- Trim the ends taking off the bark to reveal the clean.
- Burn the ends of the sticks if old wood to kill any bugs
- Metal toasting forks can be used.

Marshmallows

- Place a marshmallow on the cleaned end and toast over the fire.
- A "friend" holds 2 chocolate biscuits, chocolate sides facing inwards.
- Once toasted, the hot marshmallow is placed between the biscuits, to make a sandwich and slides off the stick.
- Swap the stick for the completed snack and friend then cooks their marshmallow.

Orange Buns

Ingredients

- Oranges
- Cake mixture
- Fresh egg

Preparation Method

- Follow the instructions for the cake mix - normally add the mixture and egg in a bowl and whisk well
- Slice the top off the orange
- Scoop out the inside of the orange, eating it as you go
- Pour in the cake mixture filling it to just over 1/4 way.
- Place the sliced top back on the orange, secure with a thin stick
- Place on the embers to cook.
- Keep checking the bun—when risen, cool & eat.

Nigel's Lazy Loaf

This is a campfire take on "Nigel Slater's" quick soda bread.

Ingredients

- 225g/8oz wholemeal flour
- 225g/8oz plain flour
- ½ teaspoon sea salt
- 1 teaspoon caster sugar
- 1 teaspoon bicarbonate of soda
- 350ml/12fl oz buttermilk

Preparation Method

Make hot coals that can cover the oven. Put a Dutch oven or similar, with its lid on, into the coals.

In a large bowl, mix the flours, sea salt, sugar and bicarbonate of soda together with your fingers. Pour in the buttermilk, bringing the mixture together as a soft dough.

Working quickly (the bicarbonate of soda will start working immediately), shape the dough into a shallow round loaf about 4cm/1½in thick.

Remove the oven from the fire, dust the inside lightly with flour then lower in the dough. Cover with the lid and return to the fire.

The bread should be ready after 25 to 45 minutes.

- Need to check as cooking on the fire is not an exact science.

Remove from the oven and leave in place for 5 minutes before turning out and leaving to cool slightly before eating. (Soda bread is best eaten warm.)

