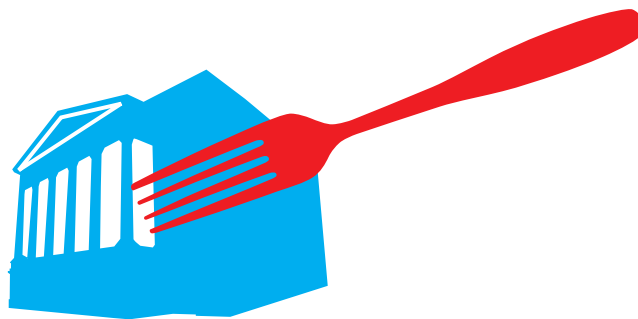


Recipe to build the Royal Opera House



Ingredients

Brandy Snaps:

100 g	unsalted butter
100 g	caster sugar
100 g	golden syrup
100 g	flour, sieved
1 tsp	ground ginger
1 tbsp	lime juice
	zest of one lime

Brownies:

1 kg	choc chips
560 g	butter
1 shot	espresso
20	eggs
1.5 kg	soft brown sugar
5 tsp	vanilla
500 g	flour
7 tsp	baking powder
6 tsp	salt
500	chopped walnuts

Method

Brandy Snaps:

- Preheat the oven to 180°C/350°F/Gas 4.
- In a saucepan, melt the butter with the caster sugar and golden syrup.
- Remove from the heat and gently fold in the flour and ginger with the lime juice and zest. Leave to cool.
- Drop large tablespoons of the mixture onto a heavy-based baking sheet.

- Cook for about five minutes until the brandy snaps are golden and lacy. Leave to cool for a couple of minutes on the tray, then carefully lift each one gently onto a wooden spoon and roll round the handle to form a tube. Allow to cool on a wire rack.

Brownies:

- Melt butter, chocolate and espresso in bainmarie.
- Whisk the eggs, soft brown sugar and vanilla until white and fluffy.
- Sift the flour, baking powder and salt. Whisk the chocolate. Mix.
- Add egg mixture. Fold in flour mix and add walnuts to cake mix.
- Lightly grease tins and line with grease-proof paper. Bake 150°C degrees for 1 ¼ hours. Leave to cool and refrigerate.

Green Jelly:

- Prepare and refrigerate jelly as instructed. Set in a dome shaped mould.

Assembly

- Cut the brownies into building block squares and layer to form the main building
- Layer greaseproof paper on top of the brownies to provide a base for the glass dome jelly. Turn out the solidified jelly onto a paper plate. Place on top of the brownies.
- Decorate with the brown brandy snaps for the windows and pillars.

Preparation time: 1 hour

Cooking time: 1 ½ hours

Building time: 30 minutes

This recipe was designed by Tower Hamlets Summer University, for Lift's Eat London event on Saturday 28 April, 2007.



Tower Hamlets Summer University

THSU provides innovative learning opportunities for young people between the ages 11-25 in the borough of Tower Hamlets and throughout London. Based just off Brick Lane, THSU works in partnership with various groups, schools and organisations to deliver a diverse range of free courses and projects in the areas of arts, sports and business, as well as a peer motivator scheme and youth magazine called Nang!

The Summer University has recently expanded its programme of courses to run year round. Eat London has been introduced as an exciting new project this Spring for participants to explore their relationship with cooking and eating as a celebratory art form, and to develop their culinary and design skills.

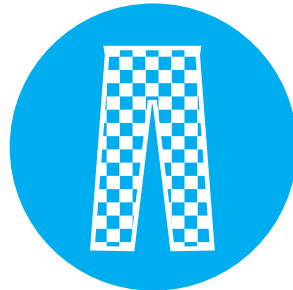
The THSU group has come together especially for the Eat London project and their journey as a newly formed team of food enthusiasts will be a unique experience amongst the Eat London groups.

THSU's Eat London participants include:

Julia Harriman, Abdul Muiz, Suleman Basith, Hannah Kershman, Elisha Belfon-Thompson, Star Cronin, Nazmul Hurda, Michelle Huynh, Ilias Muhudin, Klara Spielmeyer-Payne, Elliott Vlastic, Suhur Ahmed, Asma Farad, Naima Fara, Nora Ahmed, Carla Thomas, Mamun Miah, Abdi Ahmed and Chantel

THSU's facilitator is: Julie Théron.

To see more landmark recipes from Eat London visit www.liftfest.org.uk



Lift

