

# WINTER WARMER RECIPES TO ENJOY IN YOUR MOTORHOME

Simple & easy recipes perfect for your winter travels



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# MOTORHOME ESSENTIALS

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Depending on the size of your motorhome or campervan your kitchen may include a microwave, slow cooker, oven and/or hob. However, it's likely that you will have less surface and storage space than if you were at home, which is why you need to make sure you pack carefully.

The recipes in this cookbook have been created with campervans in mind, meaning they use as few cooking utensils as possible. There are a couple of pieces of equipment you will require though, including:

- Small, medium and large pots
- Frying pan
- Baking trays and tins
- Casserole dish
- A skillet
- Mixing bowls
- Measuring jugs
- Set of cooking knives
- Chopping boards
- Hand mixer
- Air-tight containers
- Measuring scales
- Tin opener
- Bowls, plates and crockery

None of the recipes in this book require a freezer, however if you do have one you can always store certain ingredients or even leftovers. You may also want to keep your cupboards stocked with essential such as sugar, flour, eggs and herbs and spices.

# CLEVER TIPS

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One way to make sure that you have enough space for all your ingredients is to make a meal plan before you leave and shop accordingly. Some ingredients may have to be purchased along the way however for freshness sake, such as vegetables and meat.

If you are really limited on space you can always weigh up and store dry ingredients such as flour, sugar and herbs and spices in small zip-lock bags before you go.

To make the most out of your fridge space you could also invest in stackable food containers that will allow you to pack everything in whilst keeping your food safe.

Only you know how much space your motorhome or campervan can afford, but with a few little tricks you can make a little space go a long way!

# PORRIDGE WITH A TWIST

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Porridge: you either love it or hate it – or do you? People often say they don't like porridge because it reminds them of that lumpy, flavourless stuff they used to have as kids. However, porridge can actually be an extremely flavoursome dish as long as you add some tasty extras.

Below we have a simple recipe on how to cook porridge on the hob and then some of our favourite ideas for toppings. This is a great way to spend a rainy morning in your campervan as the whole family can get involved and enjoy a healthy breakfast.

## Ingredients (Serves 4)

- 160g Rolled Oats
- 600ml Milk or Water
- Salt
- Dried Apricots
- Cinnamon
- Honey
- Mixed Berries
- Almond Flakes
- Mixed Nuts
- Dark Chocolate Chips

## Time

Prep: 10 minutes

Cook: 15 minutes

## Method

1. Add the oats, milk or water and a pinch of salt into a large pan and cook over a medium heat whilst stirring continuously.
2. Keep stirring until the porridge begins to simmer and starts to thicken. If your porridge becomes too thick just add some extra milk or water.
3. Place the dried apricots, cinnamon, honey, mixed berries, almond flakes, mixed nuts and dark chocolate chips into separate bowls. Lay them out on the table and let your guests choose their toppings. Some of our favourites are:
  - Dried apricots, honey and almond flakes
  - Cinnamon, mixed nuts and dark chocolate chips
  - Mixed berries, honey and almond flakes

# BREAKFAST WRAPS

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Breakfast wraps often get a bad name due to the fact that most people associate them with low-quality fast food – but not these wraps! In fact, breakfast wraps are a great way to make an all-in-one meal that can also be eaten on the go.

Our recipe uses ingredients that you would usually find in an English breakfast, however that doesn't mean you can't make up your own. Sausage, black pudding, feta cheese and even beans can all be combined to create your perfect wrap that will always hit the spot.

## Ingredients (Serves 4)

- 4 Eggs
- 8 Rashers of Bacon
- 2 Tomatoes
- 80g Grated Cheese
- 4 Tortilla Wraps
- Salt
- Pepper

## Time

Prep: 10 minutes

Cook: 20 minutes

## Method

1. Chop the bacon and tomatoes into small pieces.
2. Add the bacon into a frying pan and cook through.
3. Crack the eggs into a bowl, add a pinch of salt and pepper, then whisk thoroughly. Add the eggs to a pan and stir continuously until scrambled.
4. Once the eggs are scrambled, add the bacon and tomatoes and cook through until all ingredients are warm.
5. Heat the tortilla wraps in the oven or microwave.
6. Add a quarter of the egg, bacon and tomato mixture to each wrap.
7. Top each wrap with cheese, fold and enjoy!

# MACARONI CHEESE

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Kids love macaroni and cheese as, let's face it, it's a delicious treat filled with cheesy goodness. However, just because you're not a kid doesn't mean you can't enjoy a bowl full of macaroni and cheese, especially as it's so easy to make.

The below recipe is extremely simple and only uses ingredients that you probably already have in your cupboards. If you want a healthier option try adding some boiled vegetables to the dish such as carrots, peppers or sweet potato.

## Ingredients (Serves 4)

- 350g Dried Macaroni Pasta
- 500ml Whole Milk
- 250g Mature Cheddar
- 50g Parmesan Cheese
- 50g Breadcrumbs
- 3tbsp Plain Flour
- 2tbsp Butter
- 1tsp Mustard Powder
- 1 Garlic Clove

## Time

Prep: 10 minutes

Cook: 35 minutes

## Method

1. Add the pasta to a pot of boiling water and cook as instructed on the packet until it's al dente (slightly hard) and then drain.
2. Meanwhile, melt the butter in a saucepan, then add the garlic and mustard and cook for 1 minute.
3. Add the flour and cook for 1 minute more making sure all the ingredients are blended together.
4. Slowly start adding the whole milk. The trick here is to add a small amount at a time and stir continuously so you don't end up with any lumps.
5. Once all the milk has been added let the mixture simmer for about 5 minutes until it thickens (don't forget to keep stirring).
6. Take the milk mixture off the heat and add all the mature cheddar and half the parmesan. Stir well.
7. Add the macaroni to the cheese mixture, then add a pinch of salt and pepper.
8. Place the mixture into a large ovenproof dish and top with the breadcrumbs and remaining parmesan.
9. Cook at 200°C for 20 minutes until crisp and brown.

# LEEK & POTATO SOUP

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This is one of our favourite recipes as it takes less than an hour to make and is so much more satisfying than a pre-made can of soup. Cooking homemade soup in a motorhome is extremely easy, especially if you have a hand mixer, however if you don't you can always serve your soup chunky!

Potato and leek soup is a classic recipe that goes great with lashings of warm bread and butter. The key to this soup is to make sure its seasoned properly, so make sure you taste as you go along.

## Ingredients (Serves 4)

- 4 Potatoes
- 2 Leeks
- 1 Onion
- 2 Pints Vegetable Stock
- 150ml Crème Fraiche
- Salt
- Pepper

## Time

Prep: 10 minutes

Cook: 30 minutes

## Method

1. Heat a little oil in a pan. Chop the onion, leeks and potatoes into small chunks and add to the pan. Cook for 5 minutes until starting to go soft.
2. Add the vegetable stock and bring the mixture to a boil. Season with salt and pepper, then simmer the mixture for about 20 minutes until the vegetables are cooked all the way through.
3. Using a hand blender, whizz the mixture until smooth. Add to a new pan, stir in the crème fraiche and heat all the way through. Serve immediately.

# WELSH CAWL

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If you are having a lazy day in your campervan then Welsh cawl is the perfect dish for you as it takes a good few hours to make. This blend of vegetables, lamb and potatoes is sure to warm you up even on the coldest of days, which is why it's so popular across Wales.

When it comes to the lamb, most people like to use neck fillet, however this is up to your personal preference. The only rule is that it should be good quality and full of flavour as it needs to boil down for at least 3 hours.

## Ingredients (Serves 4)

- 900g Lamb
- 4 Large Potatoes
- 50g Pearl Barley
- 2 Onions
- 4 Carrots
- 1 Swede
- 3 Leeks
- 4 Sprigs of Thyme
- 1 Bay Leaf
- Black Pepper

## Time

Prep: 20 minutes

Cook: 3 hours

## Method

1. Wash, peel and then cut the onions, carrots and swede into large chunks.
2. Trim the fat from the lamb, add to a large pan and fill to the top with plenty of water. Bring to the boil then skim the scum off the top of the water.
3. Add the pearl barley, carrot, onions and swede and bring to the boil.
4. Add the salt, thyme, bay leaf and a generous helping of black pepper. Simmer for 2 hours.
5. Peel and chop the potatoes into large chunks and add to the pan. Cook for a further 20 minutes.
6. Chop the leeks and add to the pan, add any additional seasoning required and cook for a further 10 minutes.
7. Serve with warm crusty bread and Caerphilly cheese.

# CHICKEN & CHICKPEA CURRY

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Everyone loves a classic curry, especially if you are craving something spicy for dinner. Some people believe that curry is bad for you, however if you make a traditional curry from scratch it's actually much healthier than you think.

Chicken and chickpea curry goes great with fluffy white basmati rice, however you can also serve it with naan bread or papadoms. If you are not a fan of hot food you can also serve some fresh natural yoghurt or mango chutney on the side to cool things down.

## Ingredients (Serves 4)

- 500g Chicken
- 400g Canned Chickpeas
- 1 Onion
- 3 Garlic Cloves
- 1 Chicken Stock Cube
- 1tsp Ginger
- 2tsp Paprika
- 1tsp Coriander
- 2tbsp Medium Curry Powder
- ½tsp Chilli Powder
- 400g Basmati Rice

## Time

Prep: 10 minutes

Cook: 25 minutes

## Method

1. Cut the garlic and onion into small pieces and the chicken into chunks.
2. In a measuring jug, add the stock cube (crumbled), ginger, paprika, coriander, medium curry powder and chilli powder to 400ml of boiling water. Stir until the spices are all mixed together.
3. Warm a little oil in a pan until hot, then stir in the onions and garlic until slightly soft and brown.
4. Add the spice mixture to the pan and bring to a boil.
5. Carefully add the chicken to the boiling mixture, stir well and then reduce the heat to a simmer.
6. Simmer the chicken for 20 minutes stirring occasionally until it's cooked through.
7. Whilst the curry is cooking, add some rice to a pan, cover with water and cook for 20 minutes or until soft. Drain as soon as the curry is complete (after step 8).
8. Drain and add the chickpeas to the curry and cook through. Once everything is warm and mixed together you are ready to serve with the basmati rice.

# 5-MINUTE MUG CAKE

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Admittedly, this isn't the healthiest recipe in our cookbook, however it is one of the quickest! Mug cake is a special treat that's perfect for when you are craving something sweet - perhaps after a long day of walking or cycling.

The recipe below creates one mug cake, so if you want more you'll need to raid your cupboards for extra crockery! If you have children travelling with you this is a recipe they can easily make themselves as no hot appliances are required.

## Ingredients (Serves 4)

- 4tbsp Plain Flour
- 2tbsp Sugar
- 2tbsp Cocoa Powder
- 3tbsp Milk
- 3tbsp Sunflower Oil
- 1tbsp Chocolate Chips
- ¼tsp Vanilla Extract
- 1 Egg

## Time

Prep: 10 minutes

Cook: 5 minutes

## Method

1. Add the flour, sugar and cocoa powder to a mug and stir well.
2. Crack the egg into the mug and mix well avoiding lumps.
3. Add the milk, oil and chocolate chips and stir.
4. Add vanilla extract, stir again.
5. Place the mug in the microwave for 3-4 minutes until the cake has risen.
6. Remove from the microwave and let the cake set for 1-2 minutes.
7. Grab a spoon and eat!

# SUPER EASY JAM SPONGE PUDDING

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Just because you're travelling the continent and hooking up at a different aires each evening doesn't mean you should forgo the luxury of a warm, filling desert in your motorhome. Many vehicles come with a microwave as standard these days, so why not utilise this piece of kit to create a family favourite, especially if the weather isn't playing ball and it's wet and dreary outside!

This isn't the traditional jam sponge pudding recipe that involves hours of wrapping and steaming, but a modern and simple twist on a classic. Perfect for an indulgent way to end a day of trekking or cycling in the great outdoors!

## Ingredients (Serves 4)

- 50g Strawberry or Raspberry Jam
- 175g Butter, Softened
- 50g Golden Syrup
- 65g Caster Sugar
- 3 Eggs
- 175g Self-Raising Flour

## Time

Prep: 15 minutes

Cook: 10 minutes

## Method

1. Generously grease the inside of a 2-pint pudding basin.
2. Spoon the jam into the base of the pudding basin and set aside.
3. Beat the butter, golden syrup and sugar together until light and fluffy.
4. Beat in half the eggs followed by half the flour and when well combined, add the remaining eggs and flour. The mixture should be at a dropping consistency. Add a splash of milk if the mixture is too thick.
5. Spoon the mixture into the pudding basin, only filling it three quarters full, then smooth the surface with the back of a spoon.
6. Loosely cover with cling film, allowing room for the cling film to inflate as the mixture rises, and cook in the microwave for five minutes. The pudding is done when a skewer inserted into the centre comes out clean.
7. Leave to stand for five minutes then run a blunt knife around the edge of the pudding to loosen the sides, carefully invert onto a plate.
8. Cut into generous wedges and serve with tinned custard and additional jam!