

VOL.1

LAKE SIDE

R e s t a u r a n t

FAVOURITES



From our kitchen to yours.

'Lakeside Favourites' will be an evolving compilation of some of our most well loved menu dishes, with a few tweaks to suit any store cupboard. Whether you're working from home, or needing to self isolate, we're here to help deliver campus comforts over the following weeks.

For advice on what to do with those chickpeas left in your cupboard from last year, to that burning question you've always had about how to make the perfect meringue, we're happy to help! We welcome you to reach out to us at Lakeside@surrey.ac.uk.

TEAM LAKESIDE



JAMBALAYA JAMBALAYA

INGREDIENTS

- 1 x Onion, finely diced
- 1 1/2 Mixed peppers, diced
- 300g long grain rice*
- 2 x Chicken breast, 4-6 sausages or VE alternative*
- 100ml Sweet Chilli Sauce
- 500ml Vegetable or Chicken Stock
- 1 tsps Cajun Spices or Paprika
- 1 x Can chopped Tomatoes

* Can be omitted for alternatives if not available 

DIRECTIONS

1. In a large pan, fry onions till softened, then add peppers
2. Dice chicken breasts/sausages
3. Add rice, spices, stock and chopped tomatoes for up to one hour, top up with water if required.

SERVES: 4

PREP & COOK TIME: 1HR30



BASIC BREAD

INGREDIENTS

- 500g Strong Bread Flour
- 14g Salt
- 14g Sugar
- 300ml Water
- 9g Dry Active Yeast
- 25ml Olive Oil

* We suggest delegating this step to absolutely anybody you can

SERVES: TWO LOAFES
PREP & COOK TIME: 3 HOURS

DIRECTIONS

1. Measure blood temperature (38c) water into a jug and add the sugar.
2. Add yeast to the water and whisk until fully dissolved
3. Weigh flour and salt into a large bowl. Make a well in the centre.
4. Add liquid into the well and mix well.
5. Knead 10-15 minutes until you can make a thin film by stretching the dough*
6. Place in a large well oiled bowl with well oiled clingfilm and prove for 1 hour, or until doubled in size.
7. Knock your dough around and shape as required.
8. Prove for one more hour under well oiled cling film, or a clean tea towel.
9. Bake at 180c for 20-25 minutes



TONY'S TASTY POTATO FRITATA

INGREDIENTS

- 2 tbsp Olive Oil
- 6 small Potato Slices
- Handful of Spinach
- 6 slices Spring Onion
- 1 Crushed Garlic Clove/Paste
- 6 eggs
- 75 ml Milk
- 8 Cherry Tomatoes
- Rocket

SERVES: 6 SLICES

PREP & COOK TIME: 30 MINS

DIRECTIONS

1. Heat Olive Oil in a frying pan on medium heat.
2. Put potatoes in pan, cover and cook for 10 minutes until soft.
3. Mix spinach, spring onions, 6 tomatoes and garlic together. Before seasoning with Salt & Pepper.
4. Continue cooking for 1 to 2 minutes, until spinach is wilted.
5. In a bowl, beat together eggs and milk. Season with salt and pepper.
6. Pour egg mix over the vegetables and reduce to a low heat, cooking for 5 - 7 minutes, or until eggs are firm.
7. Pop pan under the grill for a few minutes to brown on top.
8. Serve with rocket and tomatoes.



CORNE BEEF HASH

INGREDIENTS

- White Onion, diced
- 1 x Can corned beef
- 1 x Can baked beans
- 2 x Large potatoes, peeled and chopped
- 1 Tsp Mustard
- Splash Worcestershire Sauce

DIRECTIONS

1. In a large pan, fry onion till softened
2. Add corned beef and baked beans
3. Add mustard and Worcestershire sauce
4. Meanwhile, boil potatoes, until softened
5. Mix together, pop in the oven and cook for 20 minutes at 180c

SERVES: 4

PREP & COOK TIME: 1HR



CARROT & LENTIL SOUP

INGREDIENTS

- 500g Carrots
- 1 x Onion, diced
- 2 x Sticks celery
- 150g Lentils
- 3 cloves garlic/paste
- 4 sprigs Thyme/Dried Thyme
- Tsp Paprika (or to taste)
- 600ml Vegetable Stock

Great for freezing!



SERVES: 6

PREP & COOK TIME: 1HR

DIRECTIONS

1. Rinse lentils and place in pan with hot water. Cook on stove until soft, for about 40 minutes.
2. Meanwhile, peel and finely dice onions, carrot and celery.
3. In a heavy based pan, heat olive oil. Add onions, carrots, potatoes and celery. Fry for 5 minutes before adding Paprika.
4. Add vegetable stock and cook for 15 minutes.
5. Combine cooked lentils with stock mix. Season to taste and serve.



FIVE BEAN & VEGETABLE BROTH

INGREDIENTS

- 500g Carrots
- 1 x Onion, diced
- 2 x Sticks celery
- 5g Paprika
- 1 x Tin Bean Salad*
- 500ml Vegetable Stock

*Can be omitted for any beans

Great for freezing!



DIRECTIONS

1. Peel and dice onions, carrot and celery
2. In a heavy based pan, heat oil with onions, celery and carrots.
3. Add paprika and cook for a further two minutes.
4. Add vegetable stock and cook for 25 minutes, until vegetables are thoroughly cooked.
5. Add tin of beans and boil for a further 5-10 minutes.
6. Season to taste and serve

SERVES: 6

PREP & COOK TIME: 1HR



BEET & EGG SALAD

INGREDIENTS

- 250g Cooked baby beetroot
- 1 large shallot/spring onions
- 4 x Eggs
- 2 tbsp Balsamic or red wine
- 1 x glove garlic/paste
- 1 x tsp honey
- 1 x tsp Dijon mustard*
- 4 x Rapeseed or walnut oil*
- Handful Parsley or chives*

*Can be omitted for alternatives

DIRECTIONS

1. Wash baby beets, chop into quarters, oil and season. Roast for 1hr at 180c.
2. Allow to cool.
3. Meanwhile, bring eggs to boil and simmer for 5 minutes. Run under water and peel carefully.
4. Chop eggs in half and place in a bowl with roasted beetroot.
5. Combine garlic, mustard, honey and vinegar with oil and seasoning to create vinaigrette.
6. Drizzle over salad and serve!

SERVES: 4

PREP & COOK TIME: 1HR30