

SO25



PINEAPPLE UPSIDE DOWN CAKE WITH NUTMEG CUSTARD

MAKES 6 MUGS



Hi I'm Shelina Permalloo.

I'm a born and bred Sotonian, owner of Lakaz Maman Mauritian Street Kitchen in Bedford Place, and winner of BBC's Masterchef in 2012.

As Chair of Southampton 2025, I've designed this special menu, inspired by just a few of Southampton's many cultures, for over 9,000 primary school children in the city to enjoy on **Tuesday 15th March**. Winning UK City Of Culture 2025 will bring lots of amazing events for a whole year and huge opportunities for our young people, both now and in the future. So please join us on this journey by following our SO25 social media channels and help us **#makeitSO**

And why not recreate the menu in your own homes, with the complimentary recipe below?

Enjoy! Shelina x

INGREDIENTS

- 75g caster sugar
- 3 eggs
- 150ml vegetable oil
- 1tbsp vanilla flavouring/extract
- 130g tin of sliced pineapple in juice, blended into a puree (keep juice for the cake)
- 2tbsp of pineapple juice from the tin
- 270g plain flour
- 1tbsp baking powder
- 1tsp bicarbonate of soda
- 1tsp ground mix spices

METHOD

1. Beat the eggs and sugar using a fork.
2. Add in the oil, pineapple juice and mix with fork.
3. Add in the rest of the ingredients and mix together.
4. Divide the mixture into 6 mugs and microwave on full power for 3 minutes (*depending on how big your mugs are this may vary in time*). Take the cakes out when they look spongy and dry on the top.
5. Serve with custard or ice cream of your choice.



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