

# June Newsletter

bluebird  
care®

Mansfield & Ashfield



## EMPLOYEE OF THE MONTH

A huge congratulations to Aija for being named our Employee of the Month for May! In recent months, she also stepped up to fill the gap during a management transition.

Thank you, Aija, for being the heart of Bluebird Care Mansfield & Ashfield. We're lucky to have you!



## HUGE CONGRATULATIONS TO OUR DIRECTOR!

Huge congrats to our director, Nabeel Khan on being elected as a Governor of Sherwood Forest Hospitals NHS Foundation Trust!

At Bluebird Care Mansfield & Ashfield, we see Nabeel's heart for people and community every day. Now, his dedication will make an even wider impact on local healthcare.

We are proud of him and we wish him best of luck!





# Innovative



## WELCOME ABOARD, LINDSEY!

We're thrilled to welcome Lindsey Dalton to the Bluebird Care Mansfield & Ashfield team as our new Care Supervisor!

With Lindsey's passion and dedication, we're confident she'll make a positive difference in the lives of both our customers and care team. Here's to a great journey ahead, Lindsey!

## SPRING RECIPE

### TREACLE TART WITH MASCARPONE AND RASPBERRIES

1. Put all the ingredients for the pastry (apart from the egg) in a food processor with a pinch of salt and pulse until a dough forms. Turn out, bring it together with your hands, then roll out on a lightly dusted work surface and use to line the tart tin. Cover and chill for 2 hours.

2. Heat the oven to 180°C fan/gas 6. Prick the pastry all over with a fork, then cover with a sheet of scrunched-up baking paper and fill with baking beans or dry rice. Bake for 15-20 minutes until the edges are just starting to brown, then remove the beans/rice and paper. Brush all over with the egg, then bake for another 5 minutes. Set aside.

3. For the filling, mix all the ingredients together, then pour into the tart case. Turn the heat down to 160°C fan/gas 4 and bake for 30 minutes, or until just set. Leave to cool until warm.

4. While the tart cools, whisk the mascarpone and double cream together, then swirl in the lemon curd. Serve the tart with the lemon cream on top or on the side with the raspberries (if using).

### FOR THE PASTRY

- 225g plain flour, plus extra to dust
- 100g unsalted butter
- 25g icing sugar
- 50ml whole milk
- 1 medium free-range egg, beaten

### FOR THE FILLING

- 400g golden syrup
- 125g fresh breadcrumbs
- 2 medium free-range eggs, beaten
- 1 tsp ground ginger
- Finely grated zest and juice 1 lemon



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