

Roasted Tomato, Garlic and Basil Soup

Serves 4

2 lbs. plum tomatoes
4 cloves garlic
1 stick celery
1 carrot medium size
1 onion medium size
1 tbsp. sherry vinegar
4 sprigs thyme, picked (stems discarded)
¼ bunch basil
¼ cup olive oil
Salt and Pepper

Halve the tomatoes and crush the garlic. Toss with half the olive oil, picked thyme and season with salt and pepper. Place onto a baking tray, lined with parchment paper, cut side down and roast at 350 F for 30 min. or until the tomato skin is starting to blister and garlic is roasted.

Roughly chop carrot, celery and onion and saute in a large pot for 5 min. on medium heat. Add sherry vinegar and the roasted tomato and garlic. Add 2 cups of water and simmer for 1 hour stirring occasionally.

Blend soup and check seasoning and consistency, adding more water if too thick. Finely slice the basil leaves and stir through the soup to finish.

Marinated Grilled Cornish Game Hen

Serves 4

2 cornish boneless game hens stub on
3 lemons
½ bunch rosemary
1/2 cup yogurt
1 tbsp smoked paprika
1 tsp ground coriander
1 tsp cayenne
2 cloves garlic
1 shallot

Finely chop the garlic, shallot and 1 sprig of rosemary, zest 1 lemon and add to a mixing bowl with the spices and yogurt. Halve the game hens and cover with the yogurt marinade. Cover and place in the fridge overnight.

Halve the remaining 2 lemons and grill, set aside with the rest of the rosemary.

Remove from marinade brushing off any excess before grilling. Season well with salt and pepper and then grill till marked and then roast at 425 F for 25 mins or until cooked and juices run clear. Garnish with grilled lemon and a sprig of rosemary.

Broccolini

2 bunches

Trim half an inch from the bottom and boil for 2-3 mins until tender. Drain, season and serve.

Potato and Butternut Squash Terrine

Serves 4

1 onion
1 stick celery
1 carrot
¼ bunch thyme
1 bay leaf
2 lbs yukon gold potato
2 lbs butternut squash

Make a quick vegetable stock by halving the onion, celery and carrot and placing in a pot with the bay leaf and thyme. Cover with water and bring to a simmer on a medium low heat, simmer for 20 mins. Strain and season well.

Peel the potato and squash, keep the peeled potato in water to prevent browning. Remove seeds from squash and slice thinly using a mandolin. Steam or gently boil for 1- 2mins and drain well, then pat dry with a paper towel.

Line a deep baking tray or loaf pan with parchment paper and have a similarly sized baking tray or loaf pan that can fit into the baking tray you're using ready. This will be used to put pressure on the terrine to keep its shape.

Start slicing your potato and begin placing slices of potato and squash in rows on your baking tray. Do the same with the next layer except this time place it in columns. Add a little stock and then repeat until your tray is full. When the tray is full there should be just enough stock to just come to the surface when you firmly press down on the terrine. If there's too much pour some out. If there's not enough add some more in. Place a sheet of parchment paper on top and cover with the second tray. Place something heavy and oven proof on top of the tray to help add pressure. Bake in a 380 F oven for 30-45 mins, it will be cooked when you can easily put a toothpick through the middle.

Chill and place in the fridge, keeping the second tray and weight on the terrine, let set for at least 4 hours and up to 2 days. When ready to use, remove from the tray and cut into portions. Place on a lined baking sheet and brush with olive oil. Add extra seasoning if necessary and then roast at 450 F until browned, roughly 15-20 mins.

Sherry Jus

1 shallot
1 bay leaf
1 sprig rosemary
1 cup chicken stock
1 cup veal stock
50 ml sherry

Chop the shallot and saute in a saucepan for 1-2 min. on medium-high heat. Add sherry, bay leaf, and rosemary and reduce by half. Add the stock and reduce to a coating consistency. Season to taste. Strain and hold.

Stuffed Caponata Eggplant with Walnut and Oregano Pesto

Serves 4

4 Italian eggplants
3 plum tomatoes
1 tsp. tomato paste
1 tbsp. sherry vinegar
3 cloves of garlic, sliced
1 shallot
¼ cup of capers
¼ bunch of oregano
1 lemon
½ cup toasted walnuts
¼ cup of grated parmesan cheese
½ cup of olive oil

Halve the eggplant and score the flesh, being careful not to go through to the skin. Salt the eggplant and set aside for 20 mins. Rinse the eggplant and pat dry with a paper towel. Brush with olive oil and place garlic slices into the eggplant where you scored it. Chop a few sprigs of oregano and place that in with the garlic. Roast at 380 F for 30 min or until the eggplant is cooked and starting to brown on the surface.

Allow to cool.

Remove the flesh from the eggplant by scooping with a spoon and keeping the skins intact. Roughly chop the eggplant and set aside. Keep the skins to be filled later.

Finely chop the shallot and tomato. In a tbsp of olive oil, saute the shallot for 1 minute, then add the capers and cook for a further 2 mins. Add the tomato paste and cook for another 2 mins. Add the chopped tomato and cook on medium low heat for 15 mins. Add the eggplant and cook for 5 more mins.

Add this mixture back into the eggplant skins and place on a roasting tray. Roast at 380 F for 15 mins just before serving.

For the Walnut and Oregano Pesto

Zest the lemon, and juice half of it. Add juice and zest to a food processor with the walnuts, oregano and parmesan. Pulse the mixture until coarsely chopped and then pulse in the oil and season with salt and pepper.

No Bake Cheesecake in Jars

Recipe yields 4 to 5 - 8oz jars or other small containers

Cherry topping

Ingredients

2 cups fresh or frozen sweet cherries

1/2 cup water

1 tbsp sugar

1/2 tbsp lemon juice

1/2 tbsp cornstarch

Procedure topping

1. Combine cherries, water and sugar in a pot and simmer on medium to low heat for 15- 20 minutes until cherries are soft.
2. Combine lemon juice and cornstarch and whisk into cherry mixture. Stir constantly until the liquid starts to thicken slightly.
3. Take off the heat and let cool.

While your cherry topping is cooling make the other two layers of your no bake cheesecake jars!

Graham cracker crust

Ingredients

2 cups Graham cracker crumbs

2 tbsp brown sugar

1/2 cup butter, melted

1/2 tsp salt

1 tsp cinnamon

Procedure: Crust

1. If you are using whole Graham crackers, break them up into a fine crumb.

2. Combine crumbs, sugar, salt and cinnamon in a bowl together
3. Melt butter in a microwave safe bowl for 30 seconds.
4. Pour butter into the crumb mixer and combine until everything is evenly coated in butter.
5. Place 2 tbsp worth of crust into the bottom of your jars and set aside.

Cheesecake filling

Ingredients

- 1 cup 35% heavy cream
- 1 8oz block cream cheese, must be at room temperature
- 1/3 cup sugar
- 2 tbsp sour cream
- 1 tbsp lemon juice
- 1 tsp vanilla extract

Procedure Filling

1. Using a stand mixer or hand mixer, beat cream cheese until smooth.
2. Slowly add in your sugar and beat until smooth.
3. Add in your sour cream, lemon juice and vanilla and beat until creamy and smooth. Set aside.
4. In a separate bowl, Whisk your heavy cream until stiff peaks (when you lift up your whisk and the whip cream hold its shape)
5. By hand, using a scoop at a time fold your whipped heavy cream into your cream cheese mixture until you have used up all of your whip cream.
6. Once your mixture is well incorporated, scoop 1/3 cup portions on top of your Graham cracker crust. Be sure to leave room for your cherry topping!

Now your cherry topping should be cooled to room temperature and you can top your cheesecakes!

Cover and store your cheesecake jars for up to 5 days in the refrigerator.

Classic Champagne Cocktail

1 sugar cube
Angostura bitters
Champagne (or dry sparkling wine)
Lemon or Orange Twist for garnish

- 1) Soak the sugar cube in Angostura bitters and drop into a champagne flute.
- 2) Top with a luxury champagne or dry sparkling wine.
- 3) Garnish with a lemon or orange twist

Ginger Pomegranate Mocktail

2 blueberries
2 blackberries
¼ tsp grated fresh ginger
Splash of pomegranate juice
Sparkling water

- 1) Mash blueberries and blackberries in bottom of glass
- 2) Add grated ginger
- 3) Add splash of pomegranate juice.
- 4) Top with sparkling water