

Main Course

Lamb chops stuffed with pickled peppers and confit potatoes

For the peppers:

500g sliced red peppers
150g sliced shallot
50g sliced chorizo
25ml sherry vinegar
2 sliced cloves garlic
20g sugar
50ml olive oil
10 leaves of basil
Salt

- Cook down the shallots, chorizo and garlic in the olive oil without colouring them, until they are soft. Add the peppers and soften further, then pour in the vinegar and stir well as it “simmer” a little.
- Season with salt and sugar and allow to cool. Once cold add the chopped basil.

For the Confit Potatoes:

350g new potatoes
1 bay leaf
1 sprig of thyme
1 sprig of rosemary
Olive oil to cover

- Place the potatoes in a pan of cold water and bring to the boil.
- As soon as the water is boiling, place the potatoes in a new pan and cover with olive oil. Add the herbs and a little salt.
- Place in an oven at 100C/225F/Gas Mark 1/4 until they are cooked through.
- Leave to sit in oil until required. They can be preserved for up to 3 months like this.

For the Lamb Chops:

- Gently slice through the centre of the lamb chop to create an envelope style opening.
- Stuff your lamb with a Slice of Chorizo and the pickled peppers.
- Warm a pan and add a little oil.
- Season your lamb with some salt and add to the pan. Once the first side is coloured, turn and colour the second side.
- When both sides are coloured, add a small nob of butter and cook in a warm oven for 3-4 minutes.
- Remove from the oven and rest for a good couple of minutes before serving.
- Serve with confit potatoes (or any other kinds of potatoes) and the rest of the pickled pepper.

Dessert

BBQ Pineapple

1 ripe pineapple
250g double cream
25g icing sugar
25g sugar coated fennel seeds

- Place a whole pineapple onto the grill of the BBQ and cook (with the lid down if you have one) turning every 5 minutes.
- Once the pineapple is blackened evenly around the outside and the leaves come off with very little force, remove it and leave to sit for 10 minutes.
- Whilst your pineapple is resting soft whip the cream and icing sugar.
- Now with a knife remove the outside skin and cut into slices.
- Top with whipped cream and a sprinkle of sugar coated fennel seeds or hundreds and thousands.

Dessert

BBQ Banana with peanut butterscotch

For the bananas:

- Place your bananas on the BBQ, skin on, until completely blackened.
- Cut through the centre length ways.
- Pour over your peanut butterscotch.
- Finish with a little grated chocolate and some whipped cream.

For the butterscotch:

50g butter
50g dark brown sugar
50g golden syrup
1/2 vanilla pod or a drizzle of olive oil
1 pinch Sea Salt
75g double cream
1/4 lemon juice
50g peanuts (you can toast them by cooking them in a dry frying pan on a medium heat for a minute or two).

- Simply place everything into a pan (except peanuts) and boil. All the ingredients will combine and caramelize.
- Once they are at sauce consistency, finish with a squeeze of lemon juice and add your toasted peanuts.

Gina Manning

Starter

Broad bean bruschetta

300g frozen or fresh (podded) broad beans
8 Slices ciabatta or French bread
3 cloves garlic, peeled
Juice from ¼ lemon
Tablespoon olive oil
Pinch of salt and freshly ground black pepper
Chopped fresh mint
Parmesan shavings

- Peel two of the garlic cloves.
- Boil a medium sized saucepan of water.
- Add the 300gm of broad beans and 2 of the whole peeled garlic cloves and boil for 3-4 minutes. Drain and leave to cool.
- Once the broad beans have cooled down enough to handle remove the outer casing (double podding) add the salt, pepper, lemon juice and olive oil, the 2 garlic cloves, fresh mint and crush gently with a fork.
- Halve the remaining peeled garlic clove and rub gently on each side of the bread slices.
- Place them under a pre-heated grill or griddle pan and toast on both sides
- Spread the broad bean mixture on to each slice of bread – drizzle a small amount of olive oil on to each slice and garnish with parmesan shavings.

Main course

Creamy pea and bacon pasta

Serves 4

250-300g pancetta or streaky bacon
400g pasta shells
Tablespoon of salt
200gm frozen or fresh peas
150-200ml whipping cream
50gm parmesan cheese
1 egg yolk
Salt and pepper to taste

- Bring a large pan of water with the tablespoon of salt added to the boil and add the 250gm of pasta shells and cook for 11-13 minutes.

- Meanwhile, place 250g of pancetta or chopped streaky bacon into a frying pan and cook gently until the bacon is just about to brown at which time add the 200g of peas and cook for a further 2-3 minutes.
- Whilst the pasta peas and bacon are cooking put the whipping cream into a bowl large enough to hold the pasta and gently whip until it starts to form very soft peaks. Add one egg yolk and 50gm of parmesan and gently combine with the cream. This gives the sauce a nice light feel. If you prefer, you can also avoid whipping the cream. Crème fraiche would also work well.
- Once the pasta has cooked drain and add it to the cream and mixture followed by the peas and bacon. Season with salt and pepper, serve.

Dessert

Peach Cake

For the cake:

225g butter
 225g caster sugar
 225gm self raising flour
 4 medium eggs
 2 teaspoons baking powder

For the topping:

5 peaches stoned and cut into 6ths or 8ths depending on size of peach
 60g golden caster sugar

For the filling:

250g mascarpone
 75g icing sugar
 Seeds from 1 vanilla pod
 Tablespoon milk

- Make the cake by beating all the cake ingredients until you have smooth batter (all in one method).
- Grease and line two round 7 inch cake tins with baking parchment.
- Toss the peach slices in the sugar and arrange in one of the cake tins.
- Divide the cake batter evenly between the two tins and bake in the oven at 180 degrees centigrade for 25-30 minutes. The peach cake may need a little longer.
- Once the cakes have cooled enough to handle remove from the tins on to a wire rack until completely cool.
- To make the filling beat the mascarpone, sugar, vanilla and milk together until light and fluffy.
- Sandwich the two sponges together with the mascarpone filling, make sure you place the peach cake on top!
- Serve.

Sharon Church

Strawberry Jam

This is a recipe for almost any kind of fruit jam, blackberries, raspberries – it's completely up to you. You just need to make sure you have an equal weight of fruit to sugar.

Makes 2 jars

400g strawberries

400g jam sugar

OR 400g caster sugar and ½ a lemon

Knob of butter

- Put the fruit and sugar in a high sided saucepan. If you are NOT using jam sugar, you will need to put ½ a lemon into a muslin bag and add this into the mixture. The juice, pips and pith help the jam to gelatinise.
- Turn the heat on the hob on to medium and let the fruit cook down and sugar dissolve. The mixture will become dark and clear. Stir occasionally.
- Add the knob of butter for some extra richness and shine. Stir through.
- Once the mixture is boiling, turn the heat down so it continues to bubble. Stir continuously for 4 minutes. It may froth, so keep stirring. Remove the muslin bag.
- To test the jam is ready, take a chilled plate and spoon a drop of the jam onto it. Leave for a moment before gently touching it with your finger. If the jam wrinkles, it is ready.
- You will need to sterilise the jars before pouring the jam into them. You can do this by putting them through the dishwasher on a hot cycle, or wash them thoroughly in hot soapy water, and dry in the oven on 140oC/275oF/Gas 1.
- Transfer the jam into the jars with an airtight seal. Store in a cool, dry place.

Apple sauce with brandy and sage

Makes 1 jar

4 apples – cox's, braeburn, (I use them from my mum's garden!)

5 leaves fresh sage, roughly chopped

Good glug of brandy

Knob of Butter

Jam sugar – same amount as the weight of prepared apples

OR Caster sugar and ½ a lemon – same amount of sugar as the weight of prepared apples

- Peel, core and roughly chop the apples. Weigh the chopped apples to find the correct measurement of caster sugar that you will need.

- Put the fruit and sugar in a high sided saucepan. If you are NOT using jam sugar, you will need to put ½ a lemon into a muslin bag and add this into the mixture. The juice, pips and pith help the jam to gelatinise.
- Bring the mixture to the boil on a medium heat. The apples will turn slightly clear and the mixture will look creamy.
- Add the glug of brandy and butter. Stir through. Once the mixture is boiling, turn the heat down so it continues to bubble. Stir continuously for 4 minutes. It may froth, so keep stirring.
- To finish, stir through the fresh sage.
- Allow the mixture to cool before pouring into your sterilised jar.
- This makes a fairly sweet apple sauce; however it works beautifully with roast pork.

Chilli, garlic and red pepper jam

Makes 2 jars

1 packet of large, fresh red chillies from supermarket, deseeded and finely chopped

4 cloves garlic, crushed

Half an inch block of fresh ginger, grated

1 red pepper, de-seeded and chopped

Salt and pepper to taste

Knob of butter

Jam sugar – same amount as the weight of prepared savoury ingredients

OR Caster sugar and ½ a lemon – same amount of sugar as the weight of prepared savoury ingredients.

- Put the savoury ingredients and sugar in a high sided saucepan. Put ½ a lemon into a muslin bag and add this into the mixture. The juice, pips and pith help the jam to gelatinise.
- Turn the heat on the hob on to medium and let the mixture cook down and sugar dissolve. The mixture will become dark and clear. Stir occasionally.
- Add the knob of butter for some extra richness and shine and salt and pepper for the savoury kick. Stir through.
- Once the mixture is boiling, turn the heat down so it continues to bubble. Stir continuously for 4 minutes. It may froth, so keep stirring. Remove the muslin bag.
- To test the jam is ready, take a chilled plate and spoon a drop of the jam onto it. Leave for a moment before gently touching it with your finger. If the jam wrinkles, it is ready.
- Transfer the jam into your sterilised jars which have an airtight seal.
- Goes really nice with any meat - chicken, pork and steak! For a summer barbecue, brush the mixture onto fresh prawns before cooking.

Main course

Paprika Pork

Serves 4

400g pork fillet
1 onion, red or white, chopped
2 red peppers, de-seeded and sliced
A couple of tbsp flour
3 tsp paprika (sweet or hot)
3 tsp tomato puree
½ glass of red wine
300ml water
A tin of chopped tomatoes or passata
Salt and pepper
1 tsp oil for frying

(If you make the chilli, garlic and red pepper jam, you can throw in 1tsp of it too)

- Cut the pork into chunks and roll it in the flour and paprika
- In a frying pan heat the oil and fry off the pork to seal all the juices in. Transfer it to an oven-proof dish, chuck in the puree , wine, water, tomatoes and the jam if you have it.
- Bake in the oven on 200C/400F/Gas Mark 6 for 25-30 minutes.
- Serve with rice or mash or jacket potatoes