

SUMMER RECIPES

TASTY TREATS TO TRY THIS SUMMER



AS SUMMER ROLLS IN, IT BRINGS WITH IT FRESH FLAVOURS, OUTDOOR GATHERINGS, AND THE SIMPLE PLEASURE OF GOOD FOOD. PICNIC SEASON IS FINALLY HERE, INVITING US TO ENJOY MEALS AL FRESCO, WHETHER IT'S A BACKYARD LUNCH, A BARBECUE, OR A BEACH PICNIC. IT'S TIME TO EMBRACE THE SUNSHINE, GATHER WITH LOVED ONES, AND SAVOUR EVERY MOMENT OF OUTDOOR DINING.

Introducing our summer recipes, crafted by two culinary experts known for their dedication to seasonal flavours and culinary excellence. Georgina Jones, co-owner of Lavender House, and Nigel Skinner, Head Chef at Tremfan Hall, share two seasonal dishes ready to elevate your al fresco experience. From refreshing mains to decadent desserts, each recipe is designed to enhance your summer dining one mouthful at a time.

THE PERFECT APPLE PICNIC CAKE

BY **GEORGINA JONES**

This lightly spiced cake is easy to make and transports well so perfect for alfresco dining and Summer picnics. Although it has a golden crisp top, it is incredibly moist inside. It uses simple store cupboard ingredients with the addition of apples that most of us have to hand. It freeze well so it can be made well in advance.

EQUIPMENT:

- 20cm Round removable-bottom round tin.
- Medium mixing bowl
- Small bowl to mix eggs in
- Whisk or fork
- Spatula
- Wooden spoon
- Scales
- Small knife
- Airtight container for storage.

INGREDIENTS:

- 225 grams of cooking margarine room temperature
- 225 grams of soft light brown sugar
- 1 tablespoon of vanilla essence
- 285 grams self-raising flour
- 4 free range eggs beaten

- 170 grams of cored and peel apples cut into 0.5cm cubes. The sharper the apples the better.
- 1 tablespoon of mixed spice
- 1 tablespoon of demerara sugar
- Start preheating the oven to 180c fan after you have placed an oven rack mid-way up.

DIRECTIONS :

- 1** . Lightly grease the inside of the tin.
- 2** . Put margarine and sugar into the medium bowl and cream together with a wooden spoon.
- 3** . Weigh out your flour, add the mixed spice and put to one side.
- 4** . Beat the 4 free range eggs in a separate bowl and slowly add to your creamed mixture, if it starts to split don't worry, gradually add a little of your flour and mix in, then the rest of the eggs and then the rest of the flour and vanilla essence. Mix until everything is combined.
- 5** . Add the pieces of apple and fold them in.
- 6** . Spread evenly in the tin, sprinkle the top with demerara sugar evenly over the top. Place in the centre of the oven. Cook for approximately 40 mins, it should be firm on the top if it isn't ready turn the oven down to 160 c fan place on a lower shelf until cooked.
- 7** . Remove from the tin and cool on a rack. Keep in an airtight tin. If freezing, when cool, double wrap with cling film. Enjoy x.



LIME & GINGER CURED SALMON, SWEET PICKLED MELON, SESAME CROSTINI, BABY HERBS AND WASABI SAUCE

BY NIGEL SKINNER

This show-stopping dish is a sure winner for summer dinner parties, or delicious meals outside in the sun! The salmon is bursting with zesty, refreshing flavours, complemented by the sweet, invigorating melon, and enticing, spiced sauce. A perfect, stunning summer dish, as pleasing to the eye as it is to the tastebuds.



LIME AND GINGER CURED SALMON:

INGREDIENTS FOR THE CURE PER KG OF SALMON :

- 1 cup sugar
- 1 cup coarse sea salt
- 4 tablespoon grated fresh ginger
- 2 teaspoon white peppercorns crushed
- 4 tablespoon mirin
- 1 Zest of 2 limes
- 1 kilogram ultra fresh salmon/ sushi grade salmon

METHOD - CURING THE SALMON :

1 . To prepare the salmon trim off the belly and square up the fillet. Any trimmings can be cooked and used for other dishes such as fishcakes.

2 . Wrap the salmon in cling film and freeze at -21 degrees for a minimum of 24 hours. This process is to eliminate the possibility of parasites.

3 . After the freezing process remove from the freezer and place in a fridge over night to defrost fully. If you wish to speed up this process you could order the salmon frozen from the fish monger.

4 . Remove the fish from fridge and remove the cling film, cover the entire fish top, bottom & sides with the salt cure using the recipe above, amount per kg of fish. Wrap tightly in cling film, return the fish to the fridge and leave to cure for 36 - 48 hours.

5 . After the curing process remove the cling film and wash off the salmon, the salmon should feel much firmer to the touch. After this process the salmon is ready to serve. Salmon will keep in the fridge for up to 3 days.

THE WASABI MAYONNAISE:

INGREDIENTS :

- 25g Wasabi paste
- 175g Mayonnaise