



'SQUIDS IN'
SQUID AND
CHORIZO SALAD

- 1 red onion, thinly sliced
- Pinch of sugar
- Sherry vinegar
- 100g chorizo, sliced
- 3 tbsp olive oil
- 4 squid tubes, washed and sliced, tentacles reserved
- 120g rocket salad
- 16 cherry tomatoes, halved
- 2 roasted peppers, from a jar - sliced
- Handful parsley leaves
- Toasted ciabatta
- 1 garlic clove
- Salt and freshly ground pepper
- Lemon wedges to serve
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1. Place the red onion and sugar into a bowl and pour over enough sherry vinegar to coat the red onion well. Season with salt and pepper and cover with clingfilm and allow the red onion to pickle.
2. Cook the chorizo in a dry frypan on a medium heat until crispy on both sides and until the fat has rendered out. Remove from the heat and add 2 tablespoons of sherry vinegar to the pan.
3. Heat another frying pan to high heat, add 1 tablespoon of olive oil and add the squid in batches, season with salt and pepper and cook until the squid is opaque. Remove from the pan and repeat with the remaining squid.
4. Divide the salad between 4 plates, top with halved cherry tomatoes, sliced peppers and parsley leaves. Add cooked chorizo and squid. Stir the pan with the chorizo oil and sherry vinegar – taste and use as the dressing for the salad.
5. Brush the toasted ciabatta with the remaining olive oil and rub each piece with the garlic clove. Add to the plate along with a lemon wedges and serve.



- 250g lean pork mince
- 250g lean beef mince
- 1 large onion, finely chopped
- 3 garlic cloves, finely chopped
- 2 tbsp flat leaf parsley, finely chopped
- 1/4 tsp chilli flakes
- 1 tsp dried oregano
- 1 egg, lightly beaten
- 1 handful breadcrumbs
- 60g parmesan cheese, grated
- 4 tbsp olive oil
- 2 glasses red wine
- 500g rigatoni
- Basil leaves
- Salt and freshly ground pepper
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1. Place the beef and pork mince into a bowl, add half the onion, half the garlic, the parsley, the chilli, oregano, egg, breadcrumbs and half the parmesan. Season well with salt and pepper and mix together well. Form into small balls and set aside onto a plate.
2. Heat half of the olive oil in a medium saucepan, add the remaining onion and cook until translucent. Add the remaining garlic, cook for 2 minutes before adding in the red wine, allow it to reduce by half before adding the tomatoes, reduce the heat and simmer gently for 10 minutes.
3. Meanwhile heat the remaining olive oil in a large frypan, add the meatballs and cook until browned on all sides. When cooked add to the tomato sauce and allow to simmer for another 10 minutes.
4. Cook the pasta in salted boiling water until al dente, drain well. Place into a large saucepan with a few spoons of pasta sauce. Heat and stir to coat the pasta well. Divide into bowls and spoon over more sauce along with a few meatballs. Sprinkle with the remaining parmesan and garnish with basil leaves.

'TAILOR MADE' MEATBALL RIGATONI



PARTY PARTY APPLE TARTY

with
Ice Cream

- 500ml whole milk
- 5 egg yolks
- 80g golden caster sugar
- 3 tbsp plain flour
- 3 tbsp cornflour
- 1 tsp vanilla bean paste
- 1 block puff pastry
- 6 granny smith apples, peeled cored and thinly sliced
- 1/2 tsp cinnamon
- 2 tbsp butter, melted
- 1 tbsp light brown sugar
- 1 egg, lightly beaten
- 2 tbsp apricot jam
- Vanilla ice-cream to serve
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1. In a medium-sized saucepan, heat the milk with the vanilla bean paste until it just comes to the boil.
2. While the milk is heating, mix the egg yolks and sugar together in a large bowl, then whisk in the flour and cornstarch until the mixture is smooth. Gradually whisk the hot milk into the egg mixture. Strain the mixture back into the saucepan, and place over medium heat, stirring or whisking constantly until the mixture thickens and reaches a boil.
3. Place a layer of plastic wrap directly on the surface of the pastry cream to avoid a skin forming, and leave to cool.
4. Roll out the puff pastry 1/2 cm thick and cut into a 25cm round circle. Leaving a 3cm border prick the inside of the circle with a fork. Spread the base inside the border with the crème patisserie. Arrange the apples, overlapping them in a circle starting from the outside in one circle and then an inner circle.
5. Sprinkle with cinnamon, brush with melted butter and sprinkle with sugar. Brush the outside border of the pastry with egg wash. Place in the oven and cook for 25 minutes at 180C.
6. Remove from oven and serve with scoops of vanilla ice-cream.