

## SWIG SUMMER LUNCH 2021

### **CANAPES**

### **CHAPEL DOWN BACCHUS SPARKLING WINE**

Fresh with some acidity; floral, citrus and grassy aromas.

### **PIEDMONT ROASTED PEPPERS**

### **VINASOL ROSADO 2019**

A delicate rosé from Catalunya offering strawberry, raspberry and pear fruit flavours with just a touch of almond on the finish. Citrus notes and a mouthwatering crispness of flavour keep the wine fresh and balanced.

### **CHICKEN MISSENA**

### **TOURAINNE ROUGE TRADITION**

**New Potatoes**  
**Green Salad**  
**Tomato and Pomegranate Salad**  
**Fancy Coleslaw**

Domaine de la Renaudie, 2018 (Loire)  
50:50 cabernet franc and cot (Malbec)

### **STRAWBERRY PAVLOVA**

### **JURANCO 2017**

Sweet white wine with acidic and honey tastes, aromas of tropical fruit. Gros Manseng grape from French Pyrenees.

### **CHOCOLATE, CARDAMOM & HAZELNUT TORTE**

### **ALCYONE – URUGUAYAN SWEET WINE**

Combines two different techniques in making dessert wines, Barolo chinato and Marsala. Wine from the Tannat grape is aged for several years in French oak barrels and is then aromatised with roots and herbs.

This results in a wine with a radiant purple hue and honey like texture with polished tannins. Touched with a bouquet of winter flowers, Madagascan vanilla bean and wild apple mint indulged with a warmth and savour of white cacao souffle. Chocolate, delicious and with a long finish.

**CHEESEBOARD:**

**COCKBURNS NO.1 SPECIAL RESERVE PORT  
2014**

**Stichelton**

**Baron Bigod**

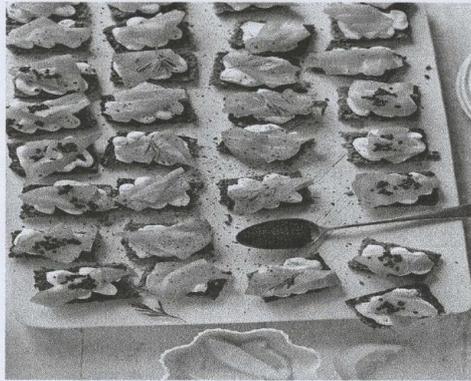
**Lincolnshire Poacher**

**Cotherstone**

## RECIPES

### Mary Berry's smoked salmon canapés

Rye bread, usually from Denmark or Germany, is available already sliced in packets, sometimes with sunflower seeds added. Of course you could use ordinary brown bread or blinis for your smoked salmon canapés, but rye bread is more unusual and much more practical. The texture of the bread means that it holds up well, not going soggy once the topping is added, and so these are ideal to be made ahead.



**MAKES 24**

3 slices rye bread  
1 x 100g full-fat cream cheese  
1 x 125g packets smoked salmon (minimum 3 slices in each)  
a little freshly squeezed lemon juice (optional)  
freshly ground black pepper

#### TO GARNISH

sprigs of fresh dill  
black lumpfish caviar

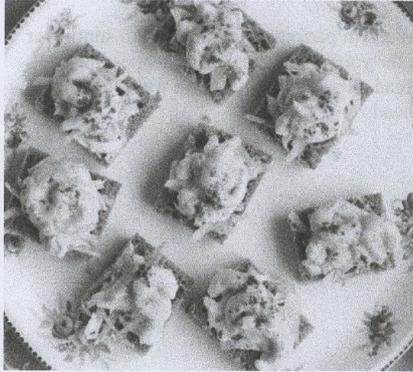
1. Spread the bread generously with the cream cheese. Cut each slice of bread into eight equal squares.
2. Cut the smoked salmon into 24 small pieces.
3. Top each square with smoked salmon, piling the salmon on generously so that it doesn't lie flat.
4. Season with freshly ground black pepper and a squeeze of lemon juice if wished.
5. Garnish each with a small sprig of fresh dill or a little black lumpfish caviar. Arrange on a serving platter.

**TIP** If you don't like rye bread, use an interesting brown loaf cut fairly thinly instead. You could also pipe the cream cheese on to the squares of bread.

#### PREPARE AHEAD

The rye bread holds up so well that these can be made in advance the day before. Cover the canapés tightly with cling film and keep in the fridge.

## Prawn cocktail squares



- **Prep:** 20 mins
- **Easy**
- **Makes 24**

### Ingredients

- 100g mayonnaise (use light, if you prefer)
- 3 tbsp tomato ketchup (plus few drops Worcestershire sauce?)
- 300g peeled cooked prawns
- black pepper
- 4 large slices rye bread
- ¼ iceberg lettuce
- cayenne pepper

### Method

#### • STEP 1

Mix mayonnaise with tomato ketchup. Add peeled cooked prawns and some black pepper.

#### • STEP 2

Cut 4 large slices rye bread into small squares – you should be able to get 6 squares from each.

#### • STEP 3

Arrange on a platter. Shred lettuce, divide between the squares, top each with a spoonful of prawns then a sprinkle of cayenne pepper.

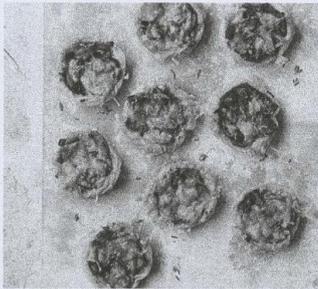
## Dates with Blue Cheese

Medjool dates  
Blue cheese  
Pecan nuts

Split dates & remove stones  
Stuff with blue cheese  
Push pecan in place where stone was



## Caramelised mushroom tartlets



- **Prep:** 10 mins
- **Cook:** 20 mins
- **Easy**
- **Makes 12 tartlets**

### Ingredients

- 2 tbsp olive oil
- 1 onion, chopped
- 1 tbsp golden caster sugar
- 250g chestnut mushrooms, cleaned and thinly sliced
- 1 garlic clove, crushed
- 3-4 tbsp thyme leaves, finely chopped
- butter, for spreading
- 12 slices of thin sliced (white sandwich) bread
- 100g grated gruyère or cheddar, for sprinkling

### Method

#### • STEP 1

Heat the oil in a generous frying pan, add the onion and fry over moderate heat for about 7 mins until soft and golden. Stir in the sugar and seasoning, turn up the heat and add the mushrooms. Sizzle for 5 mins until you have driven off any moisture and the mushrooms are golden. Stir in the garlic for a few further mins, until fragrant, then turn off the heat and stir in most of the thyme (save some for sprinkling). The mushroom mix can be chilled at this point.

#### • STEP 2

To make the tartlet bases, cut 7-8cm circles out of the bread using a cookie cutter or glass. Butter one side and stick buttered-side down into a 12-hole tartlet tin. Freeze any leftovers to make breadcrumbs.

#### • STEP 3

When ready to bake, heat oven to 220C/200 fan/gas 7. Divide the mushroom mixture between the tartlets and top with a sprinkle of cheese. Don't be too tidy about this – any cheese on the tin will form a lacy edge to the tartlets. Bake for 10-15 mins until golden and bubbling. Sprinkle over the reserved herbs and serve.

## **DELIA SMITH'S PIEDMONT ROASTED PEPPERS (serves 4 as a starter)**

4 large red peppers  
6 medium tomatoes  
8 tinned anchovy fillets, drained  
2 cloves garlic  
8 dessertspoons (80ml) extra virgin olive oil  
Freshly milled black pepper

To serve: 1 small bunch fresh basil leaves

Pre-heat oven to 180C

Cut peppers in half and remove the seeds, leaving the stalks intact.

Lay pepper halves in a lightly oiled, shallow roasting tin.

Put tomatoes in a bowl and pour boiling water over. Leave for at least 1 minute then slip the skins off and cut the tomatoes in quarters. Place 3 quarters in each pepper half.

Snip 1 anchovy fillet per pepper half into rough pieces and add to tomatoes.

Peel and slice garlic cloves thinly and divide evenly among tomatoes and anchovies.

Spoon 1 dessertspoon (10ml) olive oil into each pepper half, season with black pepper and place on a high shelf in the oven for 50 mins-1 hour.

Transfer to a serving dish, pour juices over and garnish with a few scattered basil leaves.

Serve with good bread to soak up the juices.

## **CHICKEN MISSENA (6 people)**

1/2 onion  
1 stick celery and some leaves  
2 sprigs parsley  
4 black peppercorns  
6 chicken breasts  
*Sauce*  
125gms mayonnaise  
4tbsp single cream  
90gm tinned tuna in oil -flaked  
5 anchovy fillets  
1tbsp capers  
rind of 1 lemon and salt and pepper

Half fill a saute pan with water- add celery, onion, parsley and peppercorns - bring to the boil then reduce heat and simmer for 5 minutes. Add chicken and cover. Turn heat further down and gently poach for 8 minutes (NB it usually takes longer than this depending on size of chicken breasts).

Remove pan from heat and stand covered for 20 minutes. Test one fillet to make sure they are cooked. Lift out and spoon over enough of the liquid to cover the chicken. Cover with cling film and put into fridge overnight.

Mix all sauce ingredients and put in fridge overnight.

Serve on platter and decorate with parsley, black olives and lemon wedges.

### **YOTAM OTTOLENGHI'S TOMATO AND POMEGRANATE SALAD (serves 4)**

200g red cherry tomatoes, cut into ¼ inch dice  
200g yellow cherry tomatoes, cut into ¼ inch dice  
200g tiger or plum tomatoes, cut into ¼ inch dice  
500g medium slicing tomatoes (about 5) cut into ¼ inch dice  
1 red pepper cut into ¼ inch dice  
1 small red onion finely diced  
2 cloves garlic, crushed  
½ tsp ground allspice  
2 tsp white wine vinegar  
1 ½ tbsp pomegranate molasses  
60 ml olive oil, plus extra to finish  
1 large pomegranate, seeds removed  
1 tbsp small oregano leaves  
Salt

Mix together all the tomatoes, the red pepper and the onion in a large bowl and set aside. In a small bowl whisk together the garlic, allspice, vinegar, pomegranate molasses, olive oil, and a scant ½ teaspoon salt until well-combined. Pour this over the tomatoes and gently mix.

Arrange the tomato mixture and its juices on a large, flat plate. Sprinkle the pomegranate seeds and oregano over the top. Finish with a drizzle of olive oil and serve.

## YOTAM OTTOLENGHI'S FANCY COLESLAW

2 medium carrots, peeled and cut into thin matchsticks  
1 small fennel bulb, shredded  
4 tbsp lemon juice  
¼ small head savoy cabbage, shredded 3 mm thick  
1 large head radicchio, shredded 3 mm thick  
1 medium red pepper, seeded and thinly sliced  
1 red chilli, thinly sliced  
100g Greek yogurt  
3 tbsp mayonnaise  
1 ½ tsp Dijon mustard  
1 ½ tsp honey  
1 tbsp olive oil  
30 g flat-leaf parsley leaves, chopped  
20 g dill leaves, chopped  
10 g tarragon leaves, chopped  
Salt and white pepper

### *Spiced Cashews:*

120g cashew nuts, coarsely chopped  
¾ tsp ground turmeric  
¾ tsp ground cumin  
1 ½ tsp paprika  
¾ tsp fine sugar  
Salt

Preheat the oven to 180C.

Place the carrots, fennel and 2 tbsp of the lemon juice in a large bowl and mix well. Set aside for 20 minutes and then drain.

To make the nuts, in a small bowl combine the nuts, turmeric, cumin, paprika, sugar and a pinch of salt. Stir 1 tbsp water through the mixture so the spices cling to the nuts. Spread out on a parchment-lined baking sheet and roast for about 12 minutes, until golden and crunchy. Remove and leave aside to cool.

Return the carrots and fennel to the large bowl, add the cabbage, radicchio, red pepper, and chilli and stir well.

To make the dressing, whisk together the yogurt, mayonnaise, mustard, honey, olive oil, the remaining 2 tbsp lemon juice, ¼ teaspoon salt and a pinch of white pepper. Pour this over the vegetables and mix well. Add the herbs and spiced nuts, stir to combine and serve.

## **CHOCOLATE, CARDAMOM & HAZELNUT TORTE (Gluten Free)**

- 150g ground roasted hazelnuts (from Sainsbury's)
  - 8 green cardamom pods
  - 150g gluten-free dark chocolate
  - 125g butter
  - 6 eggs, separated
  - 125g golden caster sugar
  - 1 tbsp cocoa powder, plus extra for dusting
  - crème fraîche, to serve
1. Remove the cardamom seeds from their pods and grind using a pestle and mortar; mix with the ground hazelnuts.
  2. Heat oven to 160C/140C fan/gas 3. Grease and line the base of a 23cm spring-form cake tin. Use a microwave to melt the chocolate with the butter in 30-sec bursts until glossy and smooth. Leave to cool slightly.
  3. Using an electric whisk, in a very clean bowl whisk the egg whites until they reach stiff peaks. Then, without cleaning the beaters, whisk the yolks with the sugar in a separate bowl until pale and voluminous.
  4. Combine the chocolate with the egg yolk mixture, then incorporate the cocoa powder, a pinch of salt, the cardamom seeds and hazelnuts. Add a spoonful of egg white to the batter, stirring it through to loosen the mix, then fold in the rest, taking care to keep in as much air as possible. Gently pour into the tin and bake for 35 mins. Leave to cool in the tin, then dust with cocoa powder and serve with crème fraîche.

## **STRAWBERRY PAVLOVA. (Makes 1 large or 2 mid size)**

Meringue: 6 egg whites

350g caster sugar

2x 5ml spoon cornflour

1/2 teaspoon vanilla essence

1x 5ml spoon lemon juice

Filling: About 800 ml double cream

Lots of strawberries- hulled and halved if large. Reserve some for decoration.

Cooking: 1 :15 - 1:30 hours. Oven 150C

Cut out a circle of non-stick parchment paper to the size required (large dinner plate) and place on baking sheet. Whisk eggs until very stiff and dry. Sieve and whisk in half the sugar and whisk until mixture is stiff and shiny. Sieve remaining sugar with cornflour and fold into mixture with vanilla essence and lemon juice.

Spread meringue on the circle and build up a bowl-shaped shell and bake in the centre of the oven until firm.

Allow to cool before removing paper. (Can be stored in airtight container until required)

Whip cream, fold in fruit and pile into meringue. Top with reserved strawberries. ENJOY.