

EASY MUSSEL DIP

Just throw the following ingredients into your sturdy food processor – my Kenwood made an easy job of it – all you need is 250 g pottle of softened cream cheese, 15 cooked mussels (smoked mussels are super if available), a generous squeeze of lemon juice, 1 Tbsp Worcestershire sauce, a handful of parsley, a splash of hot sauce (optional) and salt and pepper to taste but start with ½ tsp sea salt.

Process well and place in fridge till ready to serve.

Serve with crackers.

*SALMON & CAPER TARTARE

This is a super simple stunning starter ideally served with croutes. Whenever you eat this salmon you feel instantly revived. SERVES 4

3 tbsp salted capers
1 bunch spring onions or 1 medium red onion
Small bunch mint
500 g salmon fillets, skinned and boned
3 tbsp vodka or gin
3 tbsp extra virgin olive oil or lemon-infused olive oil
3 tbsp lemon juice
Salt and pepper

1. Soak the capers overnight in cold water, drain and rinse well.
2. Finely chop the spring onions.
3. Remove stalks from the mint and chop the leaves.
4. Cut the salmon into small dice. Combine all ingredients and refrigerate overnight. Remove from the fridge 15-20 minutes before serving so the flavours can develop at room temperature. If desired, add more fresh mint before serving, for colour.

BBQ lamb salad

1 packet lamb tenderloins (usually 8 portions per packet)
wholegrain mustard
450g bacon strips
1 red capsicum, thickly sliced
4 courgettes, thickly sliced

1 eggplant, sliced
10 spears asparagus (if available) if not snow peas work a treat
olive oil
a handful of salad greens
a handful of cherry tomatoes
1/2 cup basil pesto mixed with 2 Tbsp extra virgin olive oil
200g feta, crumbled or cubed
fresh basil to decorate

Bring the lamb to room temperature and remove the silver skin from the lamb, smear in wholegrain mustard and wrap in bacon strips .

On a pre-heated grill cook the lamb for 4-5 minutes, allowing 2-3 minutes on each side only, turning once.

At the same time drizzle the vegetables in a little olive oil and place on the grill, turning often. Within a few minutes the vegetables will be ready and the meat cooked. Allow the meat to rest before slicing.

Place the prepared salad greens on a platter and then the vegetables, sliced meat, tomatoes and feta. Finally, lightly drizzle the thick pesto/oil mix over the whole dish and serve.

Also could we have a couple of great steaks for grilling and some rocket or salad greens and a wedge of Parmesan and some Balsamic glaze and some salsa verde – nice to cook the steak/ slice and place on salad greens drizzle the salsa verde (can be from supermarket) and then shave some parmesan over the platter and drizzle a little balsamic cream.

You could make ahead my fresh summer fruit cake with new season apples and cinnamon and sugar and we could just talk through the recipe – showing them the finished cake or two ??? for them to sample – easiest cake in the world – Ill paste it here and see what you think.....

Fresh Summer Fruit Cake

This is an ideal dessert to bring to a barbecue. The topping varies according to the season and in the summer the variety of summer fruits available means you can make a different variation each day. Either way it is so easy, yet looks very

elegant.

Best eaten fresh, it is almost like a tart.

1 1/4 cups self-raising flour

3/4 cup sugar

120g butter, melted

1 tsp vanilla,

2 eggs

Approximately 4 cups sliced NZ summer fruit (or apples)

2 Tbsp sugar

1 tsp cinnamon

METHOD

Blend the flour and sugar together. Add the melted butter, vanilla and eggs. Pour the mixture into a greased, loose-bottomed 24cm cake tin.

Slice the seasonal fruit, leaving the skin on stone fruits (plums, apricots, nectarines - but peel the peaches). Place the fruit on top of the cake, piling it up and pressing down a little. Sprinkle with sugar and cinnamon and bake 180degC for 1 hour.

* This is an incredibly easy cake to make and you will be delighted with the results. For even better results – simply use the same ingredients but cream the butter and sugar, adding the eggs, vanilla and flour last.

** Serve with whipped cream

