

Peach and st tola goats cheese salad

4 portions

3 ripe peaches
200g st tola goats cheese
160g rocket
4tb vinegar
8tb olive oil
1tsp sugar
1 pinch salt
1 bunch mint

In a bowl mix vinegar, sugar, salt and olive oil.
On each plate layer rocket on the bottom
Next, layer cut peaches crumbled goats cheese
Drizzle vinaigrette
Finish with ripped mint on top

Beef skewers with summer salsa

500g Steak beef (also works well with chicken)
½ tsp Chilli flakes
1tsp Ground cumin
2 tb Bio yogurt
1tsp honey
1 clove garlic crushed
1 yellow pepper
3 pinch Salt

Summer salad

4 tomatoes on the vine chopped small
1 tb vinegar
2 tb olive oil
Pinch sugar
2 Pinch of salt
1/2tsp ground cumin

Spuds

800g baby potatoes boiled and still hot
3tb vinegar
6tb olive oil
Good pinch of salt
Chopped coriander

Cut steak into even cubes

Mix with chilli, cumin, garlic, yogurt, honey and salt. Leave to marinate 10 mins.

While you wait: cut yellow pepper into roughly the same size as beef. Skewer one piece of beef then one piece of pepper. Do two skewers per person.

Crush boiled potatoes with a fork and mix in vinegar, olive oil, salt. Finish with coriander.

For summer salsa mix all ingredients together.

Serve on big sharing plates and help yourselves.

Pavlova

4 egg whites

250g sugar

½ tsp cream tartar

1tsp corn flour

300ml whipping cream

1tb sugar

1 punnet raspberries

2 passion fruit

½ bunch mint

Whisk 4 egg whites with 2 table spoon sugar with an electric mixer until they form stiff peaks, then slowly add the rest of the sugar, 1 tbsp at a time, with the machine on slow to medium speed until the meringue looks glossy.

Finally whip in cream of tartar and cornflour.

Spoon onto grease-proofed paper into a round shape

Bake in a preheated oven 110c for 2 hours, turn off the oven, let cool in the oven slowly as to prevent cracks.

When ready to serve:

Whip creams add no sugar. Spoon on top. Add raspberries and scoop passion fruit seeds over and finish with ripped mint.