

## **Tamarind and Honey Roasted Beetroot and Carrot Wedges**

*Serves 4*

### **Ingredients:**

2 turnips, peeled and sliced into thin wedges  
2 medium beetroots, peeled and cut into wedges  
4 carrots, peeled and cut into wedges  
4 garlic cloves, sliced  
1 tbsp roughly chopped fresh coriander,  
to garnish  
*for the tamarind drizzle:*  
4 tbsp extra virgin olive oil  
2 tbsp honey  
1 tsp tamarind paste  
salt and freshly ground black pepper

### **METHOD**

- 1** Preheat the oven to 180°C/fan 160°C/gas 4. Line a roasting tin with parchment paper.
- 2** Mix all the ingredients for the tamarind drizzle together in a large bowl. Toss the vegetables in the tamarind drizzle and then spoon into the roasting tin and drizzle with a little olive oil.
- 3** Roast for 25–30 minutes, until the vegetables are cooked through. Transfer to a warm serving bowl and sprinkle over the chopped coriander.

## **Celeriac Bisque with Thyme**

*Serves 8–10*

### **INGREDIENTS:**

65g butter

3 celery stalks, chopped

1 large onion, chopped

1 large celeriac, peeled, woody parts trimmed and discarded, cut into 2cm cubes

1 large potato, peeled, cut into 2cm cubes

2 litres chicken (or vegetable) stock

1 ½ teaspoons finely chopped fresh thyme

55ml double cream

Additional chopped fresh thyme

### **METHOD:**

Melt butter in a large saucepan over a medium heat. Add the celery. Cover and cook until slightly softened. This should take around 3 minutes. Add the onions and cook until softened. Add in the celeriac and potato, followed by the chicken stock and the minced thyme. Increase heat to high to bring to the boil. Reduce to a simmer and cook until vegetables are very tender. Allow around 40 minutes for this... Cool slightly.

Working in batches, transfer the soup to blender and puree until smooth.

Stir the cream into the soup and bring to simmer. Season to taste with salt and pepper. Ladle the soup into bowls. Sprinkle with additional chopped thyme and serve.

## **Turnip and Brown Bread Soup With Brown Bread Croutons**

### **INGREDIENTS:**

50g butter  
100g chopped onion  
500g firm turnips  
4 thick slices homemade brown soda bread, crusts removed  
1 tbsp olive oil  
750ml chicken stock  
½ tsp grated nutmeg  
Salt and freshly ground black pepper  
Single or double cream

### **METHOD:**

Melt two-thirds of the butter in a large saucepan and cook the onion in it over moderate heat until it starts to brown at the edges. Peel the green thinly from the turnips, and top and tail them. Cut into 3 cm chunks and add to the onions. Stir about thoroughly. Pour in the stock, cover and bring to the boil. Meanwhile cut the bread into 2cm cubes. Add half of the bread to the soup mixture. Cook over a low heat for about 25 minutes, until the turnips are tender, add salt and pepper as required. Liquidize.  
Heat the remaining butter with the olive oil in a frying pan. A few seconds after the foam has disappeared, throw in the bread cubed (croutons) and sauté them until well browned on all sides.  
Serve with a swirl of cream and some of the croutons floating on top.

## **Mixed spices**

### **INGREDIENTS:**

- 1 tbs ground allspice
- 1 tbs ground nutmeg
- 1 tbs ground cinnamon
- 2 tsp ground mace
- 1 tsp ground cloves
- 1 tsp ground coriander
- 1 tsp ground ginger

### **METHOD:**

Mix together. Store in a sealed jar