

RECIPES:

Hazelnut and Citrus Salmon Serves 4

Ingredients:

1 kg side of salmon, skin on
1 ½ tbsp dijon mustard
1 bunch thyme, leaves picked
100g hazelnuts
Pinch chilli flakes
½ tsp fennel seeds
Sea salt & black pepper
Zest and juice of ½ orange
Zest and juice of 1 lemon
2 tbsp olive oil

To Serve: Boiled potatoes, purslane or rocket salad

Method:

Preheat the oven to 200C. Line a baking tray with baking paper.

- 1) Place the salmon on the tray and brush with the mustard.
- 2) Place the hazelnuts in a food processor and blitz till almost full ground. Then add the thyme, chilli flakes, citrus zest, fennel seeds and a generous pinch of salt. Blitz till it resembles fine breadcrumbs. Pour the crumbs over the fish and pat it all onto the salmon to ensure it's fully coated.
- 3) Bake for 20 minutes until the salmon is cooked through and the crumbs are golden. It should flake easily in the thickest part once cooked.

To make the dressing mix the lemon and orange juice with the olive oil and season to taste with salt and black pepper. Drizzle the dressing over the salmon once served.

Burnt Basque Cheesecake

Ingredients:

500g cold cream cheese with 500ml cream, 200g sugar, 4 eggs, 2 tsp vanilla & 30g flour.

Method:

Mix till smooth then pour into a lined 22cm springform tin. Bake @ 230C till burnt on top and still had a slight wobble when you move it, usually about 40- 40 mins.

Leave to cool then place on the fridge overnight. The cheesecake puffs up in the oven then deflates loads as it cools so dont worry! It's supposed to happen. I serve it with cold softly whipped cream & raspberries

Here's a really great blackcurrant coulis that goes so well with the creamy cheesecake:

Blackcurrant coulis

300g blackcurrants

100g caster sugar

Place blackcurrants in a bowl, cover with caster sugar and leave to macerate for 30 minutes. Blitz with a hand-held blender until smooth. Sieve into a bowl, pressing the mixture with the back of a spoon to extract maximum juice. Pour over the cooled cheesecake just before serving