

RECIPES

Spinach & Artichoke Dip

For some reason this one hasn't travelled across the pond as yet. Most restaurants across the United States would have seen a form of this recipe at some point. I'm a big fan. This recipe below can be used a dip or can be baked with some breadcrumbs on top to create a warm dip which is fantastic for the cold winter months. Should you have any leftover it works very well stirred though some cooked pasta shells.

200g Tinned Artichoke Hearts – roughly sliced 50g grated parmesan 1 tsp garlic powder 1 tsp smoked paprika 50g (Handful) shredded baby spinach 2 tbsp roughly chopped flat parsley (optional) 1 tsp salt 50g black olives rough chop 100g roasted pepper roughly chopped 200 g cream cheese Juice & zest of 1 lemon

Method 1. Ideally this recipe is easier with a mixer & paddle but if that's not available you can do it by hand with a wooden spoon or spatula.

2. This recipe really is just a case of combining all the ingredients above.
3. Start by loosing up the cream cheese, then add all the ingredients in. Mix well until all the ingredients are well incorporated into the cream cheese
4. If you want it hot – place in an oven proof dish & top with breadcrumbs & some extra parmesan – Gas mark 5 for 20 minutes
5. Serve up with some flatbreads, tortilla or crackers
6. It's a perfect option if entertaining over the holidays

Finish with breadcrumb & yeast flake mixture on top – Bake for 12 minutes

Spiced Beetroot Hummus

A very easy recipe & perfect for a pre meal snack or a crowd please for those entertaining over Christmas. Smpleserve up with some crackers or tortilla. If you don't have a food processor you can use a blender.

· 500 g canned cooked chickpeas – · 1 tbsp cumin 1 tbsp salt · Juice & zest of 1 lemon · 2 cloves garlic · 1 tbsp paprika · 1 tbs chilli powder · 100ml rape seed oil or olive oil · 1 fresh red chilli · 300g beetroot –

Method

1. Clean the beetroots & wrap in tin foil –
2. Bake in the oven for 1 hr at 180 gas mark 5
3. Leave to cook & peel
4. In a blender blend the chick peas with the spices
5. Add the lemon juice, beetroot & chilli & blend until smooth
6. Serve the hummus with some sesame seeds sprinkled on top for some added texture.
7. It will keep up to 1 week in the fridge .

Red Chimichurri grilled chicken skewers, roasted garlic aioli, sesame, coriander & lime

For those who really want to up their entertainment game this Christmas . Add a little spice to the party with this great recipe.

You will need for 12 chicken skewers

- 3 chicken breasts
- Small bunch of fresh coriander
- 2 tbsp of sesame seeds

For the Chimichurri

- 4 red chilli – seeds in if you like it spicy
- 1 clove garlic
- 50ml rapeseed oil
- 50ml cider vinegar
- 1 tsp sugar
- 1 tsp smoked paprika
- 1 tsp cumin
- 1 tsp black pepper
- 1 tsp oregano
- 1 tsp salt

For the Roasted Garlic Aioli

- 2 egg yolks
- 1 garlic bulb
- 20 ml lemon juice
- 200ml olive oil
- Pinch of salt

1. To make the chimichurri place all the ingredients in a food processor & blitz until fine. If you don't have a food processor chop all the ingredients as fine as possible and add the oil & vinegar.
2. Slice the chicken breast length ways 4 pieces per chicken breast.
3. Marinade the chicken pieces in the chimichurri for at least an hr beforehand (overnight is best)
4. Wrap the whole garlic bulb in tin foil & roast for 30 minutes 200d remove from the oven and squeeze out the garlic from the bulbs
5. Make the aioli by whisking the egg yolk in a bowl until its fluffed up add the roasted garlic & lemon juice. While whisking very slowly add the oil until its emulsified & thickened. Season with the salt.

6. Skewer the marinated chicken on grill sticks or metal skewers if available. Grill the chicken for 6 minutes on each side – either under the kitchen grill or on a chargrill pan.

7. Once removed from the grill squeeze the lime juice over the chicken & sprinkle with the sesame seeds. Serve with the aioli on the side for dipping & garnish with fresh coriander.

Chefs tip is that this marinade will keep for at least a month in your fridge so make extra so you have a marinade at hand. Works great with red meat, Salmon & roasted vegetables. You can also just use it as a hot sauce to spice up your favourite meals.

My line of Sage products offers both The Aioli & Chimichurri for you to enjoy at home keep an eye out in Super Value, Tesco & Dunnes for the range

Mini Crostini with Spinach & Artichoke Dip (the dip part of this recipe is the same as above)

For some reason this one hasn't travelled across the pond as yet. Most restaurants across the United States would have seen a form of this recipe at some point. I'm a big fan. This recipe below can be used a spread per recipe or dip . Should you have any leftover it works very well stirred though some cooked pasta shells for a quick tasty dinner.

Recipe

1 large French baguette cut 1 cm thick across the baguette

1 clove garlic

100ml good olive or rapeseed oil

200g Tinned Artichoke Hearts – roughly sliced

1tbsp grated parmesan

1 tsp garlic powder

1 tsp smoked paprika

50g (Handful) shredded baby spinach

2 tbsp roughly chopped flat parsley (optional)

1 tsp salt

50g black olives rough chop

50g roasted pepper roughly chopped

100 g cream cheese

Juice & zest of 1 lemon

Method

1. After slicing the baguette chop the garlic & add to the oil. Dip the baguette slices into the oil soaking it up – repeat if you run out of oil. Grill the bread until toasted and set aside

2. To make the artichoke topping start by loosening up the cream cheese, then add all the ingredients in. Mix well until all the ingredients are well incorporated into the cream cheese

Spread the mixture evenly on the toasted bread & serve

3. If you have any mixture left over it will keep up to 5 days in a sealed container in the fridge.