

The Raw Red salad with crème fraîche

Serves 4

2 medium beetroot
¼ of a red cabbage
1 small red onion
60ml (1/4c) olive oil
Juice of 1 lemon
Salt and pepper
1 bunch purple watercress
30ml (2t) lilliput capers
150g crème fraîche
1 bunch of chervil
1 punnet of baby red sorrel
150g walnuts, lightly crushed
60ml (1/4c) aged balsamic vinegar
Extra olive oil

- 1 Prep all the vegetables, then everything can be sliced all in one go. Wash and peel the beetroot, top, tail and peel the onion. Trim the outer leaves from the cabbage, cut into 4 and remove the core.
- 2 With a mandolin, slice the beetroot with the julienne cutter attached. Then use to slice the red cabbage and the red onion.
- 3 Mix the beetroot, cabbage and onion together in a large mixing bowl.
- 4 Add the olive oil and lemon juice and season to taste with salt and pepper, leave for 5 minutes.
- 5 Pick and wash the watercress, add to the bowl along with capers. Mix well.
- 6 Arrange the salad on a large platter.
- 7 Finish by spooning over the crème fraîche, top with chervil and red sorrel and a sprinkle of walnuts. Drizzle with balsamic vinegar and olive oil.



Spring vegetable salad with goat's curd

Serves 4

300g fresh peas in the pod
300g broad beans in the pod
1 bunch purple sprouting broccoli
1 bunch asparagus
1 bulb fennel
2 punnets pea shoots
1 small bunch of mint
1 small bunch of dill
1 small bunch of parsley
1 lemon
Maldon sea salt flakes
cracked black pepper
60ml (1/4c) extra virgin olive oil
200g goat's curd (Steve recommends White Lake goat's curd)

- 1 Prepare the vegetables: pod the peas and broad beans into a bowl. Break the broccoli into small florets. Snap off the woody parts of the asparagus, then cut the asparagus tips in half lengthways. Add to the bowl with the rest of the vegetables. Mix well.
- 2 Put a small pan of water on top of the stove and bring to the boil. Add a pinch of salt.
- 3 Divide the vegetables into 2 bowls, 1 will be blanched and the other left raw.
- 4 Blanch the vegetables in the boiling water for 1 minute, then refresh under cold water. Set aside to drain.
- 5 Cut off the top and bottom of the fennel and remove the outer layer. Slice as thin as you can.
- 6 Put in a mixing bowl, followed by the raw and blanched veggies.
- 7 Pick some mint, dill and parsley leaves and add with the pea shoots to the bowl.
- 8 Cut the lemon in half, squeeze the juice into the bowl, season with salt and pepper, add the olive oil. Gently mix together.
- 9 Arrange in a bowl, then place teaspoonfuls of the goat's curd on top, making sure you can see a bit of everything.

