

SUMMER

Everything is alive and there is plenty of fresh produce to choose from. Green leaves like spinach and lettuce team perfectly with the lighter and simpler dishes we want to cook in the summertime. Strawberries and raspberries are bursting with flavour at this time of the year. The tangy rhubarb can be used in both sweet and savoury dishes.



Rhubarb and olive oil compote

INGREDIENTS (4 SERVINGS)

600g rhubarb
100g butter
½dl caster sugar
½dl salt roasted nuts
1tsp cardamom seeds
½dl heavy cream
1 sprig of tarragon
4 oat cookies or similar

METHOD

Cut the bottom and top of the rhubarb and make sure it's totally clean, otherwise rinse it. Then cut in 1 cm pieces and pan fry them on medium heat in butter. Crush the cardamom seeds in a mortar. After a minute add sugar and the crushed cardamom seeds. Continue frying until they are soft and then let cool in a bowl. Plate the compote in small bowls with crushed cookies, chopped nuts and picked tarragon leaves on top. Serve with a bit of heavy cream on the side and a drop of olive oil.



Charred lettuce with pepper dressing

INGREDIENTS (10 SERVINGS)

2 heads romaine lettuce
100g red cabbage
10 pimientos de Padron peppers
2 red chillies
1 bunch of coriander
4 sprigs of mint
2 limes
2 garlic cloves
2dl olive oil
100g walnuts
salt
black pepper

METHOD

Deseed the peppers and chillies. In a blender mix together with coriander, mint, garlic and olive oil (save half a chilli and some herbs for garnish). Blend until smooth. Season with salt and juice from one lime. Roughly chop the walnuts and toast in a pan on medium heat until lightly browned and season with salt. Thinly slice the cabbage on a mandolin. Cut the lettuce down the middle. Pan fry cut-side down on high heat until the surface is charred. It's important that the lettuce is still crispy and al dente. On a serving plate, add the lettuce and red cabbage, spoon the dressing on top, sprinkle some walnuts, sliced red chilli and garnish with some of the herbs.



Steamed spinach with dressing

INGREDIENTS (4 SERVINGS)

400g spinach
200g fresh goat's cheese
1 bundle of chives
1 lemon
2 egg yolks
1tbsp Dijon mustard
1 garlic clove
2dl olive oil
sea salt
black pepper

METHOD

Rinse the spinach carefully so you get rid of all soil and dirt. Put the egg yolks together with the Dijon mustard, garlic clove and juice from half a lemon in a blender. Mix on slow speed and add the olive oil slowly so it emulsifies. Season with salt and black pepper. Cut the chives with a sharp knife and add half to the sauce and blend until smooth. Steam the spinach in a bamboo steamer for about one minute so it gets some heat and is still a bit crisp. Serve on a plate with goat's cheese at the bottom, add steamed spinach then drizzle with the dressing. Sprinkle lots of chives and finish off with lemon zest, sea salt and black pepper.



Fruit salad with herbs

INGREDIENTS (4 SERVINGS)

600g mixed fruit and berries

strawberries

raspberries

apples

1 peach

1 apricot

1 sprig of mint or verbena

1 sprig of tarragon

4tbsp honey

100g Valencia or Marcona almonds

1 lemon

200g thick yoghurt

METHOD

Toast the almonds in a pan on medium heat until golden brown and season them with some sea salt and chop them coarsely. Rinse the fruit and berries and cut into bite-size pieces. Pick the herbs into small pieces and put together with the fruit. Put the fruit in a serving bowl and about 2 tablespoons of yoghurt in each bowl. Then sprinkle with almonds, drizzle with honey and grate some lemon zest over it.



Ice tea

INGREDIENTS (1800ML)

6g earl grey tea (600ml ready brew)

600ml apple juice

600ml ginger beer

1 bundle of verbena or mint

ice

METHOD

Brew the tea according to instructions. 6g for 600ml water. Put the tea in an infuser ball and pour over 100°C water and let sit for 3–5 minutes, then strain and let cool. Put the apple juice, ginger beer and the tea in a glass jug and some over the herbs. Serve in a glass with ice and a sprig of mint or verbena.