

by the Jago family

Sweet Chili Salmon Salad

This much-loved Jago family recipe is quick to make yet delicious with mint, coriander and basil bringing a flavour combination that your taste buds will love. We often have it as a midweek staple dish or an exciting dinner party treat.

easy | dairy free

salad

500g skinless salmon fillet, pin-boned
1-2 tbsp sweet chili sauce
1 tbsp sunflower oil
200g bean thread or rice vermicelli
1/2 punnet cherry tomatoes, quartered
1 avocado, roughly chopped
1 small red chili, reseeded and thinly sliced
1/2 cup (prox 20g) each of mint, coriander and basil leaves (Thai or regular), plus extra if desired
2 tbsp salted peanuts, chopped



prep
20min



total
30h



serves
4

dressing

3 tbsp lime juice, plus lime wedges to serve
3 tbsp fish sauce
3 tbsp sweet chilli sauce
1.5 tbsp olive oil

1. Coat the salmon fillet in sweet chili sauce. Heat the oil in a frying pan over medium-high heat. Sear the salmon for 2-3 minutes each side, leaving it a little pink in the middle. Place the salmon on a plate, cover loosely with foil and leave to rest while you make the salad.

2. Prepare the noodles according to the packet instructions, then drain and set aside. Meanwhile, whisk all the dressing ingredients together in a large bowl.

3. Add the cherry tomato, avocado and sliced red chili to the dressing bowl and toss gently to combine, then add the noodles and herbs and gently toss to combine again. Be generous with the herb leaves as they add freshness and bite.

4. Divide the noodle salad among four plates or shallow bowls. Break the salmon into chunks with your fingers and gently tuck into the salad. Scatter with the chopped peanuts and serve the salad with lime wedges to squeeze.



by 2021 leaver Alexander Gardner

Italian Marble Cake

Ciambellone

Ciambellone ("ring-shaped cake") is an Italian breakfast classic beloved by children and adults and normally accompanied by a cup of milk, a latte or an espresso. It is dairy-free and nut-free and really easy to make with the children. Instead of cocoa powder, you can use lemon and orange zest, and/or poppy seeds, to be added to the mixture after the baking powder. This is my Granny's original recipe!

easy | dairy-free | vegetarian | nut-free



prep
15min



total
55min



serves
8-10



oven
180c fan

250g plain flour (wheat)
180g caster sugar
3 eggs
130g olive or vegetable oil
130g water
15g of baking powder
3 spoons of dark cocoa powder *

*check your cocoa powder for nuts



Instead of cocoa powder, you can use lemon & orange zest and/or poppy seeds, to be added to the mixture after the baking powder



1. Heat oven to 180C/fan 160C/gas 4.
2. With an electric mixer, beat eggs and sugar until light and fluffy (approx 4 minutes). Can be done by hand.
3. Add the olive oil while gradually mixing and add water. Fold in the flour, a little at a time, and add the baking powder.
4. Grease your bundt cake tin (fluted pan). Set some of the mix aside (approx 1/3) and pour the remaining mixture into a tin.
5. Stir cocoa powder through the mixture you have set aside. Pour the chocolate mix in swirls on top of the cake and bake in a pre-heated oven for 40 min at 180 degrees Celsius.





by the Ruell family

Raspberry Bakewell Cake

Granny started baking this scrumptious cake when she was renovating her cottage in Cornwall.

Her makeshift kitchen had no sink (washing up was in the bath), no worktops and running water was sporadic. She'd whip up this super easy cake to keep the builder (Grandad) and his labourers (7 grandchildren) happy. It's been a family favourite ever since, equally yummy chopped into squares for a picnic or served with a dollop of crème fraîche & sprig of fresh mint for a dinner party pudding.

 easy | gluten-free



prep
10min



total
60min



serves
12



oven
160c Fan

ingredients

200g ground almonds
150g coconut oil (melted)
160g caster sugar
150g gluten-free self-raising flour
3 eggs
250g raspberries
1 tsp almond essence
2 tbsp flaked almonds
Icing sugar to dust

1. Heat oven to 180C/160C fan/ gas 4 and line and grease a deep 20cm loose-bottomed cake tin.

2. Mix the ground almonds, coconut oil, sugar, flour, almond extract and eggs until well combined.

3. Spread half the mix over the cake tin, smoothing over the top.

4. Scatter the raspberries over, then dollop the remaining cake mixture on top and roughly spread.

5. Scatter the raspberries over, then dollop the remaining cake mixture on top and roughly spread. Scatter with flaked almonds and bake for 50 mins until golden.

6. Cool, remove from the tin and dust with icing sugar to serve.



sweet bites



by To Tu Minh

Glazed tofu

We like this recipe at home because it's versatile. You can eat it like a snack during a movie, or when you have friends for an apero, or you can just have it for lunch with steamed jasmin rice. This is vegan if you use the soy sauce.

moderate



prep
10min

total
30min

serves
2

ingredients

560 g of tofu
4 tbs of vegetable oil
1 tbs of tomato puree
1 spring onion
5 cm of Romano red pepper
2 cm of ginger
1 garlic clove
1 tbs of sesame seeds
1 tbs of brown sugar
1 tbs of fish sauce or soy sauce
1 tsp of grinded pepper

1. With a kitchen towel, dry the tofu before cutting it in dices of approximately 2cm. Heat a pan with 2 tbsp of vegetable oil and fry the tofu dices. Turn them on every face until the dices become golden and crispy but not to dry inside. Keep them aside.

2. Cut the garlic, the Romano red pepper and the ginger into small chunks. Slice the spring onion diagonally.

3. In a sauce pan, add 2 tbsp of oil, the garlic and the ginger and let it fry for 2 minutes at medium heat. Add the tomato puree, the sugar and the fish sauce. Gently stir for 5 minutes.

4. Add the fried tofu in the sauce pan and stir.

5. Serve in a bowl. Decorate with the spring onions, the sesame seeds and the red pepper. Finish with a small twist of grinded pepper!



