

GLENAPP CASTLE'S MOTHER'S DAY @ HOME MENU

BUTTERNUT SQUASH VELOUTÉ

Serves 6

Preparation & Cook Time - 50mins

Ingredients & Quantities

2 butternut squash
2 medium onions
2 potatoes
2 carrots
1 clove of garlic
half a chilli
cajun spice
4 vegetable stock cubes
oil
salt & pepper
50ml cream

Instructions

Peel the carrots, garlic, butternut squash & potatoes
Chop into 2cm cubes
Place in a pan with oil and sweat down for 3-4 minutes without colouring
Dice the chilli and add to the pan along with 2 good dashes of cajun spice
Season with salt and pepper
Dissolve the stock cubes in 2 litres of boiling water
Add the stock mixture to the pan and simmer for 12 minutes
Remove from the heat and add the cream
Use a hand blender to blend the soup to a smooth consistency
Check the seasoning and serve

Enjoy with a 2016 Gewurztraminer (Organic) CAVE DE RIBEAUVILLE

PAN SEARED LOCH DURATION SALMON WITH WILTED SPINACH & LEEK RISOTTO

Serves 4

Preparation & Cook Time – 45mins

Ingredients & Quantities

150g pieces of salmon skin on and scaled for each person

Risotto

300g risotto rice
1 litre of vegetables stock
1 medium onion, finely chopped
2 leeks white, finely chopped
1 clove of garlic, finely grated
20g finely grated parmesan
50g creme fraiche
1 lemon
olive oil

Wilted Spinach

1kg of picked spinach
30g butter
1 garlic clove finely grated
pinch ground nutmeg
salt and pepper

Instructions

Risotto

In a pan sweat the garlic and onions in the olive oil until soft and transparent
Add the leeks and cook for a further 2 minutes without colouring
Then add the risotto rice to the pan and cook for 2 minutes
Add about a quarter of the vegetable stock and allow this to cook down
Keep stirring and as the liquid is being absorbed, add a splash more stock
Continue adding the stock slowly until the rice is cooked al dente and most of the stock has been absorbed
The texture should be nice and creamy
Add the parmesan and crème fraiche, season with salt and pepper

Wilted Spinach

Melt the butter in a hot pan
Add the spinach, garlic, nutmeg and season with salt & pepper
Cook down until all the spinach is wilted
Remove from the heat and press through a sieve to remove any excess liquid

Salmon

Preheat oven at 170°
Season the salmon fillets with salt & pepper
Cook the fillet of salmon in a pan with a little olive oil for 3-4 minutes, skin side down
Then place in the oven to cook for a further 5 minutes
Remove from the oven and squeeze a dash of lemon on top

Finishing the Dish

Place the risotto on the plate
Top with some of the wilted spinach and then place over the salmon fillet

Accompany with MK III Sauvignon Blanc Zephyr MARLBOROUGH

DARK CHOCOLATE TART WITH FRESH SCOTTISH RASPBERRIES

Serves 8

Preparation & Cook Time – 2 Hours
(Pastry can be made the day before)

Ingredients & Quantities

Pastry

50g caster sugar
100g butter
150g flour
1 egg

Chocolate Ganache Filling

230ml double cream
30g glucose
250g dark chocolate
30g butter

Instructions

Pastry

Preheat oven to 160°

Mix the flour, sugar, and butter together in a mixer, then add the egg to form a dough

Remove the dough from the mixer, wrap in clingfilm and place in the fridge for an hour to chill

Sprinkle a light dusting of flour on your work surface, remove the chilled pastry from the fridge and roll out to about ½ cm thick

Line a 10inch tart case

Pick up the pastry, drape over the tart tin and carefully mould the pastry into the tin

Run a knife around the edge of the tart tin to remove any excess pastry

Prick the base of the pastry case all over with a fork

Line the tart tin with baking parchment and fill with ceramic baking beans or dried pulses

Blind bake in the oven for 8-10 minutes until golden brown

Chocolate Ganache Filling

In a pan bring the cream and glucose to the boil

Remove from the heat and add the chocolate and butter

Whisk until everything is combined

Pour the chocolate mixture into the tart case and leave to set for 30 minutes

Top with fresh raspberries

Pair with a 2016 Black Muscat ELYSIUM MADERA CALIFORNIA, and ENJOY!