HEARTY & GROUNDING

# Crimson Beetroot Soup

| PREP | COOK | SERVES |
| --- | --- | --- |
| 15 min | 40 min | 4 as a starter, 6 in small bowls |

Vegetarian

A velvety ruby-red beetroot soup with apple, a splash of vinegar and a pale swirl of sour cream. Warming, earthy and striking.

## Ingredients

- 600 g raw beetroot, peeled and diced
- 1 onion, chopped
- 1 carrot, chopped
- 1 tart apple, peeled and diced
- 2 cloves garlic, chopped
- 2 tbsp butter or olive oil
- 1 litre vegetable stock
- 1 bay leaf
- 1 to 2 tbsp red wine vinegar, to taste
- 1 tsp sugar
- Salt and black pepper
- 4 tbsp sour cream, to serve
- Fresh dill or chives, to finish

## Method

1. Melt the butter in a large pot and soften the onion, carrot and garlic over medium heat for 5 minutes.
2. Add the beetroot, apple, stock and bay leaf. Bring to the boil, then simmer, covered, for 30 minutes until the beetroot is completely tender.
3. Remove the bay leaf and blend until velvety smooth.
4. Stir in the vinegar and sugar, then season with salt and pepper. Taste and add more vinegar if

it needs a sharper edge.

5. Ladle into warm bowls. Spoon a little sour cream in the centre, swirl it into a round moon shape with a spoon and finish with dill or chives.

### Cook's tip

Wear an apron and gloves when you peel and cut the beetroot, because the juice stains. The soup keeps for three days in the fridge and tastes even better the next day.

HOT & BOLD

# The Hamaburger

| PREP | COOK | SERVES |
| --- | --- | --- |
| 25 min | 35 min | 4 double burgers |

Our signature burger: two smoky beef patties, sharp cheddar, crispy bacon, sweet onions and our own house sauce in a toasted brioche bun.

## Ingredients

### For the house sauce

- 4 tbsp mayonnaise
- 1 tbsp ketchup
- 1 tsp smoked paprika
- 1 tsp Worcestershire sauce
- 1 tsp hot sauce
- 1 small garlic clove, grated
- A squeeze of lemon juice

### For the sticky onions

- 2 large onions, thinly sliced
- 1 tbsp butter
- 1 tbsp oil
- 1 tsp brown sugar
- 1 tsp balsamic vinegar
- A pinch of salt

### For the patties

- 700 g beef mince (about 20% fat)
- Salt and black pepper
- 8 rashers streaky bacon
- 8 slices sharp cheddar

### To build

- 4 brioche burger buns
- 1 tbsp butter

- A few crisp lettuce leaves
- Pickle slices

## Method

1. Cook the onions with the butter, oil, sugar and salt over low heat for 20 minutes, stirring now and then. Add the balsamic vinegar and cook for 5 minutes more, until dark and sticky.
2. Stir all the sauce ingredients together and chill.
3. Heat the oven to 200°C and bake the bacon on a tray for 15 minutes until crisp.
4. Divide the beef into eight balls of about 90 g and press each into a thin patty, a little wider than the bun. Season both sides just before cooking.
5. Toast the buns, cut side down, in a buttered pan until golden.
6. Cook the patties in a very hot heavy pan for 2 minutes, flip, top each with a slice of cheese and cook for 2 minutes more, until cooked through.
7. Spread sauce on both halves of each bun. Build with lettuce, pickles, a patty, onions, bacon, a second patty and the top bun. Serve at once, with Bendy Fries.

> ### Cook's tip
> Make the sauce and onions a day ahead. They taste better after a night in the fridge, and the burger is ready in ten minutes.

HOT & BOLD

# Bendy Fries with Paprika Salt

| PREP | COOK | SERVES |
| --- | --- | --- |
| 20 min | 25 min | 4 |

Vegan Vegetarian

Bendy, spiral-cut potato fries baked until crisp and tossed in smoky paprika salt. Vegan.

## Ingredients

### For the fries

- 800 g floury potatoes (Maris Piper or similar)
- 2 tbsp cornflour
- 3 tbsp neutral oil
- 1/2 tsp salt

### For the paprika salt

- 1 tsp smoked paprika
- 1 tsp sea salt
- 1/2 tsp garlic powder
- 1/4 tsp cayenne pepper

## Method

1. Peel the potatoes and cut them into long, bendy spirals with a spiralizer (thick blade). Cut the spirals into fry-length pieces if you like.
2. Soak in cold water for 30 minutes, then drain and dry very well with a clean towel. (The soaking time is not included in the prep time.)
3. Heat the oven to 220°C with two large trays inside.
4. Toss the potatoes with the cornflour, oil and salt. Spread on the hot trays in one layer.
5. Bake for 22 to 25 minutes, turning once, until crisp and golden at the edges.
6. Mix the paprika salt and toss the fries in it while they are still hot.

### Cook's tip

Dry potatoes crisp up and wet ones steam. Take a minute to really dry them, and never crowd the tray.

LIGHT & SWEET

# Moon Pie

PREP
30 min

SERVES
8 slices

Vegetarian

A cool, silky white chocolate and lemon cream pie on a buttery shortbread base, dusted to look like a full moon. Make it a day ahead.

## Ingredients

- 200 g shortbread biscuits, finely crushed
- 90 g butter, melted
- 300 g good white chocolate, chopped
- 300 ml double cream
- 250 g mascarpone
- Zest of 1 lemon and 2 tbsp lemon juice
- 1 tsp vanilla extract
- A pinch of salt
- Icing sugar, to dust
- Whipped cream or fresh berries, to serve (optional)

## Method

1. Mix the crushed biscuits with the melted butter until it looks like wet sand. Press firmly into the base and up the sides of a 23 cm pie tin. Chill for 30 minutes.
2. Heat 100 ml of the cream until steaming, but not boiling. Pour it over the white chocolate and leave for 2 minutes, then stir until completely smooth. Let it cool to room temperature.
3. Whisk the mascarpone with the lemon zest, lemon juice, vanilla and salt until smooth, then stir in the cooled chocolate.
4. Whip the remaining cream to soft peaks and fold it gently into the chocolate mixture.
5. Spoon the filling into the chilled base and smooth the top. Chill for at least 6 hours, ideally overnight, until firm.

6. Just before serving, dust generously with icing sugar. Slice with a hot, dry knife.

### Cook's tip

Use white chocolate with a high cocoa butter content, not a cheap baking bar. It sets better and tastes creamier. Make the pie the day before so the slices stay clean.

HOT & BOLD

# Bloody Mary

PREP
5 min

SERVES
2 glasses

Contains alcohol

Vodka, tomato juice, lemon, horseradish and hot sauce over ice with a celery stick. Contains alcohol.

## Ingredients

- 100 ml vodka
- 300 ml tomato juice
- 2 tbsp lemon juice
- 1 tsp Worcestershire sauce
- 1 tsp grated fresh horseradish, or 1 tsp from a jar
- 4 to 6 dashes of hot sauce, to taste
- 1/2 tsp celery salt
- Freshly ground black pepper
- Ice cubes
- 2 celery sticks and 2 lemon wedges, to serve

## Method

1. Fill a large jug or shaker with ice.
2. Add the vodka, tomato juice, lemon juice, Worcestershire sauce, horseradish, hot sauce, celery salt and a good grind of pepper.
3. Stir well for 20 seconds until very cold. Taste and adjust the salt, lemon or heat.
4. Fill two tall glasses with fresh ice and strain the drink over it.
5. Garnish each glass with a celery stick and a lemon wedge.

### Cook's tip

Mix it stronger or milder to taste: less vodka and more tomato juice makes an easy, lighter version. Worcestershire sauce contains anchovies. Contains alcohol: for adults only.