



# MENU



STARTER CELERIAC, HAZELNUT, AND  
TRUFFLE SOUP

MAIN FLATBREAD WITH SMOKED TROUT,  
RADISHES, AND HERBS

DESSERT SUMMER  
BERRY TRIFLE

# INGREDIENTS

## FOR THE SOUP

1 TBSP OLIVE OIL  
SMALL BUNCH THYME  
2 BAY LEAVES  
1 ONION, CHOPPED  
1 FAT GARLIC CLOVE, CHOPPED  
1 CELERIAC (ABOUT 1KG), PEELED  
AND CHOPPED  
1 POTATO (ABOUT 200G), CHOPPED  
1 VEG STOCK  
100ML SOYA CREAM  
50G BLANCHED HAZELNUTS, TOASTED  
AND ROUGHLY CHOPPED  
1 TBSP TRUFFLE OIL, PLUS AN EXTRA  
DRIZZLE TO SERVE

## FOR THE FLAT BREAD AND TROUT

3 CUPS PLAIN WHOLE-  
MILK YOGURT  
VEGETABLE OIL (FOR GRILL)  
1/2 GARLIC-HERB NAAN OR 1  
POUND STORE-BOUGHT PIZZA  
DOUGH, ROOM TEMPERATURE,  
HALVED  
2 5-OUNCE PACKAGES SMOKED  
TROUT, COARSELY FLAKED  
4 RADISHES, TRIMMED, THINLY  
SLICED ON A MANDOLINE  
1/4 CUP COARSELY CHOPPED DILL  
2 TABLESPOONS SLICED CHIVES  
FLAKY SEA SALT  
FRESHLY GROUND BLACK PEPPER  
LEMON WEDGES (FOR SERVING)

## FOR THE TRIFLE

3/4 CUP (8 OZ) SEEDLESS  
RASPBERRY JAM  
1 QUART (1 1/2 POUNDS)  
STRAWBERRIES, HULLED AND CUT  
INTO 1/4-INCH SLICES  
1 PINT (12 OZ) RASPBERRIES  
1 PINT (12 OZ) BLUEBERRIES  
1 1/2 CUPS HEAVY WHIPPING  
CREAM, COLD  
16 OUNCES CREAM CHEESE  
(PREFERABLY PHILADELPHIA  
BRAND), AT ROOM TEMPERATURE  
1 3/4 CUPS CONFECTIONERS' SUGAR  
1 TEASPOON VANILLA EXTRACT  
1 (7 OZ) PACKAGE CRISP LADY  
FINGERS (ALSO CALLED SAVOIRARDI  
BISCUITS)  
FRESH MINT SPRIG, FOR GARNISH  
(OPTIONAL)

# RECIPES

## TRIFLE

# LAT, BREAD AND TROUT

### STEP 1

LINE A FINE-MESH SIEVE WITH CHEESECLOTH AND SET OVER A MEDIUM BOWL. PLACE YOGURT IN SIEVE, COVER WITH PLASTIC WRAP, AND LET DRAIN IN REFRIGERATOR AT LEAST 1 DAY AND UP TO 2 DAYS IF YOU WANT IT SLIGHTLY THICKER. DISCARD EXCESS LIQUID. (OR SKIP THIS STEP ENTIRELY AND USE 1 1/2 CUPS STORE-BOUGHT LABNEH INSTEAD.)

### STEP 2

PREPARE A GRILL FOR MEDIUM-HIGH, INDIRECT HEAT (FOR A CHARCOAL GRILL, BANK COALS ON ONE SIDE OF GRILL; FOR A GAS GRILL, LEAVE ONE OR TWO BURNERS OFF); LIGHTLY OIL GRATE. WORKING WITH 1 PIECE OF DOUGH AT A TIME, GENTLY STRETCH TO ABOUT A 10x8" OVAL. GRILL OVER DIRECT HEAT, TURNING AND ROTATING AS NEEDED, UNTIL BREAD IS STIFF AND BOTH SIDES ARE LIGHTLY CHARRED, ABOUT 3 MINUTES TOTAL. MOVE TO INDIRECT HEAT TO KEEP WARM WHILE YOU GRILL REMAINING PIECE OF DOUGH.

### STEP 3

TRANSFER BOTH FLATBREADS TO A WORK SURFACE AND SPREAD DRAINED YOGURT OVER. TOP WITH TROUT, RADISHES, DILL, AND CHIVES. SPRINKLE WITH SALT AND PEPPER AND SERVE WITH LEMON WEDGES FOR SQUEEZING OVER.

### STEP 4

DO AHEAD: YOGURT CAN BE DRAINED 1 WEEK AHEAD. COVER AND CHILL.

TO BEGIN, WARM THE RASPBERRY JAM IN THE MICROWAVE.

WARM RASPBERRY JAM Toss it with the berries and let it sit while you prepare the rest of the trifle.

BERRIES TOSSED WITH JAM

BEAT THE HEAVY CREAM UNTIL STIFF PEAKS FORM, THEN SET ASIDE.

BEATING HEAVY CREAM

IN A LARGE BOWL, COMBINE THE SOFTENED CREAM CHEESE AND CONFECTIONERS' SUGAR.

CREAM CHEESE AND SUGAR

BEAT UNTIL SMOOTH AND CREAMY, THEN BEAT IN THE VANILLA.

ADDING VANILLA

ADD A THIRD OF THE WHIPPED CREAM.

ADDING SOME OF THE WHIPPED CREAM Beat until smooth and then add the remaining cream.

ADDING THE REMAINING CREAM Fold with a rubber spatula until evenly combined.

COMBINED CREAM MIXTURE

TO ASSEMBLE, BEGIN BY LAYERING THE LADY FINGERS IN THE BOTTOM OF THE DISH. TOP WITH A THIRD OF THE BERRY MIXTURE, FOLLOWED BY A THIRD OF THE CREAM. CONTINUE ALTERNATING THE LADY FINGERS, BERRIES, AND CREAM.

ASSEMBLING THE TRIFLE End with the cream cheese mixture on top; for the last layer of cream, leave a 1-inch border around the edge showing the fruit beneath. Sprinkle some berries and a fresh mint on top.

FINISHED BERRY TRIFLE READY TO CHILL Let the trifle chill for at least 8 hours, then top with some fresh berries and a spring of fresh mint, if desired.

# SOUP

## STEP 1

IN A LARGE SAUCEPAN, HEAT THE OIL OVER A LOW HEAT. TIE THE THYME SPRIGS AND BAY LEAVES TOGETHER WITH A PIECE OF STRING AND ADD THEM TO THE PAN WITH THE ONION AND A PINCH OF SALT. COOK FOR ABOUT 10 MINS UNTIL SOFTENED BUT NOT COLOURED.

## STEP 2

STIR IN THE GARLIC AND COOK FOR 1 MIN MORE, THEN TIP IN THE CELERIAC AND POTATO. GIVE EVERYTHING A GOOD STIR AND SEASON WITH A BITCH OF SALT AND WHITE PEPPER. POUR IN THE STOCK, BRING TO THE BOIL, THEN SIMMER FOR AROUND 30 MINS UNTIL THE VEGETABLES ARE COMPLETELY SOFT.

~~RECIPE CONTINUES BELOW ADVERT~~

## STEP 3

DISCARD THE HERBS, THEN STIR THROUGH THE CREAM, REMOVE FROM THE HEAT AND BLITZ UNTIL COMPLETELY SMOOTH. STIR THROUGH 1/2 TBSP TRUFFLE OIL AT A TIME AND TASTE FOR SEASONING – THE STRENGTH OF THE OIL WILL VARY, SO IT'S BETTER TO START WITH LESS OIL AND ADD A LITTLE AT A TIME.

## STEP 4

TO SERVE, REHEAT THE SOUP UNTIL PIPING HOT, THEN LADLE INTO BOWLS AND TOP WITH THE HAZELNUTS, SOME BLACK PEPPER AND AN EXTRA DRIZZLE OF TRUFFLE OIL.