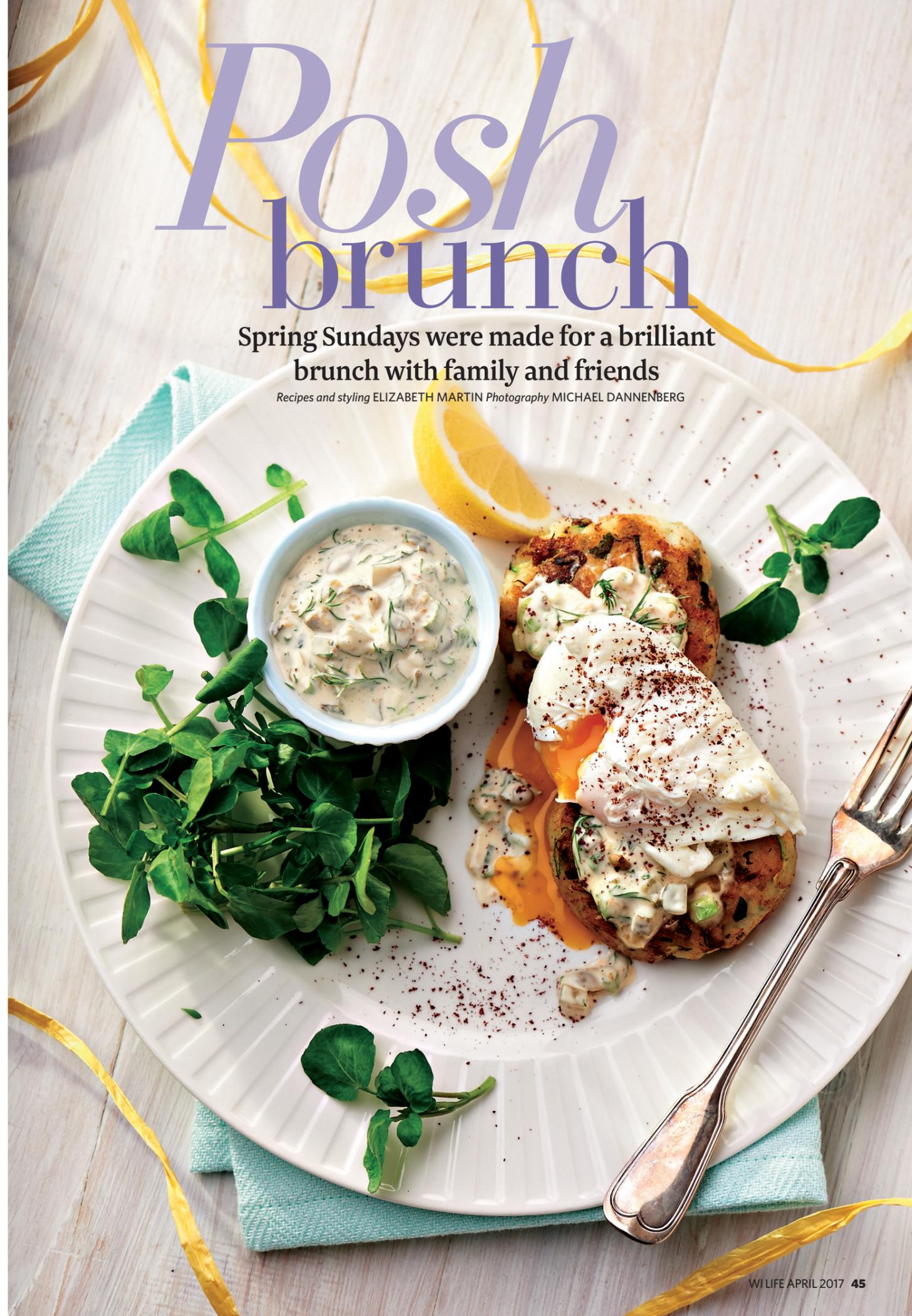


Posh brunch

Spring Sundays were made for a brilliant
brunch with family and friends

Recipes and styling ELIZABETH MARTIN Photography MICHAEL DANNENBERG





SMOKED COD, COURGETTE & GOAT'S CHEESE CAKES WITH POACHED EGG AND REMOULADE

**SERVES 4; PREP 30 MINS, PLUS
CHILLING; COOK 10-12 MINS**

GET CREATIVE

With Easter coming up, why not plan a brunch banquet for loved ones over the holiday weekend?

Decorate the table with pastel linens, bouquets of fresh spring flowers and mismatched china, then add our delicious dishes and let everyone help themselves.

Bon appetit!

FOR THE FISH CAKES

- 475g smoked cod loin, cut into pieces
- grated rind of 1 lemon
- 75g soft goat's cheese
- 30g plain flour, sifted
- freshly ground black pepper
- 1 tbsp capers, chopped
- 100g courgette, coarsely grated and patted dry on kitchen paper
- 1½ tbsp fresh flat leaf parsley, chopped
- 2 tbsp olive oil

FOR THE REMOULADE

- 90ml mayonnaise
- 2 tsp Dijon mustard
- 2 tbsp capers, chopped
- 2-3 tbsp gherkins, chopped
- pinch of smoked paprika
- 2 tbsp crème fraîche
- 1 tsp lemon juice
- 2 spring onions, finely chopped
- 1 tbsp fresh mint, chopped
- 2 tbsp fresh dill, chopped
- sea salt and freshly ground black pepper
- 4 free range eggs
- ground sumac, watercress and lemon wedges, to serve

1 For the fish cakes: place the cod, lemon rind, goat's cheese, flour and black pepper in a food processor and blend on pulse until combined. Transfer to a bowl and stir in the capers, courgette and parsley.

2 Divide the filling into four or eight portions and shape into patties. Place on a baking sheet, cover and chill until ready to cook.

3 For the remoulade: mix together all the ingredients, except the eggs, until well combined. Season to taste. Chill until ready to serve.

4 Heat the oil in a large frying pan and fry the cakes for about 5-6 minutes on each side until golden brown. Keep warm.

5 Meanwhile, poach eggs using your preferred method. Arrange cakes on warmed serving plates. Spread over a little remoulade, top with eggs and sprinkle over sumac. Spoon remaining remoulade into individual serving dishes and serve with watercress and lemon wedges.

KING'S KEDGEREE

**SERVES 4; PREP 25 MINS, PLUS MARINATING;
COOK 30 MINS**

- 8 raw tiger prawns in their shells, thawed if frozen
- 4 tbsp olive oil
- 2 red chillies, chopped, optional
- 2 cloves garlic, chopped
- sea salt and freshly ground black pepper
- 225g long grain rice, rinsed in cold water and drained
- 4 free range eggs
- 2 echalion shallots, sliced
- 3 tbsp tikka curry paste
- 100ml fish stock
- 150ml single cream
- 2 smoked mackerel fillets, skinned and broken into flakes
- 150g hot smoked salmon, broken into flakes
- 3 tbsp fresh coriander, chopped
- 2 tbsp fresh flat leaf parsley, chopped
- grated rind of ½ lemon

1 Toss together the prawns, half the olive oil, half the chillies and half the garlic in a bowl. Season and leave to marinate for 2 hours, or overnight in the fridge.

2 Bring a large pan of water to the boil and cook the rice for eight minutes, or until tender. Meanwhile, place the eggs in a pan, cover with water, bring to the boil and simmer for 6 minutes. Drain the rice and set aside. Drain the eggs and plunge them into cold water, until cool. Shell and set aside.

3 Heat the remaining olive oil in a large pan and sauté the echalion shallots, remaining chillies, if using, and remaining garlic, for 5 minutes, until softened. Remove a quarter of the onion mixture, set aside and keep warm.

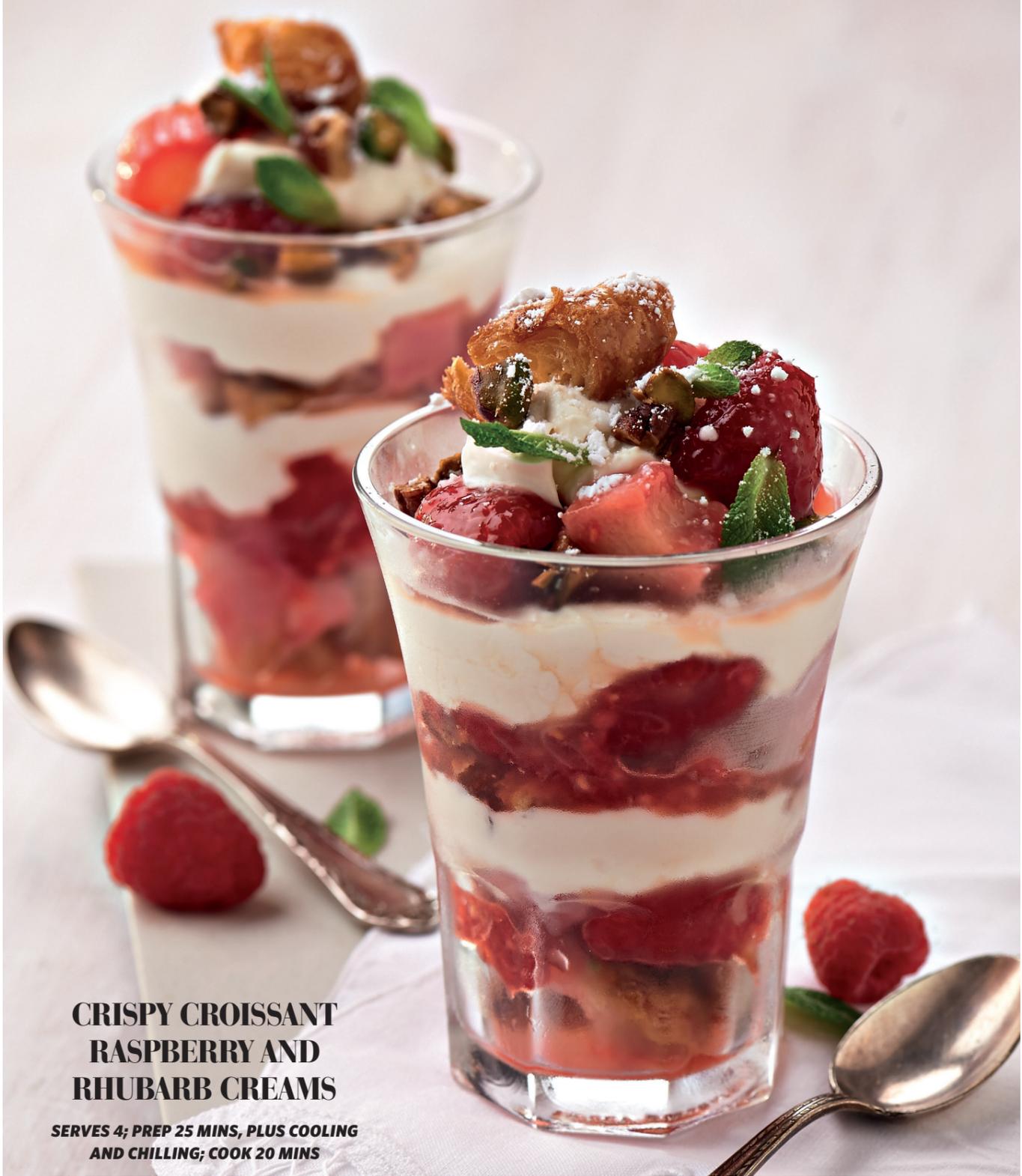
4 Meanwhile heat a non-stick frying pan until hot. Add the prawns and marinade and sauté for about 5-6 minutes, stirring occasionally until they turn pink. Keep hot.

5 Stir the tikka curry paste into the echalion shallots and cook for 1 minute, stirring. Stir in the fish stock, until well blended and bring to the boil. Stir in the cream and bring to the boil.

6 Stir in the rice and heat through thoroughly. Gently fork in the flaked mackerel and smoked salmon and heat through until piping hot. Stir in half the coriander, parsley and seasoning.

7 Cut the boiled eggs into halves or quarters. Divide the kedgerree between warm serving plates and top with the eggs and reserved shallots. Top with the prawns and any pan juices. Mix together the remaining coriander, parsley and lemon rind, then sprinkle them over and serve immediately.





CRISPY CROISSANT RASPBERRY AND RHUBARB CREAMS

**SERVES 4; PREP 25 MINS, PLUS COOLING
AND CHILLING; COOK 20 MINS**

- 225g fresh rhubarb, cut into 1.5cm pieces
- 1½ tsp cornflour
- 50g caster sugar
- 75ml orange juice
- 1 tbsp kirsch
- 150g raspberries, lightly crushed
- 25g butter
- 1 tbsp clear honey
- 25g pistachio nuts, chopped
- 25g pecan nuts, chopped
- 2 croissants, cut into cubes
- 125g mascarpone
- 1½ tsp vanilla extract

- 225ml Greek yogurt
- Mint leaves and icing sugar, to decorate

1 Mix together the rhubarb, cornflour, sugar and orange juice in a pan. Bring slowly to the boil, stirring occasionally, until sugar is dissolved. Cover and simmer for 5 minutes until rhubarb is tender. Stir in kirsch, remove from the heat and leave to cool. Stir in raspberries.

2 Preheat the oven to 180°C/160°C fan/gas mark 4. Line a baking sheet with parchment paper. Melt the butter

in a pan and stir in the honey until well combined. Stir in the nuts and croissant cubes until lightly coated. Spread out on the baking sheet. Bake for 10-12 minutes, stirring once, until golden. Remove from the heat and allow to cool.

3 Whisk together mascarpone and vanilla extract until smooth. Fold in yogurt, until well combined.

4 Spoon a third of the croissants into 4 glasses. Top with a third of the rhubarb and then the cream mixture. Repeat layering, then chill. To serve, top with mint and dust with icing sugar.