



LADIES WHO LUNCH.
Binny X Emma Reeves.

Menu.

Smorgastarta.

Salmon & Beetroot Cake.

Super Green Gazpacho.

with Aged Sherry.

Parsley Ravioli.

filled with lemon scented chevre,
chives & amaretti served with
toasted pinenuts, summer squash
& yellow zucchini.

Lemon Verbena Sorbet.

with Limoncello.

Drink.

Ginger Pimms Kombucha.

SMORGASTARTA : SALMON & BEETROOT CAKE.

1 Loaf tin - line with glad wrap or baking paper (I used a 27x11 loaf pan) or just free style!

INGREDIENTS:

1 loaf of dark rye or Danish seeded rye
500gms Smoked Salmon approx.
3 Lebanese cucumbers sliced into ribbons
2 Avocados sliced thinly, peeled and squeeze over some lemon juice to keep green.

CREAM CHEESE LAYER:

Use a stand-up mixer or processor to combine the following.
4 cups Neufchatel or 2 packets of Philadelphia cream cheese
2 tps lemon zest
1/3 cup creme fraiche (cream or natural yoghurt)

BEETROOT LAYER:

Puree the following in a food processor
250 gm's cooked beetroot
2 tbs yoghurt
2 tbs horseradish
1 tbs of chopped dill
1 tsp lemon zest
1 tbs lemon juice
1/3 cup olive oil
(Alternately buy a tub of fresh beetroot dip, add horseradish, lemon & dill.)

GARNISH:

You can be creative as you like, as long as all the flowers & greenery is edible. Be as flamboyant as possible!

Edible flowers
Chives
Water cress
Snow pea leaves
Dill
Fennel
Asparagus - I used a peeler to create long raw slices
Lemon slices
Radish
Cucumber ribbons - use a peeler shave length ways to slice ribbons.

Note: Always check flowers from the garden, are edible. If in doubt do not use.



SMORGASTARTA : SALMON & BEETROOT CAKE.

TO START THE BOTTOM LAYER:

Slice rye bread cut to fit the length of the loaf tin, remove crusts.

Using a spatula, spread the rye with cream cheese, then top with a layer of salmon, avocado & cucumber.

Spread the next layer of rye with cream cheese & place cream cheese side on top of the cucumber, so the second layer will have cream cheese on top of the avocado.

Top this layer of rye with a layer of the beetroot & place onto the next layer of rye.

This next layer of rye will have cream cheese layered facing on top. Layer this with the last slices of salmon, cucumber & avocado once again.

The final layer will be rye layered with cream cheese, placed onto of the cucumber. So the top and final layer will just be the plain rye.

Once all the layers are complete cover with cling wrap & refrigerate overnight.

Note: it can be made on the day but its generally easier to set and cut the next day. When you are ready to serve, cover the whole cake with cream cheese sides and top. Use a metal spatula, if you can its much easier. You are now ready to decorate your cake.



SUPER GREEN GAZPACHO WITH AGED SHERRY.

Serves 6 - 8 in small glasses or 4 bowls
Vegan & Gluten free

INGREDIENTS:

4 Lebanese cucumbers roughly chopped
3 spring onions, 1 finely chopped
2 shallots peeled & roughly chopped
3 peeled garlic cloves, micro planed or crushed & chopped
1-2 jalapeno chillies seeded & chopped into a fine dice
1/4 tsp Aleppo pepper optional or dried chilli powder
1 green pepper seeded and roughly chopped
3 green tomatoes or tomatillos roughly chopped (take out the cores)
1 cup of fresh spinach leaves
1/3 cup chives chopped
1/2 cup of washed & picked coriander leaves
1/2 cup of washed & picked parsley leaves
Juice of 1 lime
3 tablespoons of sherry vinegar Orosolo or Manazilla Sherry
2 tablespoons aged sherry
1/2 cup extra virgin olive oil
1 cup of ice

GARNISH:

You can be as creative as you like...
we used the following
Aleppo pepper - just a pinch or dried chilli optional
Herbs - coriander leaves & chives finely diced
Shallots - finely diced
Jalapeno - finely diced
Radish - finely diced
Edible flowers - we used borage anything that's edible!
Juice of 1 lime
3 tablespoons of sherry vinegar Orosolo or Manazilla Sherry
2 tablespoons aged sherry
1/2 cup extra virgin olive oil
1 cup of ice



SUPER GREEN GAZPACHO WITH AGED SHERRY.

METHOD:

In a stand-up blender place the ice at the bottom & add all the greens & vegetable's on top, blend to a smooth puree.

Season with the Sherry, & Vinegar add the extra virgin olive oil & adjust salt + pepper to taste.

You may need to thin this down with a little water by adding a 1/4 of a cup at a time, until it is a thin enough consistency, to drink from a glass.

Some people add avocado or yoghurt to make it creamy and even stale bread that's been soaked in water to thicken. We have kept it super light by just adding water and ice, but you can also use vegetable stock

Make the choice yours!!

Note: You can have all your ingredients ready the day before, placed all together on a prep tray, then blend just as you are serving this will keep the soup ice cold and fresh to taste!!



PARSLEY RAVIOLI FILLED WITH LEMON SCENTED CHEVRE, CHIVES & AMARETTI SERVED WITH TOASTED PINENUTS, SUMMER SQUASH & YELLOW ZUCCHINI.

Serves 6

TO ASSEMBLE PASTA;

41 batch parsley ravioli or premium store-bought fresh pasta; make as directed below

3 tablespoons olive oil

2 tablespoon butter

4 yellow squash cut into 1/4

Juice of 1 lemon

2 tablespoons toasted pine nuts

2 tablespoon's each of the following fresh herbs; parsley, chives + basil or mint finely chopped

1 yellow zucchini cut into julienne or with a Asian grater into long thin spaghetti strips

2 tablespoon finely grated pecorino or parmesan

2 tablespoons crushed amaretti

Salt and pepper

Fresh Herbs to garnish

Sauté squash in olive oil, until golden, add butter + cooked drained ravioli.

Gently toss with butter until butter has browned (don't have heat on flat out or you will burn butter). Toss through herbs, lemon juice, pine nuts & zucchini strips.

Arrange into bowls or onto a serving platter, scatter over with grated pecorino, amaretti + garnish with additional herbs.



RAVIOLI FILLING:

1 cup finely diced leek
2 tablespoon butter
1/2 tsp lemon zest
1/3 cup finely chopped chives
1 1/2 cup's chèvre
2 tablespoons crushed amaretti biscuits
A pinch of freshly grated nutmeg
Salt + Pepper

In a fry pan gently sauté leeks until softened and lightly golden.

Remove from the heat add to a mixing bowl, allow to cool slightly. Mix through the amaretti, chives lemon & chèvre.

Season with the nutmeg, salt & pepper. Your mix is now ready to fill the ravioli.

PARSLEY RAVIOLI:

1 cup washed parsley leaves
3 eggs
1 tablespoon olive oil
1 tsp salt
2 cups 00 Pasta flour - a little extra on the side to roll pasta,
(If it feels too wet add some more!)

To make the pasta, add parsley, eggs, oil with salt to a blender, blend until you have a smooth puree.

Tip the flour onto a clean bench, make a well in the centre and add the parsley puree. Work the flour into the liquid to form a dough. Knead the dough for 10 minutes, cover it with a damp tea towel

and let it rest for half an hour. Alternately place all the dry ingredients into a stand-up mixer with a dough hook, with the motor set to low add the parsley puree in a thin stream, gradually allowing the dough hook to knead the pasta about 10mins. Until the dough is soft and elastic. If it feels too tacky add some extra flour 1 tablespoon at a time, alternately if it's too dry add a little water. (Only a little at a time)

Take the pasta and knead it onto a clean surface for a couple of minutes, then roll out an oval shape cut into 5 sections, wrap each one with glad wrap let it rest 30 mins.

Set the rollers on your pasta machine to their widest setting. Take a portion of dough and roll it through the machine, fold it over and roll it through again, repeating the process a few times, I usually do it 2- 3 times on this setting, then skip to the second to last setting, and repeat this step. Once you have your sheets of pasta lay them alternately on a tray with baking paper & cover with a damp tea towel. This will stop it drying out and allow it to rest.

I then lay out the sheets one at a time, cut each sheet with a round cookie cutter. Remove the outside scraps, place a heaped teaspoon of filling on top of each round, fold pasta over to create a half moon, if you want a really neat edge use the cutter to re-cut over the edge of the half moon. Place on a tray lined with baking paper and refrigerate until you are ready to cook. You must cook them the same day you make them or alternately freeze them straight away. Just make sure they are fresh or frozen, do not pile them onto of each other or otherwise they will stick together!

Note: You can cut store bought pasta and fill as directed above, if you need a quick alternative!

Cook the pasta in a large pot of salted water, just until they start floating to the surface, gently stir the water as well so they don't stick on the bottom.

Remove with a slotted spoon and add to your sauté pan with the desired sauce.

Alternatively, you can also refresh the pasta in an iced water bath to arrest the cooking process, this will keep them bright green and add them into the sauce later.



LIMONCELLO LEMON VERBENA SORBET.

Serves 8

INGREDIENTS:

1 cup lemon verbena leaves
(opt if you can't get them just make lemon)

500mls of water

250gms sugar

200mls lemon juice strained &
micro plane zest from these lemons

100 mls limoncello

METHOD:

In a stainless steel saucepan on a medium heat dissolve the sugar & water to make a syrup, plunge the lemon verbena in hot syrup. Take off the heat, add zest, set aside to infuse. Transfer to a glass or stainless bowl, refrigerate & chill completely.

Strain the syrup, then add strained juice & limoncello. Place all the Syrup in a gelato/ice cream maker, according to machine instructions. Churn until sorbet is frozen, note better for the consistency of the sorbet to do in two smaller batches, than one big one .

TO SERVE:

I use whole lemons cut lengthways, take out flesh and freeze shell overnight.

Take 2 large scoop's of sorbet fill shell & serve in the shell. You can also splash a little extra limoncello ontop !!!

(*Cheat if you are flat out busy
and buy Weis Lemon Sorbet!)



GINGER PIMMS KOMBUCHA.

INGREDIENTS:

1 bottle Ginger or Lemon & Ginger Kombucha
(actually use whatever Kombucha you like)

125mls Pimms or Aperol

125mls Gin - I used Blind Tiger Organic Gin

1 bunch mint

1 lemon sliced

1 orange sliced

1 Lebanese cucumber sliced

1 bottle mineral water to top up

Ice

*Note: to make a Mocktail, swap out the alcohol
for fruit juice : apple, lemon or pineapple*

METHOD:

Fill a large jug with ice, arrange fruit on top with citrus slices, herbs and cucumber. Top with Pimms, Gin & Kombucha.

You can also top up with extra mineral water with extra fizz.



