



Robert Welch®



Robert Welch

THE SUMMER RECIPE COLLECTION

As Summer weather begins to influence all that we do and eat, we're sharing our Summer Recipe Collection of simple seasonal dishes that can be enjoyed at your leisure.

From a tasty baked egg breakfast, to a light and refreshing salad, burgers that can be cooked on a BBQ or in the kitchen, and as a nod to Wimbledon, a delicate strawberries and cream choux bun recipe.

#cookwithus

Robert Welch.

BAKED BREAKFAST EGGS

SERVES 4

PREP TIME 15 MINS COOK TIME 25 MINS

INGREDIENTS

For the Eggs

1 tbsp olive oil
1 medium sized butternut squash, peeled
and cut into 5cm cubes
300g cherry tomatoes
6 - 8 strips prosciutto
4-6 eggs
100g feta
Salt and pepper

For the Basil and Pistachio Pesto

A large handful basil
Juice ½ lemon
60ml Extra Virgin Olive Oil
40g shelled pistachios
½ tsp chilli flakes (optional)
Salt and pepper

To serve

Grated lemon zest (optional)
Chilli flakes (optional)

METHOD

- 1 Pre-heat the oven to 240°C Fan 220°C Gas mark 9
- 2 Place the cubed butternut in a large oven proof dish/pan (I like to use the Robert Welch Campden Casserole Pan). Drizzle over the olive oil and season with salt and pepper. Toss to make sure each piece is coated. Bake in the pre-heated oven for 20 minutes.
- 3 While the butternut is in the oven, make the pesto. Whizz the basil, lemon juice, olive oil and pistachios in a food processor. Stir through the chilli flakes, if using, and season with salt and pepper.
- 4 Remove the pan from the oven, nestle in the cherry tomatoes and prosciutto. Continue to bake for a further 10 minutes.
- 5 Remove the pan from the oven, create some space for the eggs and then crack them in. Crumble over the feta and return to the oven to bake for about 4 minutes, until the egg whites are set, but the yolks are still a little runny.
- 6 Season with salt and pepper. Grate over some lemon zest and scatter over some chilli flakes. Serve straight away along with the basil and pistachio pesto.





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FENNEL, PINK GRAPEFRUIT & WATERCRESS SALAD

SERVES 2 AS A MAIN / 4 AS A SIDE

PREP TIME 15 MINS COOK TIME 5 MINS

INGREDIENTS

For the salad

- 1 fennel bulb, cored and thinly sliced
- 2 pink grapefruit, peeled, pips and pith removed and cut into segments
- 100g watercress
- Small handful of chopped mint
- Small handful of chopped dill
- Parmesan shavings, to taste

For the dressing

- 1 tsp fennel seeds, lightly toasted and roughly ground
- Pinch of ground sea salt
- Pinch of ground pepper + extra to sprinkle over the dish if required
- 1 tsp Dijon mustard
- 1 tbsp runny honey
- Juice from ½ orange
- 1 tbsp cider vinegar
- 40ml olive oil

METHOD

- 1 First make the dressing. Toast the fennel seeds in a dry pan over a low heat for approximately 5 minutes until lightly toasted. Roughly grind the toasted seeds, along with the salt and pepper in a pestle and mortar.
- 2 Add to a clean jam jar along with the rest of the dressing ingredients and shake vigorously to combine. Put to one side or store in the fridge if making in advance - it may need shaking again before using.
- 3 Assemble the other ingredients, except the parmesan, onto a large dish or platter. Toss lightly with a hefty drizzle of the dressing, keeping some back to add to the salad once plated up.
- 4 Add the shavings of parmesan over the top and an extra grinding of black pepper if desired.
- 5 This salad is best eaten immediately, but the dressing can be made a few days in advance and stored in the fridge until needed.

NOTES

You can substitute regular grapefruit instead of pink and instead of parmesan, use a similar Italian hard cheese such as pecorino or grana Padano. Also you can use wholegrain mustard instead of Dijon for the dressing.

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LAMB BURGERS WITH SWEET POTATO FRIES

SERVES 4

PREP TIME 15 MINS CHILL TIME 30 MINS COOK TIME 25 MINS

INGREDIENTS

500g Organic lamb mince
1 small handful fresh mint, finely chopped
1 tbsp Dijon mustard
1 egg
1 garlic clove crushed
1 small shallot, finely chopped
Handful of breadcrumbs
Sea salt & pepper to taste
1 tbsp olive oil

To serve and garnish

4 seeded brioche buns, halved and toasted
Mayonnaise
Rocket, watercress and spinach leaves
2 slices per burger of halloumi, grilled
1 - 2 pickles, thinly sliced
Tomato relish

Sweet Potato Fries

2 large sweet potatoes
2 tbsp of olive oil
1 tsp cinnamon
1½ tsp smoked paprika
Sea salt to taste

METHOD

- 1 Line a baking tray with parchment.
- 2 In a large bowl add all the ingredients except the olive oil. Mix to combine and break down the mince.
- 3 Once thoroughly combined, separate into four equal parts and roll each into a ball, place on the baking tray and flatten to shape into a burger pattie. These will make large, thick burgers. Chill for 30 mins.
- 4 Heat the oil in the Robert Welch Campden Cookware Saute Pan, then add the patties, depending on the thickness and how well done you'd like them cook for 3-4 minutes each side for medium or 4-5 minutes for well done. Check before removing from the pan with a skewer to see if they need more time.
- 5 Toast the buns, add a layer of mayonnaise and some greenery. Add the burger pattie, followed by the halloumi, 3-4 slices of pickle, a teaspoon of relish, more greenery and the seeded bun top. Hold together with a burger skewer. Serve immediately with the sweet potato fries.

For the Sweet Potato Fries

- 1 Pre heat the oven to 200°C FAN 180°C Gas mark 6
- 2 Scrub and cut the potatoes into thick chips with the Robert Welch 14cm Cooks Knife. Place in a bowl and add the olive oil, cinnamon and paprika, toss until evenly coated and then tip out onto a large baking tray, spread them out so they cook evenly.
- 3 Place in the oven for 25 mins, turn halfway through. Serve immediately with the burgers.





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STRAWBERRY CHOUX BUNS

MAKES 8

PREP TIME 30 MINS COOK TIME 30 MINS

INGREDIENTS

For choux pastry

50g butter
125ml water
75g flour
2 large eggs

For the strawberry & cream filling

500ml double cream
30g icing sugar
1 vanilla pod (seeds scraped out)
200g fresh strawberries (sliced)

METHOD

- 1 Line a large baking tray with baking parchment and heat the oven to 200°C FAN 180°C Gas mark 6.
- 2 Place the butter and 125ml water in a medium saucepan over a medium heat and allow the butter to melt.
- 3 Bring it to the boil, then take off the heat and tip in all the flour. Using a wooden spoon, beat in the flour until it comes together and the mixture has formed a ball. Cool the mixture for about 5 minutes, then beat in the eggs, until smooth and glossy.
- 4 Using couple of spoons or a piping bag, spoon the mixture on to a baking tray in 8 equal size buns. Bake for 30 minutes until risen and golden brown. Take out of the oven and allow to cool.
- 5 Using an electric mixer, beat the cream, icing sugar and vanilla into stiff peaks.
- 6 Slice the buns in half, then spoon or pipe some of the whipped cream inside one half. Add some sliced strawberries and top with the other half of the bun.

THE
SUMMER 20
SERIES



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