

Bleiker's Smoked Orange Salmon oriental cress and simple lemon and dill dressing

Serves 2

Ingredients

2 x 150 gm piece of Bleiker's Smoke House orange roast salmon
2 punnets of oriental cress, cut and washed
2 dessert spoons of mayonnaise
1 lemon, zested & juiced
1 sprig of dill, 'chopped'

Method

Place the salmon on the plate with the cress to one side
Mix together the mayonnaise, lemon juice, zest and dill and drizzle around the salmon
Enjoy on a hot summer's day outside with a cold glass of wine - lovely.

Flambéed Local Strawberries and Alaska Topping

Serves 2

Ingredients

200 gm strawberries, hulled and cut in half
200 gm sugar (½ for the strawberries and ½ for the meringue)
50 ml fruit liqueur (Pimms / Cointreau / cherry brandy)
6 egg whites
1 inch cracked black pepper

Method

Heat a pan then toss in the strawberries, half of the sugar and pepper. After 30 seconds add most of the liqueur.
Flambé until the flames die down (watch your eyebrows!), place in the fridge and save for later.
Whisk the egg whites with the other half of the sugar until they form a stiff peak, transfer a piping bag.
Place the cold strawberries around a plate in a circular shape.
Pipe the meringue over the top and use a blow torch to colour the meringue.
Drizzle some fruit liqueur over the top.