

Warm New Potato, Asparagus, Halloumi and Chicken Salad

Ingredients:

500g Jersey Royal new potatoes
500g (2 bunches) fresh asparagus
1 lemon
250g halloumi cheese
1 red onion, peeled
3 tbsp. olive oil
60g rocket leaves, rinsed, drained
10g fresh herbs, e.g. dill, mint
Sea salt and black pepper

Method:

Preheat the oven to 180C.

Chop the new potatoes in half. Spread the potatoes out evenly on a large baking tray. Drizzle with olive oil, season with salt and pepper and grate over the zest of one lemon. Roast for 15 minutes in the oven.

In the meantime, snap the woody ends away from the asparagus spears, then chop into 1 inch pieces. Drain any liquid from the halloumi cheese and chop the halloumi into cubes. Chop the onion into eight pieces.

Remove the potatoes from the oven. Add the asparagus, halloumi and onion to the tray. Mix together with the potatoes. Bake for a further 15 minutes.

Take the tray out of the oven. Arrange the rocket leaves onto a large platter. Scatter the roasted potatoes, asparagus and halloumi. Scatter over some fresh herbs and serve immediately.

Note: You can also scatter over some shredded rotisserie chicken for a non-vegetarian version.

Roasted Rhubarb and Vanilla Posset

3 stalks fresh rhubarb
125ml honey
1 vanilla pod or ½ teaspoon vanilla bean extract
500ml double cream
175g golden caster sugar
Juice of 2 lemons

Pre-heat the oven to 180C.

Chop the fresh rhubarb into 1 inch pieces. Place on a large baking tray. Slice the vanilla pod in half lengthways. Scrape the seeds from the vanilla pod and stir them into the honey or add the vanilla bean paste and mix. Drizzle the rhubarb with the vanilla and honey mixture.

Place the tray into the oven and roast for 10-15 minutes, until the honey is bubbling but not burnt and the rhubarb has softened. Remove the rhubarb from the oven. Transfer the rhubarb pieces onto a plate and allow to cool.

To make the posset, tip the sugar into a pan and pour in the double cream. Allow to bubble very gently for a minute or so, stirring the mixture all the time, until the sugar has dissolved. Take the pan off the heat.

Whisk the lemon juice, vigorously into the double cream and sugar mixture. The mixture should thicken a little. Carefully pour into four ramekins or small glasses and place in the refrigerator to chill for a minimum of three hours, until set.

Top with the cooled roasted rhubarb pieces and serve.

Note: the posset can be made up to 24 hours in advance and left to chill.