



Monday 8th May 2017

CORRECT PHONE NUMBER IS 01748 50700

Dear Customer,

I hope this finds you well. It's cold and grey yet again and I wouldn't normally complain that it's not raining to go with it but the crops need rain desperately, as does the grass. The ground is parched and cracking open and it's the Yorkshire Dales and it's barely May. It's the same around the country and the farmers who can irrigate are irrigating as if it were late August. Hopefully the heavens will open soon.

Here are some tasty recipes you could try with this week's ingredients:

Leeks with Mustard and Mascarpone on Garlic Toast

2 medium leeks	30g butter or margarine
100ml cream	150g Mascarpone cheese
2 tbsp parsley, finely chopped	1 tsp mustard
pepper	4 slices crusty bread
1 peeled clove garlic	

Wash, trim and cut lengthways the leeks, then cut into ¼" half-moons. Melt the butter or margarine in a saucepan on a gentle heat and add the leeks. Simmer gently for 5 minutes until the leeks are tender then turn up the heat slightly to reduce any moisture in the pan. Turn the heat down again and add the cream. Boil for about a minute or until the mixture looks nice and thick. Add the Mascarpone and beat it well into the mixture until melted and bound together. Season with pepper, parsley and the mustard. Toast the bread and rub the slices with the garlic, Place the leek mixture on top and serve.

Aubergine and Courgette Pasta

1 aubergine, cubed	2 courgettes, sliced
2 cloves garlic, sliced	1 chilli, finely chopped (optional)
1 tsp olive oil	1 tbsp balsamic vinegar
300g dried pasta	1 heaped tbsp. pine nuts, toasted
handful fresh basil, torn	2 tbsp ricotta cheese, or alternative

Preheat the oven to 200C/ Gas 6. Place the aubergine, courgettes, garlic and chilli in an ovenproof dish, drizzle over the oil and vinegar and cook for 30-40 minutes until the vegetables are tender and beginning to char. Meanwhile cook the pasta according to packet instructions and drain. Toss the vegetables through the pasta with the pine nuts and ricotta then sprinkle with the basil and serve.

Aubergine and Courgette Bake

2-3 courgettes	1 large aubergine
1 x 400g tin chopped tomatoes	200g broccoli, in small florets
1 clove garlic	handful fresh herbs
salt and pepper to taste	50g grated hard cheese, optional

Preheat the oven to 200C./ Gas 6. Cut the courgettes and aubergines into 5mm slices. Arrange the slices in an ovenproof dish – a layer of courgettes, a layer of aubergine etc until all is used. Put the garlic and tinned tomatoes into a jug and liquidise them, Add the broccoli and herbs and liquidise again then season to taste. Pour the tomato sauce over the aubergine and courgette. Sprinkle the top with a thick layer of hard cheese or dairy alternative. Bake for 30 minutes until the crust is golden.

Leek and Courgette Soup

1 tbsp olive oil	1 onion, finely chopped
2 courgettes, roughly chopped	2 leeks, washed and chopped
1.5 litres vegetable stock	15g parsley
2 tbsp cream, optional	

Heat the oil in a large saucepan. Add the onions and leeks and cook for 5 minutes. Add the courgettes and cook for a further 5 minutes. Add the stock and parsley then bring the vegetables to the boil. Simmer for 20-25 minutes then add the cream if using. Liquidise the soup in a food processor, season to taste and serve.

I suddenly decided I would go to France with my friend and I would also get there in time for the 2nd round of the Election. I called the vet to get Myfa her rabies vaccine and they told me I couldn't take her out of the country for 21 days ! I didn't believe them, Caroline had said I could sort it in France, so I had to call DEFRA. It was true. I couldn't go – well not for 3 weeks. May is my favourite month in the South of France - not too hot, not too many mosquitoes, not too many people, not too expensive. In June and all those things creep up.

Myfa went peculiar on the night of her vaccine – she stared onto me as if I were a screen for her hallucinations. I know her well. I think I was a giant talking rabbit. A giant rabbit standing in the kitchen asking her if she wanted her dinner. She looked confused.

Well I watched the results of the French election on TV and Macron's long, sartorially elegant walk to the stage to greet his supporters at the Louvre. He has a strange look in his eye – steely, focused, a bit mad and a bit brilliant. A friend had recalled how 15 years ago he had asked Macron what he would be doing in 20 years. Aged just 24 yrs old he replied “ I will be President”.

I hope you have a great week,

Kind wishes,

Isobel