

ASPARAGUS and BACON FISHCAKES

Ingredients – Serves 3-4

1 bunch British asparagus
25g butter
2 rashers streaky smoked bacon, diced
500g mashed potato
500g cooked haddock, flaked
2 egg yolks
1 tbs mayonnaise
1 tbs chopped parsley
1 tbs chopped chives
Salt and freshly ground black pepper, to taste

Pinch nutmeg
Flour, for dusting
2 beaten eggs, for coating
200g fresh breadcrumbs
Vegetable oil, for frying

For the Mayonnaise

4 tbs mayonnaise
4 tbs chopped fresh herbs e.g. parsley, chives, basil, tarragon
½ lemon, juice only
To Serve: wilted spinach; herby mayonnaise.

Method

1. Clean the asparagus and trim any white ends or peel with a vegetable peeler. Cut the tip off each spear and reserve. Chop the rest of the spear into small pieces.
2. Melt the butter in a frying-pan over a medium heat and fry the asparagus and bacon for 2 minutes. Allow to cool slightly and remove with a slotted spoon.
3. In a bowl, combine the mashed potato and haddock then add the asparagus and bacon. Add the egg yolks, mayonnaise, parsley, chives, seasoning and nutmeg, and combine together.
4. Divide the mixture into 6, shaping it into patties with your A hands. Dust each cake with flour, dip in beaten egg and m\ roll in breadcrumbs, reshaping if necessary. Refrigerate t 1 hour, 2 if possible.
5. Mix the mayonnaise ingredients together and set aside.
- 6.. Pour 1 cm of vegetable oil into a heavy-based frying-pan and place over a moderately high heat When the oil is hot, add the fishcakes and cook for 4 minutes each side until golden-brown, basting with oil to brown the sides.
7. Remove the fishcakes from the pan and place on a warm plate. Add the asparagus tips to the hot pan and fry for 1 minute.
8. Serve the fishcakes with the pan-fried asparagus, a little wilted spinach and the herby mayonnaise.

ASPARAGUS, RICOTTA and PANCETTA PIZZA

Ingredients – Makes 2 medium pizzas

2 x large pizza bases, ready-or home-made
1 tbs olive oil
1 clove garlic
300 ml tinned chopped tomatoes
½ tsp salt ,
½ tsp sugar
200g ricotta
2 bundles British asparagus, trimmed and cut into 4 lengthways

ASPARAGUS & RHUBARB SEASON RECIPES FOR RV'ERS

From Jeni's Kitchen



Freshly ground black pepper
Dried oregano
Handful of Pecorino
12 thin slices of pancetta
Olive oil, for drizzling

Method

1. Pre-heat oven to 240 deg C, Gas Mark 9.
2. To make the topping, heat the oil in a small saucepan, add the garlic and cook it gently for 2 minutes. Add the chopped tomatoes, salt and sugar. Simmer for 5 minutes until the sauce has thickened slightly. Allow to cool.
3. When ready to assemble, work quickly and spread half the sauce over each pizza base, leaving a clean and narrow margin around the edge. Spread the ricotta over the tomato sauce, scatter over the asparagus spears, then add a good grind of black pepper and some oregano.
4. Scatter over the Pecorino and arrange the pancetta over the top of the pizza and finally dribble a generous amount of olive oil over. Slide into the oven and cook for 12 to 15 minutes. Serve immediately.



ASPARAGUS PILAF

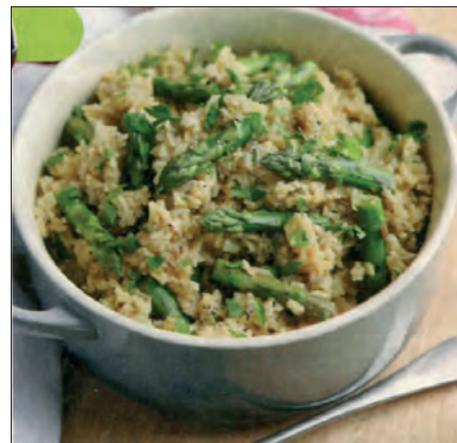
Ingredients – Serves 4

250g brown basmati rice
bundle British asparagus
25g unsalted butter
1 onion, diced
2 cloves garlic
3 sprigs fresh thyme
1 tsp cumin seeds
1 stick cinnamon
3 doves
2 cardamom pods
700 ml vegetable stock
Salt and freshly ground black pepper, to taste

Juice of ½ lemon
3 tbs flat-leaf parsley chopped

Method

1. Rinse the rice and leave to soak for 10 minutes. Trim the woody ends from the asparagus then cut into 3 to 4 pieces.
2. Melt the butter in a large pan then add the onion, garlic, thyme and spices and cook for 5 minutes until softened.
3. Add the rice and cook for a further minute, then pour the boiling stock into the pan, cover with a piece of tin foil and place on a tight-fitting lid.



Cook over a low heat for 25 to 30 minutes.

- Place the asparagus spears into the pan and cook for 4 to 5 minutes, season generously, then add a squeeze of lemon juice. Sprinkle over the parsley, then serve on warmed plates.

ASPARAGUS and PANCETTA LINGUINE

Ingredients – Serves 2

150g linguine
Salt and freshly ground black Pepper, to taste
Olive oil
8 stems asparagus
50g thick cut pancetta, diced
50 ml double cream
50 ml vegetable stock
2 tbs grated Parmesan
2 tbs chopped chives to Serve: grated
To serve - fresh Parmesan; seasoning.

Method

- Cook the linguine in a pan of lightly salted boiling water until cooked and slightly al dente drain and drizzle with a little olive oil to stop it from sticking together.
- Put a medium-sized frying-pan on the heat and add a drizzle of oil. Take 6 of the asparagus stems and slice them finely. Cut the remaining 2 stems into 4 pieces. Put all the asparagus in the pan and saute on a medium heat, then add the diced pancetta and cook for 3 to 4 minutes.
- Add the cream, vegetable stock and Parmesan to the frying pan, followed by the cooked pasta and the chopped chives. Cook everything on a medium heat for 2 to 3 minutes. If the sauce gets a little thick, add a touch of water.
- Once cooked, serve with a grating of fresh Parmesan and a little seasoning.

ASPARAGUS TORTILLA

Ingredients – Serves 4

200g potatoes, peeled
Salt and freshly ground black pepper, to taste
1 bundle British asparagus
1 courgette, sliced thinly
15g unsalted butter
2 cloves garlic, crushed
1 red onion, sliced
6 medium eggs, beaten and seasoned
To Serve: dressed salad leaves.

Method

- Pre-heat oven to 200°C/Mark 6.
- Parboil potatoes for a few minutes in a saucepan of gently boiling, lightly salted water. Cool then dice.
- Meanwhile, plunge the asparagus into boiling, lightly salted water, bring back to the boil and cook for 2 to 3 minutes; then drain and plunge into ice-cold water.
- In a non-stick, ovenproof frying-pan, fry the sliced courgette in the butter then add the garlic and cook over a medium heat for around 6 to 7 minutes until almost sticky.
- Add the diced potatoes and onion to the frying-pan and cook until softened. Place the asparagus in the pan, then



add the seasoned beaten eggs. When the eggs have just set around the edges, transfer to oven and cook for around 6 to 8 minutes. When cooked, turn out on to a plate, cut the tortilla into slices then serve with some dressed salad leaves.

RHUBARB FRANGIPANE TART

Ingredients – Serves 6-8

1 large bunch rhubarb, trimmed and cut into 10cm lengths
3 tbs castor sugar
1 sheet good-quality puff pastry
1 free-range egg, mixed with 2 tsp milk

For the frangipane filling

75g unsalted butter
60g castor sugar
125g almond meal
2 free-range egg yolks
½ tsp vanilla extract

For the vanilla cream

1 vanilla pod, split and seeds reserved
300ml whipped cream
2 tsp castor sugar

Method

- Preheat the oven to 220°C/Gas 7.
- To make the frangipane, place the butter, sugar, almond meal, egg yolks and vanilla extract in a bowl and mix with a whisk or in a food processor. Chill in the fridge for 10-15 minutes or until required, taking care to bring it to room temperature to soften before use.
- Place the rhubarb in a large saucepan and add the castor sugar and 500ml water. Stir gently and bring to a simmer over a medium heat, then cook for 2 minutes or until the rhubarb is just tender but not falling apart.
- Using a slotted spoon, transfer the rhubarb to a plate and allow to cool. Simmer the cooking liquid over a medium heat for 5-7 minutes or until syrupy.
- Place the puff-pastry sheet on a clean worktop and score a 15cm border on all sides, taking care not to cut all the



way through. Prick the pastry with a fork, avoiding the border. Using a palette knife, spread the frangipane evenly over the sheet, again avoiding the border.

- Lay the rhubarb lengths over the frangipane in two rows. Brush the border with the egg mixture, then transfer to the oven and bake for 30-35 minutes or until the pastry is cooked through and the edges are golden.
- To make the vanilla cream mix the vanilla seeds with the whipped cream. Gently fold the castor sugar into the cream to combine. Serve the rhubarb tart warm with the vanilla cream alongside.

ROAST RHUBARB PAVLOVA

Ingredients – Serves 6-8

1 lemon
4 egg whites at room temperature
½ tsp cream of tartar
225g castor sugar
300ml whipping cream
5 sticks rhubarb, approx 250g
4 passion fruit

Method

- Heat the oven to 150°C/Gas 2.
- Halve the lemon, smear around bowl of a mixer fitted with whisk attachment. Add egg whites. Start machine slowly, increasing speed as whites froth.
- Add cream of tartar, continuing at top speed until holding firm peaks.
- With machine still running, add 1 tbs castor sugar at a time, until 200g is used up mixture is glossy and stiff.
- Pencil a 22cm circle on parchment paper before smearing the paper with wet hands. Spread meringue in the circle, making sides slightly higher than centre.
- Bake for 30 minutes, reduce to 100°C/Gas ¼ and cook for a further hour until crisp and cracked on outside, half-cooked and soft on inside. Leave to cool.
Turn oven to 180°C/Gas 4
- Trim, rinse and slice rhubarb 1cm thick. Arrange, snuggled up, on a shallow roasting tin. Lightly dredge with 25g sugar. Cover tightly with foil.
- Roast for 8 minutes. Remove and leave, still covered, to cool. Carefully peel parchment paper off pavlova and transfer to serving plate. Whip cream and spoon into middle; it may split or crack. Scoop rhubarb over cream and scrape passion fruit on top.

