

# LATE SUMMER RECIPES FOR RV'ERS

From Jeni's Kitchen

## SATAY CHICKEN CURRY

**Ingredients** – serves 4

- 1 tbs oil
  - 4 chicken breasts, sliced
  - 1 yellow pepper, sliced
  - 2 tsp mild curry powder
  - 6 tbs crunchy peanut butter
  - 1 x 400ml can coconut milk
  - 1 x 225g can water chestnuts, drained and sliced
  - 1 tbs coriander chopped roughly
- To Serve: noodles or rice

### Method

1. Heat the oil in a large saucepan. Add the chicken and stir-fry 3 minutes. Add pepper and curry powder and stir-fry for a further minute.
2. Stir in the peanut butter and coconut milk and continue stirring whilst bringing to the boil.
3. Reduce to a simmer, add water chestnuts and allow the curry to cook for a further 10 minutes until chicken is cooked through.
4. Sprinkle with coriander and serve with noodles or rice.

## SALMON EN CROUTE WITH RUNNER BEAN REMOULADE

**Ingredients** – serves 4

- Plain flour, for dusting
  - 500g/1 lb 2oz ready-made puff pastry
  - 1kg/2lb 4oz salmon loin
  - 2 tbs olive oil
  - Small bunch of rosemary
  - Salt and freshly ground black pepper to taste
  - 1 free range egg, beaten lightly
  - Knob of butter, for greasing
- For the remoulade*
- 200g/7oz podded broad beans
  - 200g/7oz runner beans, cut diagonally
  - 2tbs mayonnaise
  - 1 tsp Dijon mustard
  - 200g/7oz celeriac, cut into matchsticks

### Method

1. Pre-heat oven to 180°C/350°F/Gas Mark 4.
2. Lightly dust a work surface with the flour, then roll out the pastry until slightly longer than the salmon and three times the width.
3. Lay the salmon in the middle of the pastry and brush it with the oil, sprinkle over the rosemary and season. Diagonally cut the pastry from the salmon to the edge of the pastry in 2cm/¾in slices on both sides. Brush the pastry with the egg wash, then fold over the slices from left to right to form a lattice. Trim off the pastry from either end of the salmon, then brush with the beaten egg.
4. Place the salmon on a buttered non-stick baking tray, then place in the oven on the middle shelf and cook for 25 minutes, or until golden. Remove from the oven and leave to cool slightly.

5. While you are waiting for the salmon to cook, bring a medium-sized saucepan of salted water to the boil, then cook the broad beans and runner beans for 2 minutes. Drain and refresh under cold water, then squeeze the broad beans out of their skins.
6. To make the remoulade, mix together the mayonnaise and Dijon mustard in a medium-sized bowl, add the celeriac, broad and runner beans, season and mix well.
7. Once the salmon is cooked, serve warm with the remoulade.

## CHICKEN, MANGO AND CHEESE TORTILLA

**Ingredients** – serves 4

- 1 ripe mango
  - 1 x 215g can butter beans, drained and mashed roughly
  - 1 spring onion, chopped
  - 1 clove garlic
  - 2tbs olive oil
  - Squeeze of half lime
  - 2 large flour tortillas, seeded or plain
  - 50g/1¾oz cooked smoked chicken, shredded
  - 85g/3oz grated mild Cheddar
  - ½ x 20g pack fresh coriander, chopped roughly
  - Oil, for brushing
- To Serve: salad leaves

### Method

1. Peel, stone and roughly chop the flesh of the mango. Set aside.
2. Mix together the crushed beans, spring onion, garlic, olive oil and lime juice. Divide between the two tortillas. Evenly top with the mango, chicken and Cheddar. Scatter with coriander and sandwich with the other tortilla, then brush with oil.
3. Heat a large, non-stick frying-pan and then cook the tortilla, oil-side down, for 4 minutes.
4. Carefully turn over with a palette knife (or by turning it out on to a plate and sliding it back into the pan), then cook for 2 minutes on the other side or until golden.
5. Serve cut into wedges accompanied by salad leaves.

## PEACH LAYER CAKE

**Ingredients** – makes approx 12 portions

- 4 eggs, separated
  - 4 tbsps warm water
  - 200/7oz caster sugar
  - Pinch of salt
  - 50g/2oz margarine, melted and cooled
  - 25g/1oz cocoa powder
  - 150g/5oz buckwheat flour
  - 3 tpsps baking powder
  - Margarine for greasing
- Filling*
- 425g/14oz tinned peaches
  - 6 sheets gelatine
  - 250ml/8 fl oz whipping cream
- For Decoration*

- 500g/lb whipping cream
- 6 tpsps vanilla sugar

### Method

1. Whisk the egg yolks, water, 150g/5oz sugar and the salt until light and foamy. Using a balloon whisk, beat the melted and cooled margarine into the egg mixture in a thin trickle. Whisk the egg whites with the remaining sugar until stiff and pile on top of the mixture. Sieve the cocoa, flour and baking powder over the egg whites. Fold everything together very carefully.
2. Turn the mixture into a greased 25cm/10 inch cake tin with a removable base, and bake in a pre-heated oven, Gas Mark, 4/180°C/350°F for about 30 minutes. Slice the cooled cake in half horizontally.
3. Drain the peaches, reserving the juice. Cut the fruit into small pieces and mix with 125 ml/4 fl oz of the reserved juice. Soak the gelatine, dissolve it over hot water and add to the peach mixture. Spread the halfset mixture over the bottom layer of sponge and place the second layer on top.
4. Whip the cream with the vanilla sugar until stiff and spread all over the cake, reserving some for decoration.

## SUMMER CHEESECAKE

**Ingredients** – makes approx 12 portions

- 150g/5oz flour
  - 75g/2 ½ oz margarine
  - 25g/1oz caster sugar
  - Pinch of salt
  - 1 egg yolk
  - 1 tbsp milk
  - Margarine for greasing
- Topping*
- 3 egg yolks
  - 150g/5oz caster sugar
  - 3 tpsps vanilla sugar
  - 500g/1lb curd cheese
  - Juice from 1 lemon
  - 8 sheets gelatine
  - 4 egg whites
  - 250ml/8 fl oz whipping cream
  - 750/1½ lb fresh strawberries, washed and picked over

### Method

1. Make a shortcrust pastry dough using the flour, margarine, sugar, salt, egg yolk and milk. Mix well, then knead and chill for several hours. Roll out the pastry and use to line a greased 24 cm/9½ inch flan tin with a removable base. Bake in a preheated oven, Gas Mark 6-7/200-220°C/400°-425°, for about 20 minutes. Leave to cool.
2. Turn the cooled pastry base out onto a cake dish and replace the ring part of the tin over it.
3. Whisk the egg yolks, sugar and vanilla sugar until light and fluffy, then add the curd cheese and lemon juice. Soak the gelatine, dissolve it over low heat and mix it into the cheese mixture.
4. Whisk the egg whites until stiff and whip the cream until thick. Fold them into the half-set cheese mixture. Spread the base of the cake with the strawberries, reserving some for decoration. Pour the cheese mixture over and leave overnight in the refrigerator to set. Decorate with the reserved strawberries.