

Guacamole

Ingredients

Serves 6

For the dip

3 ripe avocados
2 small spring onions, minced
3 cherry tomatoes, finely chopped
Lime juice, to taste
1 teaspoon Tabasco sauce, to taste
Salt and pepper, to taste
Coriander sprigs, optional

To serve

2 carrots, peeled and cut into sticks
1 cucumber, cut into sticks
3 cherry tomatoes, on a skewer

Preparation

1. Cut the avocados in half. Remove seed. Scoop out avocado from the peel, put in a mixing bowl.
2. Mash avocados with a fork and stir in onion, tomato, and coriander. Mix well.
3. Season with lime juice, Tabasco, salt and pepper to taste.
4. Cover with cling film and chill for 30 minutes to allow flavours to blend.
5. Distribute Guacamole in small glasses/bowls and decorate with veggies.

Quick Raspberry and Lemon Cheesecake

Ingredients

Serves 6

6 glasses or glass bowls

50g butter

6 - 9 biscuits of your choice, Digestives, Chiquilin...

1 lemon (zest only)

6 heaping teaspoons good quality lemon curd

1 pack raspberries (approx 150g)

250g Mascarpone cheese

1 teaspoon vanilla extract

1 tablespoon confectioner's sugar

Splash of water

Good quality dark chocolate for grating (approx 70% cocoa solids), optional

Preparation

1. Place glasses in the freezer.
2. Melt butter in a bowl in the microwave on medium power, in 30-second intervals, checking until melted.
3. Place biscuits in a clean, food-safe bag and crush with a rolling pin. Pour the finely crushed crumbs into the melted butter and stir. Finely grate in the lemon zest and mix well. Set aside.
4. Spoon the mascarpone into a bowl and add the vanilla extract and a splash of water. Stir, and then add the icing sugar, mix really well until it looks soft and silky smooth. Set aside.
5. Take the glasses out of the freezer and divide the biscuit mixture between them, gently patting it down until firm. Then put one heaping teaspoon of lemon curd on top of the biscuit mixture. Add a few raspberries, top with the cheese mixture and finally scrape over a few gratings of dark chocolate. Set aside in the refrigerator until you are ready to serve.

Vietnamese rolls

Ingredients

Serves 6

12 rice paper wrappers
12 cooked medium prawns
1 small head of Roman lettuce
A handful coriander
A handful mint leaves
1 or 2 carrots
50 g *vermicelli* noodles (soybean or rice)
A clean kitchen towel

Nuoc Mam Cham Dipping Sauce, to serve

Preparation

Step 1: get all ingredients ready on individual bowls or dishes.

1. Place noodles in a medium-sized bowl and cover with boiling water. Let the noodles soak for 5 minutes (check package instructions). Drain well and set aside.
2. Wash and peel carrot and, using a grater, shred it finely. Set aside.
3. Wash coriander sprigs and mint leaves, coarsely chop and set aside.
4. Rinse lettuce and pat dry with paper towels. Set aside.
5. Halve prawns lengthwise. Set aside.

Step 2: make rolls

1. Fill a bowl with warm water.
2. Add 1 rice-paper sheet and turn it until beginning to soften, about 30 seconds (sheet will still be stiff in a few spots). Remove from water; drain on kitchen towel.
3. Arrange mint and cilantro across lower third of each sheet, leaving 2 cms border on each end. Top with rice sticks, shaping into compact log. Top with lettuce, carrot and prawns. Fold bottom of each rice sheet over filling, then fold in ends and roll into tight cylinder. Place rolls, seam side down, on platter.
4. Repeat soaking and filling with remaining rice-paper sheets.
5. Slice rolls in two and serve with sauce.