

Churston Traditional

FARM SHOP

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CHURSTON FARM SHOP RECIPES DECEMBER 2019

The trick about preparing for Christmas is not to let the pressure get to you. And part of the secret of that when it comes to entertaining is to go for ingredients which are going to deliver the highest level of flavour for the least amount of effort, top of the list being smoked salmon

It's no longer the luxury item it once was and its great attribute is that a little goes a long way. So for your pre-Christmas entertaining here are a few ideas, all of them relying on lemon juice, that classic partner of smoked salmon, to lend its magic to the flavour of the finished article.

Socca is a street food popular along the French Mediterranean coast though from its ingredients you will see it almost certainly migrated there from North Africa. It's normally cooked in big trays but here I'm suggesting you form it into tiny pancakes which look like blinis but are far tastier. The quantities will yield more than you will need but the surplus ones can be stored in an airtight box in the fridge for a few days- or frozen – and are just as delicious with other toppings: try them topped with a slice of chorizo and an olive, for example.

SMOKED SALMON ON SOCCA

Ingredients for four. 200g smoked salmon, juice of one lemon, 20 grindings black pepper, 175g chickpea flour, tablespoon olive oil plus a dash more, level teaspoon each fine sea salt, cumin and coriander, cold water, olive or sunflower oil for frying.

Method. Place the flour, salt, cumin and coriander in a bowl and whisk in the oil plus enough cold water to make a batter that's the consistency of single cream. Cover and allow to stand for a couple of hours then whisk again just before using. Lightly oil a heavy pan and place over a moderate heat. Using a small ladle pour the batter in to make three or four small pancakes no more than two and a half inches across. Cook until bubbles start to appear on the surface then flip over and cook the other side. Both sides should be no more than very lightly browned. Place on a rack and repeat the process with the remaining batter. Leave to cool completely. Cut the salmon into thin strips then cut again at 90 degrees to mince. Place in a bowl and toss with the lemon juice and pepper. Place a teaspoon on top of each pancake and serve.

SMOKED SALMON AND CRÈME FRAICHE CROISSANTS

Ingredients for six. Six croissants, six slices of smoked salmon, halved, two tablespoons crème fraiche, juice of half a lemon, two teaspoons dried dill, four or five grindings of black pepper, pinch of salt.

Method. Whisk together the crème fraiche, lemon juice, dill, pepper and salt and leave to infuse for an hour. Gently warm the croissants then using a sharp knife split them on the outside of the curve. Sandwich your halved slices of smoked salmon with the crème fraiche, place one in each croissant and serve immediately.

SMOKED SALMON MOUSSE WITH DILL SAUCE

Ingredients. 225g smoked salmon trimmings, 100g full fat crème fraiche, a tablespoon of creamed horseradish, the juice of a large lemon and two teaspoons of Tabasco. For the dill sauce: two tablespoons olive oil, three teaspoons white wine vinegar, two teaspoons fresh chopped dill, teaspoon Maille mustard, pinch sugar, pinch salt, five grindings black pepper.

Method. Place the salmon, crème fraiche, horseradish, lemon juice and Tabasco in a processor and blitz for 15 seconds. Pack into ramekins or a decorative dish. For the sauce, whisk the sugar and salt into the wine vinegar and add the oil, dill, mustard and black pepper until you have formed a thick emulsion. Serve with Melba toast (lightly toast sliced white or brown bread, remove crusts, cut through the middle with a breadknife and lightly toast the cut sides).

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