



S A V O U R

Tarte Soleil (recipe from Peta Mathias, Uzès) **Tomatade aka pesto**

100g sun-dried tomatoes
2 tbsp olive oil
50g pine nuts
handful of fresh basil
pinch of sugar
2 sml cloves garlic
1/2 tsp Espelette pepper or smoked paprika

Blend it all together in the food processor till chunky - not too smooth.

Tarte Soleil

2 packets of frozen flakey pastry in 32cm rounds
1/2 cup tomatade (recipe above) and/or tapenade, sun dried tomato paste, grated cheese, artichoke paste, pesto
1 egg yolk beaten with a little milk
fennel seeds for sprinkling

1. Remove flakey pastry from freezer or fridge and bring to room temperature.
2. Preheat the oven to 180 degrees centigrade.
3. With the paper still attached to it, roll out the first sheet of pastry onto a baking tray.
4. Spread with the pastes, leaving 1cm free around the edge.
5. Brush the edge with water and lay the second round of pastry on top.
6. Place an upside down glass in the centre to make the sun - don't press it in, just leave it sitting there.
7. If the pastry has got a bit soft, put the whole tray with the pastry in the freezer for 5 mins to firm it up. That way it will be much easier to cut. With scissors, cut the pastry and paper from the edge up to the glass edge. Do quarters first then eighths then keep cutting till you have 32 sun rays.
8. Remove the glass and start twisting the rays. Gently pick up the first ray about midway with your right hand fingers and twist twice with your left hand fingers.
9. Brush with egg glaze and sprinkle lightly with fennel.
10. Bake in the oven for half an hour or till golden.



South of France potato salad*

2 pound(s), small, scrubbed and quartered waxy potatoes
4 large eggs, hard-boiled, peeled and cut into 8 wedges each
8 oz green beans, blanched ends trimmed, cut in half
¼ c white wine vinegar (I chop shallots into mine the night before)
3 T water
1 T Dijon mustard
Pinch salt
Black pepper
5 T olive oil
1 cup Grape tomatoes
½ red onion,
8 medium, Kalamata olives, sliced
1 T capers
T fresh parsley, chopped

1. Place potatoes in a large saucepan; fill with enough water to cover potatoes and bring to a boil over high heat. Reduce heat and simmer until potatoes are tender when pierced with a fork, about 10 minutes.
2. When potatoes are cooked, remove them with a slotted spoon and place in a medium serving bowl; return water to a boil. Add green beans and cook until crisp tender, about 2 minutes. Drain; rinse under cold running water and drain again.
3. In a small bowl, whisk together vinegar, water, mustard, salt and pepper until blended; whisk in oil.
4. Pour dressing over potatoes. Add green beans, tomatoes, onion, olives and capers; toss to mix and coat. Add eggs and toss very gently to combine; sprinkle with parsley.

*To make this recipe in advance, combine everything except the green beans and egg and refrigerate it overnight. When it's time to serve, toss in the green beans and egg and let the salad come to room temperature for the best flavor.

Mini chocolate mousse pots

Let your blender or food processor do the work! A fast and unfussy—yet still airy and creamy—chocolate mousse adapted from Monica Stolbach, pastry chef in New York, by Tejal Rao for the NY Times (Feb. 2, 2020) and converted to NZ measurements by Wendy Nolan Joyce.

750 ml cream
½ cup sugar
240 g dark chocolate, chopped
4 large eggs, at room temp
¼ cup strong espresso coffee
¼ cup rum or marsala or brandy
1 tsp vanilla extract
½ tsp salt

Method: Whip cream to glossy peaks. Set aside in fridge. In a small saucepan over a gentle heat, melt the sugar with ¼ c water until dissolved. As it begins to boil, turn off heat. In a powerful blender, blend chocolate and eggs. Slowly pour in the hot sugar water. Add everything else except cream. Fold cream in at the end once mixture has cooled. Pour into individual ramekins or glasses. Set in fridge for 2 hours.

