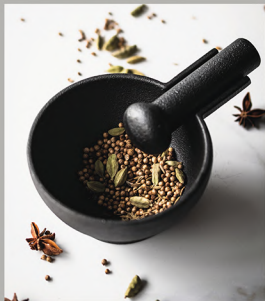




Robert Welch®



Our celebration recipe lookbook shares some of our favourite indulgent dishes with some show-stopper desserts.

It includes heart-warming flexitarian and make-ahead recipes to ensure you make time for your loved ones - or yourself!





FLAVOURFUL STARTERS

BEETROOT CARPACCIO

A colourful combination of sweet and tangy flavours

PREP TIME 15 MINS COOK 30 MINS

SERVES 2 - 4

INGREDIENTS

For the Carpaccio

3/4 fresh whole beetroot,

a selection of varieties and colours

1 red onion

1-2 blood oranges

Soft goats cheese or similar - approx 100g

Small handful of fresh dill

Seasoning

For the Vinaigrette

4 tbsp of olive oil

1 tbsp balsamic vinegar

1 tbsp runny honey

2 tbsp fresh squeezed orange juice

Seasoning

NOTES

Regular oranges or pink grapefruit can be used instead of blood oranges.

For a vegan alternative, omit the goats cheese or use a vegan substitute. Add agave nectar instead of honey in the vinaigrette.

Any leftover vinaigrette can be stored in a lidded jar in the fridge for up to a week.

To compliment the colours of this dish, consider using freshly ground pink peppercorns and peruvian pink sea salt to season.

METHOD

- 1 Bring a large pan of salted water to the boil. Scrub the beetroot and leaving the skin on, place each carefully into the boiling water. Allow to boil for 30 minutes.
- 2 Meanwhile, prepare the other ingredients. Peel the skin away from the onion. Using a mandolin or a sharp knife, thinly slice the red onion, keeping it whole while you slice so that the onion slices create rings. Put to one side.
- 3 With a sharp paring knife, cut the peel away from the oranges, trying to cut away as much of the bitter white pith as possible while keeping the orange whole. Slice into discs. Put to one side with the onion.
- 4 When the beetroot has cooked, carefully remove from the water with a slotted spoon.
- 5 Allow to cool slightly until it is easy to touch. Using your fingers or a paper towel, gently rub away the skins. If the skin is a little tough to remove then cut away with a paring knife.
- 6 Cut away and discard the ends and then cut paper thin slices/discs of beetroot. You can use a mandolin or a very sharp knife for this but try to get the slices as thin as possible.
- 7 If using a variety of colours try to keep the lighter beetroot away from the deep purple ones which will spill their colour onto anything they touch so keep them in a separate container until ready to assemble the carpaccio.
- 8 Make the vinaigrette. In a jam jar, lidded container or bottle, mix all the ingredients together by shaking briskly until all combined.
- 9 Plate up the carpaccio by first layering the beetroot and onion on a dish or platter. Add the orange slices and scatter fronds of fresh dill. Tear small pieces of goats cheese and dot amongst the beetroot, orange and onion. Drizzle over the vinaigrette and add seasoning to taste.







FLAVOURFUL STARTERS

SMOKED BURRATA & MAPLE ROASTED SQUASH

PREP TIME 10-15 MINS COOK TIME 30 MINS

SERVES 4 (AS A STARTER)

INGREDIENTS

- 1 medium butternut squash/delicata squash
- 2 tbsp maple syrup
- 1 tbsp olive oil
- 2 Smoked Burrata (125g each)
- A handful of Pomegranate seeds
- A handful of chopped pistachios

For the Basil Oil

- A small handful of basil
- 50ml Extra Virgin Olive Oil
- Juice of half a lemon
- Salt and pepper

METHOD

- 1 Preheat the oven to 220°C/200°C fan. Peel and deseed the squash and slice into half moon shaped pieces, about 1cm thick.
- 2 Place on a large baking tray, drizzle over the maple syrup and olive oil and toss to coat the squash.
- 3 Season with salt and pepper and roast in the preheated oven for 20 – 30 minutes, until the squash is tender and beginning to caramelize.
- 4 While the squash is roasting, make the basil oil. Combine all the ingredients in a pestle and mortar and grind together until the leaves are broken up and you have a chunky green oil. Season with salt and pepper.
- 5 When you're ready to serve. Tear each of the smoked burrata in half and place a piece on each of your serving plates.
- 6 Layer up with a few slices of roasted squash. Drizzle over the basil oil, sprinkle over the pomegranates and pistachios. Serve straight away.



ONE-PAN WONDERS

FENNEL & CRAB SPAGHETTI

PREP TIME 30 MINS COOK TIME 30 MINS
SERVES 4

Simple and delicious, packed with flavour.



INGREDIENTS

- 300g mixed crab meat
- 500g spaghetti
- 1 large fennel bulb, thinly sliced
- 1 onion, thinly sliced
- 3 garlic cloves, chopped
- 2 tsp fennel seeds
- 1 red chilli, finely chopped
- 1 small bunch of dill, finely chopped
- 1 small bunch of mint, finely chopped
- 1 small bunch of parsley, finely chopped
- Zest & juice of 1 lemon
- A good glug of olive oil

METHOD

- 1 In a large frying pan, sauté the fennel, onion and garlic over a medium to low heat for 20 minutes, until really soft and caramelised. Remove from the heat.
- 2 Meanwhile, boil a large pan of salted water and cook the pasta according to packet instructions.
- 3 Off the heat, add the crab, fennel seeds, chilli, lemon zest and juice and all of the chopped herbs to the fennel and onion mixture and combine thoroughly.
- 4 Drain the pasta, reserving a little of the water it was cooked in. Pour the spaghetti into the pan with the crab and fennel mixture; combine really well over a low heat to coat the pasta with all of those lovely flavours. Add a splash or two of the pasta water to loosen it all up to a silky texture.
- 5 Finally, drizzle over a good glug of olive oil and serve with a crisp green salad.











DELIGHTFUL DESSERTS

HONEY MASCARPONE TART WITH A PISTACHIO CRUST

PREP TIME 30 MINS + OVERNIGHT CHILLING BAKE TIME 30 MINS

SERVES 8-12 PEOPLE

A seasonal tart of sticky, sweet and creamy flavours

INGREDIENTS

For the pastry

- 100g ground pistachio nuts
- 250g plain flour
- 200g chilled butter, cubed
- 2 heaped tbsp of icing sugar
- 1 egg, lightly beaten
- Pinch of sea salt

For the Filling

- 200g mascarpone cheese
- 350ml double cream
- 4 tbsp icing sugar
- 1 tbsp honey
- 1 tbsp vanilla extract or vanilla bean paste

For the Topping

- 300g (approx) fresh figs
- A handful of coarsely chopped pistachios
- A drizzle of honey
- Fresh edible or non toxic flowers to decorate (optional)

METHOD

- 1 Make the pastry. In a food processor, blitz the pistachios with a tablespoon of flour until coarsely ground. Add the remaining flour, icing sugar and salt with the chilled butter and blitz until the butter has been incorporated into the flour and resembles coarse sand. Add the egg a little at a time (you may not need all the egg) and pulse until a soft dough is formed. Flatten the dough into a disc and wrap in greaseproof paper and place in the fridge to chill for an hour.
- 2 When chilled, roll out the pastry dough on a lightly floured surface. Press into the flan or pie dish, patching together any cracks in the pastry. Prick the base with a fork and using a sharp knife, trim the edges of the pastry to line up with the top of the tart tin. Place in the fridge to chill for 20 minutes.
- 3 Preheat the oven to 180 °C. Remove the tart crust from the fridge and line with parchment paper or tin foil and fill with ceramic baking beans or dried beans/lentils. Bake in the oven for 20 minutes or so, then carefully remove the paper/foil and the beans and bake for a further ten minutes, until the crust looks golden and crisp. Remove from the oven and allow to cool in the tin.
- 4 While the pastry is cooling, make the filling. Whisk the mascarpone in a food mixer or by hand until smooth. In a separate clean bowl whisk the double cream with the vanilla until soft and thick.
- 5 Fold the whipped cream into the mascarpone with the icing sugar and the honey.
- 6 Once the pastry is completely cool to the touch, spoon the mascarpone cream into the pastry case while still in the tin. Fill to the top and gently smooth over the surface.
- 7 Place in the fridge for at least 4 hours and preferably overnight.
- 8 When chilled, or just before serving, remove the tart from the fridge and carefully remove from the tin, placing on a serving plate.





DELIGHTFUL DESSERTS

PERSIAN CELEBRATION CAKE

PREP TIME 25 MINS COOKING TIME 35 MINS

SERVES 8-10 SLICES

An enchanting cake adorned with the floral scent of rose water and citrus.

INGREDIENTS

For the cake

- 150g plain flour, plus extra for dusting
- 2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1/2 tsp ground cardamom
- 100g ground almonds
- 100g ground pistachios

For the Filling

- 3 tbsp soured cream or natural yoghurt
- 200g unsalted butter, softened, plus extra melted for greasing
- 200g golden caster sugar
- 3 large eggs, beaten
- 1/2 lemon (zest and juice)
- 1/2 orange (zest and juice)
- 2 tsp rosewater

For the Glaze

- 150 icing sugar
- 1/2 lemon, juice only
- 1 tbsp orange juice
- A few drops rosewater
- 1 tbsp edible dried rose petals (optional)
- 25g chopped pistachios

METHOD

- 1 Preheat the oven to 170C/160C Fan. **Brush a 23-25cm bundt tin** with melted butter, being careful to get into every corner, and dust with flour, shaking to coat the tin, then turn it upside-down and tap to remove excess flour.
- 2 Sift the flour, baking powder, bicarbonate of soda and cardamom into the bowl. Add the ground almonds and pistachios, mix and set aside.
- 3 In a bowl or freestanding mixer, cream together the butter and sugar for about 5 minutes, until pale and light (alternatively use a large mixing bowl and a hand-held electric mixer). Gradually add the eggs, mixing well and scraping down the sides of the bowl with a rubber spatula between each addition. Add the lemon and orange zests, juices and rosewater and mix again. Add sour cream, then tip in the dry ingredients and give it a final stir.
- 4 Spoon the batter into prepared tin and spread evenly using spatula or back of the spoon.
- 5 Bake for 35–40 minutes, or until the cake is well risen and a skewer inserted into the middle comes out clean. Leave to cool in the tin for 1–2 minutes, then carefully turn out onto a wire rack to cool completely.
- 6 To make the glaze, mix the icing sugar with enough lemon and orange juice to make a smooth, thick but pourable icing. Add a few drops of rosewater to taste. Carefully spoon the icing over the cake, allowing it to run down the sides. Leave for 3–5 minutes for the icing to set slightly and then scatter with rose petals and pistachios.
- 7 Leave to set completely before serving.



THE
CELEBRATION

LOOKBOOK 2022



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