

Simple No-Cook Starters

Patè

Prep time 20 mins

1. Buy your favoured readymade Patè from your Supermarket, shop or Deli (Chicken Liver, Brussels, Ardennes, Duck etc.).
2. You can then choose a base for the Patè i.e. crackers, Melba Toast, or even some fresh Sourdough bread (which you can toast if you want).
3. A nice side to go with this would be an Onion marmalade.



Melon

Prep time 20 mins

1. First choose your Melon type Honeydew, Cantaloupe or Gallia (you can buy this pre-sliced if you want). Don't use watermelon for this.
2. Then choose a good Parma Ham or Prosciutto, or any cured ham of your preference (Serrano etc.)
3. This makes a nice sweet and salty combination.



Tomato bruschetta

2 hours, assembly time 20mins

Ingredients

½ small red onion finely chopped, packet of small cherry tomatoes (if you get the differently coloured ones all the better)

2 crushed garlic cloves (best to use fresh garlic but the paste will work)

1 garlic clove halved (for rubbing on your bread)

6-8 Basil leaves finely chopped

15ml balsamic vinegar (if you have it, do not buy just for this recipe)

60ml extra virgin olive oil (you need very good olive oil for this)

A crusty baguette.

Method

- 1) In a large bowl gently mix the tomatoes, onion, garlic & basil, once mixed add the balsamic & olive oil, gently mix again then add salt & pepper to taste, mix again.
- 2) Cover the bowl and chill in the fridge for around 1 hour.
 - Remove approx. 1 hour before serving to allow the mixture to come to room temperature.
- 3) Slice your baguette diagonally , brush both sides lightly with olive oil & then rub with you garlic clove.
- 4) Toast on both sides until golden brown.
- 5) Allow the toasted slices to cool, then top with you tomato mix and serve.



Prawn Cocktail

Prep time 30 mins, resting time 2 hours, assembly time 20 mins

Ingredients

Rather than buying a readymade Prawn cocktail mix it's better to make it from scratch. Buy your ready cooked shelled prawns and you can choose the size of Prawns you want. For the Marie Rose sauce you'll need the following

- 200ml mayonnaise
- 2 Tbsp tomato ketchup
- ¼ tsp Paprika (sweet not hot)
- A dash of tabasco or Worcestershire sauce
- Squeeze of Lemon juice, to taste
- Salt & pepper

Method

- 1) In a bowl mix the mayo, ketchup, paprika & tabasco or Worcestershire sauce.
- 2) Once mixed add the lemon juice to taste & season with salt & pepper (check your tasting you can always add but not take away).
- 3) Cover the mix in the bowl and store in a fridge for around 2 hours.
- 4) Prior to serving (holding back one Prawn per serving) mix your Prawns into the Marie Rose mix.
- 5) For the Salad buy Iceberg or sweet gem lettuce & shred finely into strips. Also buy some small cherry style tomatoes and cut in half.
- 6) To assemble for each portion – first place in a small bowl some of your lettuce, then add some of your tomatoes.
- 7) Now add your Prawn & Marie Rose sauce mix, lightly dust your serving with some Paprika, then add your reserved prawn on the top.
- 8) You can serve with a slice of lemon on the side of dish & with some buttered brown bread on the side.

