

Angela Rippon's throwback – Mushrooms on Toast



My father loved to cook – but he was also a great man for the outdoors. So at weekends from when I was about 10, we went cycling – usually in the South Hams in Devon, or on Dartmoor. He would always look for field mushrooms, which he loved – then take them home and cook them. Very simply he would wash and slice them, then gently cook them in milk, with black pepper, and serve on toast.

Method:

I now have my own version. I take a mix of small button mushrooms, and shitake mushrooms. I wash and slice them. Toss them in olive oil and a little balsamic vinegar. Then put them in the microwave on a low setting for four minutes. It produces tender, flavoursome mushrooms, which I serve on either toasted brioche or green salad.

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Starter

Alzheimer's Society is a registered charity in England and Wales (296645); the Isle of Man (1128) and operates in Northern Ireland.



Rosemary Shrager's Fish Pie

Ingredients:

2 large shallots
40g butter
1 large thyme sprig, leaves only
4tbsp dry vermouth
4tbsp plain flour
400ml milk
1 bay leaf
4 tbsp double cream
3tbsp chopped fresh parsley
180g skinless salmon fillets
250g skinless cod or haddock fillets

200g smoked haddock
200g queen scallops
150g king prawns
1 tbsp fresh lemon juice

For the mashed potato topping:

750g desirée potatoes, peeled
75g butter, cubed
100ml cream
2 large egg yolks
75g medium cheddar cheese, grated
50g panko bread crumbs

Method:

1. Preheat the oven to 200°C, 400°F, Gas 6. Grease a shallow pie dish (about 2 litre capacity). Start by making the mashed potato for the topping. Chop the potatoes into chunks and cook them in boiling salted water until tender. Drain them well and push them through a potato ricer or drum sieve until smooth. Add the butter and cream and mix until all the ingredients are well incorporated. Allow to cool slightly, then stir in the egg yolks. Season well and put to one side.
2. Sauté the shallots in oil and butter with the thyme leaves for about 5 minutes until softened. Add the dry vermouth and then cook for 4-5 minutes until reduced right down. Stir in the flour and cook for a minute or so.
3. Warm the milk and bay leaf in a pan then slowly add to the flour and butter mixture, lower the heat and simmer for a few minutes. Season well, then add the cream and parsley.
4. Meanwhile, cut the salmon, cod and smoked haddock into bite-sized chunks and scatter in the pie dish with the scallops and prawns. Sprinkle with lemon juice and seasoning.
5. Pour over the source and mix well with a fork. Spread the mashed potato on top and fluff up with a fork or use a piping bag. Scatter with the grated cheese and breadcrumbs and put the pie immediately in the oven. Bake for 10 minutes then turn the oven down to 180°C, 350°F, Gas 4, and bake for another 20 minutes, turning if it browns unevenly. Allow to stand for 10 minutes before serving.

Main

Gino D'Acampo's Sweet pasta filled with ricotta, hazelnuts, orange and chocolate

Serves 4

We love our pasta in Italy – so much so that we like to eat it for dessert too! These little half-moon-shaped pasta treats are perfect eaten at the end of a meal or with coffee or a chilled glass of sweet white wine. The combination of nuts, honey and chocolate make them very rich and perfect for festive entertaining.

Ingredients:

For the pasta

2 large whole eggs, 1 egg yolk
250g '00' flour, plus a little for dusting
2 heaped tbsp caster sugar
50g butter, softened
Olive oil, for frying

For the filling:

250g ricotta cheese
Zest of 1 orange
50g finely chopped hazelnuts
50g good-quality dark chocolate chips
1 tbsp caster sugar (optional)
1 egg, beaten
4 tbsp honey, for drizzling
4 tbsp icing sugar, for dusting

Method:

1. Beat together the eggs and egg yolk. Place the flour in a large bowl and add the sugar and butter, then add the eggs. With the end of a wooden spoon, bring the mix together, adding a drop of water if you need to. Once the mixture starts to come together, turn it out onto a clean work surface and start to knead the dough until the surface is clean and the dough smooth. Wrap in cling film and leave to rest for 20–30 minutes.
2. Meanwhile, combine the ricotta, orange zest, hazelnuts and chocolate chips, adding a tablespoon of sugar, if you like. Set aside.
3. Unwrap the chilled pasta dough onto a well-floured surface. Flatten it down slightly with your fingertips then roll it out until it is 2mm thick, or use a pasta machine – if you have one. Once thin, cut out 12 discs of pasta using a 10-12cm cutter. Brush around the edge of each disc with a little egg wash, then place a spoonful of the ricotta filling in the middle of each disc and fold the one half of the pasta circle over the filling, creating a

half-moon shape. Press down firmly around the edge, then use a fork to press the edges together.

4. Heat 5cm oil in a saucepan. To check if the oil is hot, add a little offcut of pasta to the oil – if bubbles start to appear around it and it floats to the top, it is ready. Fry the half-moons in batches. Cook for 1½ minutes then carefully turn them over and cook for 1½ minutes on the other side. Remove with a slotted spoon and drain on kitchen paper. Serve immediately drizzled with honey and dusted with icing sugar.



A Taste of the sun: Gino's Italian escape by Gino D'Acampo. Hodder & Stoughton Publishers 2014. Photograph © Matt Russel.

Dessert