

giddy menu

Roasted Carrots and Beetroots

4 large carrots
4 large beetroots
Few sprigs fresh thyme or a tsp dried thyme
2 tbsp Olive oil, salt and pepper
Balsamic vinegar

Peel carrots and cut into 2" (5cm) lengths, quarter each piece length wise. Cut beetroots into similar size pieces and put both vegetables into a bowl. Add olive oil, thyme and seasoning and spread everything out on a roasting tin. Pre heat oven to 200c and roast approx 30 to 40 minutes. Arrange on four plates and drizzle with balsamic vinegar.

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Hungarian Goulash

¾ pound pork steak and ¾ pound braising steak, cut into bite size pieces
1 large onion, chopped
2 cloves garlic, crushed
1 red and 1 green pepper, roughly chopped
1 tin chopped tomatoes, 1 tin water
2 beef stock cubes
1 heaped tbsp Paprika
½ tsp chilli powder
1 carton sour cream

Pre heat oven to 180c

On the hob, heat oil in a large oven proof pan, fry onion till soft, add meat and brown, stirring it about, add peppers, garlic, tomatoes, water, paprika, chilli and stock cubes. Mix everything up, cover with lid and transfer to the oven for 1 ½ hours to 2 hours. Check after one hour and if it looks too dry, add a bit more water. After another 30 min or so, check that meat is tender, adjust seasoning. Serve with a dollop of sour cream on top. This dish tastes great with plainly boiled potatoes, rice or home made dumplings and a green salad.

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Nutty Pancakes

1 pack of 8 crepes (from the supermarket)
1 large carton (or 300ml) double cream
100 g granulated sugar
2 tbsp rum
100 g ground walnuts
100 g chopped walnuts
1 tbsp raisins or sultanas (soaked in rum for 2 hours)
1 tsp cinnamon

In a small saucepan, bring half the cream and all the sugar to a boil. Add walnuts, raisins, rum and cinnamon, bring back to boil briefly, and then reduce heat. Stir continuously until the mixture thickens. This should only take a few minutes. Let it cool a little and then spread a good tablespoonful of this mixture on each pancake. Roll them up tightly and lay side by side in a lasagne or similar dish. Pour over the other half of the cream and put in the oven to warm up. Serve two each on four plates, dusted with a bit more cinnamon.