



Monday 12th March 2012

Dear Customer,

We are edging closer to the launch of the new website. So close that I need to ask you to send us your email address, the one you would like to use as your 'user ID' for your website account. It would be much appreciated if you could send it to us at info@farmaround.co.uk as soon as possible as we will be setting up your account imminently, ready for launch in a few weeks time. Please remember to give us your name and account number or postcode at the same time. Many thanks

I'm afraid the cauliflower recipe in your letter last week implied that you would have a cauliflower in your bag. Unfortunately they went missing. The transporter tried to deliver them to our old premises in New Covent Garden Market, which we vacated 2 years ago. Unbeknown to us they were taken in by our old neighbours 'Fresh Italy' (in the spirit of Parcelforce – they leave with a neighbour) it might work for a book from Amazon but not 650 cauliflowers . For 2 days our supplier insisted that the pallet was in the unit right next door to us – we kept going to see the egg company and they kept saying they didn't have our cauliflowers. It was quite a palaver and when we eventually found out what had happened 'Fresh Italy' had shut up for the week so the cauliflowers ended up being imprisoned there, which is why you had an unintended cabbage. All being well this week's cauliflowers will arrive to the right address. The mild weather has brought forth the purple sprouting broccoli at Royal Oak farm, which is also in the bags with their Robinta potatoes,:

Savoury Cauliflower Cake (serves 4-6)

1 cauliflower	1 large onion, peeled
100g olive oil	½ tsp finely chopped rosemary
10 medium eggs	20g chopped basil
180g plain flour	2½ tsp baking powder
½ tsp turmeric	220g grated Parmesan or other mature cheese
salt and black pepper	melted butter for greasing
2 tbsp sesame seeds	

Heat oven to 180C/350F/Gas 4. Break the cauliflower into medium florets, put them in a pot with a teaspoon of salt, cover with water and simmer for 15 minutes, until quite soft. Strain and leave in colander. While the cauliflower is cooking, prepare the batter. Cut a few .5cm rings off one end of the onion and set aside to go on top of cake, and coarsely chop the rest. Heat the oil in a pan and on a low heat sauté the chopped onion and rosemary for eight minutes. Remove from the heat, leave to cool down, add the eggs and basil and whisk. Mix the flour, baking powder and turmeric into a large bowl and add the Parmesan, one and a half teaspoons of salt and plenty of black pepper. Add the egg mix and whisk to eliminate lumps. Add the cauliflower and stir gently, trying to keep some florets whole. Line the bottom of a loose based 24cm round tin with baking parchment. Brush the sides with butter, put in the sesame seeds and toss them around so they stick to the sides. Tip in the cauliflower mix and arrange the onion rings on top. Bake in the centre of the oven for 45 minutes, until golden brown and set. Serve warm or at room temperature with a cucumber salad and dill, mint and cider vinegar vinaigrette.

The Ribollita is a medieval Tuscan dish which literally means 're-boiled'. Tuscan village women would put a pot of water on the communal fire and chuck in pulses and herbs and as the men came home from their labours they would throw in whatever they had – root vegetables, greens and bread until the soup was thick and rich. They would eat their fill and it would be reheated and added to in the same manner the next day. You can't get much healthier than this:

Chickpea and Chard Ribollita (serves 6)

10 tbsp olive oil	2 onions, diced
2 carrots, diced	4 cloves garlic, roughly chopped
big bunch parsley, roughly chopped	bunch chard
1 tin chickpeas	1 tin plum tomatoes, broken up
500ml vegetable stock	chunk Parmesan (optional)
250g ciabatta or old crusty bread torn into chunks	salt and pepper

Heat half the olive oil in a large, wide pan and once hot but not smoking, add the onion, carrot, garlic and parsley and stir. Cover and cook on a high heat, stirring frequently for about 10 minutes. Slice the stalks of the chard into 1cm strips and add to the pot, leaving the leaves for later. Tip half the chickpeas in with the vegetables and whizz the other half in the food processor before adding them too. Give the soup a good stir then add the tinned tomatoes and stock. When the soup has come to the boil, stir in the roughly chopped chard leaves and turn down to the lowest heat.

Season well, stir in the pieces of bread and put the lid back on. After 10 minutes, turn off the heat, pour over the other half of the olive oil and then let sit with the lid on for a good 5 minutes before serving with more olive oil and grated Parmesan.

With these sunny days and Mediterranean recipes, it's hard not to be drawn into thinking about summer holidays, or in my case, France as it's the only place I ever seem to go these days. When I was there in September, although glorious,, I found the mosquitoes terrible and the days too short so I may try for May and the French election on 5th May. I love elections but is going to someone else's election morbid ?? I don't know. Having said that – we are all so inextricably linked that whoever is elected, it will definitely have a bearing on our lives here.

It's an interesting week ahead. The Budget, the clocks going forward, or back, and it looks like Phil Mitchell's getting out, which I'm pleased about. You may note I have gone for my first font-change this week. I am using 'batang' !

Kind wishes,

Isobel

PS Another problematic Monday morning. I am sorry to say that there has been another technical problem at the dairy and we are unable to supply any milk this week. I am very sorry for this inconvenience. We switch to a new dairy processor as of this weekend so I am hoping there will be no further problems.