



Monday 18th January 2021

Dear Customer,

I hope you're keeping well and staying safe. The snow did finally thaw last week, then came back nearly a foot deep the next day. Now that too is thawing quickly, helped by the torrential rain has arrived. The perfect combination for some serious flooding. The sheep are already up by the farm and not on their riverbanks so no need to worry about them at least.

Here are a few tasty recipes you could try this week:

Sauteed Celeriac

1 celeriac	olive oil
few sprigs thyme	sea salt

Shave off the celeriac ends and discard then peel away the outside skin. Chop the celeriac into slices, then into rough 1cm cubes. Put a casserole-type pan on a medium-high heat and add some olive oil and the thyme. Add the diced celeriac and season with some sea salt. Turn the heat down to medium, put the lid on and cook for 25 minutes, or until tender, stirring occasionally. Take the lid off and fry for a further 4 minutes to colour the celeriac.

Celeriac Slices with Pesto

1 celeriac, peeled	100ml extra virgin olive oil
1 tbsp capers, drained and rinsed	20g sage
20g Savoy cabbage, chopped	40g toasted pine nuts
2 garlic cloves	

Preheat the oven to 200°C/ Gas 6, and put a baking parchment-lined baking tray in to heat up. Cut the celeriac into 4 x 2cm-thick slices. Put them on the hot baking tray and coat with 2 tbsp olive oil. Season and roast for 30 minutes, then gently turn over and roast for another 30 minutes until golden and tender. Add the capers to the tray for the final 5 minutes. Meanwhile, for the pesto, whizz the sage leaves (discard the stems), cabbage, pine nuts, cheese and garlic in a food processor until ground to a paste. Drizzle in the remaining 70ml oil while processing, until combined. Transfer to a serving bowl and season. Serve the celeriac with the pesto spooned over.

Celeriac and Roasted Garlic Soup with Pine Nuts

1 garlic bulb	1½ tbsp olive oil
1 large onion, chopped	½ tsp celery salt
1 celeriac, chopped	1 litre fresh vegetable stock
25g chives, chopped	50g pine nuts, toasted

Preheat the oven to 190°C, gas mark 5. Cut off and discard the top 1 / 3 of the garlic bulb. Drizzle with ½ tbsp olive oil, season, wrap in foil and roast for 40 minutes. Meanwhile, heat the remaining 1 tbsp oil in a large saucepan. Add the onion, celery, celery salt and a grinding of black pepper, then sauté for 8 minutes. Add the celeriac, stock and 250ml water; simmer for 25 minutes or until very soft. When the garlic is cooked, squeeze the cloves from their skin into the celeriac pan. Purée everything in a food processor or blender until smooth; season. To serve, scatter with the chives and pine nuts and drizzle over a little extra olive oil.

Savoy Cabbage Bake with Thyme & Hazelnut Crumb

60g butter or margarine	2 onions, thinly sliced
1 savoy cabbage, sliced	100g day-old sourdough, rye or ciabatta bread
50g hazelnuts, roughly chopped	2 tsp fresh thyme leaves
100g Gruyere-type cheese, chopped	150ml double cream

100ml strong vegetable stock (made with a stock cube, using ½ the amount of water suggested), warmed

Preheat the oven to 180°C/ Gas 4. Melt 20g butter or margarine in a pan and fry the onion over a medium heat, stirring often, for 8-10 minutes, until soft and beginning to brown. Meanwhile, blanch the cabbage in a pan of boiling salted water for 4 minutes. Drain thoroughly, pat dry with kitchen paper, then spread out with the onion in a medium gratin dish. For the topping, melt the remaining butter or margarine. Whizz the bread in a small food processor to coarse crumbs. Combine with the chopped nuts, melted butter or margarine and thyme. Season and stir in the cheese. Add the cream to the warm stock; season and pour over the cabbage, then scatter with the nutty crumbs. Bake for 30-35 minutes, until golden and bubbling.

I have to say, the vaccine roll-out seems to be going remarkably well. It's just been a bit upsetting seeing so many frail, elderly people queuing in the freezing cold, having travelled miles on public transport to get their jabs. And then get home again of course, potentially exposing themselves along the way. For many it's their first time out in nearly a year. Surely between the local GP surgeries and pharmacies, they could have whipped up a strategy to go house to house to vaccinate them just as quickly. I know it wasn't possible with the -70C Pfizer vaccine but it is with the Astra Zeneca.

A New Year, always worth checking in with Nostradamus to see what we have in store. It's not looking too bad.

“After great trouble for humanity, a greater one is prepared,” Nostradamus wrote. “Few young people: half-dead to give a start. Dead through spite, he will cause the others to shine, And in an exalted place some great evils to occur: Sad concepts will come to harm each one, Temporal dignified, the Mass to succeed. Fathers and mothers dead of infinite sorrows, Women in mourning, the pestilent she-monster: The Great One to be no more, all the world to end “

Baba Vanga, meanwhile, is a blind Bulgarian mystic who died in 1996 at the age of 85 and left behind predictions that run until 5079 of what will happen each year. In 2021, she said a 'strong dragon' will seize the world and three 'giants' will unite. She predicted 'lots of cataclysms and disasters', but also a cure for cancer.

So there we have it. The future is looking bright.

Kind wishes,

Isobel