



Monday 25th April 2022

Dear Customer,

It's Sunday morning, half-cloud, a bit of sun but a bitter breeze. Spring still looking utterly glorious though, the birds are singing.

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

Lemon and Basil Courgette Pasta

1 tbsp olive oil
4-500g courgettes
finely grated zest 1 lemon
150ml dry white wine
450g pasta eg tagliatelle

½ small onion, finely chopped
2 cloves garlic, finely chopped
pinch chilli flakes
150ml vegetable stock
fresh basil

Warm the oil in a large saucepan over a medium heat and cook the onion for 3-4 minutes until starting to soften. Use a vegetable peeler to peel long ribbons of the courgettes. Add the garlic, lemon zest and chilli flakes to the pan and cook for just 1 minute, then add the courgettes and cook for 5 minutes. Increase the heat and add the white wine and stock. Simmer for 2-3 minutes until reduced. Meanwhile, cook the tagliatelle in a pan according to pack instructions. Drain and return to the pan. Add the courgette sauce, season, and toss well together with the basil.

Courgette and Broad Bean Tortilla

2 tbsp olive oil
½ small onion, thinly sliced
100g broad beans, podded weight
1 tsp Harissa paste

350g potatoes, in small-ish chunks
150g courgettes, thinly sliced
2 tbsp garlic mayonnaise
6 Hen Nation eggs

Boil the potato until just pre-tender, then drain. Heat half the oil in a frying pan and add the potatoes, onion and seasoning. Cook over a medium heat for 6-7 minutes then push to the side of the pan, add the courgettes then turn up the heat and cook for a couple of minutes, until golden. Add the broad beans and toss. Beat the eggs in a bowl with some seasoning then add the hot vegetables and mix thoroughly. Heat the remaining oil in a deep frying pan then pour in the egg mixture. Stir with a fork, lifting the middle of the tortilla to let the runny egg down into the base. Cook over a medium heat for 3-4 minutes until the tortilla is just set and the base is golden. Place a large dining plate over the pan and carefully invert to tip the tortilla out onto the plate, cooked side uppermost. Slide the tortilla back into the pan to cook the other side, until the whole thing is golden brown. Turn onto a plate. Mix the garlic mayonnaise with the harissa paste and serve with the sliced tortilla and a green salad.

Broad Bean, Pea and Roast Garlic Pesto

1 small garlic bulb
150g broad beans, podded
2 tbsp pine nuts
2 tbsp cheese, dairy or non-dairy, grated

100ml extra virgin olive oil, plus 1 tbsp extra
150g frozen peas
25g basil, leaves picked
1 tbsp lemon juice

Preheat the oven to 190°C/ Gas 5. Slice the top off the garlic bulb, just exposing the flesh. Place on a square of foil, drizzle with 1 tbsp oil, season and bring the sides of the foil up to form a parcel. Bake on a baking sheet for 30-35 minutes, until the garlic is soft. Cook broad beans and peas in a pan of boiling water until tender. Drain in a colander. Squeeze the garlic from the bulb into the small bowl of a food processor. Add the pine nuts, basil, broad beans and peas. Season and pulse a few times until roughly chopped. Drizzle in the oil with the motor running to make a rough pesto. Scrape into a bowl; stir in the cheese if using, and the lemon juice. Use as a pasta sauce or spoon onto bruschetta, topped with basil leaves and a drizzle of olive oil.

I'd finally succumbed and downloaded the banking app about 9 months ago. It forced me down the 'biometrics' route. I begrudgingly did a selfie of my begrudging face. So then each time I tried to approve a payment by taking my photo, it never recognised me, was told to 'try again'. I would try again and again and again attempting to make my face look as begrudging as the initial selfie. But 'nope, never seen you before'. Sometimes as many as 20 attempts it took. Finally, I could bear it no more and deleted the app. I tried to get the bank to revert me to the old way, an SMS text message. They couldn't work out how to, seems that was impossible, like turning back time. I couldn't use my card any more online so I tried to reinstall the app. My phone said it no longer supports the app. I don't want a new phone. When I got this one it took about 6 hours in the O2 shop to download nearly 30 years of contacts onto it.

My old card has just expired and the new one arrived. I was hopeful that with it, would come new possibilities. Optimistic, I tried to place an online order, tapped in the long number then flipped it over for the last 3 digits. '666'. Are they kidding. Is that what they think of me. They had 999 'last 3 digits' to choose from. I don't know whether it's cool or horrific. I'm sending it straight back. Anyway, it then sent me to my non-existent app to approve. Game over, It's checkmate. A visit to the O2 shop and 7 hours wandering aimlessly round Northallerton while my contacts download, now inevitable.

No news on when the Council meeting is re planning for this housing estate next to me - the one which will destroy Richmond and make it uninhabitable. The re-built petrol station at the bottom of the road however, is growing on me. They've really made an effort to make it look attractive, even though it isn't, and I do now feel some affection for it.

Hope you have a good week.....

Kind wishes,

Isobel