

[Monday 10th October 2011](#)

Dear Customer

The final filming takes place tomorrow for The Dales TV show, I hope the weather holds out as its been very unpredictable in the last few weeks, sunshine one minute and torrential rain the next!

I've brought my 3 or 4 ingredient cookbook in today as I feared I would have to write another newsletter and wanted to have some easy recipes to use with our lovely fruit and vegetables. This recipe sounds delicious and simple to do.

### **Baked Sweet Potato with Leeks and Gorgonzola**

*Sweet potatoes*

*Leeks*

*115g Gorgonzola sliced*

*2tbsp olive oil*

*Salt and pepper*

*Preheat oven to 190c/375f gas 5, rub sweet potato all over with olive oil, place on a baking sheet and sprinkle with salt. Bake for 1 hour or until tender. Meanwhile heat the remaining oil in a frying add the sliced leeks. Cook for 3-4 minutes until soft. Cut the potatoes in half lengthways and place cut side up on the baking sheet, top with cooked leeks and season. Lay the cheese slices on top and grill for 2-3 minutes until the cheese is bubbling.*

### **Pistachio and Rose Water Oranges**

*4 oranges*

*2tbsp rose water*

*2 tbsp pistachio nuts chopped*

*Slice the top and bottom off the oranges to expose the flesh. Using a small serrated knife, slice down between the pith and the flesh, working round the orange, to remove all the peel and pith. Slice the orange into six rounds, reserving any juice. Repeat for all oranges concerned. Arrange the orange rounds on a serving dish. Mix the reserved juice with the rose water and drizzle over the oranges. Cover the dish with clear film and chill for about 30 minutes. Sprinkle the chopped pistachio nuts over the oranges to serve.*

Kind Wishes,

Lorraine

