

Across the Fence Recipes April 2022

Pouding Chomeur (Maple and Pecan Pudding)

1½ cups flour
2 tsp baking powder
1 stick unsalted butter, softened
1 cup caster sugar
2 eggs
¾ cup milk
Chopped toasted pecans to serve

Caramel syrup
3 Tbsp. unsalted butter
1 firmly packed cup dark brown sugar
1 cup maple syrup, plus extra to serve
1 tsp. vanilla

Preheat the oven to 350°F. Grease and line the base and sides of large muffin pans or small ramekins. For the caramel syrup, place the butter, brown sugar and maple syrup in a small saucepan over medium heat, stirring until the sugar dissolves. Add ½ cup warm water and bring to the boil. Remove from heat and add vanilla. Place 1 Tbsp. caramel syrup into each mold, then chill for 10 minutes. Meanwhile, sift the flour, baking powder and ½ tsp salt into a bowl. Set aside. In a separate bowl, beat the butter and caster sugar using electric beaters until thick and pale. Add the eggs, 1 at a time, beating well after each addition. Gradually fold in a little flour mixture then stir in a little milk. Repeat this process until all the flour mixture and milk is added and well combined to form a smooth batter. Divide the batter evenly between the molds, then place molds on a baking tray and bake for 25 minutes or until golden and a skewer inserted into the center of one comes out clean. Cool in molds for 5 minutes before inverting onto serving plates. Serve the puddings warm topped with pecans and drizzled with extra maple syrup, remaining caramel and cream.

Ham and Potato Cakes with Pesto

2 lbs. potatoes, peeled, chopped
1 Tbsp. mustard
2 Tbsp. chopped chives
1 egg, lightly beaten

½ lb. leftover ham, roughly torn
2 Tbsp. flour
vegetable oil, to shallow-fry
1 jar pesto

Place potato in a saucepan of cold, salted water, bring to the boil, then cook over medium-high heat for 10 to 12 minutes until tender. Drain and cool. Transfer the potato to a bowl and roughly mash with a fork or potato masher. Add the mustard, chives and beaten egg. Season with salt and pepper and stir to combine. Fold through the ham. With damp hands, form the potato mixture into 18 even patties. Lightly dust in flour. Add oil to a frypan and place over medium heat. In batches, cook potato cakes for 2 minutes each side or until golden and warmed through. Remove with a slotted spoon and drain on paper towel. Serve potato cakes with pesto and lemon wedges.

Smoked Salmon Deviled Eggs

6 large eggs
3 Tbsp. cream cheese
3 Tbsp. mayonnaise
½ tsp. Dijon mustard
zest of one lemon
1 tsp. lemon juice
pinch of dried dill

¼ tsp. salt
4 oz. smoked salmon, half finely chopped,
half sliced into strips
1 Tbsp. chopped parsley
1 Tbsp. chopped chives
¼ tsp. black pepper

Place the eggs in a pan of cold water. Bring to the boil and simmer for 10 minutes. Remove from the heat, drain off the hot water, and fill the pan up again with cold water and a cup of ice (this cools the eggs down quickly and aids in removing the eggshell). Tap the eggs, roll to break the shell, and peel off. Slice each egg in half and remove the egg yolks with a teaspoon. Place the egg yolks in a bowl along with the cream cheese, mayonnaise, mustard, lemon juice, lemon zest, salt, dill, and the finely chopped smoked salmon. Blend together with a hand blender until smooth, then transfer the mixture to a piping bag or plastic sandwich bag with the corner cut off (no nozzle needed). Place the cooked egg whites on a serving plate and pipe the salmon mixture into the egg whites. Roll up the salmon strips and push them into the salmon mixture in the eggs. Sprinkle with parsley, chives, and black pepper before serving.