

Recipes and Tips



Easter Egg Salad

This makes a really nice lunch or part of a Good Friday spread. Children might like to experiment with putting onion skins or beetroot in the water to dye the eggs.

Hard boil your eggs for 8 minutes and then run cold water over them to chill. It's nice if the eggs are not too hard. But if your eggs are especially large and if you have kept them in the fridge they might need 10 minutes at a simmer.

Cut the eggs in half and arrange on a bed of lambs lettuce, watercress and wild garlic for a truly Spring time platter and eat with plenty of chunky wholemeal bread.

Yogurt mayonnaise

Mix 2 parts mayonnaise with one part yogurt or buttermilk. You can also add a teaspoon of mustard, a teaspoon of anchovy essence and a dollop of salad cream with plenty of black pepper and sea salt if you like.