



SCHOLARS HOSPITALITY CATERING STUDENTS PRESENT:

Valentines Day Menu

Starter

ROASTED RED PEPPER BRUSCHETTA

Main

SMOKED SALMON CARBONARA

Dessert

RASPBERRY POSSET WITH
SHORTBREAD BISCUIT



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Valentines Day Menu

Starter

ROASTED RED PEPPER BRUSCHETTA

Ingredients:

1 BAGUETTE OR CIABATTA
2Tbsp OLIVE OIL
1 (350g) JAR ROASTED
RED PEPPERS, CHOPPED
3 CLOVES GARLIC, CHOPPED
1 TOMATO, SEEDED
AND CHOPPED
1/2 BUNCH FRESH
BASIL, CHOPPED
1 RED ONION, CHOPPED
(OPTIONAL)
3TSP BALSAMIC VINEGAR

Method:

PREHEAT YOUR OVEN'S GRILL.

STEP 1: SLICE BREAD INTO SLICES ABOUT AN INCH THICK. BRUSH EACH SLICE ON ONE SIDE WITH OLIVE OIL. GRILL, OIL-SIDE UP, UNTIL JUST GOLDEN. REMOVE AND COOL.

STEP 2: IN A MEDIUM BOWL, MIX TOGETHER ROASTED PEPPER, GARLIC, TOMATO, BASIL AND ONION. SPRINKLE MIXTURE EVENLY ON EACH TOASTED SLICE. DRIZZLE WITH BALSAMIC VINEGAR. SERVE IMMEDIATELY.



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Main

SMOKED SALMON CARBONARA

Ingredients:

200g QUICK-COOK SPAGHETTI
1tsp BUTTER
1 GARLIC CLOVE, CRUSHED
150ml DOUBLE CREAM
2 EGGS, BEATEN
3tbsp FRESHLY
GRATED PARMESAN
120g PACK SMOKED
SALMON TRIMMINGS
½ SMALL BUNCH
CHIVES, SNIPPED

Method:

STEP 1: COOK THE SPAGHETTI. MEANWHILE, MELT THE BUTTER IN A SMALL PAN, ADD THE GARLIC AND GENTLY SIZZLE FOR 1 MIN. REMOVE FROM THE HEAT.

STEP 2: LIGHTLY BEAT THE CREAM, EGGS, SOFTENED GARLIC AND HALF THE PARMESAN IN A BOWL. STIR IN THE SMOKED SALMON TRIMMINGS.

STEP 3: DRAIN THE PASTA WELL AND RETURN TO THE PAN. ADD THE SALMON MIXTURE AND THE CHIVES, THEN TOSS WELL SO THE HEAT FROM THE PASTA LIGHTLY THICKENS THE SAUCE. SERVE SCATTERED WITH THE REMAINING PARMESAN AND PLENTY OF BLACK PEPPER.



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Dessert

RASPBERRY POSSET WITH SHORTBREAD BISCUIT PART 1

Ingredients:

RASPBERRIES & LIME POSSETS

600ML DOUBLE CREAM
120g GOLDEN CASTER SUGAR
4 UNWAXED LIMES FINELY
GRATED ZEST AND JUICE
5 MINT LEAVES, PLUS
EXTRA TO GARNISH
150g RASPBERRIES

Method:

RASPBERRIES & LIME POSSETS

STEP 1: PLACE THE CREAM, SUGAR AND LIME ZEST INTO A SAUCEPAN. SCRUNCH THE MINT LEAVES IN YOUR HAND AND ADD THEM TOO. HEAT GENTLY UNTIL THE SUGAR HAS DISSOLVED, THEN SIMMER GENTLY FOR 3 MINUTES. REMOVE FROM THE HEAT, STIR IN THE LIME JUICE, THEN SIEVE THE MIXTURE INTO A JUG. SET ASIDE.

STEP 2: PLACE 100G RASPBERRIES IN A FINE SIEVE SET OVER A MIXING BOWL OR JUG. PRESS WITH A WOODEN SPOON THROUGH THE SIEVE TO EXTRACT A PURÉE. DISCARD THE SEEDS.

STEP 3: HAVE 6 GLASSES OR RAMEKINS (ABOUT 175ML EACH) READY. STIR THE RASPBERRY PURÉE THROUGH THE CREAM MIXTURE SO IT'S JUST MARBLED, THEN DIVIDE BETWEEN THE GLASSES OR RAMEKINS.

STEP 4: CHILL FOR AT LEAST 6 HOURS OR IDEALLY OVERNIGHT. WHEN READY TO SERVE GARNISH WITH THE REMAINING 50G RASPBERRIES AND FEW SMALL MINT LEAVES.

COOK'S TIP: YOU CAN REPLACE THE LIMES IN THIS RECIPE WITH TWO LEMONS. THE FLAVOURS WORK JUST AS WELL.



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Dessert

RASPBERRY POSSET WITH SHORTBREAD BISCUIT PART 2



Ingredients:

SHORTBREAD

125g BUTTER

55g CASTER SUGAR,
PLUS EXTRA TO FINISH

180g PLAIN FLOUR

Method:

SHORTBREAD

STEP 1: PREHEAT THE OVEN TO 190C/375F/GAS 5.

STEP 2: BEAT THE BUTTER AND THE SUGAR TOGETHER UNTIL SMOOTH.

STEP 3: STIR IN THE FLOUR TO GET A SMOOTH PASTE. TURN ON TO A WORK SURFACE AND GENTLY ROLL OUT UNTIL THE PASTE IS 1CM/½IN THICK.

STEP 3: CUT INTO ROUNDS OR FINGERS AND PLACE ONTO A BAKING TRAY. SPRINKLE WITH CASTER SUGAR AND CHILL IN THE FRIDGE FOR 20 MINUTES.

STEP 4: BAKE IN THE OVEN FOR 15-20 MINUTES, OR UNTIL PALE GOLDEN-BROWN. SET ASIDE TO COOL ON A WIRE RACK.

