

FROM LEFT: BLOODY MARY with POTATO, CAPER AND AIOLI TARTLET; HOT BULLSHOT with BABY SALAD TARTLET; GIN AND CUCUMBER JUICE COCKTAIL with CARROT AND BLOOD ORANGE TARTLET.



POTATO, LEEK AND LAVER BREAD TERRINE

### POTATO, CAPER AND AIOLI TARTLETS

Makes 12

- 1 cup (150gm) peeled and finely diced potato
- 2 tbsp baby salted capers, rinsed and dried
- 1 tbsp finely chopped flat-leaf parsley
- 12 small flaky tartlet shells (see note)

#### Aïoli

- 3 cloves of garlic
- 1 egg yolk
- 2 tsp lemon juice
- 1 tsp Dijon mustard
- 125 ml (½ cup) extra-virgin olive oil

- 1 Cook potato in a saucepan of boiling water for 5 minutes or until tender. Drain, cool and combine with capers and parsley. Season to taste with sea salt and ground black pepper.
  - 2 For aïoli, combine garlic and a pinch of sea salt in a mortar and, using a pestle, pound to a paste. Process garlic, egg yolk, lemon juice and mustard in a food processor until well combined, then, with motor running, add oil in a thin, steady stream until mixture is thick and emulsified. Season to taste.
  - 3 Place aïoli in the base of the tartlet shells, top with potato and caper mixture and serve.
- Note** small tartlet shells are available from Simon Johnson and The Essential Ingredient.

### BABY SALAD TARTLETS

Makes 12

- 1 punnet of baby red chard, trimmed
- 1 punnet of baby mizuna, trimmed
- 1 punnet of baby rocket, trimmed
- 1 witlof leaf, finely shredded lengthways
- 2 tsp extra-virgin olive oil
- 12 small flaky tartlet shells

- 1 Combine leaves in a small bowl. Drizzle with olive oil and season to taste with sea salt. Divide baby salad mixture between the tartlet shells and serve.

### CARROT AND BLOOD ORANGE TARTLETS

Makes 12

- 2 carrots, cut into fine julienne
- Juice of 2 blood oranges
- 1 tbsp extra-virgin olive oil
- 12 small flaky tartlet shells

- 1 Simmer carrot and orange juice in a saucepan over medium heat for 5 minutes or until carrot has softened. Transfer to a bowl, cool and season to taste with sea salt and freshly ground black pepper. Divide between the tartlet shells and serve immediately.

### BLOODY MARY

Makes 2

- 40 ml vodka
- 200 ml tomato juice
- Juice of ½ lemon
- 2-3 drops Worcestershire sauce
- 2-3 drops Tabasco
- 2 slices of oven-dried tomato, optional (see note)

- 1 Combine all ingredients (except oven-dried tomatoes) with 4 ice cubes in a cocktail shaker. Shake and strain into 2 glasses. Garnish with the oven-dried tomato, if using, and serve.

**Note** to make oven-dried tomato slices, thinly slice 1 cherry tomato, place on a baking tray and roast at 160C for 4 hours or until dried. Remove from oven and store in an airtight container at room temperature until needed.

### HOT BULLSHOT

Makes 2

- 40 ml vodka
- 200 ml warm vegetable stock
- Trimmed celery stalks, to serve
- ½ tsp celery salt

- 1 Combine vodka and vegetable stock and pour into 2 glasses. Garnish with celery stalks, scatter with celery salt and serve.

### GIN AND CUCUMBER JUICE COCKTAIL

Makes 2

- 1 telegraph cucumber
- 40 ml gin
- 2 strips of cucumber skin, to serve

- 1 Juice telegraph cucumber in an electric juicer and strain through a fine sieve. Combine 150ml cucumber juice with gin and 4 ice cubes in a cocktail shaker. Shake and strain over ice into 2 glasses. Garnish with pieces of cucumber skin and serve immediately.