

Try Our Winning Recipes!

Devon Catering and Cleaning Services are proud to announce that **Debbie Mumford**, our Kitchen Manager at Ermington Primary School, competed against other hopefuls from Bristol, Somerset and Plymouth to take the title of **South West Regional School Chef of the Year**.

Debbie wowed the judges with her menu, skills, creativity and artwork at the finals held in Sheffield last week. We are delighted and proud to announce that Debbie is now the National School Chef of the Year.

Debbie's main course was **Salmon & Herb Balls** which nestled on a bed of seasonal dressed leaves, served with a cucumber, spring onion, pepper and yoghurt dressing.

The crowning glory was Debbie's **Rosti Potato**, which she shaped as a sail and attached to the salmon.

The Nautical theme was carried through in the art work which was specially produced by the children from her school. The overall effect of a boat coming in to the beach was achieved by using square glass plates and a blue tablecloth. Model beach huts with decking and a sandy front completed the theme.

Debbie's dessert was a tasty **Butternut Squash Cake with a Cream Cheese Topping**. This is an inspired dessert because you cannot detect the vegetable content, it just tastes like a moist sweet sponge. Delicious!!

So what are you waiting for, why not try cooking these recipes at home!

Salmon & Herb Balls (Makes 6 Balls)

Ingredients	Quantity
Salmon	12oz/340g
Finely Grated Zest of ½ Lemon	½ lemon
Fresh Parsley (flat leaf, finely chopped)	2 tbsp
Ground Cumin (finely chopped)	½ tsp
Coriander (finely chopped)	1 tbsp
Salt & Pepper	Pinch
Olive Oil	2 tsp

Cucumber, Spring Onion, Pepper & Yoghurt Dressing

Ingredients	Quantity
Plain Yoghurt	4oz/125ml
Cucumber (peeled & diced)	2oz/55g
Spring Onion (finely sliced)	2 Spring Onions
Red Pepper (finely sliced)	½
Juice of Lemon	½

Potato Rosti

Ingredients	Quantity
Large Potatoes (peeled)	2
Seasoning	

Method

1. Place the salmon in a food processor and whizz until the flesh is finely minced.
2. Combine the salmon with the lemon zest, parsley, coriander, cumin and season. Shape the mixture into 6 balls and place on a baking tray lined with greaseproof paper. Cover with cling film and refrigerate for 15 minutes.
3. Meanwhile pre-heat the oven to 180°C / Gas Mark 4. Make the dressing by combining the yoghurt, cucumber, red pepper, lemon juice and spring onions and season.
4. Brush the fish balls lightly with oil and cook for 10 minutes.
5. Grate potatoes then squeeze as much moisture out as possible this can be achieved by placing in a clean tea towel and wringing.
6. Season potato then place a layer of potato in a hot oiled frying pan and press down, when it is brown and crispy turn over, (you may need to add more oil at this stage)
7. Once cooked turn Rosti onto board and cut into 2 sail shapes.
8. Either serve as is or thread rosti through wooden skewer to achieve the finished sail.

To assemble

1. Toss salad leaves in a dressing of balsamic vinegar and a squeeze of lemon juice.
2. Place leaves on a plate in an oblong shape.
3. Place salmon ball at the back then fix skewered rosti to it.
4. Place vine roasted tomatoes in front of salmon then a tablespoon of yoghurt dressing in front of the tomatoes.

Butternut Squash Cake (12 Muffins)

Ingredients	Quantity
Soft Brown Sugar	5oz/140g
Cinnamon	1 tsp
Baking Powder	½ oz
Eggs	3
Plain Flour	7oz/200g
Mixed Spice	1 tsp
Oil	2½ fl oz/60ml
Butternut Squash	7oz/200g

Icing

Ingredients	Quantity
Cream Cheese	6oz/170g
Icing Sugar	3oz/85g
Finely Grated Orange Zest	1

Method

1. Peel, seed and cut the squash into chunks.
2. Boil for 12-15 minutes, strain and mash.
3. Mix all of the ingredients in a bowl.
4. Place in 12 muffin cases.
5. Bake at 180°C / Gas Mark 4 for 20-25 minutes.
6. Allow to cool.

Icing

Mix all of the ingredients together, adding icing sugar in stages until it reaches the desired consistency, then top the muffins.