

Steve's Recipe Collection - 2021

A few years ago I started to transfer recipes as I cooked them, from scraps of paper and pages torn out of newspapers and magazines, on to the laptop. I thought I might as well share them so here they are. Most are quick and easy, many are vegetarian or vegan and marked as such on the contents pages. The vast majority of ingredients are easy to get hold of, though a few may require a visit to Asian or Spanish suppliers. Many are dishes that I've been cooking for years and the others are new ones that I have tried recently and liked. Recipes added during 2020 (since the previous edition in February 2020) are clearly marked. A few have been amended to improve clarity and these are marked also. Some are my own creations though most are from established cooks. Where I know who wrote the original recipe I've acknowledged them. Enjoy.

Steve Gillon, February 2021.

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Chillies:

In most recipes I've used chilli powder or chilli flakes rather than chopped whole chillies. This is purely a matter of preference and chopped fresh chillies can be substituted in most cases.

The quantity of chilli powder in a recipe is only a rough guide, as it is a matter of taste. Also, chilli powder can vary enormously in strength, from the mild versions on supermarket shelves to the extra hot versions sold in Asian food shops.

Ghee:

I used to use ghee in Indian recipes for the flavour. The recipes here use oil as a substitute, simply for health reasons. If you prefer to use ghee, go ahead.

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V	Vegetarian recipe		
Ť	Vegan recipe		
Vf, Ťf	Vegetarian or vegan recipe, with a fish version mentioned in the text		
Vm, Ťm	Vegetarian or vegan recipe, with a meat version mentioned in the text		
Mv, MŤ	Meat recipe, with a vegetarian or vegan version mentioned in the text		
VŤ	Vegetarian recipe, with a vegan version mentioned in the text		
Ťv	Vegan recipe, with a vegetarian version mentioned in the text		
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1 Sauces and chutneys			14
Tomato sauce		Ť	15
Mojo sauce – red mojo – dipping sauce		Ť	16
Mojo sauce – green mojo		Ť	16
Mojo sauce – red mojo – thicker sauce	Added in 2020	Ť	17
Gremolata		Ť	18
Pesto		V	19
Olive sauce		Ť	20
Salsa verde	Added in 2020		21
Bravas sauce		V	22
Romesco (hot red sauce)		V	23
Instant curry paste		Ť	24
Curry sauce		Ť	25
Dan Toombs ‘The Curry Guy’ recipes -			
(i) Base curry sauce		Ť	27
(ii) Garlic and Ginger Paste		Ť	28
(iii) Kashmiri Paste		Ť	29
Pibil sauce		Ť	30
Garlic		Ť	31
Roast garlic		Ť	31
Garam masala – spicy		Ť	32
Garam masala – aromatic		Ť	32
Brown sauce		Ť	33
Mushroom sauce		Ť	33
Paprika sauce		Ť	33
Piquant sauce		Ť	33
Garlic tomatoes	Added in 2020	Ť	34
Chilli infused oil		Ť	35
Chilli jam		Ť	36
Black cherry and onion chutney		Ť	37
Coriander chutney		V	38
Onion chutney (special onion)		Ť	39
Mango pickle		Ť	40

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Greek salad toasts (dakos)		V	43
Avocado toast		Ũ	44
Avocado and blue cheese toast		V	45
Avocado and chorizo toast	Added in 2020		46
Egg, avocado and tomato toast		V	47
Ciabatta and cherry tomatoes with honey and garlic	Amended in 2020	V	48
Cannellini beans on toast	Added in 2020	FŨ	49
Broad beans and black pudding on toast			50
Black pudding and egg ciabatta rolls			51
Chicken liver pate	Amended in 2020		52
Bread/toast toppings with feta cheese:			
(i) Feta with cumin and lemon	Added in 2020	V	53
(ii) Feta with cucumber and pomegranate seeds	Added in 2020	V	54
Some simple bread and toast toppings:			
(i) Anchovies on toast			55
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(iii) Avocado, prawn and sweetcorn toast			55
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(ii) snacks – nibbles and dips			56
Spiced roast chickpeas and pistachios		Ũ	56
Roast almonds with paprika		Ũ	57
Tzaziki		V	58
Cucumber raita		V	59
Salty lassi		V	60
Hummus	Amended in 2020	Ũv	61
Hot hummus with butter and pine nuts		V	62
Baba ghanoush (aubergine dip)		V	63
Cannellini bean, basil and parmesan dip		V	64
Obatzda (cheese, onion and beer dip)		V	65
Guacamole		Ũ	66
Minty pea and feta dip		V	67
Roast beetroot dip		V	68
Anchovy dip (anchoiade)	Added in 2020		69
Mackerel pâté			70

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4 Side dishes and salads			141
(i) side dishes			142
Potatoes with rosemary and roasted garlic		✓	142
Cannellini bean mash		✓v	143
Chickpea mash	Added in 2020	✓	144
Sweet potato mash	Added in 2020	v	144
Brussels sprouts with potatoes and parmesan		v	145
Asparagus a la plancha		✓	146
Refried beans		✓	147
(ii) salads			148
French dressing / vinaigrette		✓	148
Bean salad		✓	149
Potato salad		✓	150
Coleslaw		v	151
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Sweetcorn, kidney bean and avocado salad		✓	157
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Viennese Herring Salad (Wiener Heringsalat)			160
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Warm chicory salad		v _f	162
Warm halloumi, chickpea and lime salad	Added in 2020	v	163
Aromatic courgette salad		v	164
Tabbouleh	Amended in 2020	✓	165
Bulgur wheat, harissa and olive salad		v	166
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Tomato, bread, anchovy and caper salad	Added in 2020		168
Warm spiced chicken salad			169

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ratatouille		✓	171
Pesto aubergines		V	172
Aubergine with tomatoes and spinach		✓	173
Stuffed peppers	Added in 2020	V	174
Roast Cauliflower		✓m	175
Cauliflower with saffron, pinenuts and raisins		✓	176
Vegetable kebabs		V	177
Broccoli, fennel and chickpea stew		✓	178
Chickpea and vegetable stir-fry		✓	179
Quick bean and vegetable mix		✓f	180
Roast vegetables and puy lentils		✓	181
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Basic vegetable curry		✓	182
Indian vegetable curry	Added in 2020	✓	183
Dry vegetable curries:			
(i) Sag aloo (spinach and potato curry)		✓	184
(ii) Carrots and cashew nut curry	Amended in 2020	✓	185
(iii) Courgette and coconut curry	Amended in 2020	✓	186
Sweet potato and spinach curry	Added in 2020	✓	187
Aloo chat		V	188
Aubergine curry (baigan bhagar)		✓	189
Dosas (Indian pancakes)		✓	190
(iii) quiches, flans and tarts			191
Shortcrust pastry case		V	191
Cheese and courgette quiche		V	192
Broccoli and blue cheese tart		V	193
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Cheat's vegetarian paella		✓m	194
Spinach and chick peas with rice		✓f	195
Rice with coriander and mint		V	196
Kimchi fried rice		✓	197
Leek, spinach and gorgonzola risotto		V	198
Spring vegetable risotto	Added in 2020	V	199
Barley risotto with marinated feta			200

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Sag dhal		Ũv	201
Plain dahl		Ũ	202
Even plainer dahl		Ũ	202
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Pasta aglio e olio – with spinach and cherry tomatoes		Ũv	222
Penne with fried aubergine and ricotta		V	223
Spaghetti with mushrooms and harissa	Added in 2020	V	224
Spaghetti with courgettes and tomato sauce		Ũv	225
Spaghetti alla puttanesca		Vf	226
More sauces for pasta or spaghetti:			
(i) broccoli sauce		V	227
(ii) mushroom and anchovy sauce	Added in 2020		228
Rocket & goats cheese pizza (pizza con caprino e rucola)		V	229
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Simple pizzas – capers, olives and sun-dried tomato pizza	Amended in 2020	V	232
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Pan haggerty		V	236
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Parsee scrambled eggs		V	239
Scrambled eggs with spinach and tomatoes		V	240
Huevos revueltos con espinaca		V	241
Huevos rancheros		V	242
Huevos rotos (Spanish fried eggs and potatoes)	Added in 2020	V	243
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Spiced salmon	Added in 2020		250
Marmitako (Basque tuna and potato casserole)			251
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Corned beef pasta bake	Added in 2020		307
Macaroni cheese and corned beef	Added in 2020	Mv	308
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Date and walnut loaf		V	321
Bara brith (Fruit loaf)	Added in 2020	V	322