

WARM QUINOA SALAD WITH GRILLED HALLOUMI

Ingredients

3 tbsp extra-virgin olive oil
1 small red onion
1 large roasted pepper from a jar, thickly slices, or a handful of ready roasted sliced peppers
200g Quinoa
500ml vegetable stock
Small bunch flat-leafed parsley roughly chopped
Zest and juice of 1 lemon
Pinch of sugar
250g pack Halloumi cheese cut into 6 slices

Instructions

1. Heat 1 tbsp of the oil in a medium saucepan. Cook the onion and pepper for a few minutes, then add the Quinoa and cook for a further 3 minutes
2. Add the stock, cover and turn down the heat to a simmer. Cook for 15 minutes or until soft, then stir through half the parsley. Heat the grill
3. Meanwhile mix the lemon zest and juice with the remaining parsley and oil, and add a pinch of sugar. Grill the Halloumi until both sides are golden and crisp
4. Serve the salad with the grilled Halloumi and pour the dressing over



GLUTEN-FREE LEMON DRIZZLE CAKE

Ingredients

200g butter, softened, or a light version
200g golden caster sugar
4 eggs
175g ground almonds (or ground rice for nut free)
250g mashed potatoes
Zest 3 lemons
2 tsp gluten-free baking powder
For the drizzle
4 tbsp granulated sugar
Juice 1 lemon

Instructions

1. Heat oven to 180C/gas mark 4. Butter and line a deep, 20cm round cake tin.
2. Beat the sugar and butter together until light and fluffy, then gradually add the egg, continue beating.
3. Fold in the almonds, cold mashed potato, lemon zest and baking powder
4. Tip in to the tin, level the top, then bake for 40-45 minutes until golden, and a skewer inserted into the middle of the cake comes out clean
5. Turn out onto a wire rack after 10 minutes of cooling
6. Mix the granulated sugar and lemon juice together, then spoon over the top of the cake, letting it drip down the sides
7. Let the cake cool completely before slicing



GLUTEN-FREE BREAD

Ingredients

500g Doves Farm brown meal blend flour

$\frac{3}{4}$ tsp fine salt

7g/2 tsp sachet of 'fast acting' dried yeast

7g/2 tbsp of caster sugar

335ml of lukewarm water

1 tsp white vinegar

2 large eggs

6 tbsp vegetable oil

Instructions

1. Oil 1kg/2lb bread tin - rectangular or round, set aside
2. In a bowl mix together the flour, salt, yeast and sugar and whisk to blend well
3. In an another bowl whisk milk, vinegar and eggs together
4. Add the dry mixture to the liquid mix, blend with a wooden spoon. It should now be a sticky dough
5. Add in the oil, and continue to mix until fully incorporated
6. Transfer the dough to the oiled tin and leave in a warm place for 1 hour until well risen
7. Towards the end of proving, pre-heat the oven for 20 minutes to 220C/gas mark 7
8. Bake in the pre-heated oven for 40-45 minutes, let cool on a cooling rack and wait until cold
9. Don't be tempted to eat when hot as it can give you indigestion!
10. For a fruit version add a cupful of raisins/sultanas/dried cranberries/Goji berries, or mix them up!

