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28  
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## *White Chocolate and Passionfruit Mousse*

posted in [Sweet Treats & Cakes](#)



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find it a bit sweet. However the passionfruit is sharp enough to cut through the pleasant mousse. [Continue reading](#) →

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22  
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## *Asparagus and Lemon Risotto*

posted in [Savoury](#), [Sides](#), [Salads & Light Bites](#)



I decided to blog this recipe this week as it is National Vegetarian Week. And because asparagus is in season. And because I love risotto. [Continue reading](#) →

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18  
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2014

## *Tomato Salad with Pomegranate Molasses*

posted in [Savoury](#), [Sides](#), [Salads & Light Bites](#)



I may have already mentioned (gushed!) that I bought Sabrina Ghayour's *Persiana* last week. I have already made 3 recipes from it and loved each of them. I'm blogging this as it is so simple, tasty and perfect for the recent heatwave we've had. Well, 2 sunny days counts as a heatwave in Ireland, doesn't it?! [Continue reading](#) →

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16  
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2014

## Harissa

posted in [For The Larder](#), [Savoury](#)



I have already blogged this recipe as part of one of my first blog posts [Harissa Chicken Ciabatta](#), but I've decided that it needs to be its own post as I use it so much. So apologies if I'm boring anyone by repeating myself! I recently bought [Sabrina Ghayour's Persiana](#) and I just love it! Every recipe appeals to me which is quite unusual. She uses plenty of harissa in her cooking so I think I'm going to be linking back to this post a lot. [Continue reading](#) →

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Lemon juice, Olive Oil, Onion, Ottolenghi, Paprika, Persiana, Red Pepper, Sabrina Ghayour, Tomato purée

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15  
MAY  
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## Lamb and Pea Samosas

posted in [Baking](#), [Savoury](#), [Sides, Salads & Light Bites](#)



I recently had a craving for some good Indian food but I didn't want anything very spicy or a curry like I'd usually go for. So I was flicking through Rick Stein's *India* looking for inspiration and came across his recipe for lamb samosas. Bingo! Samosas are fried or baked pastry parcels with a savoury, lightly spiced filling. I had lamb mince that needed using so I decided to give them a go. [Continue reading](#) →

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7  
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## *Eggs in Purgatory*

posted in [Breakfast & Brunch](#), [Savoury](#)



I was recently watching reruns of Nigellissima and Nigella was making this dish. I realised it was quite a while since I had made it. So I vowed to put that right and made it the following evening. [Continue reading](#) →

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29  
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## *Crispy Chicken Cutlets*

posted in [Savoury](#), [Sides](#), [Salads & Light Bites](#)



This recipe from is from Nigella's *Kitchen*. I pretty much use the original recipe without any changes but as it is not online I thought I would share it. [Continue reading](#) →

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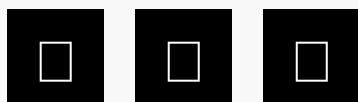


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