



'From The Allotment' Bubble & Squeak with Spiced Beetroot & Orange Chutney

INGREDIENTS

BUBBLE AND SQUEAK:

1kg Potatoes (fresh or leftover from Christmas Day) - 600g Assorted Vegetables (Carrots, Swede, Turnips, Parsnips, Sprouts, Cabbage etc) - 40g Unsalted Butter - 1 Onion - 1 Garlic Clove - Few Sprigs of Rosemary, Sage and Thyme - Optional: Bacon and/or Pigs in Blankets - Olive Oil - Sea Salt & White Pepper - Eggs

SPICED BEETROOT AND ORANGE CHUTNEY:

1 ½ kg Raw Beetroot (trimmed, peeled and diced) - 3 Onions - 3 Apples (peeled and cored) - 3 Oranges - 2 tbsp White Mustard Seeds - 1 tbsp Coriander Seeds - 1 tbsp Ground Cinnamon - 700ml Red Wine Vinegar - 700g Golden Granulated Sugar

INSTRUCTIONS

BUBBLE AND SQUEAK

- Finely chop the onion and garlic clove
- Melt the butter and olive in a non-stick frying pan on a medium heat and, if you're using bacon, fry now for a few minutes until it starts to brown. As it begins to brown, add 1 finely sliced onion and 1 chopped garlic clove
- Then, add in any leftover (crushed or mashed) potatoes and vegetables from Christmas Day. Note: if you require more, boil a separate pot of fresh potatoes and assorted vegetables and add to the pan
- Chop the herbs and add to the pan with the cooked vegetables and potatoes. Season well with sea and pepper, then mash everything together in the pan
- Pat everything into one flat layer and cook for 3 to 4 minutes, or until a golden crust starts forming on the bottom.
- Keep refolding the crispy bits back into the mash, patting and flattening together again and repeat while cooking for 15-20 minutes as it builds up crispiness. Flip halfway through with a fish slice

- Cut into wedges and serve with (optional) a fried or poached egg on top

2. SPICED BEETROOT AND ORANGE CHUTNEY

- Zest and juice the 3 oranges. then, in your largest saucepan, add all ingredients (minus the sugar) and mix together well, bringing it to the boil over a medium heat
- Once boiling, reduce to a gentle simmer, add the sugar and cook for 1 hour, stirring occasionally until it has thickened and the beetroot is tender, the liquid reduced and sticky and the mix resembles a thick, jam-like consistency
- Remove from the heat and let it settle for 10 minutes. After sterilising your jars, spoon the chutney into the jars
- Fill to the brim and gently tap the jars on the work surface to knock out any air pockets and seal immediately while still hot.
- The chutney will be ready to eat straight away, but will be even better stored in a cool, dark place and left for a week or so to allow the flavours to develop and mature