

Tomato, Rhubarb and Elderflower Salad

This salad is all about the quality and range of the tomatoes involved, so get hold of as many different kinds, colours and sizes as you can, making sure they are all good and ripe. This is also delicious dotted with ricotta, goats cheese.

2 tablespoons elderflower cordial
2 tablespoons olive oil
4 teaspoons cider vinegar
2 teaspoons Dijon mustard
1 garlic clove, peeled and crushed
½ teaspoon salt
160g rhubarb
1.4kg mixed tomatoes, large ones cut into rounds, medium ones into wedges and cherries halved
5g fresh herb leaves mint or oregano

Put the first six ingredients in a bowl and whisk. Cut the rhubarb on an angle into 2mm-thick slices, add to the bowl and leave to marinate for 30 minutes. Arrange the tomatoes on a platter and sprinkle with a pinch of salt. Spoon over the rhubarb and dressing, scatter the herbs on top.



Quick Pickled Cucumber

4 tablespoons white wine vinegar
2 tablespoons caster sugar
½ cucumber, peeled into 24 ribbons

Put the vinegar, sugar and a pinch of sea salt in a pan with 2 tablespoons of water. Heat gently until the sugar dissolves and then bring to the boil. Remove from the heat and pour over the cucumber ribbons. Set aside to pickle for 30 minutes.

We served this with croutes, topped with ricotta and some smoked mackerel. Quite delicious!