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SPIRITS

Slingsby Gin goes gooseberry

Harrogate-based Slingsby Gin has announced the launch of its new gooseberry flavoured gin available to purchase online and in the Slingsby store in Harrogate.

Co-founders Marcus Black and Mike Carthy travelled to New Zealand in 2017 as part of the brand's sponsorship of the Lions Rugby tour, and whilst over there were inspired by the fruity tones of a crisp New Zealand sauvignon blanc and wanted to develop a new flavour for the gin market in the UK that captured the unique finish on the palate.

The award-winning Slingsby Gin team have since developed a gin that encapsulated the tangy sharpness of the gooseberry and while the new addition to the brand started out as an experiment available only for customers to sample at their Harrogate store, the positive feedback meant that the Gooseberry Gin went into production.

Following the success of the multi award-winning Slingsby Rhubarb Gin which launched in the same way in 2016, the gooseberry variant uses the same botanical mix and classic

citrus base but this time with the addition of fresh locally sourced Yorkshire gooseberries that deliver an unmissable tangy sharpness tempered with a sweet and fruity finish.

The final product is clean, refreshing and tangy, and is sure to turn wine drinkers green with envy.

Slingsby recommends serving with a Mediterranean tonic, and a sliced apple fan to create the most delicious GG&T.

Mike Carthy, from Spirit of Harrogate, said: "We pride ourselves in being ahead of the curve when it comes to trends in gin."

"Just like our Rhubarb Gin, we think gooseberry will be a huge hit because it offers something a little bit different and we are thrilled to bring it to market."

"The feedback we've had so far is how the taste is nothing like you imagine a gooseberry gin to be, but in a good way, so we highly recommend trying over ice, with tonic water."

Slingsby Gooseberry Gin is available to buy online at www.spiritofharrogate.co.uk/shop and in the Harrogate store as well as in selected World Duty Free shops.



RECIPE

Staal Smokehouse's Classic Creamy Fish Pie

Using smoked haddock fillet and oak roasted salmon from East Yorkshire based Staal Smokehouse, this supper is a winner for the whole family. For more information on Staal Smokehouses' products visit www.staalsmokehouse.co.uk

SERVES 4

Ingredients

For the pie mix:
200g Staal undyed Smoked Haddock fillet, skinless and boneless, cut into 5cm chunks;

170g Staal Oak Roast salmon portion, flaked into 3cm chunks; 200g cod fillets, skinless and boneless, cut into 5cm chunks; 100g raw king prawns; 40g butter; 40g plain flour; 125ml white wine; 300ml fish stock; 75ml double cream; 2 tbsp flat-leaf parsley, finely chopped; the juice of half a lemon; 100ml milk

For the topping:

1kg floury potatoes, peeled and halved or cut into 5cm chunks; 40g butter; 2 tbsp Parmesan, finely grated

METHOD

1. Preheat the oven to 180C / gas mark 4.
2. Put the potatoes in a large pan of cold, salted water and bring to the boil. Simmer, uncovered, for 15 minutes, until tender then drain, and set aside to steam dry for five minutes. Mash or press through a ricer and set aside.

3. While the potatoes are cooking, make the sauce by melting 50g butter in a frying pan, then add the flour and stir to make a thick paste. Cook over a medium heat for three minutes and continue stirring, remove from the heat and add the wine, stirring until smooth. Return to the heat and add the stock, then bring to the boil and simmer for five minutes. Add the parsley and lemon juice, then season and set aside.

4. In a saucepan, heat the remaining butter and the milk with plenty of seasoning, then remove from the heat and beat in a third of the mashed potato to a loose consistency followed by the remaining potato, until thick and fluffy.
5. Stir the fish and prawns into the sauce. Spoon into a two-litre baking dish then top with the potato, peaking the surface with the back of a fork. Sprinkle on the cheese and bake for 30 minutes, until golden and bubbling.

PRODUCE

Bannisters Yorkshire Family Farm, Bridlington

A family-run Yorkshire Wolds business has launched a new traditional product with a twist and perfect for time-strapped foodies.

Bannisters Yorkshire Family Farm, based in East Yorkshire, have launched their tasty Garlic & Rosemary Roasting Potatoes which can be cooked from frozen and taste as good as cooking from scratch.

The farming family has perfected a way of roasting the finest British potatoes, cooking them in their skins in locally sourced Yorkshire Cold Pressed Rapeseed Oil together with the classic flavour combination of garlic and rosemary before freezing them to lock in the flavours and textures of home cooked roasts.

Fluffy on the inside, crispy on the outside, the new product will be available from Ocado and can be cooked straight from the freezer making them a store cupboard essential.

A perfect accompaniment to a traditional family Sunday roast,

and in particular a traditional Easter lunch to go alongside spring lamb, the new product which is gluten free, contain no allergens and are suitable for vegans, make a tasty and easy side dish to liven up a weekday supper and offer a convenient, wholesome and hearty option.

The farming enterprise began in the 1950s high on the Yorkshire Wolds and their potatoes first hit the supermarket shelves in 2007.

For more information on all of Bannisters Yorkshire Family Farm products visit www.bannistersfarm.co.uk



HOT TOPIC: Bannisters has launched its Garlic & Rosemary Roasting Potatoes.