

# Plot to Pot Recipes



## Ingredients

18 Asparagus Spears  
50g softened butter  
1 large garlic clove  
Herbs from the garden  
Lemon

## Equipment

Bowl  
Wooden Spoon  
Roasting Pan  
Scissors/knife

## Roasted Asparagus



Wash and prepare the asparagus.  
Snap the bottom part off (but don't throw away as they can be used for soup).



Peel, grate or chop the garlic.



Wash all your garden herbs and use scissors to cut into small pieces.



Place the butter in the bowl along with the garlic and herbs. Combine all the ingredients together. This is the herb butter.



Arrange the asparagus in the tray and add the herb butter on top.



Roast for 10-15 mins on Gas mark 5 and cook to your liking. Add a squeeze of lemon.



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# Plot to Pot Recipes



## Ingredients

2 Onions  
1-2 Leeks  
3 large potatoes  
6 artichoke hearts  
2 cloves garlic  
Bunch of celery sticks  
1 litre chicken stock or veg stock  
Parsley and chives  
50g butter  
250ml milk or single cream  
Salt and pepper

## Artichoke Soup



Chop the leeks and celery and rinse. Prepare the artichokes by trimming the leaves until you have the hearts. Chop these, the garlic, onions and herbs.



Make your stock. Mrs King uses chicken stock from yesterday's chicken but vegetable works just as nicely.



Fry all the vegetables in butter for 15 - 20 mins until tender.



Add the stock and simmer for 45 mins.



Take the pan off the boil and leave to cool slightly. Mash with a potato masher and add the cream or milk. Then pour through a sieve.



Season and serve with fresh bread.



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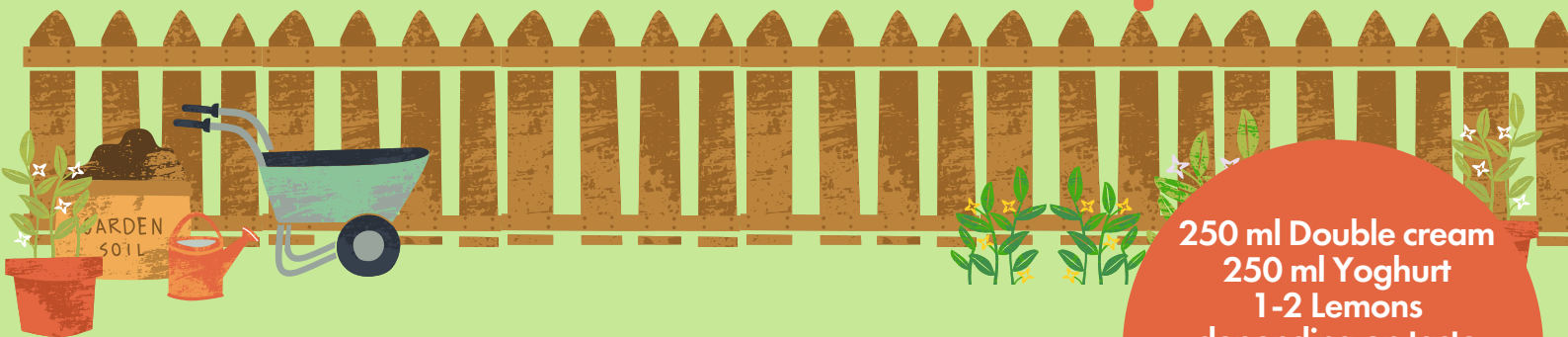
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# Plot to Pot Recipes



## Rhubarb Syllabub

250 ml Double cream  
250 ml Yoghurt  
1-2 Lemons  
depending on taste  
125g table spoons  
sugar  
60ml Sparkling grape  
juice



Whisk the double cream until it becomes very thick. Add the yoghurt and continue to whisk.



Add the sugar and whisk until thick and creamy.



Added some stewed rhubarb and mix in.



Use a spoon or piping bag to place the mixture into glasses.



Enjoy!

You can use orange to make an orange syllabub.

Raspberries or other fruit look pretty in the bottom of the glass too.

For an alcoholic version, replace grape juice with sparkling white wine.



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