

## ***Anything with Pasta!!***

### **Whole Carved Angel Range!**

#### **Recipe 8**

Any pasta, any shape or size or quantity!

Add Beef, chicken, pork, fish

Fry, steam, bake, roast

Add to pasta

Add a jar or two

Mix together until all hot

Enjoy with a salad or veg! Perfect!

## ***Dessert***

### **Melt Lemon Curd**

#### **Recipe 9**

Bowl

Meringues: Crush, add to bowl

Add: 1 Pot Crème fraiche

Half Fresh Lemon: Squeeze

Honey: Add two teaspoons

Melt: Add 1 Jar

Fresh Blueberries: Add

Mix together.

Fridge: 1 Hour to chill and set ( If you can wait that long!)

Dessert Bowl: Serve, fresh mint leaf to decorate ( if you can be bothered!)

1 Finger to lick the bowl!! Enjoy

## ***The Carved Angel Recipe Suggestions***

The purpose of a pickle and a chutney is to surprise the palate and flatter the food, which every one of these jars does perfectly. Made with the finest ingredients, any one of these chutneys, pickles and relishes will bring out the best in everything on your plate.

Here are some other ideas of how to enjoy all our products as well as using them as condiments!

Enjoy!

### ***Have a snack!***

**Spritzzy Gooseberry Chutney, Bombay Spiced Tomato Chutney, Caramelised Onion Confit, Funky Beetroot & Carrot Chutney, Sunburst Classic Tomato Chutney, Lust Mango & Ginger Chutney**

#### **Recipe 1**

1 Baguette

Slice in half

Spread as much as you like of any of the above on the bread

Favourite Cheese: Brie, Goats Cheese, Cheddar

Slice, thick or thin, lay on top!

Beef Tomato: Slice, thick or thin, lay on top of that!

Olive oil: drizzle all over

Black pepper: Grind all over as much as you like

Salt: sprinkle

Fresh Basil Leaves: place on top or sprinkle some dried mixed herbs

Place under medium to hot grill for 2 minutes

Remove from oven, slice, crunch and melt with a glass of white wine in the garden! Yum!

For an extra kick, spread a thin layer of English Mustard on the baguette before anything! WOW!

## **Gunpowder Hot Garlic Pickle, Moonlight Sweet Garlic Pickle**

### **Recipe 2**

To a small bowl  
1 Avocado: Gently crush  
Crème Fraiche: Add  
Black Pepper: Grind  
1 Jar of any of the above  
Mix together

Superb as a dip with vegetables, crisps, nachos  
Or filling for a baked potato or spread over hot toast....Yum!

### ***Lunch or Dinner!***

## **Gunpowder Hot Garlic Pickle, Moonlight Sweet Garlic Pickle, Bombay Spiced Tomato Chutney,**

### **Recipe 3**

Frying Pan or Wok  
Dice, chicken , beef , pork, favourite vegetables  
Salt, Black Pepper  
Stir Fry altogether or just your favourites  
When cooked, add one of the above jars or two or three!  
Mix gently together until it is spread throughout the pan and hot.  
Serve: with Steamed Rice, Noodles or just throw it altogether  
...Genius and delicious!

### **Recipe 4**

The Best!  
Roasting Tray  
Whole Chicken  
Smother any of the above jars all over it!!  
Roast! Roast! Roast!  
Enjoyyyyyyy!! Roast Chicken like you have never experienced  
before!!!!

## ***Sides***

### **Feisty Horseradish Mustard**

#### **Recipe 5**

Bowl:  
Celeriac: Peel & Shred  
Salt , Black Pepper: Grind  
Lemon Juice: Squeeze  
Olive oil: Drizzle ( Generous)  
Mayonaise: Big Spoonful  
Feisty Horseradish Mustard: Add as much as you like  
Mix: Altogether

Crunchy, sharp, creamy remoulade, a new easy to make salad

#### **Recipe 6**

Bowl  
Mash Potato  
Salt , Black Pepper  
Butter: Lots  
Cream: Single : Pour generous  
Feisty: Big Spoonfuls  
Wow: Mustard Mash!  
Smoked Salmon, Mackerel, Eel, Trout  
Feisty on the side with one of your salads!

### **Bombay Spiced Tomato Chutney**

#### **Recipe 7**

Pan, Water, Boil  
Add Baby Potatoes  
Boil until soft , Drain  
Salt, Black Pepper  
Place potatoes back in pan  
Add Bombay, Stir until hot  
Serve with chopped parsley....Bombay Potatoes!