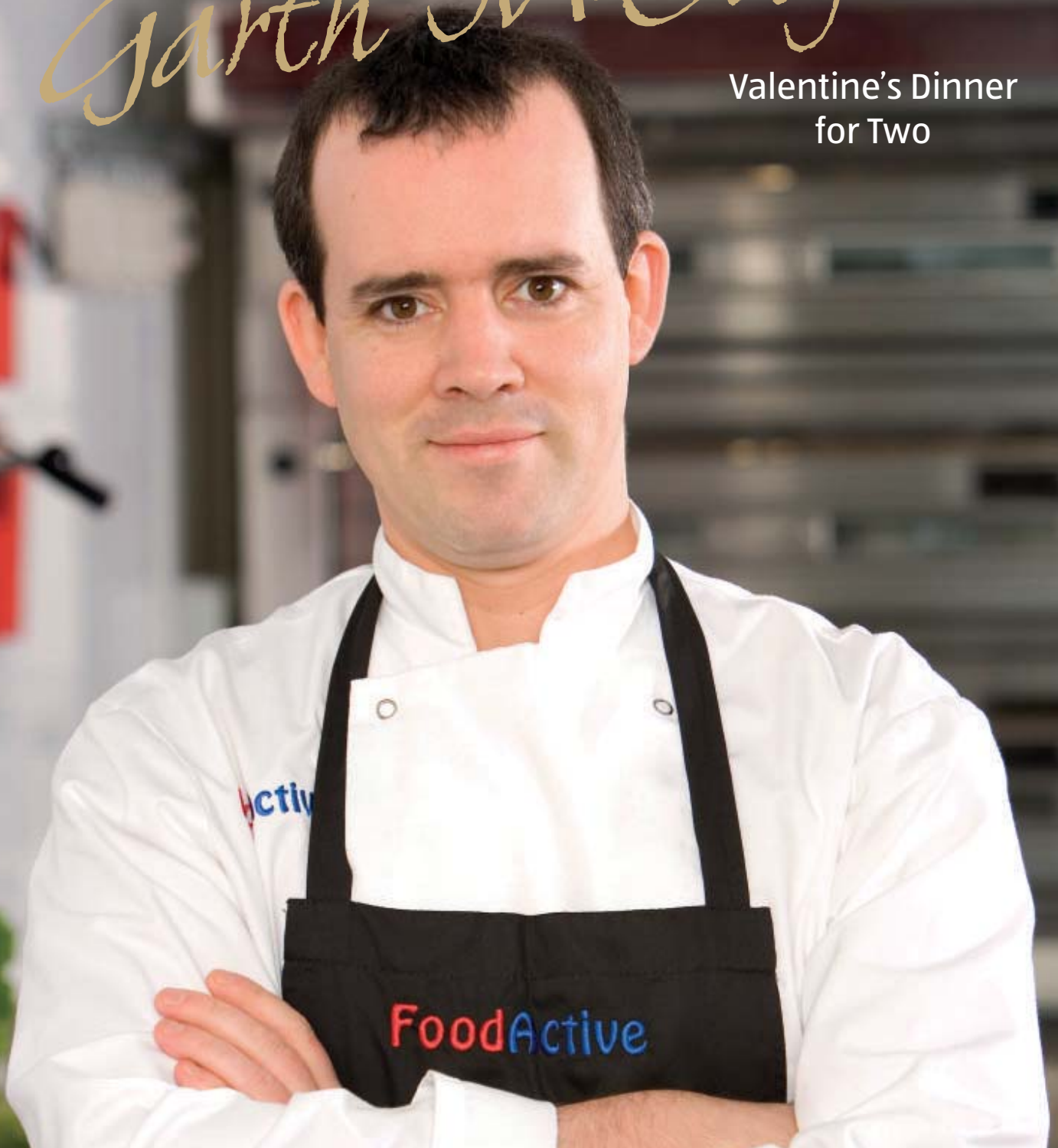


Garth McColgan

Valentine's Dinner
for Two



“Pure desire”

Light the candles and fetch the wine – this year make Valentine's Day extra special with a deliciously light dinner for two that's rich in romance, overflowing with passion. It's simple to make too, which gives you more time to enjoy the Champagne and gaze into each other's eyes.

Enjoy!

Sea of passion

Giant juicy prawns, plus a pudding plunged in chocolate



Garth McColgan

Lovers' Prawns

Utensils

Chopping Board
Knife
Bowl

Frying Pan
Wooden Spoon

Ingredients

1 pack Giant Butterfly Prawns
10 slices of Parma Ham
Juice of half a Lemon
1 clove Garlic, very finely chopped
1 tsp fresh Thyme, finely chopped
1 tsp Lemon Zest, finely chopped or grated

1/2 tsp coarse ground Black Pepper
1/4 tsp Sea Salt
1/2 tsp Sugar
3 tbs Extra Virgin Olive Oil
100ml White Wine

Method

Defrost and peel prawns.
Mix together lemon juice, zest, thyme, garlic, black pepper and sea salt in a bowl.
Add olive oil and stir well.
Lay out 10 slices of Parma ham, place a prawn at the top of each one, then roll-up.
Pre-heat a frying pan on medium heat, add a little oil and fry the prawns for three minutes on each side.

Remove and keep warm.
Add the white wine to the pan and allow to bubble for one minute, scraping up from the bottom of the pan with a wooden spoon.
Add the lemon and thyme mix and cook for a further 30 seconds.
Pour over the prawns and serve.
Serve with steamed vegetables and rice.

Specially Selected Rhubarb & Strawberry Tart with Chocolate Custard

Utensils

Bowl
Saucepan

Ingredients

Specially Selected Rhubarb & Strawberry Tart
1 pack Cream Egg Custard

75g Moser Roth Milk Chocolate
50ml Cream
1/4 tsp Mixed Spice

Method

Follow cooking instructions for Rhubarb & Strawberry tart, five minutes before tart is ready, start to make the chocolate custard.
Put the chocolate, cream and mixed spice in a bowl and microwave on full power for 30 seconds.

Stir well until the mixture is smooth.
Put the custard in a saucepan on a low heat.
When it is warm, add the melted chocolate and stir to combine.
Serve warm with Specially Selected Strawberry & Rhubarb Tart.

Serve with a chilled glass of Veuve Monsigny Pink Champagne, €24.99 as shown on page 2 for that extra special touch.

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