

Recipe 1

Creamy Roasted Red Pepper and Parmesan Linguine

Serves 4

Ingredients

400g linguine

450g roasted red peppers

250ml double cream

100g parmesan-save 2 tbsp for finishing

200g shallots

1 tbsp butter

2 tbsp fresh parsley

Chilli dust-I will explain this in the recipe

Salt and pepper

Method

- First of all freeze some chillies. As many as you have, just place them in a freezer bag and leave them overnight to freeze.
- The next day pop the linguine in salted boiling water and cook until al dente.
- Next squeeze the brine off of the roasted red peppers and slice. Don't rinse the peppers.
- Meanwhile, melt the butter in a saucepan over medium heat and fry the shallots until they soften, then place in a blender with the roasted red peppers. Blend to a smooth consistency.
- Pour back into the saucepan and keep on a simmer.
- Pour in the double cream and stir until completely blended, then stir in parmesan, parsley and grate over some chilli dust and grind some salt and pepper to taste.
- Add the linguine straight from the saucepan and toss through the sauce until completely coated. Serve with extra parsley, then enjoy.

Recipe 2

Vanilla Milkshake Sundaes with a Fluffy Coffee Swirl

Makes 4

Ingredients

6 tbsp instant coffee

4 tbsp golden caster sugar

700ml whole milk

500g Madagascan vanilla ice cream – I used Carte D'Or

Method

- To make this amazing coffee milkshake sundae, whisk the coffee, sugar and 6 tbsp boiling water in a bowl using an electric hand whisk for 2-3 minutes until the mixture is thick and fluffy with stiff peaks.
- Place the milk and ice cream into a blender and whizz until completely smooth.
- Divide the mixture between 4 sundae glasses or long glasses. Top each with 1/4 coffee whip. Serve immediately and stir thoroughly with a spoon before drinking/eating.
- Enjoy. I do recommend having straws for these as it is easier when the glasses are full.

Recipe 3

Caribbean Coconut and Pineapple Rum Punch

Serves 6

Ingredients

500ml pineapple juice

400ml lemon and lime soda

350ml coconut rum - I used 'Malibu'

Fresh pineapple-to serve

Ice cubes

Method

- To make this delicious cocktail, place all the ingredients into a large jug with the ice cubes and stir well.
- Pour into glasses over ice and serve with a pineapple chunk for a delicious summery cocktail.
- You can make this ahead and keep it chilling in the fridge, just don't add any ice until you are ready to serve.

Shopping list for all 3 recipes

Check your cupboards first as you may have a lot of these already:

400g linguine

450g roasted red peppers

250ml double cream

100g parmesan

200g shallots

1 tbsp butter

Fresh parsley

Red or green chilli peppers

6 tbsp instant coffee

4 tbsp golden caster sugar

700ml whole milk

500g Madagascan vanilla ice cream

500ml pineapple juice

400ml lemon and lime soda

350ml coconut flavoured rum

Fresh pineapple