

# Perfect picnics

Fill your hamper with these delightfully different ideas from *Max's Picnic Book* by **Max Halley and Ben Benton**

## Chicken liver pâté of dreams

Makes enough for six to eight servings on toast

- 100g cold unsalted butter
- 1 small red onion (or half a larger one), very finely diced
- 1 garlic clove, grated
- ½ tsp salt
- 2 tbsp brandy
- 200g chicken livers removed from the milk and dried, sinewy bits removed
- 6 grinds of black pepperr

**1** This one moves fast, so have all your ingredients weighed out and ready before embarking on the cooking

**2** Melt 30g of the butter in a non-stick frying pan (skillet) over a medium high flame. When it is frothing, add the onion and garlic and ¼ teaspoon of the salt and fry quite hard in the foaming butter for two minutes, or until soft and just starting to brown. Standing well back add the brandy to the pan - it may well flame

**3** Dump the contents of the pan into the blender. Increase the heat to high and add

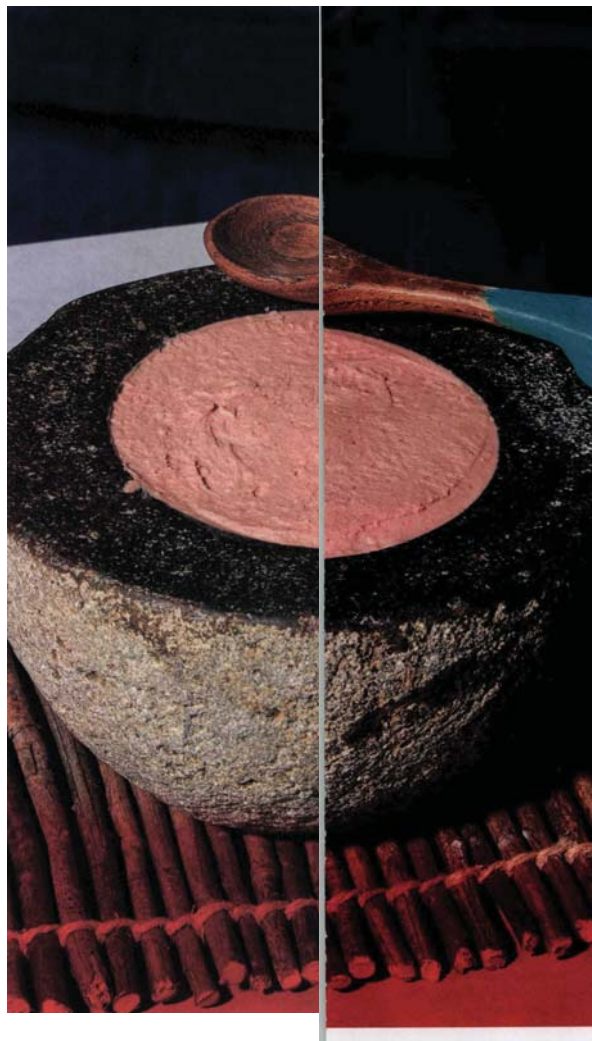
another 30g of butter. When it is foaming, spread out the livers in the pan and cook for a full minute, turn over and cook again for a full minute so they are seared brown, with a little crust

**4** Add the remaining ¼ teaspoon of salt and the pepper, tossing quickly to coat. Tip the livers into the food processor, with the last 40g of butter and blend to a perfectly smooth paste. Test for seasoning, it might well need some more salt. Pass through a sieve with a wooden spoon, into an appropriate, receptacle and allow to cool

**5** If you want to eat it now, go for it, but if you want to keep it for later, melt a little more butter in a clean pan and pour over the top of the pâté covering it completely, then refrigerate it - this will create an airtight seal, preserving the pâté for a week or so.

■ *Max's Picnic Book* by Max Halley & Ben Benton (Hardie Grant, £16.99, ISBN 978-1784884215). Photography © Louise Hagger.





## Potato samosas

Makes 20 samosas

- 1 x 270g pack of filo pastry
- About 2 litres rapeseed (canola) oil, for deep-frying

### FOR THE FILLING

- 100g butter,
- 3 tbsp more, melted, for samosa construction
- 1 large white onion, diced
- 750g waxy potatoes, peeled and diced
- 2 tsp garam masala
- 1 tsp ground cumin
- 1 tsp chilli powder
- ½ tsp ground turmeric
- 2 tsp salt
- Juice of 1 lemon
- Handful of mint leaves, torn

**1** Start by heating the butter in a large frying pan. Add the onion and fry, stirring occasionally, for ten minutes or until soft and golden. Add the potato and cook for a further ten minutes, then add the garam masala, cumin, chilli powder, turmeric, salt and lemon juice. Stir to coat and cook for a couple more minutes, then take off the heat and allow to cool. Once cool, add the mint leaves and stir well

**2** To make the samosas, unroll a sheet of filo and place it on a large

chopping board. Brush it lightly with melted butter and layer with another sheet of pastry. Cut the sheets into three horizontal strips

**3** You might want to watch a YouTube video of how to roll samosas, but essentially you make a conical shape at one end of the strip of filo, place one heaped tablespoon of the filling inside the cone, then fold the open side of the cone into the rest of the filo strip to cover and seal it. Keep folding over the rest of the pastry around the shape of the cone until you come to the end of the strip. Cut off any excess pastry and stick the strip down with a brush of melted butter. Pop the samosa on a tray and repeat

**4** All you need to do now is deep-fry your samosas. Pour the oil into a large, heavy-based saucepan and heat it to 180°C (350°F). (If you don't have a thermometer, test the temperature with a small piece of filo dropped into the oil: it should fizz and turn brown in about five seconds. Any quicker and your oil is too hot, any slower and it's not hot enough.)

**5** Fry the samosas, three at a time, for about three minutes or until golden brown, lifting them out on to a baking tray lined with paper towels to drain. Eat hot, warm or cold; these are sensational regardless of temperature.



