

THE ESSY CABINET

Summer Recipe Cards

Eight recipes from the Cortelume kitchen

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ESSY'S ESSENTIALS



Recipe No. 08

HONEYED FIG RICOTTA TOAST

A golden late-summer toast

• Serves 2-4 •

Ingredients

For the toast

4 thick slices sourdough or
rustic country bread
1 tbsp olive oil

For the ricotta

200 g ricotta
1 tsp lemon zest
1 tsp runny honey
pinch sea salt
black pepper, optional

For the figs

4 fresh figs, quartered
1-2 tbsp runny honey
1 small thyme sprig, leaves picked
1 tsp lemon juice

To finish

1 tbsp flaked almonds
or chopped pistachios
extra honey, for drizzling
small basil or thyme leaves
pinch flaky sea salt

Method

1. Brush the sourdough lightly with olive oil and toast until golden and crisp at the edges.
2. Stir the ricotta with the lemon zest, honey and a tiny pinch of sea salt until soft and creamy.
3. Place the quartered figs in a small bowl and gently toss with honey, thyme leaves and lemon juice. Leave for 5 minutes, until glossy and fragrant.
4. Spread the ricotta generously over the warm toast.
5. Spoon the honeyed figs on top, letting a little of the syrupy honey run over the ricotta.
6. Finish with flaked almonds or pistachios, fresh herbs, an extra drizzle of honey and a small pinch of flaky sea salt.

Essy's Notes ♥

*Lovely for a slow summer morning with coffee,
but just as beautiful as a small aperitivo bite before dinner.
Serve while the toast is still slightly warm and
the ricotta is cool and creamy.*

ESSY'S ESSENTIALS

Recipe No. 01



HONEYED FIG & ALMOND CAKE

A soft late-summer cake • Serves 8

Ingredients

For the cake

180 g unsalted butter, softened
150 g caster sugar
3 eggs
1 tsp vanilla extract
180 g ground almonds
120 g self-raising flour
1 tsp baking powder
120 ml Greek yogurt
4 fresh figs, chopped

For the topping

2 fresh figs, quartered
2 tbsp runny honey
2 tbsp flaked almonds
pinch sea salt

Method

1. Heat the oven to 175°C and line a 20 cm round cake tin.
2. Beat the butter and sugar until pale and fluffy. Add the eggs one at a time, then stir in the vanilla.
3. Fold in the ground almonds, flour and baking powder. Stir in the yogurt and chopped figs.
4. Spoon the batter into the tin. Top with the quartered figs and flaked almonds.
5. Bake for 40–45 minutes until golden and set.
6. Brush with honey while warm and finish with a tiny pinch of sea salt.

Essy's Notes ♥

*Lovely with coffee in the late morning,
or with softly whipped cream after dinner.*

ESSY'S ESSENTIALS



Recipe No. 02

LEMON,
BASIL &
ALMOND
CAKE*Bright, tender and quietly summery • Serves 8*

Ingredients

For the cake

170 g unsalted butter, softened
150 g caster sugar
3 eggs
zest of 2 lemons
1 tbsp lemon juice
170 g ground almonds
120 g self-raising flour
1 tsp baking powder
100 ml milk
8 basil leaves, finely chopped

For the syrup

3 tbsp lemon juice
2 tbsp honey

Method

1. Heat the oven to 175°C and line a 20 cm round cake tin.
2. Beat the butter and sugar until pale and fluffy. Add the eggs one at a time.
3. Stir in the lemon zest and lemon juice.
4. Fold in the ground almonds, flour and baking powder, then add the milk and basil.
5. Spoon into the tin and bake for 35–40 minutes until lightly golden.
6. Mix the lemon juice and honey, then spoon the syrup over the warm cake.

Essy's Notes ♥

Lovely with a little extra lemon zest on top and a pot of coffee nearby.

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Recipe No. 03

TOMATO BUTTER CROSTINI WITH WHIPPED RICOTTA

For aperitivo hour • Serves 4

Ingredients

8 slices sourdough
2 tbsp olive oil
250 g ricotta
2 tbsp crème fraîche
1 tbsp lemon juice
sea salt
black pepper
250 g cherry tomatoes, halved
30 g butter
1 garlic clove, grated
1 tsp balsamic vinegar
6 basil leaves, torn

Method

1. Brush the sourdough with olive oil and toast until golden.
2. Whip the ricotta, crème fraîche and lemon juice with a pinch of salt until smooth.
3. Cook the tomatoes in the butter with the garlic for 4–5 minutes until soft.
4. Add the balsamic vinegar and season with salt and black pepper.
5. Spread the whipped ricotta over the toast and spoon the tomatoes on top.
6. Finish with torn basil and a little extra black pepper.

Essy's Notes

*Best served while the toast is still warm,
with drinks just before dinner.*

ESSY'S ESSENTIALS



Recipe No. 05

PEACH, THYME & SPARKLING WATER COOLER

*Light, fragrant and made for
open windows • Serves 4*

Ingredients

2 ripe peaches, diced
juice of 1 lime
1 tbsp honey
4 thyme sprigs
500 ml chilled sparkling water
150 ml cold water
ice cubes
peach slices, to serve

Method

1. Add the diced peaches, lime juice and honey to a jug and gently muddle.
2. Add the thyme sprigs and leave to infuse for 10 minutes.
3. Fill glasses with ice and spoon in a little of the peach mixture.
4. Top with the sparkling water and cold water.
5. Stir gently and finish with peach slices and a fresh sprig of thyme.

Essy's Notes ♥

*Especially lovely with little aperitivo bites
and the windows thrown open.*

ESSY'S ESSENTIALS



Recipe No. 04

PEACH, ROSEMARY & SPARKLING WATER LEMONADE

*A sun-warm pitcher for
slow afternoons • Serves 4*

Ingredients

2 ripe peaches, sliced
juice of 2 lemons
2 tbsp honey
1 small rosemary sprig
500 ml chilled sparkling water
250 ml cold still water
ice cubes
lemon slices, to serve

Method

1. Add the peaches, lemon juice and honey to a jug and gently muddle.
2. Add the rosemary sprig and leave to infuse for 10 minutes.
3. Pour in the sparkling water and still water.
4. Fill glasses with ice and pour over the lemonade.
5. Add lemon slices and a little extra peach, then serve at once.

Essy's Notes

*Beautiful on a terrace table with lots of ice
and a bowl of salty snacks.*

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Recipe No. 06

COURGETTE PASTA WITH TOASTED BREADCRUMBS

A simple summer supper • Serves 4

Ingredients

300 g pasta
2 tbsp olive oil
40 g fresh breadcrumbs
1 tbsp butter
1 garlic clove, finely sliced
2 courgettes, ribboned or grated
zest of 1 lemon
40 g grated Parmesan
small handful basil or parsley
sea salt
black pepper

Method

1. Cook the pasta in salted water until al dente.
2. Heat 1 tbsp olive oil with the butter and toast the breadcrumbs until golden. Set aside.
3. Add the remaining olive oil to a pan and cook the garlic and courgettes for 4 minutes.
4. Drain the pasta and toss with the courgettes, lemon zest, Parmesan and a splash of pasta water.
5. Season with salt and black pepper, then finish with the toasted breadcrumbs and herbs.

Essy's Notes ♥

Finish with extra lemon zest just before serving for a brighter summer feel.

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Recipe No. 07

OLIVE OIL CAKE FOR LATE AFTERNOONS

*Tender citrus cake for coffee
and golden light • Serves 8*

Ingredients

3 eggs
170 g caster sugar
150 ml extra-virgin olive oil
120 ml milk
zest of 1 orange
zest of 1 lemon
180 g plain flour
1 1/2 tsp baking powder
pinch sea salt
2 tbs demerara sugar

Method

1. Heat the oven to 175°C and line a 20 cm round cake tin.
2. Whisk the eggs and sugar until thick and pale.
3. Whisk in the olive oil, milk, orange zest and lemon zest.
4. Fold in the flour, baking powder and salt until just combined.
5. Pour into the tin, sprinkle over the demerara sugar and bake for 35–40 minutes.
6. Cool slightly before slicing and serving.

Essy's Notes ♥

*Lovely plain, or with a spoonful of
crème fraîche and a few summer berries.*