

How to...

...recreate those holiday flavours at home.

Vivienne Gonley puts together a taste of sunshine

Photography Adrian Burke



**Scallop and halibut ceviche
- authentic Mexican flavour**

Now it's holiday time and, even if you're staying in town, you can still holiday in spirit. Recreate that beach house or summer villa mood to transport your guests back to those long, lazy days. And seek out the very best that summer has to offer – this is when your local market will really come into its own. Now's the time to make the most of fresh produce just bursting with flavour, so look for dark red and juicy sweet tomatoes still smelling of the greenhouse, aromatic handfuls of glossy basil, the

new season's garlic and gleaming peppers and aubergines. With ingredients like these, you can afford to keep things simple and still rely on flavour and variety. Wrap Parma ham around chunks of succulent melon, roast peppers or baby vine tomatoes, and serve on crostini with goat's cheese and torn basil. For a colourful and healthy dessert, skewer segments of ripe peach, nectarine and melon with raspberries and blackberries and serve with a bowl of sweetened crème fraîche as a dip. ▶



Scallop and halibut ceviche

A Latin-American creation, this zingy, fresh snack is remarkably quick and easy to make

Makes 20

For the dressing

4 spring onions
1 small green chilli
1 small red chilli
3 dessertspoons olive oil
juice of 1 lime and half a small lemon
salt and freshly ground black pepper

1. Make the dressing first, which can be done up to a couple of days in advance. Remove and discard the outer layers of the spring onions, then slice the tender insides as finely as you can. Halve and deseed the chillies, then chop very finely.
2. Whisk together the olive oil, lime and lemon juice, chopped spring onions and chillies. Season to taste.

The fish

5 fresh scallops in the shell
200g/7oz halibut fillet, skinned
3 heads Belgian endive (chicory), to serve
handful of coriander, chopped, to garnish

1. Up to a couple of hours in advance, take the scallops out of their shells, rinse and pat dry. Slice thinly, along with their orange coral.
2. Cut the halibut into 2cm/3/4in widths and

slice this, too, as thinly as you can. Coat the fish in dressing, mix with the scallops, then cover and refrigerate.

3. Gently separate the endive leaves. Choose the 20 largest and best leaves to use.

4. When ready to serve, place a spoonful of ceviche on to the lighter base end of each endive leaf and top with a little chopped coriander.

Dos and Don'ts

Do choose the very freshest fish. You can also make excellent ceviche with salmon, tuna or swordfish, so opt for whichever looks the best on the day.

Do use the chopped stems of the coriander – these are especially flavourful and will give an authentic Mexican feel.

Don't marinate the fish more than a couple of hours in advance as it will 'cold cook' too far.

Really want to impress?

Ask your fishmonger for extra scallop shells and serve the ceviche in these, with a toothpick or tiny fork to eat it with.



Which drinks?

Drink light and refreshing. A perfect accompaniment to both these bites would be a dry, delicate rosé – try St Baillon Côtes de Provence Rosé du Château 2002. Or go for Sol, the Mexican beer, which can be served in the bottle with a wedge of lime in the top.

Red onion pissaladière

This is a luscious Provençale pizza, served warm and cut into squares or circles, that goes perfectly with early evening drinks

Makes 20

For the dough

60g/2½oz butter, cut into small pieces
225g/8oz strong flour
generous pinch of salt
½ level tsp dried yeast
1 egg

1. Rub the butter into the flour and add the salt.
2. Mix the yeast with a few drops of hand-hot water and add this, along with the beaten egg, to the mixture.
3. Mix it all together and knead the dough for a couple of minutes.
4. Place in a greased bowl, cover with clingfilm and leave to rise for a couple of hours.

For the topping

450g/1lb red onions, thinly sliced
3 cloves garlic, chopped
5 ripe plum tomatoes, skinned and chopped
sprig of thyme, stripped
125g/4½oz anchovies, drained, rinsed and chopped
salt and freshly ground black pepper
extra anchovies, sliced into thin strips, to garnish (optional)

1. In a large, heavy pan, stew the slices of red onion very gently in a little olive oil for about 40 minutes or until they are translucent.
2. Add the garlic, plum tomatoes and thyme. Simmer, stirring

occasionally, until the mixture has thickened.

3. Mash down and add the anchovies. Season to taste.

4. Roll out the dough and place it on a well-oiled baking tray, then spread the topping out over the dough.

5. Cook at 190°C/375°F/Gas 5 for 30 minutes or until the dough is dry and crisp underneath. Cut into squares or circles and garnish with sliced anchovies if you like.

Dos and Don'ts

Do give the dough a long rising time, which will improve its flavour. You can make it up to two days in advance and leave it in the fridge to rise slowly.

Do make extra dough; you might as well make the work worthwhile and it will keep for a couple of days.

Don't forget to enjoy the kneading of the dough – it's very therapeutic.

Really want to impress?

Make individual pissaladières in any shape you like. Pastry cutters come in all sorts of shapes and sizes, so be original.

Just before serving, sprinkle on a little shredded basil (known as a 'chiffonade'). Pile the leaves up and roll them as if rolling a cigarette, then slice the roll as thinly as you can. Top with a handful of halved black olives.

**Red onion pissaladière – a
very superior pizza**

