

Potato & Roast Beetroot Salad

Our gorgeous Maris Peer potatoes are really good this season (phew!) and we've had a much better crop already this year than last year's damp wash-out. They are a fantastic multi-purpose spud, delicious boiled, roasted or baked in their jackets, and if you leave them to cool slightly, you can really taste them in all their earthy joyful glory. Pair with delicious roasted beetroot too for a plateful of the best the soil can offer this time of year.

Serves 2

450g small potatoes, scrubbed
6 baby beetroot
3 tbsp olive oil
1 tbsp red wine vinegar
1 tsp brown sugar
sprig fresh thyme
150g Stilton or other blue cheese
3 tbsp walnut oil
3 tbsp walnuts, toasted & chopped
sea salt & cracked black pepper



SXC

Top and tail the beetroot, wash and cut in half if larger than baby size. Pat dry and place in a roasting tin, drizzle with olive oil and vinegar, and sprinkle on the sugar and add the sprig of thyme. Roast in the oven at 200C for around 40 minutes, until tender. Meanwhile, boil the potatoes whole with their skins on for around 15-20 minutes until tender. Drain and leave to cool, covered. Cut in half or into quarters for larger potatoes. Mix with the beetroot in the roasting tin to pick up the juices, then place in a bowl and crumble the cheese on top. Scatter the walnuts on top and drizzle with walnut oil, and season to taste. Serve as a side with some cold meats, or on its own with some fresh crusty bread.



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This week we love... Free Samples!

As part of the **Farm Festival** this weekend (14th-15th September), we will be bringing out our ever popular tasting table! Here you can taste the various cheeses we keep in stock, such as **Longman's** extremely good value Cheddars as well as their popular Smokeacre and Stilton. Look out for **Ceri's cheese** samples on one of the market stalls. Also up for grabs are free samples of **Cheddar Gorge** cheese straws – these sold out on the first day at our last Food Festival!

Check out the fresh olives and pickles from **Olives 'n' Stuff** which are prepared using fresh local herbs in Melksham. We will be again testing your macho qualities with chilli chocolate from **South Devon Chilli Farm**, plus there will be tasters of **Delicious Delights** cakes (made using our organic eggs) and **Paul's Pie's** sausage rolls. We'll also have a whole tasting range of new products, such as **Perry Court Farm Apple and Pear Crisps**, **Sweet Freedom Syrup**, **Devilishly Delicious Heat & Serve Puddings**, and lots more!

Tasters will available from 10am both Saturday and Sunday.



Purton
Farm Shop



Open Tuesday-Friday 9.30am-5.30pm
Saturday 9.30am-4pm
Sunday 11am-4pm

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