

# Rumbledethumps

*We just love the name of rumbledethumps – it's weirdly onomatopoeic, and you can just hear the weight of nice hearty veg (and butter!) behind the word. It's a bit like Irish colcannon, or bubble and squeak. Cabbage, potato and swede do go really well together – possibly because swede is a kind of tasty cross between spuds and cabbage – and you could also throw in some leeks and a spoonful of mustard or a bit more bite. This recipe makes a lovely warming 'pie' on its own, or as a real energy-giving side dish for a chilly winter's night.*

**Serves 4 as a side**

**600g potatoes, peeled & chunked**

**400g swede, peeled & chunked**

**250g cabbage/kale, finely sliced**

**75g unsalted butter**

**salt & cracked black pepper**

**2 handfuls cheese**



SXC

Boil the chunked potato and swede in a large pan of salted water for 15 minutes or so, until tender. Drain and return to the pan. Heat two thirds of the butter in another pan and gently sauté the cabbage for a few minutes, until it softens. Add it to the potatoes and swede, along with the rest of the butter, and mash together coarsely or well, depending on your preference. Season to taste; and spoon into an ovenproof dish. Scatter the cheese on top and cover. Bake at 180C for 20-30 minutes, then take the top off and cook for 10 more minutes, until golden on top and bubbling.



**Tel: 01793 772287**  
**info@purtonhouseorganics.co.uk**  
**www.purtonhouseorganics.co.uk**

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# *This week we love...* Local Cheese!

Don't forget, you can ask us to add cheeses to your Christmas veg box (please get any orders to us by Mon 16th Dec) – or drop in and browse our full range of Christmas goodies!

## **Ceri's Cheeses**

**Brinkworth Blue** (£20/kg) – Ceri's personal favourite, creamy blue cheese with hay, hummous and chestnut honey flavours, not too strong.

**Royal Bassett Blue** (£5.95/250g): medium-strong soft mould-ripened cheese, creamy and light, becoming spreadable as it matures.

**Wiltshire Loaf** (£20/kg): semi-hard cheese, smooth and creamy on the outside and crumbly in the centre.

**Garlic & Pepper** (£3.50/150g): soft, fresh pasteurized vegetarian cheese with pepper, garlic, dill seed, coriander and paprika.

## **Cheddar Gorge**

These cheeses are handmade using local un-pasteurised milk; attractive rounds and triangles come in various flavours: chilli, smoked cheddar, wild garlic & herb and cider garlic, all at £3.45/90g wedge (Cave Matured Cheddar £3.99/90g); plus try their delicious Cheese Straws.

## **Godminster Organic**

Delicious vintage organic cheddar from Devon (£5.95/200g). We also stock handmade organic brie with garlic & pepper (£3.75/150g).

## **Longman Cheese**

Tasty cheddars at extremely good prices (£8.63-£8.93/kg); and Smoke Acre (£12.74/kg) and Stilton (£12.60/kg) add range and depth to any cheese board! (Note: prices may vary)

**Purton**  
**Farm Shop**



From our land to your hand

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**Saturday 9.30am-4pm**  
**Sunday 11am-4pm**

**Purton Farm Shop**  
**Church End, Purton SN5 4EB**  
**Tel: 01793 772287**