CASA SMEG
DELICIOUS RECIPES BY
CLODAGH MCKENNA
& SMEG'S HOME ECONOMISTS
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Clodagh's Italian Brunch Bake

INGREDIENTS

- 2 tbsp olive oil
- 1 onion, halved and thinly sliced
- 2 cloves of garlic, crushed
- 1 tsp dried chilli flakes
- 2 tins of cherry tomatoes
- 1 tbsp tomato puree
- 2 jarred roasted peppers, drained and sliced
- 6 eggs*
- 600g Burrata cheese*
- 12 slices Parma ham*
- 1 handful fresh basil leaves, torn
- Sea salt and freshly ground black pepper

*For vegan options, simply substitute with tofu and avocado.

METHOD

1. Pre-heat the oven to 180°C on the fan function.

2. Place a large deep-frying pan or Smeg saucepan over a low-medium heat and add two tablespoons of olive oil. Then stir in the onions, cook for a minute and then stir in the garlic and dried chilli flakes. Cook for another minute and then add the cherry tomatoes, puree and sliced peppers. Season with sea salt and freshly ground black pepper and stir well and cook for a further five minutes.

3. Use a spoon to make six small wells in the tomato sauce, then crack in the eggs so they poach in the sauce. Tear the Burrata on top, and place the strips of Parma ham in around the eggs and Burrata. If using the Smeg Omnichef function transfer into a shallow ceramic casserole dish before adding the eggs and toppings.

4. Place in the pre-heated oven and cook for 10-12 minutes, or less depending on how you like your eggs cooked. Or if using the Omnichef set the oven to 180°C fan / 40% steam / 300w for 8-10 minutes. Serve with a sprinkle of the torn fresh basil leaves on top.

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Clodagh's Rosemary Soda Bread

INGREDIENTS

- 350g wholemeal flour*
- 200g plain white flour*
- 2 tsp of bicarbonate of soda
- 1 tbsp of fresh rosemary, finely chopped
- 350ml milk**
- 250ml natural yogurt**

For brushing:

- Milk and yogurt mix (for brushing)
- 1 tbsp of fresh rosemary, finely chopped
- 1 tsp of sea salt

*For gluten-free alternatives, simply switch the gluten-free flours.
**Please note you can also use 600ml buttermilk or 600ml of milk, instead of the milk and yogurt mix

METHOD

1. Preheat the oven to 220°C (fan). If you have a Smeg Gourmet stone, place it in the oven during the preheating process.

2. Sieve the white flour and bicarbonate of soda into a large mixing bowl, and stir in the wholemeal flour. Using clean hands mix the flours, bread soda and the fresh rosemary together. Make a well in the centre of the bowl.

3. Whisk together the yogurt and milk, and slowly pour into the well of the flour. Using a fork mix the flour into the milk mixture. Make sure that there are no dry patches and that the dough is completely wet. Pat your hands with flour and shape the dough into one round. Place on a floured baking tray. Flour a large knife and cut the shape of a cross into the top of the dough about two-thirds of the way through. Brush the round of bread with the milk and yogurt mixture using a pastry brush, this will give a lovely golden colour to the bread once baked. Sprinkle the chopped fresh rosemary and sea salt on top.

4. Bake in the preheated oven for 15-20 minutes, either on a baking tray or directly on the Smeg Gourmet stone. Then, reduce the heat to 150°C and bake for an additional 15 minutes. To check if the loaf is cooked, tap the back with your knuckles; it should sound hollow. Allow the loaf to cool on a cooling rack.

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Clodagh's Orange & Cardamom Polenta Cake

INGREDIENTS

- 250g unsalted butter*
- 250g caster sugar
- 4 eggs*
- 2 tsp vanilla essence
- 250g ground almonds
- 130g coarse polenta
- Zest of 4 oranges
- 1 tbsp orange blossom water
- 2 tsp baking powder*

For the sticky orange syrup:

- 6 cardamom pods, crushed
- Juice of 4 oranges
- 50ml orange blossom water
- 175g golden caster sugar

To serve:

- Crème Fraîche*
- Zest of 1 orange
- 1 tbsp pistachio nuts, finely chopped

*For gluten-free and vegan alternatives, simply switch to plant-based butter, coconut yogurt and gluten-free baking powder.

METHOD

1. Preheat the oven to 160°C fan, or use the Smeg combined oven and steam cooking function at 160°C, with 20% steam. Grease a 20cm springform tin and line with greaseproof paper.
2. Place the butter and sugar in a mixer and beat together until fluffy and light. Then one by one crack in the eggs and the vanilla essence. Next tip in the polenta, ground almonds, orange zest, orange blossom water and baking powder, and beat slowly until the mixture is combined.
3. Pour the mixture into the tin and bake for 40 - 50 minutes, or until the surface is light brown. Remove from the tin.
4. Remove the tin from the oven, leave to cool for 10 minutes, then turn it out onto a plate.
5. Next make the syrup while the cake is cooling. Place a saucepan over a medium heat and add all the ingredients for the syrup. Stir well, and simmer over a medium-low heat for 10-12 minutes, or until reduced and thickened slightly. Set aside to cool.
6. Prick the cake all over with a skewer, and use a pastry brush to brush the syrup over the cake.
7. Serve with a spoon of crème fraîche, a zest of orange and a sprinkle of finely chopped pistachios.

Clodagh's Sicilian style Meatballs with Risoni

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INGREDIENTS

- 500g risoni pasta

For the Sicilian meatballs:

- 200g ground beef
- 200g ground pork
- 200g ricotta cheese
- 1 onion, diced
- 4 garlic cloves, crushed
- 1 tbsp fresh rosemary, finely chopped
- 80g parmesan, grated
- 40g fine breadcrumbs
- 1 egg, beaten
- sea salt and freshly ground black pepper
- 1 tbsp olive oil

For the rosemary tomato sauce:

- 1 tbsp olive oil
- 2 garlic cloves, crushed
- 1 onion, halved and thinly sliced
- 1 fresh red chilli, thinly sliced
- 1 tsp fresh rosemary, finely chopped
- 2 tins of cherry tomatoes
- 1 tbsp tomato paste
- 1 handful of fresh basil leaves, torn
- Sea salt and freshly ground black pepper

METHOD

1. Blitz the onions, garlic and rosemary in the Smeg hand blender chopping bowl. Repeat with the parmesan cheese and breadcrumbs. Place the chopped ingredients along with the ground beef, pork, ricotta, and beaten egg in a Smeg standmixer bowl and season with sea salt and freshly ground black pepper. Mix well using the beater attachment.

2. Using your hands shape 30 meatballs, and transfer to a lightly floured plate. Cover and place in a fridge for an hour, or place in the Smeg blast chiller for 5 minutes. This sets them so that they don't crumble when you start cooking them. You could also leave the meatballs in the fridge for up to three day or freeze them until you are ready to cook them.

3. While the meatballs are chilling make the tomato sauce. Place a saucepan over a low heat and add one tablespoon of olive oil, and stir in the onions, garlic and rosemary, and simmer for two minutes. Next stir in the tinned cherry tomatoes and tomato pasta, season with sea salt and freshly ground black pepper. Leave to cook for 10 minutes on a medium heat, stirring occasionally. Stir in the torn basil leaves 2 minutes before the sauce is cooked.

4. Cook the risoni in a large saucepan of boiling salted water for 10 minutes and drain. Alternatively, place the risoni into an oven dish and cover with approximately 1cm of boiling water. Using the Smeg steam oven cook for 10 minutes on 100% steam.

5. Now back to the meatballs. Place a frying pan over a medium heat and pour in one tablespoon of olive oil, add the meatballs and brown on all sides. Then spoon the meatballs into the tomato rosemary sauce and allow to cook for 15 minutes. Alternatively, place an oiled ceramic oven dish into a cold Smeg oven and preheat at 250°C on the Turbo. Once hot, add the meat balls and cook for 6 minutes. For the last stage of cooking add the tomato and rosemary sauce and cook using a combination of 200°C with 200w of microwave for 8 minutes.

6. Lastly stir in the cooked risoni pasta and finished with grated fresh parmesan cheese.

Smeg's Salmon Mousse

INGREDIENTS

- 1 pack of salmon
- 2 tbsp cream cheese
- Handful of dill
- Black pepper
- Lemon zest
- Crostini (large serving pack)

EQUIPMENT

- Ramekins
- Cling film
- Smeg Hand Blender with Chopping Bowl attachment
- Spatula
- Spoon

METHOD

1. Line ramekins with cling film and place in blast chiller.
2. Place all the ingredients into the Smeg Hand Blender with the chopping bowl attachment.
3. Blitz together until the desired consistency is achieved.
4. Put the salmon mousse into the ramekins and place back into the blast chiller for 15 minutes.
5. Serve on Crostini.

Smeg's Lemon Semifreddo

INGREDIENTS

- 300ml double cream
- 500g 0% Greek yoghurt
- 320g lemon curd
- 1 lemon, zested
- Pack of 8 meringue nests, crumbled
- 50g clear honey
- 75g strawberries, sliced
- 75g raspberries, sliced

EQUIPMENT

- 1-litre loaf tin
- Cling film
- Large bowl
- Smeg Hand Mixer
- Spatula
- Spoon
- Zester
- Chopping board
- Knife

METHOD

1. Line a 1-litre loaf tin. Chill in the freezer while you make the semifreddo mixture.
2. In a large bowl, whisk the cream until it forms soft peaks using the Smeg Hand Mixer.
3. Gently fold in both the yoghurt and the lemon curd until combined. After, fold the lemon zest through and crumbled nests.
4. Put the mixture into the cooled loaf tin and put in the blast chiller for 3hrs.
5. Once frozen remove from tin, drizzle with honey and top with strawberries and raspberries.

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Smeg's Coffee Semifreddo

INGREDIENTS

- Espresso shot
- 4 large eggs
- 100g golden caster sugar
- 300ml double cream
- Toblerone, cut into small pieces
- Dark chocolate, flaked

EQUIPMENT

- 1 litre loaf tin
- Cling film
- 3 bowls
- Smeg hand mixer
- Spatula
- Spoon

METHOD

1. Line a 1-litre loaf tin with cling film. Put in the freezer whilst making the Semifreddo mixture.
2. Put the coffee, egg yolks and sugar in a bowl and stir until the coffee is dissolved.
3. Put the egg whites in a large bowl and pour the cream in another.
4. Beat the egg whites using the Smeg Hand Mixer until stiff, then beat the egg yolk mixture until a thick consistency.
5. Finally, beat the cream until soft peaks. By beating everything in this order, there is no need to wash the whisk in between bowls.
6. Fold in the cream into the coffee mixture, then carefully fold in the whites.
7. Fold through the Toblerone and tip into the loaf tin.
8. Place into the blast chiller for 3hrs.

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