

Mount Stewart tapas

Portavogie prawns in smoked chilli and garlic oil

Portavogie prawns or langoustines, landed just the other side of the Ards Peninsula, have a rich, sweet flavour and meaty texture. The smoked oil is a potent reminder of the climate crisis.

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| 250g Portavogie prawns | 1. Heat the oil in a frying pan over a medium-high heat, then add the chilli and garlic and fry for 5 minutes |
| 1 red chilli, finely sliced | 2. Add the prawns and fry for a further 5 minutes |
| 1 ½ garlic cloves, finely sliced | 3. Remove the prawns and allow any liquid in the pan to reduce; pour the liquid over the prawns, season to taste with black pepper and smoked sea salt and garnish with parsley |
| 2 tbsp smoked oil | |

Papas arrugadas (wrinkly potatoes)

This dish from the Canary Islands involves cooking new potatoes in sea water, causing the potatoes to wrinkle and leaving the skin salt-encrusted once they are drained. The true taste of Mount Stewart's Spanish Garden, which was recently inundated by the rising sea.

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| 500g new potatoes | 1. Dissolve the salt in 1 litre of boiling water, then add the potatoes and boil for 15 minutes or until soft |
| 1 tbsp sea salt | 2. Drain the potatoes and transfer to an oven at 170 °C for 10 minutes to wrinkle and crisp up |

Citrus, tomato salsa

In Mount Stewart's microclimate, all manner of warmth-loving fruit and veg, from grapes to pineapples and even bananas can grow. This bitter-sweet salsa is a great pairing with the *papas* in place of the more traditional *mojo*, highlighting the future agricultural potential of this area.

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| 300g mixed tomatoes, finely chopped | 1. Crush 200g of tomatoes in a pestle and mortar or blender until smooth |
| 50g pineapple, finely chopped | 2. Stir in the pineapple, garlic, vinegar, lime juice, oil, paprika, half the coriander leaves and season with salt, black pepper and chilli flakes (optional) to taste |
| ½ garlic clove, crushed | 3. Add the remaining tomatoes and coriander on top |
| 1 tsp white wine vinegar | |
| 1 tsp lime juice | |
| 1 tbsp olive oil | |
| 1 tbsp finely chopped coriander | |
| Pinch of smoked paprika | |

Serve with a vibrant courgette, bean and kale salad.

For a vegetarian alternative, try replacing the prawns with green banana fritters.

