



Relish Mama

BRINGS YOU

Recipes for
Easter

2025

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Wishing you a Happy Easter

A selection of delicious recipes for you to enjoy this
Easter and beyond.

Connecting through beautiful food and shared
experiences is what means so much to us, as a family
& I am sure, for many of you also.

Thank you so much for supporting my work. I
absolutely love being here with you.

Nellie xx



"Laughter is brightest where food is best." – Irish Proverb

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Mini Tartlets of Caramelised Onion with Goats Cheese & Relish

MAKES
12-18

2 tablespoons Olive oil
2 onions, finely chopped
1 teaspoon brown sugar
1 tablespoon balsamic vinegar
Salt & Pepper
100g soft good quality marinated goats' cheese, crumbled (or use feta)
12-18 Ready-made mini pastry cases
1-2 tablespoons of Relish Mama Beetroot & Balsamic relish
Fresh thyme leaves, to garnish

Heat a large pan over low heat. Add the onions & cook for approximately 15-20 minutes, stirring occasionally until very soft.

Add the sugar, balsamic vinegar, pinch of salt & some pepper & cook for 5 minutes longer until the onions are caramelized. Remove from the heat & leave to cool.

Fill the pastry cases filled with caramelised onions, and topped with goat's cheese, beetroot & balsamic relish & thyme leaves.





Labne (with lots of serving options)

Start this the day before.

1 kg Natural or Greek Yoghurt (preferably organic & not containing gelatin)
A pinch of sea salt

For the labne, line a mesh strainer with a piece of muslin or a clean/new chux cloth & set it over a large bowl. Mix yoghurt and salt and place the yoghurt in the strainer, then gather the cloth up around the yoghurt & secure it tightly with string or a rubber band.

Place in fridge & allow to drain for at least 12 hours until thickened & creamy. Remove the labne from the cloth & discard the liquid in the bowl.

Chill until needed – it will keep for 3-4 days.

- Spoon the labne into a shallow bowl, swirl it slightly with the back of a spoon, and drizzle generously with good quality olive oil. Sprinkle with za'atar, sumac, or toasted sesame seeds.
- Serve alongside warm flatbreads or grilled pita for dipping.
- Spread onto crostini or toasted sourdough and top with roasted cherry tomatoes, a few olives, or finely chopped herbs (dill, parsley, or mint work beautifully).
- Dollop onto little cucumber rounds or as fresh, bite-sized canapés.
- Use it as a base for a mezze platter, with marinated vegetables, hummus, olives, and falafel.

As a side to your 12-hour lamb shoulder:

- Labne is a wonderful cooling contrast to the rich, slow-cooked lamb. Serve it simply in a bowl with a drizzle of olive oil and a scatter of fresh herbs or lemon zest.
- Offer it alongside the lamb with warm flatbreads or roasted veg for guests to layer up their own plates.
- Stir a little finely grated garlic or lemon juice through the labne to give it a sharper edge that cuts through the richness of the lamb.



Crostini Inspiration

Crostini = Also known as one of the simplest appetizers or party food.

Preheat oven to 180°C.

Using slices of bread or baguette, brush extra virgin olive oil over one side.

Place on a baking tray & cook for 3-4 minutes.

Flip the bread over & cook the other side for 3-4 minutes.

Rub the bread with a clove of garlic that has been cut in half.

Crostini with labne or ricotta + pears & honey

Spread labne or ricotta over the warm crostini.

Top with thin slices of pear & a drizzle of honey.

Top with a sprinkling of sea salt.

Crostini with labne or ricotta + grilled peaches & Proscuitto

Spread labne or ricotta over the warm crostini.

Top with slices of grilled pieces & be generous with the Proscuitto.

Crostini with labne or ricotta + minty peas

Blanch 1 cup of peas in boiling salted water. Drain.

You can do this next step with a masher or pulse in a food processor.

Place the peas in a food processor & add one clove of crushed garlic.

Add approx—two tablespoons of fresh mint leaves, torn by hand. Add a tiny pinch of chilli flakes.

Add ¼ cup freshly grated parmesan & the juice of a lemon—season with sea salt & freshly cracked black pepper. Add 1-2 tablespoons of extra virgin olive oil & pulse to combine.

Spread labne or ricotta over the warm crostini. Spoon the minted peas on top.

Top with additional fresh mint, if desired.

12 Hour Slow Roasted Lamb Shoulder

SERVES
8+

You need to start this recipe the night before.

This glorious dish cooks itself and rewards you with melt-in-your-mouth slow-cooked lamb 12 hours later. It is such a beautiful recipe and an easy way to feed a crowd. You need to start this recipe the night before.

- 1 x 2.5kg lamb shoulder on the bone
- 1 whole preserved lemon
- 3 tablespoons of sea salt
- 1 bunch of oregano
- 6 cloves of garlic, peeled
- 3–4 tablespoons of olive oil
- 2 red onions, sliced
- 250 ml white wine
- 150 ml red wine vinegar
- 3 lemons, rolled and then cut in half
- Freshly cracked black pepper

Pat dry the lamb with paper towel and place it on a baking tray. Remove the flesh from the skin of the preserved lemon. Rinse the skin and discard the flesh. Roughly chop the preserved lemon skin and place in a food processor with the sea salt, half of the bunch of oregano, and garlic cloves. Blitz to form a paste. Rub this mixture into the lamb, massaging well. Place the lamb in the fridge (not covered) overnight.

Take the lamb out of the fridge at least one hour before you start cooking so that it is as close to room temperature as possible.

Use a baking dish that will fit the lamb and that has a lid. Place the sliced onions and the remaining half bunch of oregano on the base of this large roasting dish. Preheat oven to 110°C conventional (convection) setting, not fan-forced.

Place a large frying pan (large enough to hold the lamb shoulder) on medium-high heat. Brown the meat on all sides; it will take about 10 minutes to get a good colour all over. Transfer the lamb to the baking dish and place it on top of the onions and oregano.

Place the frying pan back on the heat and select medium heat. Pour in the wine and let it bubble, and reduce for 2 minutes. Pour the warm wine over the lamb. Pour the vinegar around the lamb and add the lemons. Sprinkle with freshly cracked black pepper and cover with a lid and bake on the middle shelf for 12 hours. Check every so often to ensure the onions are not burning, and baste the lamb.

When it is ready, the meat will be incredibly tender and falling off the bone. Gently shred the meat into large pieces and use the roasting juices to moisten the meat.





Stuffed Mushrooms

Serves 4-8

These are absolutely glorious. You can serve them on their own for breakfast or brunch or enjoy them as part of a lunch or dinner celebration.

If you have a mushroom loving Mama.....she is going to love these...and you....of course.

2 red onions, finely sliced
4 tablespoons olive oil
8 swiss brown mushrooms,
stalks removed but reserved
and finely chopped for stuffing
Sea salt & freshly cracked black
pepper
1 cup ricotta
½ teaspoon sumac
2/3 cup freshly grated pecorino
or parmesan
4 garlic cloves, finely sliced
Thyme sprigs, leave picked plus
additional to serve
Zest & juice of 1 lemon

Fresh parsley or coriander
leaves, to serve
Sumac or a little chilli, to serve
(optional)

Preheat the oven to 200C.

Spread the onion slices on a baking tray and drizzle with half the oil & place the mushroom cups over the top. Season with salt & pepper.

Mix the stalks with the ricotta and sumac and fill the mushroom cups. Spoon the pecorino & garlic over the top, scatter on the thyme and lemon zest and pour on the lemon juice. Drizzle with the rest of the oil & place in the oven for 30-35 minutes or until the ricotta is golden brown.

Place some of the onions on a platter and place the mushrooms on top, scattered with fresh thyme leaves.

A dusting of sumac or a little chilli makes a lovely addition, if desired.

Fridge raid dressing with Cos lettuce

Serves many

This dressing is vegan, and it's so moreishly delicious you just might find yourself putting it on just about everything.

- 2 very ripe avocados - flesh scooped out
 - 3cm piece ginger - minced
 - 1 small garlic clove - minced
 - 2 lemons - zest of 1 and the juice of 2
 - 1 green chilli, seeds removed and roughly chopped
 - 1 tablespoon of tahini
 - 80 ml olive oil
 - Salt flakes
- A big handful each of:
- Basil
 - Dill
 - Parsley
 - Coriander
- 100 ml cold water
 - 3 baby cos lettuces
 - 2 tsp nigella seeds (optional)

Put the avocado, ginger, garlic, lemon zest and lemon juice, chilli, tahini and 80ml of olive oil in the small bowl of a food processor. Add a third of a teaspoon of salt, blitz to a smooth paste. Add the herbs. Blitz again and, with the motor running, slowly add 100ml water until smooth.

Discard any outer leaves that may need discarding. Separate the cos lettuce leaves. Place on a platter and drizzle over the dressing.

Scatter on nigella seeds on top and serve.



Hot Cross buns with a beautiful citrus twist

Makes 12

Soft, spiced and beautifully fluffy, with just the right amount of citrus to lift each bite.

Ingredients - For the buns

200g mixed dried fruit (currants, sultanas + candied citrus peel)

50g butter

300ml milk

2 x 7g sachets dried yeast

30g caster sugar

4 cups (600g) bakers flour

50g brown sugar

1 teaspoon allspice

2 teaspoons cinnamon

Pinch of fine salt

2 eggs, lightly beaten

Zest of 1 orange

Ingredients – Flour Paste (for the crosses)

75g plain flour

1 teaspoon caster sugar

75ml water

1 teaspoon of olive oil

Ingredients – Glaze

A little amount of water to thin the glaze for brushing over the buns

2 teaspoons of caster sugar

2 tablespoon of orange marmalade

Tips - If your dough doesn't get enough time to rise – especially the second rise after shaping – it may result in a dense bun.

What to do:

- Let the dough double in size both times (don't rush it).
- Use the poke test: gently press your finger into the dough. If it springs back slowly and leaves a slight indentation, it's ready.

In cooler kitchens, this may take longer than the recipe states. Trust your dough, not the clock.

1. Soak the Fruit

Place the mixed dried fruit in a medium bowl and pour over boiling water. Set aside for 10 minutes to soften. Drain well and discard the water.

2. Prepare the Milk Mixture

In a small saucepan, melt the butter over medium heat. Add the milk and warm gently until just lukewarm (not hot). Stir in the yeast and the 30g caster sugar. Set aside for 5–10 minutes until activated and looks a little foamy.

3. Make the Dough

In a large mixing bowl, combine the flour, brown sugar, allspice, cinnamon, salt, soaked fruit, and orange zest.

Pour in the warm milk mixture and add the beaten eggs. Stir with a flat-bladed knife until a shaggy dough forms, then bring it together with clean hands.

Turn the dough out onto a lightly floured surface and knead for 10 minutes, or until smooth and elastic. You can do this part in an electric mixer with the paddle attachment if you prefer.

4. First Rise

Place the dough into a lightly oiled bowl, cover with a clean tea towel or plastic wrap, and leave in a warm spot for about 1 hour, or until doubled in size.

Tip: When pressed gently with a finger, the dough should spring back slowly.

Shape and Second Rise

Line a large baking tray or foil tin with baking paper.

Gently knock the air from the dough by pressing your fist into the centre. Knead briefly (20 seconds) until smooth again.

Divide the dough into 12 even portions and shape each into a ball. Place on the tray about 1 cm apart – they'll rise into each other slightly, creating lovely soft sides.

Cover with a clean tea towel or cling wrap and let rise for another 20–30 minutes in a warm spot while you preheat the oven to 190°C (fan 170°C).

For the Crosses

Mix the flour paste ingredients in a small bowl until smooth. Add a little extra water if too thick – you want a thick but pipeable paste.

Spoon into a small piping bag or zip-lock bag and snip off the corner. Carefully pipe a cross over each bun.

Bake

Bake in the preheated oven for 20–25 minutes, or until golden on top and cooked through. The buns should sound hollow when tapped on the base.

For the Glaze

While the buns bake, combine the glaze ingredients in a small bowl. Stir in the hot water to help the sugar dissolve.

Brush the warm glaze over the buns soon after they come out of the oven.

Serve hot cross buns warm or at room temperature

They're delicious with butter, jam, or just as they are. Any leftovers can be split and toasted the next day.





Italian lemon ricotta cake

Serves 10-12

If you have never added ricotta to your cakes, your life is about to change for the better.

This recipe is from a recent live cooking class within our wonderful members [RM cooking club](#). And we sure should add....you absolutely should sign your Mum or loved one up. A no-strings-attached membership that is just so lovely.

175 g unsalted butter, softened
225 g caster sugar
450 g whole milk ricotta cheese
3 large free-range eggs, at room temperature
1 teaspoon vanilla
2 lemons, zested and juiced
½ teaspoon baking soda
1 teaspoon of baking powder
½ teaspoon salt
250 g plain flour, sifted
Icing sugar, for dusting

Preheat oven to 180°C.
Grease a 23 cm springform cake tin and line it with baking paper

In a large mixing bowl, cream together the butter and sugar until combined. Add the ricotta and mix until light and fluffy.

Add the eggs, one at a time. Add the vanilla, lemon zest, and lemon juice and mix to combine.
Add the baking soda, baking powder and salt. Sift in the flour and mix until just combined.

Spoon the cake mixture into the springform cake tin. Bake for approximately 45 minutes, or until the cake is set and a cake testing skewer (or toothpick) comes out clean.

Allow to cool for 20 minutes before gently releasing & removing the sides of the tin.
Cool on a wire rack. Serve dusted with a little icing sugar, if desired.

To learn more about our RM cooking Club or to sign up, you can do so by [clicking here](#).



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