

Coastal Picnic



Our coastline is stunning with many unspoilt views, golden sandy beaches and breathtaking castles. The view at Bamburgh was voted Britain's favourite in an ITV programme.

Coastal paths are well signed and beaches remain relatively uncrowded, even during peak holidays.

Tasty stuff:

- Seahouses smoked Salmon
- Fresh Crab
- Craster Kipper pâté (see 'Make to take' section below)

Catch in season:

- Lindisfarne Oysters – hand gathered from the shores around Holy Island
- Local Asparagus
- Northumberland Mussels

Sweet somethings:

- At the seaside there just has to be ice cream! Local producers such as Coxon's, Morwick and Doddington make loads of yummy flavours, some are even unique to the region.

Quenchers and tipples:

- Fentimans Dandelion and Burdock or Lemonade
- Lindisfarne Mead – honey wine made to a traditional Holy Island recipe

Make to take!

If you have the time to make something especially for your picnic, you can't go wrong with this mouth-watering recipe:

Ingredients:

- 3 kippers, about 250g each with the head on
- 100g full-fat cream cheese
- The juice of a lemon
- Pinch of paprika
- 1 tbsp snipped chives
- 2 tbsp double cream
- 1 tsp horseradish sauce
- A little butter

Method:

- Pre-heat the grill.
- Grill gently until the flesh starts to come away from the bones, cool a little.
- Carefully pick off the fleshy fish, removing all the bones
- Place the fish in the bowl of a food processor with the cream cheese, lemon juice, horseradish, paprika and a good grinding of black pepper.
- Pulse the food processor until you have a coarse soft pâté.
- Finally, pulse in the snipped chives and double cream.

Serve with savoury biscuits or brown bread. The Great Northumberland Bread Company bake delicious loaves and rolls in their wood-fired stone ovens; these are available from many shops in north Northumberland and from local festivals.