

Hill Picnic



The Cheviots, the Simonside Hills or the Allen Valleys; Northumberland's rolling landscape offers truly breathtaking views, often with only sheep and cows for company. The National Parks at Rothbury and Ingram are two popular spots away from traffic, people and pollution. The hills offer peace and quiet and a place to reflect as you enjoy your picnic.

Tasty stuff:

- Local Sheep or Cow's Cheese from the Northumberland Cheese Company such as: - Elsdon, Nettle, Redesdale, Kielder, Brinkburn.
- Locally roasted Northumberland Beef or Rare Breed Pork from one of the many butchers
- Scotch eggs made with Northumberland Free Range Eggs
- Northumberland Air Dried Ham

Catch in season:

- During Autumn, brambles in the hedgerows
- Local Victoria plums
- Crisp local apples and apple pie - (Many people sell their own produce in season from their farmgate)

Sweet somethings:

- Home baked cakes from the Cake Root Company
- Handmade Coquetdale Chocolates

Quenchers and tipples:

- Fentimans Ginger Beer
- A wee nip of Black Rory Whisky or Bog Myrtle Gin from Coquetdale

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:

Blue cheese and pear salad

Ingredients

- Good handful of sesame seeds
- 6 handfuls of trimmed watercress
- 6 handfuls of rocket
- 200-225g blue cheese, such as Cashel Blue, Roquefort or Lanark Blue crumbled
- 3 pears, peeled and sliced

For the dressing:

- 1 tbsp balsamic vinegar
- ¼ tsp salt
- freshly ground black pepper
- 4 tbsp extra virgin olive oil

Method

1. Preheat the oven to 180°C/gas 4.
2. Spread the sesame seeds on a baking tray and toast in the oven for 2-3 minutes until they are brown but not burnt, which can happen very quickly. Immediately remove from the tray and allow to cool.
3. Place the watercress and rocket in a serving dish. Add the crumbled cheese and the pear slices.
4. To make the dressing, mix the vinegar with the salt and pepper, then whisk in the oil.
5. Spoon the dressing over the salad and toss carefully. Sprinkle the sesame seeds over the top and serve