

Let's talk about pomegranates!

These bright red jewels really are a treat from the East in our darkest of winter's days. Opening up a pomegranate is a treat in its self revealing dazzling richest of red jewels.

I remember my grandma giving me a pomegranate along with a pin to pick out each jewel, it would last for days!

I've just made our first batch of pomegranate and cardamom gin ready in time for our Christmas cocktail list and our Chicken, pomegranate and pistachio koftas are one of the delights regularly featuring on our winter menus, so here I'm going to give you the recipe, your welcome!

Chicken, pomegranate and pistachio koftas with yoghurt dressing

Serves 4

1 tbs olive oil

1/2 pomegranate seeds

100g chopped pistachios

1 onion, finely chopped

1 garlic clove, crushed

450g/1lb chicken mince

1 large egg, beaten

1/2 tsp ground cinnamon

Freshly grated nutmeg, to taste

2 tsp Ras el hanout

1/2 tsp ground cumin

1 tbsp chopped fresh coriander

Salt and freshly ground black pepper

1 knob of butter

Juice of 1/2 lemon

For the yoghurt dressing

200g/7fl oz thick Greek yoghurt

2 tbsp chopped fresh mint

1/2 cucumber seeds removed, grated

1/2 lime juice only

Preheat the oven to 200c/gass mark 6

Heat the oil in a frying pan over a medium heat. Add the onion and garlic and fry until softened. Remove from the heat and cool.

Place the chicken mince into a large bowl. Add the fried onion and garlic mixture along with all the dry ingredients mix really well with wet hands. (Stops the mixture sticking to your hands.) Add the pomegranate seeds and coriander with salt and freshly ground black pepper, gently mix together well.

Shape small handfuls of the chicken mixture into Clementine size balls for a decent size or smaller for canapé size and place onto a greased oven tray. Pop the trays into the preheated oven. Once golden-brown, baste all over with melted butter and lemon juice, and continue to bake until completely cooked through.

For the yoghurt dressing, place all of the yoghurt dressing ingredients into a bowl and mix well.

Top Tip

When I need to taste something that's raw, I cook a small amount, so I can see if I've got enough seasoning in there.

We are open for one lunch only the 19th December. Two courses 19.90/three courses 23.90 please phone to book.

Gift vouchers and gins make for the most perfect present.

Our cocktails, gins and craft beers are to be enjoyed upstairs Gimbals with snacks or sharing plates.

The a la carte, mid week menu and Thursday's taster menu will be available throughout December along with the set Christmas menu.

info@gimbals.co.uk

Gimbals can be hired for any occasion, we love wedding and we also cater on location, marquee, Halls and Houses.