

# A Hearty Welcome to a Hearty Fare

*At the Lemon Tree in Almancil you do not leave hungry!!*

Scottish Anne and Robert have had a lot of experience working in London, continental Europe and North America before opening their popular and cosy restaurant in the centre of Almancil. For some years now, their clever mix of northern European and Portuguese cuisine has attracted many for both lunch and dinner.

"I'm not Portuguese but I do appreciate the Portuguese kitchen" says chef Robert, "and my aim is to create a fusion of Portuguese and northern European cookery that appeals to a wide audience".

That Robert has succeeded in his aim to appeal is evident when you come for lunch and dinner and see the large, happy crowd – it is a good idea to book your table.

All the dishes are served with fresh vegetables and sautéed potatoes with a herb finish. Portions are more than generous – you certainly get a hearty fare at very moderate prices.

Lunch and dinner is served either in the small cosy restaurant or in the terrace garden under the lemon tree that lends it name to the restaurant.

Below one of the menu favourites:

## Chicken Liver Paté

750g chicken liver  
200g pork fat  
200g pork fat or bacon for lining the dish  
1/2 onion  
1 dessert sp chopped garlic  
1 dessert sp oregano  
1 dessert sp Blandy's Rainwater Madeira  
1 dessert sp brandy



1 dessert sp ground black pepper  
A pinch of cinnamon  
6 bay leaves  
Salt and pepper

Liquidise the livers, onion, garlic, oregano, madeira, pepper and cinnamon in a food processor until smooth; place in bowl. Now liquidise the pork fat until smooth and combine it with the liver mix and season with salt and pepper.

Line a dish approx. 30 x 20 x 7 cm with wafer thin slices of pork fat (or bacon) and pour in the paté mix, cover with more slices of pork fat before placing the bay leaves on top.

Cover tightly with tin foil and cook in a bain marie in a medium to hot oven until firm to touch, 40 - 60 minutes. Allow to cool under a light pressure.

Serve with crisp salad, oatcakes and a light salad dressing.

A *Bela Fonte Bical Branco* or a *Bela Fonte Jaen Tinto* will go well with this lovely dish. *Bom apetite.*

You will find the Lemon Tree restaurant on the main street in Almancil near the main traffic lights on the north side of the street, opposite the Millenium Bank.

**For bookings call 289 395 399**  
(Open for lunch and dinner).

