

Springfest – because it's seasonal beer time again



I can't believe it's that time of year already. It comes round so fast but here we are again preparing for Springfest at the weekend. Those of you who are regular readers to our blog will know that Springfest is our annual celebration of all things sunny and bright, the growth of new things in the garden and the general feeling of fabulousness that comes with the brighter weather. It's a bit like Beltaine for us, Beltaine is the celtic festival of fire. It is the celebration of the winter darkness being defeated by the spring sun and the rebirth of the world around us. That's kinda how we feel.

As is the tradition for Springfest, a beer is brewed for the event using citra hops. Last year Kate designed the beer, this year she has actually brewed the beer ([you can read about her efforts and see the recipe for yourself here](#)), but more than that, so has Luke and Valerie. This year we are having a wee brewing competition where Kate, Luke and Valerie have all brewed up a wee something they are going to bring along and we'll all taste them and pick a winner.

Kate has made a double IPA using citra hops, Valerie has made an elderflower cider and Luke has made a red ale and aged it with cherry wood. Things should be interesting.

As always when we have one of our seasonal parties there will be food to go with the beer and for the theme this year to mark the first Springfest Homebrewing competition, I've gone with a theme of "boozing tasties" or basically the food you eat when you've drunk a little too much. I know you guys like to get your hands on some of the recipes for our "doos" (scottish for party) so here you go.

So amongst other things we are going to be having;



Indian curry

[the recipe is in one of our early blog posts here.](#)



Malay Chicken

Ingredients for 2 people

- Chicken breast x 2 cubed
- Mushrooms about 7 or 8
- Coconut milk
- Malay Spices (I use [Malay Masala](#)) Obviously you can make your own spice blend but i love this one so have stuck with it.
- Lemon grass
- Coriander (cilantro for our US readers) – chopped roughly
- Red pepper – thinly sliced
- Oyster Sauce
- Garlic
- ground nut oil for frying

Method

1. First thing to do hammer the lemon grass to bruise it.
2. Then add it to a high sided pan with a little oil to fry and add the chicken breast. fry off until almost cooked through then add the garlic and mushrooms and let them cook off for a few minutes.
3. Then add the red pepper slices (as these are thinly

sliced they won't take long to soften).

4. You now have the basic ingredients in the pan, it's time to start adding layers of flavour. Add 1 table-spoon of your Malay spice mix and give everything a really good stir to get it all coated. Give it 2 or 3 minutes.
5. Now add the can of coconut milk and again get everything combined by giving the pan a good stir.
6. You now have a nice creamy curry and you can stop there if it's to your tastes but I like to add a couple more things which just make it extra yummy. Mix in 2 table spoons of oyster sauce and a handful of chopped coriander leaves.

There you, really easy Malay curry.

I serve it with rice and some fresh coriander sprinkled over the top but it works just as well with noodles and Kate loves flat breads to soak all the sauce up.