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# Steven Doherty

## Boned & Rolled Stuffed Saddle of French-farmed Rabbit, Saute Potatoes with Thyme & Cumbrian Air-dried Ham

<b>Ingredients</b>	<b>serves 4</b>
<b>Rabbit</b>	
2 full	saddles of rabbit, boned (keep the chopped bones)
6 slices	Woodalls Cumbrian Air-dried Ham (Parma, Serrano or Bayonne may be used)
20 small	waxy potatoes, unpeeled and sliced into even lengths
2 dessertspoons	duck fat
herbs	few sprigs of thyme, leaves and stalks separated
2 small	red onions, thinly sliced
200ml	good reduced rabbit or veal stock
1 small	Savoy cabbage, shredded
50g	butter
300ml	double cream
truffle	finely chopped (optional)
1 recipe	terrines or farce mix

### Terrine or Farce Mix

300g	pork liver fully trimmed & cut into 1cm dice
600g	pork fat cut into 1cm dice
900g	pork loin or fillet fully trimmed & cut into 1 cm dice
2 dessertspoons	shallot or onion finely diced
	salt & freshly ground pepper
	pinch pink salt
	pistachio nuts or parsley, chopped (optional)
3	whole eggs

### Method

**Terrine/farce mix** - Combine all the ingredients together apart from the eggs, season and allow to rest for 24 hours.

Mince twice on a coarse plate. Put into a bowl, add the eggs and mix well for 5 minutes (this can be done with a paddle in a mixing bowl).

This recipe will make enough for 1 full terrine and can be adapted.

**Rabbit** - Bone the saddle as shown.

Fill with the farce, wrap in the ham and roll in aluminium foil (they could be vac-packed).

Cook in a moderate oven 180oC with the chopped bones for approximately 20-25 minutes and allow to rest.

Heat the duck fat in a suitable non-stick frying pan and colour the potatoes on both sides. Lightly season and when  $\frac{3}{4}$  cooked add the onion and thyme leaves and finish off. Keep hot. Deglaze the roasting tray with the stock and thyme stalks, reduce, season and strain. Keep hot. Lightly sweat the cabbage in the butter without colour. Lightly season and add some grated nutmeg and cream. Cook until tender and the cream has reduced. Add the chopped truffle.

### To serve

Remove the foil from the rabbit. Slice into 8 or more slices. Spoon the cabbage onto a serving plate. Place the rabbit on top of the cabbage and arrange the sauté potatoes around or alongside. Pour over a little of the jus.

## Chocolate Fondant with Poached Winsters Valley Damsons

### Ingredients

#### Fondant

150g	70% dark chocolate
125g	butter
4	whole eggs
2	egg yolks
130g	caster sugar
60g	soft plain flour, sieved
10g	good quality cocoa powder, sieved
	butter and cocoa powder for dusting the moulds

#### Damsons

2kg	granulated sugar
1kg	damsons (preferably frozen)

#### Method

**Damsons** – Place the fruit in a wide thick-bottomed pan. Sprinkle on the sugar, add a small amount of water, bring to a gentle simmer and put on a lid.

Turn the heat off and keep the lid on.

**Fondants** - Melt the chocolate and butter over a double boiler.

Remove from the heat and gradually whisk in the eggs and egg yolks one at a time.

Fold in the sugar, the flour and cocoa.

**Rest the mixture overnight.**

Pipe the fondant mixture to  $\frac{3}{4}$  full into 240ml non-stick muffin moulds.

Place the mould-tin on a baking sheet and bake at 180°C for approximately six minutes.

The centre of the fondant should still be liquid once cooked.

#### To serve

To de-mould, place a tray on top of the mould-tin and gently turn over.

The fondants will pop out, and using a knife carefully lift off the non-stick bases.

Serve with the poached damsons.

**NB** You can make up the mix in advance as it will last a few days.  
The mixture can be used immediately and it still works.

# James Petrie

## Apple Pie Caramel and Wrapper

### Edible Wrappers – 5g per portion

#### A

2000g De-ionised water (cold)  
15g Powdered gelatine

1. Mix together and put in sous-vide bag.
2. Put in a 65°C bath for 1 hour.

#### B

15g Methocellulose

1. Pour **A** into a pan and bring to 90°C.
2. Once boiling blend in **B** until it has all dissolved.
3. Cool down before putting back into a sous-vide bag and sealing.
4. Allow to rest for 12 hours
5. Warm slightly when you are going to use

## Apple Pie Caramel

#### C

472g Freeze dried apple  
26g Freeze dried yeast  
560g Double cream

#### D

840g Apple juice  
840g Caster sugar (white)  
840g Glucose syrup  
640g Unsalted butter  
5g Malic acid  
26g Salt  
64g Titanium dioxide

1. Place all of the ingredients of **C** into a saucepan and warm slightly
2. Next place all of **D** into a heavy based saucepan and cook until it reaches 150°C, then take off heat and whisk in **C**.
3. Pour out into a mould ready lined with parchment paper.

## **Pain perdu dessert**

### **Bacon and scrambled eggs**

700g sweet cure bacon  
100g Alsace bacon  
2lt Whole milk  
50g Milk powder  
48 egg yolks (975g)  
250g Trimoline

1. Cook both bacons in the oven until golden and brown, drain off the fat and infuse in the milk overnight.
2. Next day blitz the egg yolks with the Trimoline.
3. Heat up the milk/bacon mixture to 50°C and mix into the yolks.
4. Put back into the pan and cook up to 82°C stirring continuously. Cool down over ice.

### **Perdu mix**

500ml whole milk	2250ml whole milk
58g brown sugar	250g brown sugar
6 eggs	27 eggs
60g walnut liqueur	270g walnut liqueur
2 vanilla pods	10 vanilla pods

1. Mix all ingredients together

### **Tea jelly**

1lt bottled water  
75g lemon juice  
150g sugar (half white, half brown)  
12g Earl Grey tea  
6g Darjeeling tea  
12g green tea  
2g malic acid  
3¾ gelatine leaves

### **Tomato jam**

10 tomatoes	60 tomatoes (2.1kg)
20g red pepper	120g red pepper
20g olive oil	120g olive oil
100g icing sugar	600g icing sugar
5ml white wine vinegar	60ml white wine vinegar
1ml Worcester sauce.	12ml Worcester sauce
10 coffee beans	60 coffee beans

1. Skin and deseed the pepper and cut into concasse, do the same with the tomatoes. 2. 2. Cook everything together until obtain the desired jam texture.

### **Bacon 'Bits'**

300g bacon  
400g sugar  
100g water

1. Dice bacon into 3/4" pieces
2. Cook with sugar and water to a caramel
3. Place on tray, cover with clingfilm and dry overnight above ovens
4. Blitz and dry in dryer for 6hrs

Trim down brioche and leave in fridge for at least a few hours if not overnight before cutting down. This helps to keep the shape when cooking.

### **Whisky Wine Gum**

1. 63g Gelatine (powdered)  
140g Whisky  
Combine together and bloom at 60C

2. 400g Glucose  
300g Sugar  
148g Whisky  
4g Tartaric acid

Combine and boil to 121C

3. 120g Whisky

When syrup has reached 121C cool to 100C and add gelatine mix (1) then stir in (3). Dispense into moulds.

N.B. When doing the whisky mini bottles take the syrup to 124°C.

### **Single batch**

16g gelatine  
35g whisky

100g glucose  
75g sugar  
37g whisky  
1g acid

30g whisky

## **Mandarin Aerated Chocolate**

### **Special equipment**

1L whipping cream siphon  
3 whipping cream gas charges  
Rigid plastic chocolate mold  
Vaccum chamber  
Tempering machine (optional)

### **For the shells**

2000g Carma Swiss Top Chocolate (70%)

Before proceeding, it is important that the room you're working in be around 20°C, and no more than 22°C. The relative humidity of the room ideally should be around 50%, but certainly under 70%. The mold should be clean and dry and at about 20°C.

Place all but 200g of the Swiss Top chocolate in a sous vide bag and drop in a 53°C overnight. With the use of a chocolate tempering Machine, place the melted chocolate behind the baffle and allow to come to temperature. Once the machine registers its temperature, place the reserved 200g of chocolate behind the baffle in order to start the seeding process. The temperature will start to decrease, once it reaches 32.2oC, the machine will alert you to remove the seed. At this time, the machine will continue to cool down the chocolate and will warm it up to a working temperature of 32.5oC.

Pour this tempered chocolate into your mould so that the wells are completely filled and then use the back of a larger bench scraper to knock on the sides of the mold repeatedly to remove any air bubbles. Invert the mold and drain the chocolate back into the working bowl. Use a bench scraper to scrape the surface of the mold clean and then place the mold onto a mesh cooling rack upside down so that any extra chocolate can drain out of the molds as the chocolate sets. When the chocolate has become firm and satin in appearance, but not yet firm, use the bench scraper to scrape the surface of the molds clean again so that the shells have a clean bottom edge. Return the mold to the cooling rack and keep it upside down until fully set.

### **For the filling**

3000g Valrhona Tanariva Lactée chocolate (33%)  
30g Sicilian mandarin essential oil  
50g Cocoa Butter

Place all but 200g of the Valrhona chocolate along with the Mandarin Oil and the Cocoa Butter in a sous vide bag and drop in a 48°C overnight. Using a tempering machine, repeat the process used for the dark chocolate. The cocoa butter allows the chocolate to have a thinner consistency.

Once the chocolate is ready, prepare the siphon for the filling. It should be warmed to around 48°C (this can be done by placing the siphon along with the head in a sous vide bag, unsealed, into the water bath used to melt the milk chocolate). It's very important that the siphon isn't too cold, particularly the head of the siphon, otherwise the chocolate filling will set in the siphon and clog the valves.

Before filling the bottles, it is important to ensure that the vaccum chamber is ready, the release valve is closed and the pump is on. Pour enough of the chocolate filling into the prepared 1L whipping cream siphon so that it is  $\frac{3}{4}$  full. Hold the siphon upside down and charge with three gas charges, shaking the siphon very well between each charge. Holding the siphon upside down helps to force the gas throughout all of the chocolate.

At this point it is crucial to work very quickly. Spray enough filling into each chocolate shell to fill it at least  $\frac{3}{4}$  full (it's not important if it's over filled a little bit). This entire process should not take more than 30 seconds or the bubbles in the filling will begin to set and create a dusty texture at the edges of the shell. The filled chocolate moulds should then be placed into the vacuum chamber and the pressure should be reduced to 250 millibars (the faster this occurs the better the texture, so a strong vacuum pump is important). Keep the chocolate in the vacuum chamber for 1 hour at 250 millibars to allow the filling to fully harden.

### **To de-mold**

After one hour, remove the aerated chocolate from the vacuum chamber and place into a fan-assisted refrigerator or a blast chiller at around  $-15^{\circ}\text{C}$  for 10 minutes. The goal is to blow a lot of cool air around the mold so that the shells will cool evenly and the chocolate contract away from the molds quickly. However, if the chocolate gets too cold, moisture in the air will condense on the surface of the shells, leaving a very dull finish.

After 10 minutes, use a serrated knife to remove the excess filling that has bubbled over the surface of the mold (this can be reused in another batch). Then gently tap the back of the mold while holding it upside down to remove the chocolates. Store at  $18^{\circ}\text{C}$  in a dry environment until needed.

### *Notes*

The types of chocolate used will also affect the process. Regardless of whether you choose to use dark chocolate, milk chocolate, or white chocolate the cocoa fat content of the chocolate is very important in getting a good texture as well as helping the de-molding process. Generally, high quality chocolate with a large amount of cocoa fat will produce better results.

The temperature and humidity of the room, the molds and the siphon are very important. The shape of the mold also can effect how easily the chocolate are de-molded. Generally, molds with some texture will release more easily than perfectly smooth molds. If smooth molds are being used, then smaller ones will work more easily than big ones.

Finally, cooling the mold quickly with lots of cool air-flow is important in producing a very even and glossy shine to the surface of the chocolate as well as helping the chocolates pull away from the mold and easing the de-molding process.

# James Campbell

## Apple and Pear Assiette

### Apple soufflé

500g Apple Puree  
100g Caster sugar  
55g cornflour  
30g lemon juice

Boil puree, lemon juice and sugar together, add cornflour and cook out.

360g whites  
100g sugar  
600g base  
Cook at 180 degrees.

### Poire William foam

250g milk  
125g whipping cream  
125g double cream  
6 egg yolks  
100g caster sugar  
1½ leaves gelatine  
Poire William to taste

Make an anglaise with all ingredients except gelatine, add gelatine when warm, chill add to foamer gun and charge with three gasses.

### Apple crisper tuille

500g apple puree  
5g crisper powder  
125g isomalt  
Xantham gum to thicken

Put puree and crisper powder together hand blend with some Xantham gum to thicken, boil with the isomalt. Pass through a chinois and shape on a silpat mat and dry out.

### Apple sorbet

20 granny smith apples  
100g liquid glucose  
150g caster sugar

Juice apples and boil the sugar and glucose with a little apple juice pass through a chinois and churn.

## **Tiramisu**

### **Mascarpone cream**

325g mascarpone  
700g whipping cream  
125g caster sugar  
1 vanilla pod

Whip mascarpone with the caster sugar and vanilla, add cream and whip until semi-whipped consistency, pipe into mould

### **Amaretto caviar**

300g stock syrup  
200g amaretto  
5g alginate  
60g caster sugar

### **Calcium mix**

2.5g calcium  
500g of water

Mix stock syrup, amaretto, combine alginate and sugar and add to the amaretto mix on the slowest speed on a kitchen aid. Add alginate and sugar slowly and mix for ten minutes. Rest for 2 hours and cook in calcium mix for thirty seconds. Wash in fresh water.

### **Chocolate sauce**

350g caster sugar  
325g water  
125g cocoa powder  
200ml whipping cream

Boil sugar and water to 104oc. Whisk in the cocoa powder whisking continuously remove from the heat and add the cream.

### **Almond ice cream**

135g powdered skimmed milk  
75g caster sugar  
60g trimoline  
325g marzipan  
875g water  
65g pro-crema

Boil the water, milk powder and marzipan. Add the sugar and trimoline whisk in pro-crema infuse for 2 hours, pass and churn.

# Jason Atherton

## Braised Pork Belly, pork cheek, puy lentils and parsnip puree

30g Puy lentils (blanched)  
10g mirepoix cut brunoise.  
50g parsnip puree  
2 baby confit leeks

### Pork cheeks and bellies

1 pork belly rolls  
4 Pork cheeks  
4 Carrots  
2 leeks  
2 onions  
2 sticks celery  
2 hds garlic  
1 bunch thyme  
1 bunch rosemary  
4 bay leaves  
6 star anise  
20 crushed black peppercorns  
20 sechuan peppercorns  
500ml soy sauce  
1 lt. sherry vinegar  
3 lt. Brown chicken stock  
2 lt. white chicken stock  
1 bottle white wine

- Seal off the pork bellies and pork cheeks (in separate pans) in a little oil until evenly golden to dark brown.
- Sweat down all the veg and infusions until it just starts to caramelize.
- Add the sherry vinegar and reduce right down.
- Add the soy sauce and reduce by half.
- Add the white wine and reduce by half again then add the stocks.
- While stock is just warm add the pork bellies and pork cheeks and bring to the boil.
- Cover with a cartouche and braise in the oven for 2 ½ hours.
- Leave to cool in the stock. Remove cheeks and chill. Sous vide cheeks with a little liquor.
- Remove bellies and press over night.
- Cut pork bellies in desired shape.
- Pass and reduce liquor to desired consistency for sauce.

### Method

1. Seal pork bellies in hot pan add a little liquor to reheat. Add pork cheeks to a water bath 75°C.
2. Add puy lentils and mirepoix vegetables to sauce and warm through
3. Warm parsnip puree up.
4. Reheat confit leeks.
5. Arrange on plate, cover cheek with puy lentil sauce, garnish with leek and pork crisp.

## Honey and Soy Roasted Quail with Landes Foie Gras and Spiced Pear Chutney

Quails	2	
Olive oil	10	ml
Sea salt and black pepper	1	pinch
Foie gras	1	Lobe
Unsalted butter	100	g
<b>Quail sauce:</b>		
Shallots	12	
Thyme	handful	
Bay leaf	4	
Garlic	1	head
Rock salt	1	tsp
Peppercorns	1	tsp
White wine	0.5	bottle
Madeira	0.5	bottle
Light soy sauce	80	ml
Runny honey	80	ml
Light chicken stock	250	ml
Veal stock	250	ml
<b>Spiced Pear Chutney:</b>		
Pears, peeled and diced	750	g
Tomatoes, concassed	250	g
Onion, finely chopped	125	g
Sultanas	125	g
Orange zest	1	tbsp
Orange juice	2	oranges
Sugar	300	g
Salt	0.5	tsp
Ground cinnamon	0.5	tsp
Ground nutmeg	1	tsp
Finely chopped ginger	500	g
White wine vinegar	300	ml

### Method

First, make the chutney. Except for the pears and tomatoes, add the rest of the ingredients into a pan and simmer until reduced by two thirds.

Add the pears and cook until tender. Finally add the tomatoes for a few minutes. Cool to room temperature

Take off the breasts and legs from the quails. Set aside. Chop the carcass and roast until browned.

Use the browned bones to make a sauce. Place them into a stockpan with the shallots, herbs, salt and peppercorns.

Add the wine wine and madeira and simmer until the stock is reduced to a glaze. Add the honey and soy and reduce again to a sticky glaze. Add enough chicken and veal stock to cover and simmer for 20 minutes.

Place the quail breasts into a sous-vide bag with olive oil and seasoning, and poach gently at 58C for 30 mins. Chill until ready to serve.

Season and pan-fry the quail legs with some butter until golden. Deglaze the pan with quail sauce. Braise for about 10 mins until tender.

When ready to serve, warm up the quail breasts and legs. Season and pan-fry the foie gras until golden. Arrange the quail legs on a bed of chutney and the foie gras on top of the quail breasts.

Drizzle a little of the reduced quail stock around the plate.

### **Poached chicken, tarragon emulsion, baby vegetables, foie gras and brown bread veloute**

- 1 Chicken Analgise.
- 2 baby carrots (prepared and blanched)
- 2 baby leeks (prepared and confit)
- 2 baby turnips (prepared and blanched)

Rocket cress

Tarragon emulsion

Foie gras veloute

1. Take off breasts and legs from carcasses, skin breast and Sous vide with , cook in water bath for 20 minutes at 65°C. Chill until needed.

#### **Tarragon emulsion**

- 3 bunch tarragon picked
- 4 slices toast
- 100ml cider vinegar
- 200ml chix stock
- 1 shallot

Blend all in thermo

#### **Foie Gras Veloute**

- 2 ltr chicken stock
- 6 shallots (finely sliced )
- Thyme, garlic, white peppercorns
- 300g grade b foie gras
- 100ml Cream
- Truffle oil
- Butter

#### **METHOD**

Put the chicken stock, shallots, thyme, garlic and pepper in a pan and reduce by half

Pass through a fine chinois

Add the foie gras and allow to melt for a few minutes

Blitz the sauce and finish with the cream a knob of butter

Season with salt and truffle oil pass again through a fine chinois

#### **Method**

1. Reheat chicken breast in chicken stock slowly.
2. Reheat vegetable in butter emulsion.
3. Arrange on plate with tarragon emulsion. Garnish with rocket.
4. Foam veloute and serve on side.

## **Confit smoked salmon, avocado puree, potato and horseradish cream.**

4 portions

4 smoked salmon paves at 45-50g

(Sous vide with olive oil, cook for 4 minutes at 40°C. chill until needed.)

1 Russet potato, (thinly sliced length ways on slicer machine. blanched in salted, water with thyme and garlic.)

Rye bread crisp

Baby watercress

### **Avocado puree**

1 avocado, peeled.

½ lime juice.

1tsp crème fraîche.

Salt

1. Mix avocado flesh with lime juice and crème fraîche.
2. Puree avocado in thermo mixer.
3. Pass through muslin.
4. Season with salt to taste.

### **Horseradish cream.**

1tbsp horseradish cream, passed through fine chinois.

40ml double cream, semi whipped.

Salt

### **Method**

1. Mix together.
  2. Season with salt to taste.
- 
1. Reheat the salmon in olive oil at 40 ° for 4-5 minutes. Season with crushed black pepper and fleur de sel.
  2. Arrange on plate , with potato slices tossed in vinaigrette, avocado puree and watercress. Garnish with crisp rye bread.
  3. Serve horseradish cream on side.

# Craig Sandle

## Fillet of Shetland Organic Cod, Cep Risotto, Baby Artichokes & Pancetta Foam

### Ingredients

4 x 4oz	Shetland Organic Cod – sous vide
4	Ceps - cleaned
4	Baby Artichokes – cooked in tomato stock
40 gms	Fine Green Beans - blanched
20	Pancetta Lardons
	Cep Risotto Base – recipe follows
	Diced Ceps
	Chicken Stock
	Unsalted Butter
	Flat Leaf Parsley - Chopped
	Pancetta Foam – recipe follows
	Red Wine Fish Jus – recipe follows

### Method

1. Place cod fillets in water bath @ 50°C for 8 – 10 minutes depending on thickness.
2. Sauté off diced ceps in butter, add in risotto base & stock. Cook out finish with butter & parsley.
3. Sauté pancetta.
4. Sauté ceps & artichokes, add in green beans.
5. Plate up dish.

### Cep Risotto Base

50 gms	Unsalted Butter
40 gms	Banana Shallot – finely chopped
3 slivers	Garlic – finely chopped
200 gms	Arborio Rice
30 gms	Noilly Prat
1 gm	Cep Powder
450 – 500 gms	Chicken Stock - hot
	Seasoning

### Method

1. Sweat down shallot & garlic in a pan with butter with a little seasoning. Cook with no colour until tender.
2. Add in rice cook out for 4 – 5 minutes in butter, add in noilly allow to evaporate, add in the cep powder, then gradually add in hot stock until risotto is nearly cook.
3. Decant onto cling-filmed tray, spread out, place cling film on top of rice.

## **Pancetta Foam**

### Ingredients

700 gms	Smoked Pancetta
2	Carrots – peeled & diced
6	Banana Shallots – sliced
2	Celery Sticks
100 gms	Mushroom Trimmings
4 clove	Garlic – bashed
2 sprigs	Thyme
1	Bay Leaf
600 mls	Madeira
2 lt	Chicken Stock

### Method

1. Caramelize pancetta in a pan, Add carrots, shallot & celery.
2. Once the vegetables are caramelised add mushroom, garlic & herbs. Cook for 4 minutes.
3. Drain off excess fat. Déglace with Madeira and reduce.
4. Add chicken stock, reduce down by half.
5. Pass through chinois then double-layered damp muslin.
6. For service add cream and milk. Check seasoning & touch of lemon juice.

## **Red Wine Fish Jus**

### Ingredients

2	Carrots - peeled & diced
8	Banana Shallots - sliced
3	Celery Sticks - diced
100 gms	Mushroom - sliced
2	Star Anise
2 cloves	Garlic - bashed
2 sprigs	Lemon Thyme
1	Bay Leaf
750 mls	Red Wine
1 lt	Fish Stock
2 lt	Veal Jus
	Halibut Bones

### Method

7. Caramelize carrot in a hot pan, followed by shallots, celery & mushrooms.
8. Once they have caramelised add in spices and herbs.
9. Déglace with red wine.
10. Roast of halibut bones.
11. Add in to pan with the stocks, simmer for 1 hour.
12. Pass off, reduce down to correct consistency.
13. Pass through damp double-layered muslin.

## **Roast Fillet of Halibut, Smoked Halibut Brandade, Fennel Sauerkraut, Squash Puree, Beurre Noisette**

### Ingredients

4 x 3oz	Halibut Fillet
4	Brandade Beignets – recipe follows
12	Crosnes - cooked in blanc
	Fennel Sauerkraut – recipe follows
	Butternut Squash Puree –recipe follows
	Saffron Gnocchi – recipe follows
	Beurre Noisette – recipe follows
	Seasoning

### Method

1. Heat fennel sauerkraut, squash puree.
2. Sauté gnocchi & crosnes.
3. Cook halibut fillet, deep fry brandade.
4. Plate up dish.

### **Halibut Brandade**

600 gms	Halibut – off cuts
60 gms	Maldon Sea Salt
3	Bay Leaves
3 sprigs	Thyme
2 cloves	Garlic – chopped
	Milk
500 gms	Cooked Ratte Potatoes
	Olive oil
	Tarragon – chopped
	Chives – chopped
	Dill – chopped
	Seasoning

### Method

14. Marinade halibut with salt, bay leaves, thyme and garlic 12 hrs.
15. Wash off halibut & smoke lightly 5 minutes.
16. Poach halibut in milk. Flake, mix with crushed ratte potatoes, herbs, olive oil & a little milk.
17. Season.

## Quick Fennel Sauerkraut

### Ingredients

	Pomace Oil
6 hds	Fennel
90 gms	Caster Sugar
20 gms	Salt
240 gms	Champagne Vinegar
130 gms	White Wine
10 gms	Pernod

### Aromatic Muslin Bag

- 1 Star anise
- 10 Peppercorns
- 30 Coriander Seeds
- 2 Cardamom Pods
- 2 sprigs Lemon Thyme
- 1 Bay Leaf
- ½ Lemon Zest – peeled

### Method

4. Bring vinegar, wine, salt, sugar & muslin bag to a simmer. Simmer for 10 minutes.
5. Sweat down fennel in a pan with oil in a separate pan for 3 –4 minutes.
6. Add simmering liquid to fennel & cook out until fennel has a little bite left in it.
7. Check seasoning.

## Butternut Squash Puree

### Ingredients

85 gms	Pomace Oil
800 gms	Butternut Squash – diced
3 gms	Fresh Root Ginger – finely sliced
2	Star Anise
	Seasoning

### Method

1. Place all ingredients in a hot pan & season lightly. Cook for a few minutes, cover with cling film & cook until soft.
2. Remove cling film cook for a few minutes to cook off excess moisture.
3. Remove anise & blend to a smooth puree. Pass through a fine chinois.
4. Check seasoning.

## **Saffron Gnocchi – cling film**

### Ingredients

350 gms	Potato Puree –1 kg baked potatoes, skins pricked, 200°c
125 gms	Pasta Flour
50 gms	Parmesan – finely grated
1	Whole Egg
2	Egg Yolks
1 sachet	Saffron Powder
	Salt

### Method

8. Mix together on the machine, check seasoning.
9. Pipe out onto cling film using piping nozzle no 6, roll into roulades.
10. Cook in boiling water 10 minutes & refresh.

## **Beurre Noisette**

### Ingredients

200 gms	Unsalted Butter
	Lemon Juice – to taste
4	Cherry Tomatoes – blanched, peeled & cut into petals
5 gms	Tarragon – chopped
5 gms	Chives – chopped
5 gms	Flat Parsley - chopped
	Seasoning

### Method

1. Heat butter to noisette, remove from heat, and add lemon juice to taste.
2. Add in garnish. Check seasoning.

# *Notes*