

CHICKEN WITH APPLES, CIDER & CALVADOS

INGREDIENTS (serves 6)

3 shallots, finely chopped	200ml chicken stock
6 pieces of chicken (legs & thighs)	100ml crème fraiche
200g chestnut mushrooms, finely sliced	1/2 tsp cider vinegar
40ml Calvados	Apples, peeled and cut into slices
330ml Silly Moo cider	

METHOD

- Gently saute shallots in butter and olive oil. Add chicken pieces and brown all over. Flambee with Calvados.
- Once flames died down, add mushrooms and soften. Season with salt & pepper.
- Add cider and stock and simmer for 20 minutes.
- In separate pan, gently fry off apple slices in butter.
- Add crème fraiche to the chicken pan, stir through and heat. Add cider vinegar and check for seasoning
- Place chicken pieces in bowl, then top and surround with sauce.
- Add apple slices.
- Sprinkle with fresh parsley leaves.

GREY MULLET WITH FARO DI COCCO “RISOTTO”

INGREDIENTS (serves 4)

4 Grey Mullet fillets, pin-boned & trimmed	1 small handful fresh parsley leaves
250g Quick-cook faro di cocco grains	Fresh basil, dill, tarragon or other herbs
1 large shallot, finely chopped	Dijon mustard
1 stick celery, finely chopped	Light olive oil
700ml Vegetable (or fish) stock	Unsalted butter
Vine tomatoes (Sunstream if possible)	Red wine or Sherry vinegar
1 tsp garlic puree	Lemon juice
100ml White wine (or vermouth)	Sea salt and black pepper
1 small handful fresh coriander leaves	Double cream

METHOD

- First, prepare the tomatoes for oven-roasting by seasoning with salt & pepper and coating all over with light olive oil
- Roast in an oven pre-heated to 170°C (fan) / 190°C convection / Gas Mark 6
- Make the salsa verde: In a food processor, mix the Dijon mustard, vinegar and fresh herbs and blitz. Slowly add the oil in a steady stream. Season to taste, adding lemon and vinegar to taste, too.
- Next, get the risotto underway – gently fry the finely chopped shallot and celery until soft and then add in the garlic puree. Deglaze the pan with the white wine (or vermouth)
- Add the faro di cocco and all of the stock (unlike normal risotto, it can all be added at once)
- Cook at a simmer for 10 minutes – the grains should absorb all the stock in this time. Add more liquid if required.
- While the risotto is cooking, pan-fry the fish fillets. Heat a frying pan and add a spoonful of oil, as well as a sprinkling of sea salt flakes. Once this is sizzling, place the fillets skin-side down and press down to prevent the fish from “curling” up.
- After the tomatoes have roasted for 20 minutes, take them out and place them in a pan with some double cream and season again with salt & pepper, blitz to give a reddish-orange cream sauce.
- Cook on that side until the fish is opaque half-way up, then turn the fillets and fry them for another few minutes on a very low heat, adding the butter.
- To serve, pile the risotto in the centre of the plates, place a fillet on the risotto, and add the tomato cream sauce. Place drizzles of salsa verde over the fish and in the sauce (which should split a little to give a great effect). Sprinkle with microherbs to complete the dish.

MUSSELS IN A CREAMY PORTER SAUCE

INGREDIENTS (serves 4)

1 kg Freshly cleaned mussels	350ml porter (we use Hammerpot Bottle Wreck Porter)
1 shallot, finely sliced into half-moons	
1 clove garlic, crushed	75ml single cream
2 tbsp butter (or olive oil)	1 bunch of fresh flat leaf parsley
1 tbsp dark brown sugar	Sea salt and black pepper
	Soda-bread, to serve

METHOD

- Ensure that the mussels all close when tapped on a work surface. Remove any "beards" and chip off any barnacles there may be on the shells.
- In a large stockpot, melt the butter and when bubbling, add the shallots and fry for 2 minutes until soft. Add the garlic and fry for a further minute, then add the brown sugar and fry for one minute more.
- Pour in the mussels and mix thoroughly, then add the porter and place the lid tightly on the pot.
- Steam for about 3-4 minutes, shaking vigorously now and again. After this time, the mussels should have all opened (discard any that remain closed).
- Sprinkle with fresh parsley (retain some for serving and decoration) and mix through thoroughly. Add the cream and mix in.
- Decant into 4 bowls and sprinkle the remaining parsley over. Serve with fresh sodabread, to mop up the delicious juices!

RHUBARB AND CUSTARD

INGREDIENTS (serves 6)

500g of pink (forced) rhubarb	4 Medium free-range eggs, separated
1 orange	100ml Single cream
120g caster sugar	50g Caster sugar
60ml Water	2 leaves platinum gelatine
Vanilla bean paste	100g Caster sugar

The key equipment you will need will be a stand mixer, a food probe (or sugar thermometer) and a culinary blowtorch.

METHOD

- First prepare the rhubarb elements: For the roasted rhubarb, cut half the stalks into 5cm pieces and place on a baking tray. Mix 60g of the caster sugar with 60ml of water and ½ tsp of vanilla bean paste. Cover the rhubarb with this syrup. Bake in the oven for about 20mins, so that the rhubarb is cooked, but retains its shape.
- For the poached rhubarb, roughly chop the remaining rhubarb and place in a pan with the juice of the orange and the remaining 60g of sugar. Cook on a gentle simmer for 10 minutes or so, until the rhubarb falls, to give a puree-like consistency. Cool both the rhubarb elements.
- Next, make the set custard. Place the gelatine leaves in a bowl of cold water to soften. Put the cream and a tsp of vanilla bean paste in a saucepan and heat over a low heat, and bring just to the boil.
- Meanwhile, whisk the 4 egg yolks and the caster sugar (50g) until pale and doubled in volume. Pour the infused cream over this egg mixture, mix through and then add this back to the saucepan and gently heat to thicken.
- Once it's thickened, take off the heat and add in the softened gelatine leaves and mix through.
- Pour into the dishes or moulds you want to use, through a sieve to remove any larger debris (try to keep the vanilla seeds). At the restaurant, we use food rings with a thick cling-film base. Place these on a tray and chill for at least 5 hours, to fully set the custard.
- For the Italian meringue element: heat the caster sugar (75g) with 75ml water in a pan and monitor the temperature. Once it reaches 111°C, start whisking the 4 egg whites (in a stand mixer, if you have one) until stiff. Keep checking the temperature of the sugar syrup, and once it reaches 121°C, take the pan off the heat and slowly and carefully pour the sugar syrup into the whisked eggs, the whisk going all the time. You will now need to keep whisking this mixture while it cools, and the sugar cooks the eggs – this will take around 15 minutes.

- To serve, place the custard in the centre of the plate and top with roasted rhubarb. Pipe the meringue on top of this and blowtorch. Drizzle the poached rhubarb all around the set custard.
- At the restaurant, we also serve a rhubarb sorbet in a brandy snap basket to give a rhubarb trio dessert.