



BLOOD ORANGE AND ROSEMARY “BUCK’S FIZZ”



Serves 6

INGREDIENTS

1 (750 ml) bottle champagne
1/2 liter squeezed fresh blood
orange juice
Rosemary to garnish
Icing sugar (to rim the glass)

METHOD

Chill your Champagne & Orange Juice.

Select tall and elegant shaped wine glasses. Rim the glasses with icing sugar.

Pour about one third of orange juice into the glass first and then top up with champagne.

Garnish with rosemary twig

Serve as a toast or as a celebration cocktail.



BELGIAN ENDIVE WITH GOAT'S CURD, SORREL AND CARMELISED PECANS



Serves 6

INGREDIENTS

6 slices of each of these types of bread (baguette, wholemeal rye bread, pumpernickel, crisp bread)
120gr goats cheese
2 chicories
1 bunch sorrel
80gr barberries
35 pecan nuts, slightly crushed
2 tbsp butter
2 tbsp honey

METHOD

Heat 1–2 tbsp of water in a pan with the butter and honey.
Bring to a boil and cook without stirring (tip the pan from side to side to ensure the base is evenly coated) until lightly golden brown, then turn off the heat. Immediately sprinkle the lightly crushed pecans evenly into the pan.
Assemble the canapés by adding a generous layer of goats' cheese, then adding a chicory leaf, the sorrel, barberries and caramelized pecan



BORODINSKY RYE CROSTINI, BEETROOT AND ORANGE GRAVLAX



Serves 6

INGREDIENTS FOR THE BEETROOT CURE

2 large fresh beetroots , peeled and quartered
1 orange, zest of
2 lemons, zest of
2 juniper berries, bashed
6 tablespoons rock salt
2 tablespoons demerara sugar
50 ml gin
800 g side of salmon

INGREDIENTS FOR THE HERB CURE

1 small bunch fresh dill, finely chopped
1 small bunch fresh tarragon, leaves picked and finely chopped
4 tablespoons freshly grated horseradish
50 ml gin

To serve
1 loaf rye bread

METHOD

For the first cure, blitz the beetroots, orange and lemon zest, and bashed juniper berries in a food processor until you get a fairly smooth paste. Transfer this to a bowl and stir in the rock salt and sugar. Pour in the gin and give it a good mix.

Lay the side of salmon skin-side down on a large baking tray and slowly pour over the beetroot cure. Use a spatula to spread it all over the salmon flesh. Once it is all well covered, wrap the salmon in a double layer of greaseproof paper then wrap it tightly with cling film and place it in the fridge for 24 hours.

The next day, take the salmon out of the fridge and carefully unwrap it so you can rinse off the cure. Either use 100ml of cold water or gin. Hold the salmon over a baking tray and pour a splash at a time over your salmon. Use a spoon to gently push the beetroot cure off the fish. Put the rinsed salmon to one side and run the tray under the tap.

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For the second cure, mix together the chopped herbs, grated horseradish and gin. Put the salmon back into the clean tray, skin-side down, and pack the herby cure onto the salmon using your hands. Wrap it again with a double layer of greaseproof paper, then a tight layer of cling film. Pop the salmon back in the fridge for another 24 hours.

Slice the salmon as finely as you can on an angle so you get gorgeous thin slices of gravlax tinged with pink and topped with herbs.

Serve with slices of buttered brown bread



MELBA TOAST WITH PIGEON AND CHESTNUT PÂTÉ



INGREDIENTS

Butter to fry with
5 pigeon breasts
1 fresh peach
1 bunch chervil/French parsley
100g red currants
100g boiled chestnuts
100g chicken livers
A splash of sherry vinegar
1 tsp cognac
Salt and pepper
100g melted butter
50ml double cream
Melted butter for topping
Serve with Melba toast

METHOD

Heat the butter in a pan until it foams. Throw in the pigeon breasts with the parsley, allowing them to cook gently for about two minutes per side, then take them out to rest. Place the chicken livers in the pan and cook for three minutes, adding more butter if necessary.

Now pour the sherry vinegar and cognac into the pan. Season. Chop the pigeon breasts up a little and pour the lot into a food processor, together with the chestnuts. Whizz until the pigeon pate mix is really fine, then add the melted butter in a steady stream.

Now pour in the cream and stop whizzing. Taste for seasoning and pour into a serving dish. Cover with more melted butter and chill for a day.

Serve the pigeon pate with toast.



COOKING PASSION SINCE 1877

OCTOPUS, SKORDALIA, RADISH AND RHUBARB PICKLE



INGREDIENTS FOR THE OCTOPUS

750g tumbled octopus
85ml red wine vinegar
300ml olive oil
2-3 sprigs thyme
3 cloves garlic, crushed

INGREDIENTS FOR THE SKORDALIA

500g floury potatoes, such as
cyprus, washed but not peeled
2 cloves of garlic
140ml olive oil (and 10ml extra for
serving)
Juice of a small lemon
Salt & pepper
80g finely crushed toasted flaked
almonds or walnuts to sprinkle on
top (optional)

METHOD FOR THE ROAST OCTOPUS

Place octopus pieces into a saucepan and pour in enough water to cover. Add 20ml red wine vinegar and cook over a low heat with lid on for 25-30 minutes or until octopus is nice and tender. Remove and drain well.

Combine remaining red wine vinegar, olive oil, thyme and garlic in a bowl, add octopus and leave to marinate for a minimum of 1 hour but preferably overnight.

To serve, place a char grill plate over a very high heat and when very hot char grill octopus on each side until nicely coloured. Cut into 1cm thick slices and toss in lemon juice and olive oil.

METHOD FOR THE SKORDALIA

Boil the potatoes with their skins on in plenty of salted water. Once cooked, drain and, when cool enough to handle, peel them from their skin.

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INGREDIENTS FOR THE PICKLES

1 bunch of radishes, thinly sliced
1 baby candy beetroot, thinly sliced
4 tablespoons red wine vinegar
4 tablespoons caster sugar

Crush the garlic with a pinch of salt into a paste. Push the potatoes through a sieve or a potato ricer and add the garlic paste.

Beat in the oil and lemon juice – bit by bit – into the potato mix. Check the mix for salt and pepper.

If the skordalia is a bit too thick (it should be the consistency of hummus) thin with a bit of hot water. If using the nuts, spread the skordalia onto a plate or bowl and sprinkle the nuts on top.

METHOD FOR THE PICKLES

Trim and finely slice the radishes.
In two separate bowls mix together the vinegar and sugar. Add the radishes in one bowl and the beetroot in the other and toss together, with a pinch of sea salt, leaving to marinate for 10 to 15 minutes.



COOKING PASSION SINCE 1877

OXO CUBE BROTH SHOT



INGREDIENTS BEEF STOCK FROZEN IN CUBES

1kg beef bones (rib, leg
marrowbones)
100g onions
100g carrots
100g celery
1 bunch parsley
80g leek
1 clove of garlic
150gr tomatoes
4 sheets gold leaf

METHOD

Preheat the oven to 200C/400F/Gas 6. Place the bones in a large roasting tin.

Cut the onions in half and add them to the tray with the bones. Cut the garlic in half across the middle and add to the pan. Pour half an inch of water into the tin and roast the bones and vegetables in the oven for 40-45 minutes, topping up the water occasionally, if necessary.

Meanwhile, place a large stockpot on the biggest hob ring. Fill with 4-5 litres/7-9 pints of cold water (about two-thirds full) and bring the water up to simmering point.

When the water is simmering and the bones are roasted, remove the bones, onions and garlic from the oven and add them to the water, scraping in the browned bits from the tin.

Add the leeks, carrots, celery, tomatoes, salt.

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Gently simmer the stock, covered, for 4-6 hours, or even longer if you have time, topping up with water if necessary. Six hours will give you a good strong stock to work with.

At the end of cooking time, strain the stock of all solid ingredients and discard them.

Pour the stock into ice cube trays and place in the freezer. Include a gold leaf in each cube.

When served, pour the hot water onto the frozen stock to reveal the gold leaf



COOKING PASSION SINCE 1877

SOURDOUGH BREAD AND SALTED FERMENTED BUTTER



Serves 12

INGREDIENTS

100g strong white (bread) flour, preferably unbleached organic flour
100ml tepid water, preferably spring water

INGREDIENTS TO 'FEED'

200–300g strong white (bread) flour, preferably unbleached organic flour
tepid water, preferably spring water

INGREDIENTS DOUGH

500g strong white (bread) flour, preferably unbleached organic flour
1 tsp salt
240ml tepid water, preferably spring water, or as needed

METHOD

For the starter, stir the flour and water together in a bowl to make a sticky paste. Cover with a damp tea-towel (not cling film) and leave on the kitchen counter for 2 days, dampening the tea-towel again as needed to keep it moist. If after 2 days the mixture looks bubbly and has a milky smell, you can proceed to the first feed. (It may take up to 4 days to reach this stage.) If there are patches of mould or the paste smells sour or bad, throw it away and start again with a new batch of starter.

To feed, stir in 100 g (3½ oz) flour and enough tepid water to make a soft, paste-like dough. Cover the bowl and leave as before for 24 hours. At this point the starter will look very active and bubbly. Stir well, then discard half the starter. Add another 100 g (3½ oz) flour and enough tepid water to make a dough, as before. Cover again and leave for 12 hours. If the starter looks very bubbly and lively, it is ready to use. If it seems only slightly bubbly, give it one more feed and wait 6 hours.

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INGREDIENTS BUTTER

450g (1lb) unsalted butter
1 Tbsp coarse salt

For the dough, mix the flour with the salt in a large bowl and make a well in the centre. Weigh out 200 g (7 oz) of the sourdough starter and mix it with the tepid water, then pour it into the well in the flour. Gradually work the flour into the liquid mixture to make a soft dough. You may need to add a little more water if the dough feels dry or crumbly, or more flour if it sticks to your hands or the bowl.

Turn the dough out onto a floured work surface and knead for about 10 minutes or until very pliable. Return it to the cleaned bowl, cover with a damp tea-towel and leave to rise in a warm place for 3–8 hours or until doubled in size. Rising time depends on the room temperature and on the strength of your starter. (A new starter will give a slower rise and less volume than one that is well established.)

Turn out the risen dough onto a floured work surface and knock it back with your knuckles to its original size. Shape the dough into a ball and set it in a basket or colander lined with a heavily floured linen tea-towel. Cover with a damp tea-towel and leave to rise for 2–6 hours or until doubled in size.

Towards the end of the rising time, preheat the oven to 220°C (425°F, gas mark 7). Invert the loaf onto a large greased baking sheet and quickly slash the top with a sharp knife. Bake for about 35 minutes or until the bread sounds hollow when tapped on the base.

Transfer the bread to a wire rack and leave to cool. It can be kept for up to 5 days.

METHOD BUTTER

Mix the salt thoroughly with the butter

Spoon into a clean jar and pack it in, pressing down to dispel any air pockets.

Seal tightly and store in a cool place for a month to let it ferment.

It should be ready after a month.

Once opened, store in the fridge and use within a month.



COOKING PASSION SINCE 1877

FONDUE AND RAW CRUDITÉS



Serves 6

INGREDIENTS

1 clove garlic, halved
350ml white wine
2 tsp lemon juice
270g emmental cheese grated
270g gruyère cheese grated
1.5 tsp cornflour
1.5 tbsp kirsch (optional)
Vegetable and bread cubes to
serve

METHOD

Rub the inside of the fondue pot with the halves of garlic.

Add the wine and lemon juice to the pot and heat until boiling. Lower the heat and gradually stir in the cheeses until melted, stirring all the time.

If using kirsch, blend with the cornflour, otherwise use water. Add to the cheese mixture and cook gently until the mixture is smooth - don't let it boil or it will burn.



FERMENTED PICKLES



INGREDIENTS FOR FERMENTED BABY BEETS WITH GINGER AND TURMERIC

3 beets
100g raw turmeric
1 inch of ginger thinly sliced
1 tbsp sea salt
water

INGREDIENTS FOR FERMENTED BABY CARROTS WITH

orange oil
2 bunches baby carrots
1-3tbsp sea salt
water

METHOD FOR FERMENTED BABY BEETS WITH GINGER AND TURMERIC

Slice the beets, turmeric ginger into thin slices.

Stack the vegetables in a jar.

Mix the salt into the water until dissolved, then pour brine into jars until beets are just covered.

Submerge your veggies with a vessel, like another jar that fits inside, and cover these.

Place jars on small plate and allow to ferment at room temperature (65-78 degrees F)

Once you're happy with the flavor and acidity, remove the weights.

Put lid on and refrigerate.

METHOD FOR FERMENTED BABY CARROTS WITH ORANGE OIL

Dissolve salt in water.

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INGREDIENTS FOR SPICED CABBAGE, APPLE AND FENNEL KRAUT

1 medium fennel bulb
1 medium green cabbage
3 firm tart apples, deseeded and
sliced
2 tbsp sea salt
water

INGREDIENTS FOR PICKLED CAULIFLOWER AND PEAS

1 head of cauliflower
200g peas
2 tbsp salt
500ml distilled vinegar
200g granulated sugar
1 tsp mustard seeds
1 tsp coriander seeds
½ tsp cumin seeds
1 tsp ground turmeric
½ tsp chilli flakes

INGREDIENTS FOR WHISKY PICKED CARROTS

¾ cup apple cider vinegar (5%
acidity)
¼ cup white vinegar (5% acidity
if you're planning to process
them)
1 cup water
1 ½ tablespoons Kosher salt

Place the carrots in the jar and pour the liquid over the
carrots, leaving 1-2 inches headspace.

If necessary, weigh the carrots down under the brine to
keep them submerged.

Cover the jar with a tight lid, airlock lid, or coffee filter
secured with a rubber band.

Culture at room temperature (60-70°F is preferred) until
desired flavor and texture are achieved.

METHOD FOR CABBAGE, APPLE AND FENNEL SAUERKRAUT

Slice apples, fennel and cabbage

Mix the cabbage, apples and fennel in a bowl with salt,
massaging the cabbage to help the salt penetrate

Put the cabbage mixture in a glass jar and press down on
the mixture until it releases enough liquid to cover itself.

Place a weight on top.

METHOD FOR PICKLED CAULIFLOWER AND PEAS

Break the cauliflower into florets, place in a bowl and
sprinkle with salt. Add the fresh peas, cover and leave
overnight. The following day, wash well and dry.

Put the spices, sugar and vinegar into a saucepan and bring
to a simmer, stir until the sugar has dissolved.

Put the cauliflower and peas into jars then pour over the
warm vinegar until the cauliflower is completely covered.

METHOD FOR WHISKY PICKED CARROTS

In a wide saucepan, combine apple cider vinegar, white
vinegar, water, and salt. Bring to a boil over medium-high
heat, then reduce to a simmer & cook, stirring occasionally,
for 10 minutes. Remove the pan from the heat, add the
carrots, and let sit for 5 minutes.

Then pack jars with carrots. Add garlic and dill

Add the maple syrup and whiskey to the jar. Pour hot brine
over the carrots. Stir or mix gently with the handle of a
clean wooden spoon, and tap to remove any bubbles.

Cover jars with lids and let cool before refrigerating.



BISTECCA ALLA FIORENTINA



Serves 4

INGREDIENTS

1.5kg Florentine steak
6 anchovy fillets
4tbsp fine sea salt
2tbsp fresh rosemary
leaves, chopped
21g extra-virgin olive oil

METHOD

Work the anchovies with the salt and rosemary in a mortar and pestle, adding oil slowly, until they form a coarse paste.

Heat a grill and when it's very hot, lay the steaks over it.

Grill the steaks on one side for 8 minutes, then turn and cook for an additional 6 minutes. Remove the steak and brush the anchovy paste on both sides generously. Allow the meat to stand for about 2 minutes, until the anchovy paste has melted into the meat.

Then debone the fillet and sirloin and cut into 1/2-inch slices against the grain, keeping the meat in position. Return the fillet and sirloin slices to the bone.



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WOOLTON PIE



INGREDIENTS FOR THE FILLING

450g diced potato
450g cauliflower
450g diced carrot
450g diced parsnip
3 spring onions
1tsp vegetable extract
1tbsp oatmeal

INGREDIENTS FOR THE CRUST

113g cooked and mashed potatoes
½ tsp salt
226g plain flour
85g shortening
2tbsp baking powder

METHOD FOR THE FILLING

Place all ingredients except for parsley into a large pot. Add just enough water to cover. Cook over medium heat, stirring occasionally to prevent vegetables sticking to pot. Allow the mixture to cool. Sprinkle with parsley and season to taste.

METHOD FOR THE CRUST

Combine salt, flour and baking powder. Rub shortening into flour mixture. Gently mix in potato. Add a little water if desired to create desired consistency. Knead. Roll out onto floured board. Place pie filling into a deep pie dish or casserole dish. Cover with Potato pastry. Bake in 400 F oven for 25-30 minutes or until pastry is lightly browned. Serve with gravy.



HUTZELBROT WITH SMOKED BAVARIAN CHEESE



Serves 6

INGREDIENTS

170g pitted prunes
270g dried peaches or 340g pear halves or 340g dried apricot
85g dried figs
85g raisins
56g unbleached white flour
85g warm water
1tbsp dry yeast
¼ tsp sugar or ¼ tsp honey
170g borth from cooking fruit or 170g cup fruit juice (such as orange, pineapple or apricot nectar)
½ tsp anise seed
½ tsp cinnamon
½ tsp salt
½ tsp grated lemons or ½ tsp orange rind
½ tsp ground cloves
56g honey
56g melted butter
850g unbleached white flour

METHOD

Chop all the fruit (except raisins) and toss fruit, including raisins with 56g flour.

In a large mixing bowl combine the yeast, warm water and 1/2 teaspoon sugar or honey. Let it sit until bubbling.

Add 340g liquid (either that in which fruit is cooked, or juice): the liquid may be warm but not hot.

Add the anise seed, cinnamon, salt, lemon peel, cloves, honey and melted butter. Beat well to mix.

Add 340g flour and beat at least 200 strokes by hand or 2 minutes with an electric mixer.

Stir in the nuts. Gradually add more flour until the dough holds together and leaves the sides of the bowl.

Turn it out onto a floured board and knead until smooth and elastic, adding a little more flour as necessary but trying to keep a soft dough.

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56g chopped walnuts
56g sliced almonds
28g shortening
2tbsp baking powder

Put the dough into a buttered bowl, turn to coat all sides or brush the top with melted butter.

Cover with a towel and let rise until doubled in bulk.

Punch the dough down, turn out onto a lightly floured board, knead a few times and press the dough out into a large oval with your hands. Sprinkle the surface with some of the chopped fruit.

Fold the dough in half and press out again into a large oval. Sprinkle with more fruit.

Repeat this process until all the fruit has been incorporated.

Cut the dough in HALF with a sharp knife, cover with the towel and let rest 10 to 15 minutes.

With your hands form each piece of dough into an oblong, something like a meatloaf.

Place on buttered cookie sheets and brush the tops with melted butter. Cover with a light cloth and let rise.
Preheat the oven to 350 F.

Bake loaves 40 to 50 minutes, or until bottoms sound hollow when thumped. Cool on a rack.

When cool, cut in thin slices.



BLACK FOREST GATEAU



INGREDIENTS FOR THE CAKE LAYERS

9 large eggs, room temp
340g granulated sugar
340g all-purpose flour
170g cup unsweetened cocoa powder
4tbsp unsalted butter, melted and cooled to room temp
1/2tbsp vanilla extract

INGREDIENTS FOR THE FILLING

1.3kg bing cherries, pitted, plus 12 whole cherries for decor
3 Tbsp kirsch (a cherry liqueur)
75g cup cold water

INGREDIENTS FOR THE FROSTING/TOPPING

1.1kg heavy whipping cream
113g Confectioners sugar
1tbsp kirsch (cherry liqueur)
113g good quality dark chocolate

METHOD FOR THE CAKE LAYERS

Preheat Oven to 350°F. Line bottoms of two 9" round pans with parchment paper

Beat 9 large eggs with the whisk attachment for 1 min on high speed. With the mixer on, gradually add 340g sugar and continue beating on high speed a full 8 min.

Whisk together 340g flour and 170g cup cocoa powder and sift in thirds into the batter, folding with a spatula between each addition. Once all flour is in, continue to fold just until no streaks of flour remain.

Gently fold in 1/2 tsp vanilla and room temp butter, folding as you add butter in a steady stream and scraping from the bottom to make sure you don't have butter pooling at the bottom. Fold just until incorporated. Divide batter equally between two prepared cake pans and bake right away in fully preheated oven at 350°F for 20-25 minutes or until a toothpick comes out clean.

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Let cool in pans for 10 min then run a knife or thin edged spatula around the edges to loosen cake. Transfer to a wire rack and remove parchment backing. When cakes are at room temp, and you're ready to assemble, slice cake layers in half with a long serrated knife.

METHOD FOR THE SYRUP

Roughly chop pitted cherries and place in a medium bowl with 3 tbsp kirsch. Let sit at room temp for at least 30 min, stirring a couple times, then drain cherries in a sieve over a bowl.

Keep the cherries and syrup. Add 56g cold filtered water to the syrup to get about 255g total syrup.

METHOD FOR THE FILLING

Beat 1.1kg heavy cream with whisk attachment on high speed until soft peaks form, add 113g powdered sugar and 1 tbsp kirsch and beat on high until stiff and spreadable (1-2 min).

Refrigerate until ready to use.

ASSEMBLING THE CAKE

Place first cake layer on a cake stand and brush with 1/4 of the syrup.

Cover the top with about 3/4 cup frosting (3 ice cream scoops' worth) and top with 1/3 of the chopped cherries. Repeat with remaining layers and top with the flattest layer.

Transfer 510g frosting to a pastry bag with a large flower tip and refrigerate until ready to use (don't handle the bag too much or the cream will soften).

Fill the cracks along the sides of cake with frosting then frost the top and sides with remaining frosting.

To make chocolate shavings, use the potato peeler and shave a chunk of chocolate

Cover sides and top of cake with chocolate shavings leaving a 1" perimeter on top for piping frosting. Pipe rounds of frosting around the top of the cake and place a whole cherry over each one. Refrigerate cake for at least 4 hours or overnight before serving for the flavors to meld.



MINI CHURROS WITH SALTED CHOCOLATE DIP



INGREDIENTS FOR THE CHURROS

1.8l vegetable oil
340g sugar
1tbsp ground cinnamon
473ml milk, at room temperature
4tbsp unsalted butter,
cut into 4 pieces
1 tsp salt
1 stick cinnamon
2tsp pure vanilla extract
1/2tsp ground nutmeg
680g all-purpose flour
3 large eggs at room temperature

INGREDIENTS FOR THE CHOCOLATE-DULCE DE LECHE DIP

170g dulce de leche
56g dark chocolate chips
1tsp Maldon salt
1tbsp unsalted butter

METHOD FOR THE CHURROS

Heat oil in a large pot over medium-high heat until temperature registers 350°F on deep-fat thermometer. (Oil should be 1- to 1 1/2 inches deep).

Fit pastry bag or sturdy gallon-sized zipper-lock bag with 1/2-inch wide star tip (if using plastic bag, snip off one corner of bag to fit the tip); set aside.

Line a large baking sheet with two layers of paper towels. Combine all but 1tbsp sugar and cinnamon in large plate; set aside.

Bring milk, butter, salt, remaining 1tbsp sugar, cinnamon stick, vanilla, and nutmeg to boil over medium-high heat in large heavy-bottomed saucepan. Turn off heat and let stand 10 minutes to allow flavours to infuse milk.

Discard cinnamon stick, bring milk mixture back up to boil over medium-high heat, then add flour and beat vigorously with wooden spoon until a smooth dough forms.

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Transfer dough to large bowl and let cool 5 minutes. Add eggs, one at a time, beating each until fully incorporated before adding the next (eggs may be beaten into dough with electric mixer or by hand with wooden spoon).

Scrape dough into prepared pastry bag. Carefully pipe dough out onto hot oil into 6-inch long churros, pinching the dough off the star tip with thumb and index finger. Fry batches of 4 to 5 churros for 3 to 4 minutes until deep golden brown.

Transfer churros with tongs to prepared baking sheet just to blot off excess oil, then transfer to cinnamon-sugar plate and roll to coat.

METHOD FOR THE CHOCOLATE-DULCE DE LECHE DIP

Place dulce de leche, chocolate chips, salt, and butter in medium bowl and microwave 1 to 2 minutes, until chips are melted, pausing microwave to stir mixture every 20 seconds.

Serve with warm churros.