

Brian Turner's Recipes at the Nottingham Food and Drink Festival 2009

CREAMED TOMATOES ON TOAST

Ingredients:

25g (1 oz) unsalted butter
1 shallot, peeled and finely chopped
½ tsp dry English mustard powder
350g (12 oz) tomatoes, cubed
A splash of white wine vinegar
½ tsp caster sugar
2 tbsp natural yoghurt
2 tbsp double cream
salt and freshly ground black pepper
1 tbsp finely chopped fresh parsley

To serve

4 slices wholemeal bread
55g (2 oz) unsalted butter
4 sprigs fresh chervil
Extra virgin olive oil (optional)

Method:

1. Melt the butter in a medium pan, and add the shallot. Sweat gently for a few minutes, but do not allow to colour.
2. Stir in the mustard powder along with the tomato cubes, vinegar and sugar. Simmer until the juices start to disappear.
3. Add the yoghurt and cream and boil to a spreading consistency. Season with salt and pepper, and stir in the parsley.
4. Meanwhile, toast the bread and spread with butter. Cut the crusts off if you like. Spoon the tomato mixture on top.
5. Serve with a sprig of chervil, possibly sprinkled with some good extra virgin olive oil.

PRAWN COCKTAIL CAKES

Ingredients:

4 jacket potatoes, baked
175g (6 oz) cooked prawns, peeled and chopped
1 garlic clove, peeled and crushed
3 tbsp mayonnaise
1 tbsp tomato ketchup
1 tsp horseradish sauce
A splash of Worcestershire sauce
2 tbsp chopped parsley
Salt and freshly ground black pepper
Plain flour
2 eggs, beaten, for egg wash
White breadcrumbs
Vegetable oil and unsalted butter, for shallow-frying

Method:

1. Boil the spuds in their jackets for exactly 7 minutes, cool a little, then peel. Grate coarsely and season well. Scrape the potato flesh out of the skins into a bowl. Add the chopped prawns, garlic, mayonnaise, ketchup, horseradish, Worcestershire and parsley. Season to taste with salt and pepper, and mix well.
2. Shape into cakes of about 5cm (2 in) in diameter: you could have eight to ten. Have the flour, egg and crumbs on separate plates. Season the flour. Dip the cakes carefully into flour first, then the egg, then the crumbs.
3. Heat a little oil in a frying pan, and add a knob of butter. Shallow-fry the cakes in the hot fat on one side for about 2 minutes, then turn over and cook gently on the other side until completely hot in the middle. Or you could put them into the oven at about 200°C/400°F/Gas 6 for 5 minutes after browning the first side. Drain on absorbent paper.
4. Serve hot, delicious on wilted spinach.

ROAST CHICKEN WITH HORSERADISH AND SPRING ONION

Ingredients:

1 x 2.5 lb roasting chicken, wishbone removed
85g (3 oz) unsalted butter
8 spring onions, chopped
2 tbsp creamed horseradish
1 tbsp groundnut oil
Salt and freshly ground black pepper
150ml (5 fl oz) dry white wine
150ml (5 fl oz) chicken stock
1 tbsp chopped fresh parsley

Method:

1. Preheat the oven to 200°C/400°F/Gas 6.
2. Melt 25g (1 oz) of the butter in a small pan. Put half of the chopped spring onions into the butter, and cook, but do not colour. Remove from the heat and stir in the horseradish sauce.
3. Release the skin on the chicken from the wishbone end, using a finger. Try not to make a hole in the skin. Do this on both sides, to create pockets over both breasts. Push the horseradish mixture into these pockets, then pull the skin back to chicken shape.
4. Heat the oil in a roasting tray on top of the stove. Colour the chicken on one leg, season and put into the preheated oven, lying on that coloured leg, for 10 minutes. Turn on to the other leg and cook for a further 10 minutes. Turn the chicken on to its back and cook for about a further 20 minutes. When cooked (see below), take out of the tray and keep warm.
5. Pour off excess fat. Put the remaining chopped spring onion into the fat remaining in the roasting tray and colour lightly. Add the wine and boil to reduce by two-thirds. Add the chicken stock and boil to reduce by half. Shake in the remaining butter, cold and diced, and season. Mix in the parsley.
6. Serve the hot chicken with its gravy.

ESCALOPE OF CHICKEN 'CORDON BLEU'

Ingredients:

4 breasts of chicken
4 slices of cooked ham
4 slices Gruyere cheese

1oz seasoned flour
1 egg
2oz white breadcrumbs

For Frying

1oz oil
2oz butter

2oz butter
½ lemon juice
4tbsp thickened stock

Method:

1. Trim the chicken breasts and remove the skin.
2. Cut in half horizontally using a sharp knife, do not cut all the way through.
3. Open up and carefully tap out using a heavy knife or meat hammer until even sized.
4. Place a slice of ham and a slice of cheese on one half of each chicken breast.
5. Brush the edges of the breasts lightly with egg and then sprinkle with a little flour.
6. Fold the other half of the breast over to seal and make it look a little like a chicken breast shape.
7. Dip into seasoned flour then shake off excess, then dip into beaten eggs then shake off the excess, then dip into the breadcrumbs and shake off excess.
8. Lay on the table and tap with a palette knife.
9. Mark one side with the edge of the palette knife.
10. Heat oil and 2oz butter, fry the marked side down first, then turn over and cook through for 2 minutes each side colouring golden brown.
11. Take out, drain and keep warm.
12. To serve, heat 2oz butter till nut brown, take from heat and add juice from half lemon.
13. Pour over chicken.
14. Pour 1tbsp of hot stock around and serve.

LOIN FILLET OF LAMB IN MUSTARD, CHILLI AND PARSLEY

Ingredients:

2 loin fillets of lamb
1tbsp olive oil
1tbsp Dijon mustard
½ small red chilli
2oz butter
1tsp chopped parsley
1 clove garlic
Salt & pepper

Method:

1. Trim the lamb of excess but not all fat.
2. Heat oil and sear all sides of lamb.
3. Take out and cool, brush sides but not ends with mustard.
4. Chop chilli, garlic and parsley in small food processor.
5. Roll sides of lamb into the chilli mixture to coat all sides.
6. Wrap in Clingfilm tightly and allow to sit for 2 hours.
7. Melt butter in pan and put lamb in.
8. Cook in oven 180 c for about 10 minutes.
9. Take out and rest before serving with pickled white cabbage, fondant potato and Madeira sauce.

BOODLE'S ORANGE FOOL

Ingredients:

12 sponge cake rings to fit into martini glasses
4oz marmalade
Grated rind & juice of 4 oranges & 2 lemons
4oz caster sugar
Orange segments
1pt double cream

Method:

1. Sandwich 2 discs of sponge cake with marmalade.
2. Put orange segments into bottom of glass.
3. Put sandwich of sponge on top.
4. Mix rind and juices with sugar thoroughly.
5. Whip $\frac{3}{4}$ pt cream until thick but not stiff.
6. Slowly beat the juices into the cream.
7. Spoon over the cake and chill until the cream sets and the juice has separated over the cake preferably overnight.
8. Whip the rest of the cream and pipe on top, decorate and serve.

CREAMY VANILLA RICE PUDDING WITH SPICED FRUITS

Ingredients:

¼ pt milk
¾ pt double cream
2oz unrefined caster sugar
1 vanilla pod
4oz Arborio rice

¼ pt double cream, whipped

2oz butter
2 apples, cored and cut into 8 wedges
4oz unrefined caster sugar
1 vanilla pod
1" cinnamon stick
1 star anise
1 pinch nutmeg
4 plums, stoned and cut into ¼'s

Method:

1. Heat the milk and ¾ pt cream.
2. Add sugar and split vanilla pod.
3. Shower in the rice, stir and cook on stove top with lid on, approx 45 minutes.
4. Take off and leave to rest for 5 minutes.
5. Fold in whipped cream.
6. Meanwhile heat butter in pan.
7. Add apples and colour slightly.
8. Add sugar and allow to caramelize.
9. Pull to one side and add ¼ pt water.
10. Bring back to the boil.
11. Add split vanilla pod, cinnamon, star anise and nutmeg.
12. Add plums and poach until just cooked.
13. Take off and allow to cool.
14. Serve in centre of rice or on the side.