

Lamb Rump

Remove bark [skin] and take off the bone, trim well.

Score fat and render slowly in a dry pan.

Chill well.

Vacuum pack on a full vacuum and then place into a waterbath heated to 64°C for 45minutes.

Chill down in iced moving water for 90minutes and store below 2°C.

To order: Place into a waterbath set at 55°C for 25 minutes, then remove from bag, dry, season and sear well in a hot pan.

Carve then serve.

Lamb Shoulder

Bone and tie the shoulder.

Roast for 40minutes in a 180°C fan oven.

Chill well in a blast chiller.

Vacuum pack fully with a cold braising liquor.

Place into a cold waterbath, but turned on and set to 86°C for 24 hours.

Leave to cool to room temperature, and then remove from liquor.

Pick down the shoulder retaining only the lean meat.

Season well and add some reduced lamb stock.

Press between flat trays with a heavy weight on top in the fridge until cold.

Portion the shoulder, and then gently fry in hot oil.

Spiced aubergine puree

1000 diced aubergine

20g salt

5g cumin

45g tomato puree

15g rose harissa

200g water

200g chicken stock

Dice the aubergine roughly and mix with the salt and cumin. Allow to sit for

30 minutes. Dry in a cloth and then deep fry for 10 minutes. Blitz in thermomix with the rest of the ingredients and pass.

Pea Veloute

15g salt

750g podded peas, frozen

200g spinach

750g cold sparkling water

Fresh juice from peas in the pod

Large pan full of water, when boiling add the peas.

When the water has reboiled add the spinach, then cook out for 3mins.

Strain the peas and spinach in a collander, DON'T REFRESH.

Add to thermomix with 1/3 of the bottle of water.

Blitz for 3mins. Pass.

Remove 200g of the puree and reserve this for the squeeze bottle.

Add the remaining bottled water to the remaining puree.

Chill both.

To order add the fresh juice to the looser puree, and bring to a simmer, correct seasoning and serve.

Scallop Mousse

Equal quantities scallop to cream. Blitz in thermo with salt and pass.

Crayfish stock

250g carrot

250g leek

150g leeks

2 garlic cloves

180g shallot

2g thyme

1 bay leaf

200g brandy

100g pernod

150g tomato paste

2.5kg chicken stock

Roast the shells and de glaze with the brandy and pernod. In a separate pan roast the veg then add the tomato paste and stock, add the shells and simmer for 20 minutes. Infuse for 30 minutes pass and reduce to a glaze.

Pasta

550g '00' pasta flour
4 whole eggs
5 egg yolks

Mix in the thermo, knead well and rest for 30 mins.

Fennel purée

500g fine sliced fennel no root
150g fine sliced banana shallot
100g noilly prat
400g fennel juice
200g cream

Sweat the shallot and fennel until there is no bite. Add the noilly and reduce completely. Add the fennel stock and reduce by 2/3, add the cream and reduce. Blitz in thermo.

Lemon possit

850g cream
4 lemons, zested and juiced
250g sugar

Boil cream with sugar and peeled zest.

Add juice, allow to strain and then pour into moulds. Leave to set in the fridge

Caramel sauce

1000g sugar
1400g double cream
300g glucose

Bring sugar and glucose to a medium caramel. Remove from heat, add the cream, mix well. Reboil and then pass.

Vanilla parfait

15 yolks

300g sugar

3 vanilla pods

600ml double cream – soft whipped

4 leaves gelatine – soaked

Heat the sugar and vanilla to 120°C then pour over whisking egg yolks.

Add the soaked gelatin to the hot egg/sugar mix.

Once blood temperature, carefully fold in the cream.

Freeze into moulds.

Rhubarb poaching liquor

200g water

100g sugar

50g grenadine

Boil together

Poached rhubarb

Peel the rhubarb and cut into 1 inch pieces. Poach in the liquor

For 30 seconds and then cool in the liquor in the chiller.

Strawberry sorbet

600g sorbet syrup

1000g strawberry purée [cooked strawberries blitzed in the thermo]

Mix well and churn.

Hob nob base

200g flour
200g oats
265g demerera sugar
300g butter
10g baking powder
10g salt

Beat sugar and butter to a cream.

Add rest of ingredients slowly.

Mix well. Rest 30 mins and then bake.

Vanilla Yoghurt Jelly

330g yoghurt
70g sorbet syrup
2 vanilla pods
2 leave gelatine – soaked

Warm the syrup dissolve gelatine. Add vanilla, then yoghurt. Mix and pass before setting in fridge

Muscovado Foam

400g milk
200g muscavado sugar
#3 leaves gelatine – soaked

Gently warm the milk and sugar. Dissolve the gelatine into the mixture and pass.

Place in a cream whipper and charge with N20. Place in fridge and shake frequently.

Honeycomb

325g sugar

50g honey } **light caramel**

125g glucose

60g water

15g sodium bicarbonate, **add at end, mould instantly**

White Choc Fudge

375g sugar

125g glucose } **120°C**

190g cream

80g soft butter

190g white chocolate

Whisk in and set