

1st course Scones

6 cups flour
1 tbsp Baking powder
200 g Stilton
salt pepper
100 g Butter
100g lard
¼ cup ice water
1 egg

1. In a Large bowl add the flour, baking powder, salt and pepper.
2. Cut the butter, stilton and lard into small dices and add to the flour mixture
3. Slowly mix with hands into a mealy texture leaving pea sized chunks of lard, stilton and butter in the mix
4. Place the flour and fat mixture in the freezer for 10 minutes to chill down
5. Mix the water, ice and egg together in a small bowl and keep as chilled as possible
6. Take the flour mixture out of the freezer and strain the ice water and egg into the mixture and just barely mix together. Make sure not to over knead or mix and let the dough rest for 15 minutes in a bowl.
7. Start clotted cream and glaze

Clotted cream
1.5 L whipping Cream
200g stilton
1 tsp honey
1 tsp lemon juice

1. in a pot, let the cream reduce to about half the volume
2. when cream is reduced, add stilton and let reduce further
3. Add a tsp of honey and lemon juice
4. Let cool slightly and line a perforated hotel pan or strainer with cheese cloth and pour the slightly cooled mixture over top to drain out any excess liquid and cool in the cooler until thick and spreadable

Honey thyme Glaze

Pick 12 thyme strands and add to 1 cup of honey and add a tsp of lemon zest to the mixture.

2nd Course Scotch Eggs

5 lbs Ground Pork
1 onion
3 tbsp Allspice
30 g Salt
10 sprigs sage
1 tsp pepper
20 eggs
2 cups flour
2 cups panko crumb
½ cup milk

1. To start, boil 18 eggs in a pot for approx., 10 min and let sit for three afterwards to get hard boiled eggs.
2. Immediately cool the eggs down in an ice bath and keep in the cooler
3. Small dice an onion and sauté with a bit of oil in a pot on the stovetop until just softened and add allspice let cool.
4. Take out ground pork, add chopped sage leaves, 30g of salt, pepper, and cooled onion and allspice mix to the meat and keep in the cooler
5. Take out eggs and carefully peel each one.
6. Once eggs are peeled, take out the pork mixture and portion into 4 oz portions and start to carefully wrap the meat around the peeled eggs.
7. Once the eggs are covered in sausage meat, set up a breading station in small pans and coat each egg and meat mixture with flour, egg wash, than panko crumbs for a crispy breading.
8. Set aside in the cooler for frying.and start Hp Sauce

HP Sauce

2 onion
2 apple
4 tbsp Allspice
1 tbsp cinnamon
4 cups dates
2 cups brown sugar
10 cloves of garlic
4 jars tamarind
1 cup water

1. Medium Dice onion and apple and add to a pot and sauté with a bit of oil until golden and caramelized, about 12 minutes.
2. Add allspice and cinnamon and cook another 2 minutes.

3. Add all remaining ingredients and cook on a very low heat for approx. 15 minutes until all ingredients are soft and cooked and can be blended either with a hand blender or vitamix.
4. Cut two apples into sticks and reserve for a bit of garnish when plating.
5. When ready for service, place scotch eggs in batches in a deep fryer set at 320F for 8 minutes and take out and serve with a side of HP Sauce and apple slaw

Beef Wellington

5 kg Beef Tenderloin
1 lb chicken liver
1 lb butter
1 cup sherry
1 pound mushrooms
5 puff pastry sheets
salt pepper
10 garlic cloves minced
1 onion
16 slices prosciutto

1. Make sure all tenderloin are cleaned of all sinew.
2. Portion 16 - 4.5 oz medallions of beef and sear on a piping hot pan with oil until just browned , approx. 2 – 3 min ensuring all sides get browned and cool in the cooler.
3. Clean chicken livers and soak in salted water for 10 min.
4. Small dice an onion and sauté in 1 pound of butter along with 1 pound of diced mushrooms until soft and add sherry wine.
5. Drain the chicken liver and add to the onion and mushroom butter mixture and cook until just finished through for approx. 10 minutes.
6. Add salt and pepper for seasoning and blend with a hand blender until incorporated but not quite smooth.
7. Lay flat on a hotel pan to cool quickly and cool in the cooler.
8. Make sure puff pastry is taken out of the freezer but kept cool in the cooler.
9. Start Turnip Puree
10. Once puree is finished, take out cooled mushroom liver mix, tenderloins and puff pastry and prosciutto slices
11. Cut the puff pastry into squares about 4 inches each side and place a slice of prosciutto on each pastry
12. top the prosciutto with 1tbsp of the mushroom liver mixture and place a tenderloin on each mixture.
13. Top the tenderloins with a tsp of the mushroom liver mix and fold the puff pastry squares around the entire filling.
14. Place on a bake sheet and bake at 400 F for approximately 15 minutes or until the pastry starts to turn golden
15. Note.....you may need to roll out the puff pastry to make slightly thinner but ask chef before hand if this should be done before cutting

Turnip

8 Turnip
4 garlic cloves

½ Litre cream

¼ cup butter

salt pepper

1. Peel and ¼ Turnips
2. Place in a medium pot and cover with water to boil.
3. Once the turnip is just cooked, drain water and put turnip back in pot and add cream and butter salt and pepper and cook on low until just thickened and turnip is soft.
4. Blend with the vitamix or hand blender to make a smooth turnip cream puree

Sticky Toffee Pudding

875 g Brown sugar
875g Flour
875g Pitted Dates
300g Butter
10 eggs
22g Baking Soda
6 grams Baking Powder
1.5 L Water

1. Preheat oven to 350° F.
2. Spray 4 inch hotel pan, line with parchment.
3. Go through dates, ensuring there are no pits. Combine dates and water in pot and bring to a boil slowly over medium heat. Once at a simmer, turn off heat and let stand.
4. In the stand mixer, beat butter and sugar with whisk attachment on 2nd speed until fluffy.
5. Turn down to 1st speed, add eggs one at a time. Add vanilla.
6. Fold in flour and baking powder with spatula until just mixed.
7. Blend dates with hand blender until smooth. Sprinkle baking soda over mixture, let stand ten minutes.
8. Pour date blend into stand mixer, turn to 1st speed and mix until combined.
9. Pour into hotel pan. Bake for 35 minutes, rotate in oven and bake another 10-15 minutes, until centre is set.
10. Dock cake, pour warm toffee sauce over, and bake another ten minutes.

Toffee Sauce

1 kg Brown Sugar
300ml Brown sugar
15 ml vanilla
500g Butter

1. Mix sugar and cream in blue pot.
2. Cook over low heat, whisking until sugar is completely dissolved.
3. Take off heat, add vanilla. Cut cold butter into cubes. Whisk in a few pieces at a time, ensuring butter melts completely before adding more.