

# Great British Menu



Tom Aikens



## Starter

Chicken egg / egg chicken

## Fish Course

Hand Dived Scallops

## Main Course

Rabbit in a hat

## Dessert

A nose too far

# Starter

Chicken egg / egg chicken

*Using the eggs from clarence court egg burford brown, cotswold legbar*

**SERVES 4**

## **Ingredients**

### **For the langoustine oil**

1.5ltr/2½pts olive oil

500g/17½oz langoustine shells chopped roughly into 1 inch pieces

2 carrots finely diced

½ bulb garlic

Large pinch sea salt

1 tbsp black peppercorns

10g/½oz thyme

10g/½oz large sprigs rosemary

5 star anise

1 tbsp fennel seeds

2 banana shallots, finely diced

1 bulbs fennel, finely diced

10g/½oz tarragon

10g/½oz parsley

5 vine tomatoes, cut into quarters

100g/3½oz /3½oz tomato paste

### **For the chicken consomme mise en place**

1kg/2½lb chicken wings, chopped

4ltr/7pts water

½ bulb garlic

2 leeks, split in half

25g/1oz parsley

25g/1oz thyme

½ head celery, cut into batons

2 large banana shallots, peeled and cut in half then quarters

Pinch black peppercorn

25g/1oz coarse sea salt

### **For the clarification**

250g/9oz chicken wings, finely chopped

1 chicken breasts

¼ head celery, roughly chopped

25g/1oz thyme, roughly chopped

1 banana shallots, peeled and cut into 1cm/½in pieces

1 leek, cut into 1cm/½in pieces

15 parsley, chopped

Pinch coarse sea salt

Pinch crushed black peppercorn

250g/9oz ice crushed

300ml/10½floz egg whites, semi whipped

**For the chicken for breasts**

2 chicken breasts  
400g/14oz water  
30g/1oz salt  
3 bay leaf  
Pinch thyme, chopped  
40g/1½oz truffle, sliced  
60g/2oz butter  
6 strips of lemon peel  
150ml/5floz langoustine oil

**For the confit legs**

200g/7oz sea salt  
1 bulb garlic smashed  
1tsp thyme, picked  
4 chopped bay leaves chopped  
1tsp picked rosemary roughly chopped  
50g/1½oz black pepper corns crushed  
2 chicken legs  
300ml/10½floz duck fat

**For the langoustine sauce**

200ml/7floz olive oil  
1kg/2½lb langoustine bones  
250g/9oz carrots, chopped into 2cm/¾in pieces  
150g/5oz shallots, chopped  
250g/9oz banana shallots, chopped into 2cm/¾in pieces  
12 cloves garlic, chopped  
4 sweet red peppers, de seeded and chopped roughly into strips  
250g/9oz fennel chopped into 2cm/¾in pieces  
10g/½oz coarse sea salt  
Pinch crushed black pepper  
1 tsp smoked paprika  
1 large pinch of cayenne pepper  
2 red chilli chopped  
Pinch fennel seeds  
Pinch coriander seeds  
4 bay leaves  
Pinch pink peppercorns  
8 vine tomatoes, chopped  
80g/3oz tomato puree  
Pinch picked thyme  
Small bunch parsley  
35g/1oz tarragon  
2ltr/3½pts fish stock  
300ml/10½floz double cream  
100ml/3½floz lemon juice  
80g/3oz butter

**For the cooked egg yolks**

12 Organic eggs

**For the langoustine tails**

4 langoustine, heads and intestine tract removed (you can ask your fishmonger to do this)

**To prep the egg shells**

12 eggs (3 per portion)

**For the langoustine egg**

***For the sweet spice blend***

10g/½oz toasted star anise

Pinch dried ginger

Pinch vanilla beans seeds and pulp

Pinch black pepper ground

Pinch ground cinnamon toasted

Pinch mace

Small pinch ground nutmeg

***For the blended egg yolks***

4 egg yolks

1tsp little maple syrup

200g/7oz Pain d'épices, crumbed

***For the langoustine sabayon***

300ml/10½floz sauternes

10g/½oz thyme

10g/½oz tarragon

2 bay leafs

500ml/17½floz langoustine stock (reserved from the sauce)

6 crushed peppercorns

125ml/4½floz cream

**For the langoustine custard**

600ml/21floz langoustine stock

150ml/5floz double cream

50ml/1½floz lemon juice

6 eggs

3 egg yolks

25g/1oz egg white, whipped

Pinch salt

12 turns of milled pepper

***For the brown butter***

50g/1½ oz butter

***For the French toast with cinnamon***

6 eggs

500ml/17½floz milk

30g/1oz toasted ground almonds

40g/1½oz maple syrup

15g/½oz vanilla essence

1-2 drops almond essence

Small pinch cinnamon

Small pinch salt

Small pinch sweet spice blend, plus extra to fry

Small brioche loaf, cut into 1cm/½in dice (need 3 dice per portion)

Butter for frying

**For the celery dice**

4 sticks of celery

**For the truffle salad egg**

50g/1½oz baby red veined sorrel

50g/1½oz buckler sorrel leaf

50g/1½oz black truffle

**Method**

1. For the langoustine oil, heat up 500ml/17½floz of the olive oil and place on a high heat, once smoking add the shells and leave for 2-3 minutes without stirring so they seal. Cook these for 5-8 minutes until golden, then add the carrots, garlic, salt, pepper, thyme, rosemary, fennel seeds and star anise.
2. Cook this for another 8-10 minutes until the carrots are golden then add the shallots, fennel, tarragon, parsley and cook for a further 5-8 minutes so all the vegetables begin to colour. Add the tomatoes, cook for 5 minutes, add the tomato paste, cook for a further 2 minutes then add the remaining olive oil and bring to a simmer, cook for 5 minutes.
3. Heat enough preserve jars to hold the amount of oil, to 85C/185F in a steamer for at least 30 minutes, then take them out and fill them an inch from the top with the oil, veg and lobster shells. Place into the steamer and cook for 45 minutes then leave to cool.
4. For the chicken consomme, place into the stock pot with the chicken wings and cover in the water, bring to a simmer and take off all the scum, add the remaining ingredients, bring back to a simmer and take off all the scum, cook for 3 hours pass through a fine sieve then through a wet muslin cloth.
5. For the clarification, place the chicken stock in a pan and bring to a simmer. Place the chicken wings and breasts into a food processor and blend until coarsely chopped, then place into a mixing bowl. Mix the vegetables together with the parsley, place into a food processor and mix well until coarsely chopped. Mix the vegetables and chicken in a bowl, add the salt and pepper, ice, then fold in the semi whipped egg white. Once all mixed pour this instantly into the stock whisking well, with the heat on full, let it come up as normal and just stir once.
6. Cling film the top and once it starts to simmer, remove and break a hole into the cling film. Go through the hole using a ladle and take off the top layer of scum, cook for 1½ – 2 hours until slightly reduced and the stock is clear, removing the scum throughout. Pass through a muslin cloth and chinois.
7. For the chicken breasts, mix the water, salt, bay leaf, thyme and truffle together in a pan and heat on a low heat so the salt dissolves, remove from the heat to cool and place the chicken into the brine for 4 hours. Drain and wash the chicken.
8. Place a large sheet of cling film onto a work surface, and smear 30g butter on it to the size of the chicken breast, place on 3 strips lemon peel. Drizzle the chicken breast with langoustine oil and season with salt, place the breast onto the cling film, fold over the extra cling film and roll this up tightly pulling it towards you each time, once rolled up fold the ends underneath pulling them tight inwards so the package is very

tight, and the chicken has a nice shape. Repeat this process with the remaining chicken breast. Place into a steamer on a low heat and cook for 15 minutes.

9. Before serving, sear in a med hot pan with a little oil and butter just on the skin side until cooked through.
10. For the confit legs, place the salt, garlic, thyme, bay leaves, rosemary and peppercorns into a bowl & mix well, add the legs and leave for 6-8 hrs. Wash the legs and place into a large casserole pot of duck fat on a low temperature, cook for 2½ hours until tender, then remove the bone very carefully by twisting it out. Cut each leg into 4 pieces, wrap in cling film and place into a steamer for 5 minutes. Unwrap and sear in a med hot pan with a little oil and butter until golden.
11. For the langoustine sauce, place the olive oil into a large pan on a med heat, once it is hot add the langoustine bones, cook for 5-8 minutes until going golden, then add the chopped carrots and cook for 4-6 minutes so they start to caramelize.
12. Add the shallots, garlic, red peppers, fennel, sea salt, black pepper, paprika, cayenne and red chilli, cook for another 2-3 minutes with a lid covering the pan so they sweat, then add the fennel seeds, coriander, bay leaves, pink peppercorns, tomatoes and tomato puree, cook for a further 2-3 minutes to cook out then add the thyme, parsley, tarragon, and cover with the fish stock.
13. Bring to a simmer & skim all the scum off, cook this for 40 minutes until it has reduced by about 1/3rd. Pass this through a colander bashing the bones to extract all the flavour, squash & press down well. Pass this through a fine sieve pressing really well so all the flavor & juice comes out, then pass again through a fine sieve, tapping the liquid through. Reserve 500ml/17½floz stock for the sabayon.
14. Place the remaining liquid into a pan and add the cream, bring to a simmer, check the seasoning and add the lemon juice. Place into a food processor with the butter and blend for 2 minutes, pass through a fine sieve.
15. For the cooked egg yolks, using a thermometer, heat a pan of water to 65C/150F, add the eggs and cook for 90 minutes, monitoring the temperature to keep it between 60C-65C/140F-150F. Refresh the eggs in iced water, once cool, peel off the shell, then egg white, take out the egg yolk and place each one into a small oiled ramekin dish and cling film the tops. Re heat in a steamer on a low heat for 2-3 minutes.
16. For the langoustine tails, blanch the tails in simmering water for 20 seconds, then refresh in iced water. Once cool peel off the outer shell. Heat a little of the consommé in a pan and add the langoustine tails, blanche for 30 seconds on a low heat
17. To prep the egg shells, preheat the oven to 110C/225F/gas mark ¼, carefully tap around the middle of the egg with a knife, empty the egg, clean off any loose shell and clean the interior, wash them after, then dry in the oven for 2-3 minutes
18. For the langoustine egg, make the sweet spice blend by adding all the ingredients to a cold pan and heating lightly to dry out, place into a pestle and mortar and grind to a fine powder
19. For the blended egg yolks, place the eggs into a pan of hot water and cook on a low heat for 10 minutes, being careful not to boil. Crack the eggs open, discard the whites and puree the egg yolks with the maple syrup and a little seasoning. Place into a piping bag and leave to set up in the fridge for 1 hour. Pipe into barrel shapes

about 5mm in length on a nonstick tray, you will need 3 per portion, and set in the fridge for 1 hour, once set, roll in the spiced bread crumb.

20. For the langoustine sabayon, place the sauterne in a pan with the thyme, tarragon, bay leaf and bring up to heat, reduce by half. Add the stock then reduce to 370ml/13floz. Add the cream and pass.
21. For the langoustine custard, mix all the ingredients and pass through a fine sieve, place into 4 of the empty egg shells, about 1/3<sup>rd</sup> of way up. Cut the bottom section of an egg carton so that it has 4 chambers and sit the eggs in. Place into a steamer set to 85C/185F for 5- 6mins in the shell.
22. For the brown butter, melt the butter into a pan until it has turned golden brown.
23. For the French toast with cinnamon, whisk all the ingredients apart from the brioche and butter together then pass through a fine sieve.
24. Soak the brioche pieces in the mixture for 2 minutes, fry in butter with a little of the sweet spice, until lightly caramelized.
25. To assemble the langoustine egg, place the blended yolk pieces onto the custard, followed by the diced French toast, Spoon over the sabayon and finish with a drizzle of the brown butter
26. For the celery dice, peel the sticks first removing the outside peel, then cut into a very neat dice 5mm size, blanch these in boiling salted water for 2 minutes then refresh in iced water.
27. For the truffle salad egg, slice the truffle into 9 slices and chop the rest finely
28. Mix the finely chopped truffle through the sorrel leaves and then place these into the empty shells with the sliced truffle on top.
29. To serve, place ½ a chicken breast ½ a leg, a cooked egg yolk, 1 langoustine tail into a soup bowl and add a drizzle of the langoustine sauce and langoustine oil.
30. Serve with the 3 filled egg shells and a jug of consommé

# Fish Course

## Hand Dived Scallops

**SERVES 4**

### **Ingredients**

#### **For the Jasmine oil**

8 lemon grass, bashed then chopped

2 vanilla pods split and scraped

4 kaffir lime leaf rubbed

500ml/17½floz olive oil

Small pinch jasmine leaves

#### **For the burnt apple oil**

450g/16oz granny smith apples, cut in half and then quartered

350g/12½oz jasmine oil

140g/5oz white balsamic vinegar

Small pinch salt

Small pinch jasmine pearls

#### **For the pickled cucumber balls**

400ml/14floz water

100ml/3½floz sauterne wine

40g/1½oz white wine vinegar

30g/1oz caster sugar

10g/½oz salt

10g/½oz dill

Small pinch jasmine pearls in muslin

12 black peppercorns

4 bay leaves

1 large cucumber

10g/½oz fresh mint

#### **For the pickled apples slices**

400ml/14floz water

100ml/3½floz sauterne wine

40g/1½oz white wine vinegar

30g/1oz caster sugar

10g/½oz salt

10g/½oz dill

Small pinch jasmine pearls in muslin

12 black peppercorns

4 bay leaves

2 large granny smith apples

10g/½oz fresh mint

#### **For the blanched cucumber discs**

2 baby cucumbers

#### **For the apple julienne**

2 x granny smith apple

Juice of ½ lemon

50ml/1½floz burnt apple oil  
Small handful mint leaves, picked  
Small handful flower petals

**To cook the tapioca**

100g/3½oz tapioca pearls washed in cold water twice.  
400g/14oz apple juice

**For the pickled tapioca pearls**

200ml/7floz apple juice  
110g/4oz rice wine vinegar  
Very small pinch jasmine pearls tied in muslin  
15g/½oz caster sugar  
15g/½oz lime juice  
Small pinch salt

**For the apple and lemon balsamic jelly**

1ltr/1½pts fresh apple juice  
1tsp lemon balsamic vinegar  
1½ gelatine leaves

**For the sliced and marinated scallops**

8 large hand dived scallops

**Method**

1. For the jasmine oil, infuse the lemon grass, vanilla pods, kaffir lime leaf and olive in a pan over a low heat for 2 hours. Add the jasmine and leave for another 2 hours. Pass it all through a fine sieve, pressing down hard to extract max flavour.
2. For the burnt apple oil, heat the oven to 180C/350F/gas mark 4, put the apples onto a baking tray lined with foil and place into the oven until dark coloured, this should take about 30 minutes.
3. Heat the oil and vinegar to 80C/175F in a pan, place into a blender with the apples and pulse for a few seconds until it begins to mix. Cool to room temperature and leave for 2 days in the fridge. Take out of the fridge, let the oil rise to the surface, then drain the oil off. Pass the remaining liquid through a muslin
4. For the pickled cucumber balls, using a small melon baller, scoop out small balls of cucumber (5 per portion), place all the ingredients apart from the cucumber and mint into a pan and bring to a simmer, add the cucumber, take off the heat, add the mint and leave for 6-8 minutes then remove the jasmine and leave to marinade for a day.
5. For the pickled apple slices, slice the apple into thin slices, 5 per portion, place all the ingredients apart from the apple and mint into a pan and bring to a simmer, add the apple, take off the heat, add the mint and leave for 6-8 minutes then remove the jasmine and leave to marinade for a day.
6. For the blanched cucumber discs, Peel the baby cucumbers, place them into lightly simmering water and blanch for 1 minute then refresh in a bowl of iced water.
7. For the apple julienne, cut the apples into a fine julienne, using a little lemon juice to prevent them from going brown. Roll in a little burnt apple oil and mix with the mint and flowers.
8. To cook the tapioca pearls, heat the apple juice to a simmer, add the pearls and cook until tender and translucent.

9. For the pickled tapioca pearls, heat the apple juice in a pan and reduce to 50ml/1½floz, combine with the remaining ingredients and add the cooked tapioca pearls, leave to cool.
10. For the apple and lemon balsamic jelly, reduce the apple juice by half, season the with lemon balsamic vinegar and set in a small tray so that is sits about 5mm thick. Once set, cut into a small dice, allow 5 per serve.
11. For the sliced and marinated scallops, cut the scallops into 2mm thick round slices, making sure there are 5 slices per portion. Marinate the discs in the jasmine and burnt apple oils and season lightly with maldon salt and lemon juice.
12. To assemble, scatter all the elements around the plate.

# Main Course

Rabbit in a hat

**SERVES 4**

## **Ingredients**

### **For the carrot dressing**

450ml/16floz olive oil  
Small pinch fresh thyme leaves  
3 sprigs of tarragon  
Small pinch salt  
Small pinch caster sugar  
250g/9oz Dutch carrots, peeled and finely chopped  
100ml/3½floz white wine vinegar  
300ml/10½floz muscat  
400ml/14floz carrot juice

### **For the carrot puree**

300g/10½floz small carrots, peeled and finely chopped  
50g/1½oz unsalted butter  
Small pinch sea salt  
Pinch caster sugar  
3 sprigs of tarragon  
Pinch fresh thyme leaves  
200ml/7floz boiling chicken stock  
150ml/5floz single cream  
50ml/1½floz lemon juice

### **For the carrot sauce**

200ml/7floz carrot juice  
1tsp carrot puree (from above)  
Large squeeze lemon juice  
1tsp butter  
Pinch Salt

### **For the rainbow carrots roasted with honey**

100ml/3½floz olive oil  
30g/1oz butter  
3 thin rainbow carrots (whatever colours you can get)  
3 sprigs rosemary  
Small pinch cumin seeds  
Small pinch fennel seeds  
Pinch tarragon  
4 cloves garlic, crushed  
3 thyme sprigs  
Small pinch coarse sea salt  
12 turns of milled pepper  
2 star anise  
100g/3½oz light honey  
50m/1½floz lemon juice

**For the stuffed rabbit legs**

2 Rabbit legs boned out (you can ask your butcher to do this)  
4 leaves of cos lettuce  
6 halves cooked heritage carrots (from above)  
2-3 slices streaky bacon per portion  
60g/2oz butter  
Salt

**For the rabbit confit balls - 3 per portion**

6 rabbit legs  
100g/3½oz sea salt  
1 bulb garlic, crushed  
20g/1oz thyme  
20g/1oz crushed black peppercorns  
Duck fat  
50g/1½oz butter  
100g/3½oz carrot diced into a 3 mm dice  
Small pinch salt  
100g/3½oz shallots diced into a 3 mm dice  
Small pinch parsley, chopped  
Small pinch chervil, chopped  
12 Cos lettuce leaves

**For the fried crumbs and black pudding**

2tbsp black pudding, crumbed  
2tbsp sourdough breadcrumbs  
50g/1½oz butter  
10g/½oz thyme leaves

**For the rabbit loin**

4 rabbit loins trimmed Olive oil for cooking  
Knob of butter  
1tbsp fried crumbs and black pudding (from above)  
salt

**For the lettuce leaf emulsion**

230g/8oz Romaine lettuce leaf  
1 egg  
15ml/½floz concentrated dark chicken stock  
1/3 clove garlic  
130g/4½oz grapeseed oil

**For the baby carrot slices**

12 baby carrots peeled

**For the chervil sauce**

200ml/7floz double cream  
500ml/17½floz white chicken stock  
Small pinch salt  
250g/9oz chopped chervil  
10 turns of milled pepper

**To serve**

4 slices black pudding

## Method

1. For the carrot dressing, place a pan onto a medium heat, add 150ml/5floz olive oil with the thyme, tarragon, salt, sugar, bring up to heat and cook the carrots in it for 5 minutes so they start to cook down. Deglaze the pan with the white wine vinegar then reduce to nothing, add the muscat, reduce by 2/3rds then add the carrot juice and reduce this by 2/3rds. Finally, add 300ml/10½floz olive oil and simmer for 3-4 minutes. Leave this for at least a day before use so it takes on more flavour.
2. Take the dressing out of and leave to reach room temperature. Place into a food processor and pulse for 10 seconds. Leave to drain through a coarse sieve, pressing it through gently towards the end. out,
3. For the carrot puree, heat a pan over a low heat then sweat the carrots in the butter with the salt, sugar, tarragon, thyme covering with a lid. Cook for 5-8 minutes with no colour stirring now and again, add the stock, cream and cook at a simmer for 10 minutes until reduced and soft. Remove thyme, tarragon, place into a food processor with the lemon juice and blend until very smooth, pass through a fine sieve.
4. For the carrot sauce, heat the carrot juice to a simmer in a pan, add the puree, a little lemon juice and butter and season to taste, blend with hand blender 30 seconds.
5. For the carrots roasted with honey, preheat the oven to 170C/350F/gas mark 3. Heat a large frying pan on a medium heat, add the olive oil and once hot, add the butter, then after the butter has melted add the carrots, rosemary, cumin, fennel seeds, tarragon, garlic, thyme, salt, pepper, star anise and slowly colour until golden, this should take about 15 minutes. Add the honey and cook for another 5 minutes so they colour, then remove from the heat and wrap the carrots in tin foil, place onto a wire rack to finish cooking in the oven for 10-15 minutes. Once cooked, leave to cool and then unwrap from the foil and cut in half lengthways.
6. For the stuffed rabbit legs, preheat the oven to 170C/350F/gas mark 3, place the rabbit legs in between 2 sheets of cling film and carefully bash flat with a rolling pin.
7. Bring a pan of salted water to the boil add the lettuce leaves for 5 seconds, then quickly refresh in a bowl of iced water. Dry the leaves well with a tea towel.
8. Place a lettuce leaf on the work top, place 3 halves of carrot in and roll the leaf around the carrots, wrapping the carrots in the leaf. Repeat once more with the remaining carrots, then cut the wrapped carrots to the same width of the rabbit legs.
9. Lay 2-3 slices of bacon on the work surface so they overlap and sit the same width as the rabbit legs, season the inside of the rabbit leg and place onto the bacon, then place on a bundle of carrots, roll so that the bacon wraps tightly around the legs. Grease a square of foil with butter and place the bacon wrapped leg onto it, again wrap tightly, twisting the ends of the foil to form a tight parcel, repeat again for the remaining leg.
10. Place the wrapped legs onto a wire rack and place into the oven for 15-20 minutes, check the legs with a meat thermometer whilst still in the foil, the internal heat should be about 55C/130F.
11. Remove the legs from the foil and sear in a pan lightly with a little butter, then slice in half giving four nice pieces.
12. For the rabbit confit balls, place the rabbit legs, sea salt, garlic, thyme and peppercorns into a bowl & mix well, leave for 6-8 hours, then wash the legs and

place into a large pan of duck fat on a low temperature, cook for 2½ hours until tender, then flake off the meat and reserve.

13. Place a pan on a med heat and add the butter, once melted and golden add the carrots, salt and cook for 4-6 minutes until golden brown. Add the shallots, cook for a further 4-6 minutes then once cooked and golden remove from the heat and cool. Add this to the pickled rabbit confit with the parsley and chervil. Using your hands, roll the mixture into 2cm/¾in diameter balls, 3 per portion.
14. To finish the confit balls, bring a pan of salted water to the boil, add the lettuce leaves for 5 seconds, then quickly refresh in a bowl of iced water. Dry the leaves well with a tea towel. Wrap the confit balls in the lettuce leaf and then wrap in cling film, reheat in a hot steamer for 2-3 minutes just before serving.
15. For the fried crumbs and black pudding, melt the butter in a pan, then add the crumbs, when they are almost golden add the black pudding and thyme, cook until crisp.
16. For the rabbit loin, preheat the oven to 160C/325F/gas mark 3, season the loins with a little salt, heat a shallow pan with a little oil, add the butter then the loins and cook all over until they have a light colouring. Place the loins on a wire rack and place into the oven for 8-10 minutes to cook through, just before serving, sprinkle with the fried crumbs and black pudding.
17. For the lettuce leaf emulsion, bring a pan of salted water to the boil, add the lettuce leaves for 5 seconds, then quickly refresh in a bowl of iced water. Dry the leaves well with a tea towel. Boil the egg for 7 minutes, refresh. Peel the egg and carefully remove the white from the yolk, throw the white away.
18. Warm the chicken stock and carefully emulsify the yolk into the warm stock. Place the egg and chicken jus liquid into a food processor, add the lettuce leaves, garlic and blend slowly, adding the grapeseed oil gradually.
19. For the baby carrot slices, keep the tops on the carrot and slice them lengthways thinly, blanch these in simmering salted water for a few seconds, then refresh in iced water. Reheat in a pan of foaming butter just before serving.
20. For the chervil sauce, mix the cream and stock together with the seasoning and bring to a simmer, add the chervil and blend in a food processor until smooth, pass through a fine sieve into a bowl set over iced water.
21. To serve, slice the black pudding into quarters and pan fry in foaming butter until crispy.

# Dessert

A nose too far

SERVES 4

## Ingredients

### **For the coconut jelly**

250g/9oz coconut milk

100g/3½oz milk

1 vanilla pod, split and scraped

15g/½oz caster sugar

Pinch salt

2 leaves gelatine, presoaked in water

100g/3½oz desiccated coconut

### **For the stock syrup**

100g/3½oz caster sugar

100g/3½oz water

### **For the coconut sorbet**

500g/17½oz coconut milk

60g/2oz stock syrup

1tsp glucose

### **For the mint oil**

15g/½oz caster sugar

150g/5oz fresh mint leaves

150ml/5floz olive oil

### **For the strawberry puree**

1.5kg/3½lbs strawberries

### **For the frozen strawberry disc**

250g/9oz strawberry puree

2½ gelatine leaves, presoaked in water

### **For the Italian meringue**

700g/24½oz caster sugar

500g/17½oz egg white

200g/7oz water

### **For the strawberry coconut cannelloni**

100g/3½oz desiccated coconut

200ml/7floz strawberry puree

8 leaves gelatine, presoaked in water

500ml/17½floz coconut milk

1 vanilla pod split and scraped

30ml/1oz lime juice

50ml/1½oz coconut rum

200g/7oz double cream, semi whipped

200g/7oz Italian meringue (from above)

### **For the strawberry sorbet**

400g/14oz strawberry puree

100g/3½oz stock syrup

1tsp glucose

**For the coconut panna cotta**

570g/20z coconut milk

20g/¾oz freeze dried strawberries, lightly crushed

100g/3½oz double cream

225g/8oz milk

2 vanilla pod split, scraped and cut into quarters

95g/3½oz caster sugar

Very small pinch salt

4 gelatine leaves, presoaked in water

**For the poached strawberries**

1ltr/1½pts water

1.5kg/3½lbs trimmed and hulled strawberries

15 leaves mint

160g/5½oz caster sugar

2 vanilla pod split and scraped

5 lime leaves

3 lemon grass bashed and chopped

**For the strawberry pectin**

A large handful unsalted pistachios

280g/10oz strawberry puree

225g/8oz caster sugar

10g/¼oz pectin (available online)

2.5g Tartaric acid (available online)

**Method**

1. For the coconut jelly, bring the coconut milk, milk, seeds from the vanilla pod, sugar and salt to a simmer, then add the gelatine leaves and dissolve through. Pass through a fine sieve and set in a square tray so that it sits just over 1cm/½in deep. Cut into 2cm/¾in sized cubes and roll in toasted desiccated coconut
2. For the stock syrup, heat the sugar and water in a pan and cook on a low heat until the sugar dissolves.
3. For the coconut sorbet, heat the coconut milk in a pan but do not boil, add the stock syrup and the glucose and stir together on the heat until all combined. Place into an ice cream churner and churn.
4. For the mint oil, bring a pan of water to a boil, add the sugar, mint leaves straight away and cook for 45-60 seconds until just soft, but still with a little bite. Remove the leaves straight away from the boiling water and place into iced water for 1 minute until completely cold, Drain and squeeze all the water out of the mint and place into a food processor with the olive oil and blend. Do not process for too long, about 30 seconds, otherwise the oil will warm up and emulsify then the colour will not be as green. Place the contents into a bowl set over iced water so it cools instantly.
5. For the strawberry puree, place the strawberries into a food processor and blend to a puree, pass through a coarse sieve.
6. For the frozen strawberry disc, heat the strawberry puree on a low heat in a pan, add the gelatine and dissolve through, pour onto a nonstick, cling filmed tray, so that it

sits about 2-3mm thick, place into the freezer to freeze for 2 hours, then cut out into discs.

7. For the Italian meringue, lightly whisk the egg whites until stiff, cook the sugar to 124-126C/255-258F and pour over the egg white. Continue to lightly beat until luke warm.
8. For the strawberry coconut cannelloni, first heat a dry frying pan, add the desiccated coconut and toast until it begins to brown.
9. Make the jelly by heating the puree on a low heat in a pan, add 2 leaves of gelatine and dissolve through. Pour onto a clingfilm lined, non stick tray so that it sits about 1mm thick, leave to set in the fridge for 2 hours. Cut the jelly into 4 large rectangles
10. Make the coconut mousse by heating half of the coconut milk and then infuse the vanilla in it for 5 minutes. Melt 6 leaves of gelatine through and then add the rest of the remaining coconut milk, lime juice and coconut rum. Pass into a bowl over iced water and when almost set fold through the Italian meringue followed by the cream and place into a piping bag. Pipe the mousse onto the ends of the jelly rectangles and roll up to form a cannelloni. Dip the ends in the toasted desiccated coconut.
11. For the strawberry sorbet, heat the strawberry puree in a pan, but do not boil, add the stock syrup and the glucose and stir on the heat until combined, place into an ice cream churner and churn,
12. For the coconut panna cotta, warm the puree with the strawberries, cream, milk, vanilla, caster sugar and salt, leave to infuse for 20 minutes, then pass a little off into a pan and melt in the gelatin, once melted then add back to the other ingredients and place into a bowl over ice until almost semi set, then place into small moulds about 2cm/½in by 5cm/2in
13. For the poached strawberries, bring water, 500g/17½oz strawberries, mint, sugar, seeds from vanilla pod, lime leaves and lemon grass to a simmer for 20 minutes, leave to cool and refrigerate for 1 day to infuse. Pass and reserve the liquor.
14. Place the liquor into a pan and bring back up to a simmer, add the remaining 1kg/2½lbs strawberries, then leave to cool. Place back into the fridge for 1 day to infuse before use.
15. For the strawberry pectin, place the pistachios into a freezer bag and bash them to a crumb with a rolling pin.
16. Place the strawberry puree, sugar and pectin into a pan and bring up to 110C/230F, take off the heat and slowly add the tartaric acid in stages whisking it in until smooth. Set in a shallow plastic tray, lined with cling film to 0.5mm depth. When set, cut into dice and roll in the pistachio crumb.