

Recipes

Tis' the season to be greedy!

Leeks Tossed in Butter with Chestnuts, Black Pepper & Streaky Bacon

Serves 4

400g of leeks sliced
50g unsalted butter
100g smoked streaky bacon lardons
200g chestnuts roughly chopped
Salt and cracked black pepper

1. Heat a medium sized frying pan then add the butter and lardons. Cook until the lardons start to release some fat, turn up the heat and cook the lardons until they start to colour, (about 5 minutes).
2. Add the chestnuts and leeks. Cook for a further 5 minutes.
3. Season with salt and plenty of black pepper and then serve.

Courtesy of www.british-leeks.co.uk

Duck & Cucumber Wraps

1 duck breast
Drizzle of olive oil
Salt and pepper to taste
Half a large cucumber sliced into horizontal julienne pieces
1 bunch of spring onions sliced into horizontal julienne pieces
Black and white sesame seeds
A pack of mizuna lettuce leaves
Soy sauce for a dip
Cocktail sticks

1. Take a fresh piece of duck breast and brush with olive oil, add salt and pepper and roast in the oven for 25 minutes to keep pink.
2. Once the duck is cooked, cut the duck into horizontal pieces about 3cm wide.
3. Take a piece of the sliced duck, lay flat and place the cucumber and spring onions onto top.
4. Carefully roll the duck, cucumber and spring onions into a wrap and secure with a cocktail stick. Set aside.

5. Get a small plate and add a good sprinkle of sesame seeds. Carefully pick up the rolled duck and dab into the sesame seeds to coat.
6. Served this on a plate of salad with a bowl of soy sauce for a starter, or serve as a canapé for a dinner party.

Courtesy of www.thesaffronhouse.co.uk

Individual Beef Wellington with Leek Mousseline

Serves 4

Mousseline
500g/17oz Leeks, finely chopped
1 Bay leaf
25g/1oz butter
4 x 15ml tbsp water
2 x 15ml tbsp creamed horseradish
Generous pinch ground black pepper
Filling
4 Slices Parma ham
500g/ 17oz tail end fillet of beef
500g/17oz puff pastry
1 egg for glazing

1. Gently sweat the shredded leek and bay leaf in the butter for about 5 minutes to soften. Add the water, cover and cook gently for a further 2-3minutes. Stir in the horseradish and pepper and whiz in a processor until smooth. Set aside until cold.
2. Divide beef fillet into 4 even pieces. Spread the cooled leek mixture onto the Parma ham slices and wrap one around each beef fillet.
3. Divide pastry into
4. Roll each out into an oblong about 2 times the size of the beef fillet. Brush with egg glaze and bring pastry up over the beef and seal neatly into a parcel. Place sealed side downwards onto a baking sheet lined with baking parchment. Chill for 30 minutes.
4. Place in a preheated oven and cook Beef Wellingtons for 15 – 20 minutes until the pastry is golden and crisp.

Courtesy of www.british-leeks.co.uk

Spiced Delamere Cheese Pancakes with Tangerines & Cranberries in Brandy

Serves 4

4 tangerines peeled and de-pithed
½ punnet cranberries
1 measure of brandy
40g caster sugar plus extra for serving
250g Delamere spreadable cheese
Level teaspoon mixed spice
3 eggs, separated
50g plain flour, sifted
Pinch of salt
15g extra caster sugar

1. Place the tangerines in a small saucepan with 40g caster sugar. Set over a low heat and stir occasionally until the sugar has melted and the tangerines begin to release their juice and add the cranberries. Then pour in the brandy and set aside to reheat just before you are ready to serve the pancakes.
2. Meanwhile in a bowl beat the cream cheese with the mixed spice, egg yolks and whisk in the flour and a small pinch of salt.
3. Place the egg whites in a clean dry bowl and whisk with 15g of caster sugar until they form stiff peaks. Gently fold them into the cheese mixture with a large spoon to make a fluffy batter.
4. Place a non stick frying pan over a medium heat. Add a few drops of olive oil until hot and drop three large spoonfuls of the batter onto the pan. Cook for 2 minutes or until set and golden the flip over and cook for a further 2 minutes until lightly coloured. Continue adding butter and cooking pancakes until the batter is finished. It should make 12 pancakes.
5. Divide the pancakes between four plates and dust with the remaining good pinch of caster sugar. Spoon the warmed fruit over the pancakes and serve immediately.

Courtesy of Delamere cheese



Leeks Tossed in Butter with Chestnuts,
Black Pepper & Streaky Bacon



Duck & Cucumber Wraps



Individual Beef Wellington with Leek Mousseline



Spiced Delamere Cheese Pancakes
with Tangerines & Cranberries in Brandy