



4 SERVINGS

CARAMELISED ONION AND BRIE TARTS

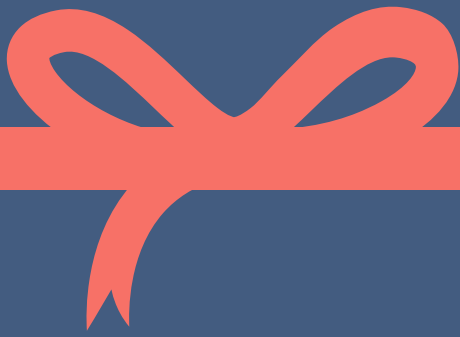
NEIL FORBES
CAFE ST HONORÉ

“ This is a delicious way of doing something a bit different with a good, ripe brie. I adore Clava brie—it’s made just outside Inverness using organic milk and has a wonderful flavour but you can use any good locally sourced brie. I always buy my cheese way before I need it as to ensure it’s at its ripe best. Great served here in a tart. ”

<https://www.cafesthonore.com/>

INGREDIENTS

- 250g plain flour
- 125g unsalted butter, diced small
- Cold water to bind the pastry
- 12 slices of good, locally made brie
- 2 large onions, peeled and thinly sliced
- A good handful of purple sprouting broccoli, woody stalks removed
- Good salt and pepper
- 50ml cold-pressed rapeseed oil
- A few sprigs of thyme



DIRECTIONS

1. To make the pastry for the tart cases, add the plain flour and the diced butter to a mixing bowl and rub together until they resemble breadcrumbs. Then add a pinch of salt and trickle in enough cold water to make a good pastry dough. Wrap the dough in cling film and place in the fridge for an hour or so to rest.

2. Pre-heat the oven to 180°C. Lightly grease and flour four small tart tins. Remove the chilled dough from fridge and flour the work surface. Cut the pastry into four evenly-sized pieces and roll each piece into a ball. Then roll each ball into 2mm-thick circles and place into the cases, trimming off the edges of any excess pastry. Blind bake with greaseproof paper (or three layers of cling film) and baking beans for 40 to 50 minutes - until the tarts are crisp and golden brown.

3. To caramelise the onions, heat 25ml of oil in a pot then add the sliced onions. Season with salt and pepper then put the lid on and cook on a medium heat for about an hour, stirring occasionally. The onions should be golden and caramelised. Remove from the heat and stir in a few sprigs of thyme.

4. Divide the onions between the four tart shells, then lay three slices of brie on top of each tart and trickle with a little oil. Top with some thyme leaves and season again. Gently warm the tarts under the grill or in the oven.

5. Next, bring a pot of water to the boil and blanch the purple sprouting broccoli for three to four minutes until tender. Remove from the water and season.

6. Divide the broccoli between four warmed plates and place the tarts on top. Trickle any remaining oil all over the tarts and broccoli. Serve immediately.



6 SERVINGS

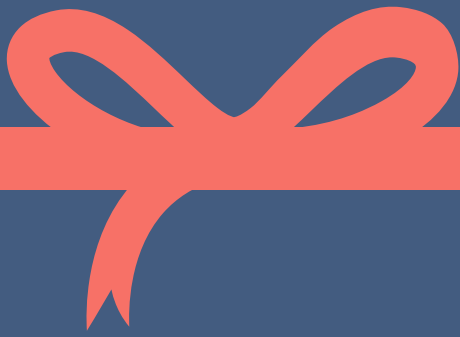
SEAWEED CURED TROUT

**RYAN BLACKBURN
OLD STAMP HOUSE**

<https://www.oldstamphouse.com/>

INGREDIENTS

- 1 side of chalk stream trout (descaled and pin boned)
- 100g salt
- 100g dark brown sugar
- A large sheet of dried kelp (kombu) seaweed



DIRECTIONS

1. Place the seaweed in cold water until it becomes pliable, roughly about 20 minutes.

2. Mix the salt and sugar together and set aside.

3. Use some cling film to create a large square, note it should be twice as wide as your trout.

4. Place the seaweed on the cling film and spread an even layer of the salt and sugar mix and then place the trout on top skin side down and spread the remaining mix over the top.

5. Wrap the seaweed tightly around the trout and then securely wrap it in the cling film. Place in the fridge overnight.

6. The following day remove the trout fillet from the seaweed and gently wash the cure off under the tap. Place the fish in a tea towel to dry.

7. It's now ready to be sliced and used. At this point, we tend to blow torch the skin in the restaurant, which adds a smoky flavour, and it also means that you can peel the skin away. But if you do choose to do this step at home, please be extremely careful.

8. Once blow-torched and sliced I serve it with pickled cucumber, apple and dill.



1 BATCH

SMOKED MACKEREL BITES

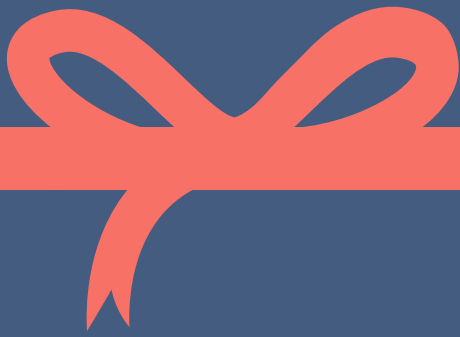
ED SMITH ROCKET AND SQUASH

“ This Christmas it makes sense on many levels to go for generous, vibrant smudges of smoked mackerel pâté instead of slivers of salmon. This recipe is super easy (and relatively inexpensive) to make. ”

www.rocketandsquash.com

INGREDIENTS

- 150g cooked beetroot
- 3 large tablespoons Greek yoghurt
- 160-200g smoked mackerel fillets
- 3 large tablespoons full fat creme fraiche
- ½ tsp ground black pepper
- Juice of ¼ lemon (plus more to serve)
- ½ tsp creamed horseradish
- Generous pinch flaky sea salt
- Handful of fresh dill
- Peter’s Yard Original Sourdough Crispbreads



DIRECTIONS

1. Put the beetroot and yoghurt in a food processor and pulse to a coarse purée.

2. Remove the skin from the mackerel fillets and discard. Break the flesh into a mixing bowl, then use the back of a fork to mash into a loose paste.

3. Stir-in the beetroot, then add the creme fraiche and stir again. Season generously with black pepper, lemon juice and horseradish. Add a little more yoghurt and creme fraiche (50:50 ratio) to loosen and lighten the pâté if you think it needs that, and more seasoning to taste.

4. Spread over crispbreads as and when you wish, garnishing very generously with dill. Eat or serve immediately.

5. The pâté stores well in the fridge for up to three days.