



Northumbria Larder

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Chefs Demonstrations and recipes at the Wallington Food & Craft Festival 2006

Martin Charlton & Steve Jobson



Pantone bread and butter pudding with vanilla Anglaise.

Pumpkin risotto with Pancetta wrapped saddle of rabbit stuffed with sheep's cheese and lemon thyme.

Lay the pancetta slices on some tin foil (rubbed with a little olive oil)

Bone the saddle of rabbit, and place on the tin foil, place the goat's cheese in the centre, roll tightly and baked for about 25 minutes in a hot oven.

Make the risotto

Sweat a cupful of finely diced shallots with some finely diced pumpkin in a little butter, add the Arborio rice cook gently for a few minutes further, add a little white and cook gently stirring until the wine is absorbed, add the hot white stock ladle by ladle until the rice is cooked to perfection season.

Place the sliced rabbit loin on to the risotto and serve

Oat biscuit, with roast figs and mascarpone cream.

Leg of Wallington hall lamb roasted with damson chutney and sage baked over Boulanger potatoes.

Stuff the leg of lamb with sage and rub with the damson jam, season with sea salt

For the Boulanger potatoes.

Finley slice the potatoes and layer in a deep tray with sliced onions. Season between the layers and just cover with council stock put a couple of blobs of butter.

Place the lamb on the oven shelf, with the tray of potatoes below to catch the lamb juices.

Bake for 20minutes to the Pound or less if you like your meat pink

Remove the lamb from the oven, rest for 10-15 minutes and serve with your Potatoes

Soufflé

This recipe makes 2-3 ramekins

1tblsp Dried Egg Whites
150grms Pasteurized Egg Whites
150grms Pastry Cream
80grms Sugar
1/2tsp Potato Flour
(+Flavour)

Method

Slowly mix the dried egg whites and ½ the sugar for 3-4 mins before increasing to full speed Add the remaining ½ sugar and the potato powder- continue mixing till fluffy to create a meringue.

Warm the pastry cream and flavouring then whisk in ½ the meringue. Fold the remaining ½ of your meringue with care.



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Bake in a ramekin for approx 7-8 mins @ 220oC-225oC

When baked: Dust lightly with icing sugar and serve with a compliment.

Note: the centre of the soufflé should remain as a creamy texture when served.

Tomato and Green Pepper Tart with North Sea Langoustines

4 Tomatoes blanched, skin removed
2 Green Peppers
400grms Tomato Fondue
1pkt Filo Pastry
8 Langoustines
Shell Fish Oil Dressing

Method

Line tartlet tin with four layers of filo pastry, fill with tomato fondue. Cut circles of tomato and green pepper and add to the top of the tartlet and bake for 5mins @ 200oC
Cook Langoustines in a little olive oil whilst tart is cooking

Beef & Leek Sausage & Onion pie Serves 4

8 Beef & Leek Sausages
1 small Leek
2 carrots
1 onion
50g butter
50g flour
1 pint beef stock include red wine
400gm short crust pastry

1. Fry or grill sausages and put to one side.
2. Fry onions, carrot and leek until soft, add flour. Beef stock and some red wine (if you like to), to form a rich gravy.
3. Cut Sausages into 3, add to gravy.
4. Line pie plate with pastry, add gravy and sausages. Top with pastry.
5. Bake at 180 degree, or gas mark 8 for approximately 30 minutes.

Lamb and Herb Sausage with Parsnip Mash Serves 4

12 lamb & herb Sausage
2 Large parsnips
4 large Potatoes
50g butter
50g flour
1 pint lamb stock
Tomato puree or chopped tomatoes

1. Boil parsnips and potatoes
2. Grill or fry 12 sausages
3. Melt butter, stir in flour, add pint of lamb stock slowly to make rich gravy, add some tomato puree or chopped tomatoes to taste.
4. Mash potatoes and parsnip together with butter and seasoning and serve with sausages and seasonal vegetables.