

## Vanilla pannacotta with fresh strawberries and its own coulis



### THE PANNACOTTA

**Ingredients** | 2 Gelatine leaves | 250ml milk  
50ml double cream | Vanilla pod, split lengthways,  
seeds scraped out | 25g Sugar

#### Method

**Step 1.** | Soak the gelatine leaves in a little cold water until soft

**Step 2** | Place the milk, cream, vanilla pod and seeds and sugar into a pan and bring to a simmer. Remove the vanilla pod and discard

**Step 3.** | Squeeze the water out of the gelatine leaves, then add to the pan and take off the heat.

Stir until the gelatine has dissolved

**Step 4** | Divide the mixture among the moulds and leave to cool. Place into the fridge for at least an hour, until set

### THE SAUCE

**Ingredients** | 175g Icing sugar | 350g of strawberries

#### Method

**Step 1.** | Place the sugar and strawberries in a jug blender and blitz

**Step 2** | Pass the sauce through a sieve into a bowl

**Step 3.** | To serve, turn each pannacotta out onto a serving plate. Spoon the sauce and dress with fresh strawberries

### TOP TIPS

**Tip 1.** | Buy the best ingredients you can, top quality vanilla and ripe strawberries are a must for this simple dish

**Tip 2.** | To turn them out dip the mould into warm water to release the pannacotta

## Confit of Salmon with Cerviche of Scallop



### THE CONFIT OF SALMON

**Ingredients** 1 Lemongrass, 2 Kafir lime leaves, 2cm Ginger, 1 Chilli, 500ml Extra virgin olive oil

**Method** Heat the oven to 52°C. Add all ingredients, except for the Salmon, to a large pan and place in the oven. Once hot place the Organic salmon fillet, cut into 120g slices into pan and cook for 1 hour at 52°C. The salmon should be served nice and pink without the white fat coming out of the fish. After the salmon is cooked squeeze a lemon over it and add a pinch of seaweed salt.

### THE SCALLOP CEVICHE

**Ingredients** 6 medium cornish scallops cleaned and diced, 1 Lime juiced, Good pinch of Sea salt, Corriander, 1 Peeled and diced plum tomato.

**Method** Put all ingredients in a bowl and mix, add the salt, corriander and lime to taste. Keep chilled and serve in a shot glass alongside your salmon.

### SEAWEED SALAD

**Ingredients** 100g dulse, 100g sea lettuce, 100g nori, 100g samphire, Squeeze of lime, A pinch of toasted sesame seeds, 20ml Blended sesame oil, Pickled daikon radish and carrot and a drizzle of Pickling liquor.

**Method** Mix all ingredients together and serve as the base of the confit salmon.

### KIMCHI

**Step 1.** 1 large Chinese Cabbage, 2 ltrs water, 100g coarse salt

Chop the cabbage into small pieces, Put the cabbage into salty water and place in fridge for 24 hours. Drain the salty cabbage and rinse thoroughly

**Step 2.** 1 small head of garlic, peeled and finely minced, 6cm piece of fresh ginger, peeled and minced, 60ml fish sauce, 80g Korean chili powder, 1 bunch green onions, cut into 3cm lengths, 1 medium daikon radish, peeled and grated, 1 teaspoon sugar or honey

Mix all ingredients into dried cabbage leave for 24 hours and serve on top of your Salmon.



**OLIVE  
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## Valrhona Guanaja chocolate sorbet and Pain d'epices

### VALRHONA GUANAJA CHOCOLATE SORBET

**Ingredients** 400ml Milk, 200g Sugar, 100g Liquid glucose  
20g Cocoa powder, 400ml Water, 320g Valrhona Guanaja chocolate.

**Method** Place Milk, Cocoa, Water, Sugar and Glucose in to a heavy bottom pan. Whisk and bring to the boil, Add the chopped chocolate and melt, Pass through a seive and allow to cool. Churn in an ice cream machine until set.

### PAIN D'EPICES

**Ingredients** 250g aromatic clear honey, 125ml milk, 50g caster sugar, 3 eggs, 120g dark rye flour, 120g plain flour, 20g baking powder, 2tspn mixed spice, 2tspn ground ginger, 1/2 orange zest, 1/2 lemon zest, 2tspn vanilla essence.

**Method** Heat honey and milk until melted and keep warm. Whisk sugar and eggs till white and smooth. Add milk and honey, and vanilla essence. Sift in all dry ingredients and fold in. Bake for 30 mins at 160°C then turn down oven to 150°C and cook for a further hour. Leave cool for 30 mins then turn out.

