

BELLY OF PORK

with ANCHOVY and CHESTNUTS

British Lop pork, used for this recipe, comes from an old breed of pig that has a good, even covering of fat, so that the belly is not excessively fat. With commercial pigs the belly is usually the only part with any fat at all. The use of anchovies with meat is a feature of the late eighteenth century and does not leave a fishy taste but adds depth to the dish. You will not need to add extra salt, as the anchovies will provide it. The chestnuts are a nice feature and provide a good texture. You can either buy pre-peeled sous vide nuts or keep your children occupied peeling chestnuts. In the latter case, cross the base of the nuts and put them into boiling water for a few minutes then run under a cold tap, drain and peel. Instead of deglazing the pan you can flambé a ladle of brandy and set fire to the contents, burning off any remaining fat. This also enhances the taste. *Clarissa Dickson Wright*

Serves 4-6 1 tin of anchovies
 3 tbsp olive oil, plus extra for rubbing
 1 onion, chopped into 1cm dice
 1 large garlic clove, chopped
 200g chestnuts, cooked, peeled and roughly chopped
 salt and pepper
 150ml dark beer (not stout)
 1.5kg belly of pork

Preheat the oven to 230°C/450°F/Gas 8. Gently heat a roasting pan and pour in the oil from the anchovy tin, and add the olive oil. Fry the onion and garlic for 2-3 minutes.

Chop the anchovies and add them, with the chestnuts, to the pan. Add a good grind of fresh black pepper and pour in the beer.

Score the rind of the pork with a sharp knife, slicing the scores 1cm apart, and rub with salt and oil.

Set the pork in a roasting pan so it covers the chestnut mix. Place in the oven and roast for 30 minutes. Then turn the temperature down to 170°C/325°F/Gas 3 and roast for a further 30 minutes. Serve the pork sliced with the chestnut mixture spooned over the top.





VANILLA BAKED CHEESECAKE

with BLACKBERRIES *and* BLACK PEPPER HONEYCOMB

Cheesecake is an obvious way to use cheese in a pudding. In this recipe, I have used a delicious West Yorkshire soft cheese with a very old-fashioned technique of baking the cheesecake. Serve it with some sharp juicy blackberries and crunchy honeycomb. *Glynn Purnell*

Serves 6

Cheesecake

200g digestive biscuits
55g butter
1 vanilla pod, seeds scraped out
500g full fat soft West Yorkshire cheese
3 free range eggs
juice of ½ a lemon
75ml double cream
55g plain flour
200g caster sugar

Blackberry purée

125g blackberries
10g caster sugar
splash of water

Black pepper honeycomb

35g honey
70g liquid glucose
200g caster sugar
20g bicarbonate of soda
freshly ground black pepper

You will need a 20cm springform cake tin, a silicone mat large enough to line a baking tray and a sugar thermometer. Preheat the oven to 140°C/275°F/Gas 1. Line the base of the springform cake tin with parchment paper. Blitz the biscuits in a food processor into crumbs. Melt butter in a saucepan and stir in the biscuit crumbs. Press the biscuit mixture into the bottom of the lined tin and place in the fridge to set.

Put the blackberries, sugar and water in a saucepan and simmer for about 10 minutes. Blitz in a blender and pass it through a fine sieve into a bowl. Allow to cool.

In a large bowl, stir the vanilla seeds into the cream cheese. Put the eggs, lemon juice and cream into a jug and whisk together. Add half of the egg mixture to the cream cheese and mix well. Stir the flour and sugar into the cream cheese mixture, and then stir in the rest of the egg mixture until smooth. Remove the cake tin from the fridge and pour the cheese mixture into it. Drizzle the cooled blackberry purée over the cheesecake mix and bake for 40 minutes.

To make the honeycomb, first place a silicone mat into a large baking tray and set aside. Put all of the ingredients apart from the bicarbonate of soda and black pepper into a large saucepan. Keeping track using a sugar thermometer, heat the mixture up to 150°C/300°F. Swiftly whisk in the bicarbonate of soda, (the volume of the mixture will more than double). Carefully pour onto the silicone mat, grind over black pepper and allow to cool. Break the honeycomb pieces over the top of the cheesecake and serve in slices.

SAAG ALOO

with ROASTED GOBI

Cauliflower is an international vegetable, loved from Bangalore to Belgravia. The British introduced Cauliflower to India in the nineteenth century. (And did you know it was a Cornish variety?) Cauliflower is economical and quite a dense creature so it can make a satisfying main meal. There is very little water added to this dish – all the liquid comes from the veg. Something wonderful happens to cauliflower when it is roasted and then combined with a traditional Aloo Gobi (potato and cauliflower curry). It is a taste of magic. We wrote this recipe when filming in Chennai in India. A favourite vegetable dish of ours, this is great served with rice or used for stuffing Indian bread. We think it is the best we have tasted and worth a try. *The Hairy Bikers*

Serves 4

Roasted cauliflower

½ head white cauliflower,
broken into florets
½ head Romanesco cauliflower,
broken into florets
splash of olive oil
salt and pepper

Vegetable curry

55ml ghee or vegetable oil
1 onion, chopped finely
1 thumb-sized piece of root ginger, grated
1 tsp black mustard seeds

5 curry leaves, dried or fresh
½ tsp turmeric
½ tsp ground fenugreek
2 green chillies, left whole
½ tsp chilli powder
3 medium potatoes, peeled and
diced into 2cm cubes
250g tomatoes, chopped
450g baby spinach leaves
½ tsp salt
½ tsp sugar
55ml water
squeeze of lemon juice

Preheat the oven to 180°C/350°F/ Gas 4. Coat the florets with oil and season. Place on a baking tray and roast for 20 minutes.

In a saucepan warm the ghee or oil and fry off the onion until transparent. Add the ginger, mustard seeds, curry leaves, turmeric, fenugreek, chillies and chilli powder.

Cook for 2 minutes, stirring continuously, until the seeds start popping. Add the potatoes, and stir through until coated by the spices. Add the tomatoes, spinach leaves, salt, sugar and water. Bring to a simmer for 20 minutes.

Stir the roasted cauliflower into the curry. Check the seasoning and finish with a squeeze of lemon juice. Serve with basmati rice.



PAN-FRIED SALMON

with TOMATOES, SHRIMPS *and* FRESH HERBS

With this salmon recipe, I love to add lots and lots of fresh chopped tomatoes to the olive oil and shrimps, which help add a sweet bite with a slight sharpness to complete the vinaigrette.

Gary Rhodes

Serves 3

Tomato and shrimp sauce

15ml olive oil
25g brown shrimps, peeled
1–2 plum or salad tomatoes,
blanched, peeled and diced
mixed bunch of parsley,
tarragon, chives, chervil,
chopped
sea salt and pepper

Spinach

knob of butter
generous handful of spinach leaves,
picked and washed

Salmon

salt and pepper
3 x 50g square fillets of salmon, skinned
15ml olive oil
squeeze of lemon juice

To make the sauce, warm the oil in a pan but do not let it become too hot. Add the shrimps and gently warm. Add the tomatoes and finally the herbs. Season to taste.

Melt the butter in another frying or saucepan. Once sizzling add the spinach leaves, stirring for just a minute or two until the leaves are tender. Season with salt and pepper and drain. The leaves can be spooned onto a plate lined with a clean J-Cloth. This will help soak up any excess water remaining in the leaves.

Season and fry the salmon fillets in a hot pan with a little olive oil, allowing them to colour on one side before turning the fillets and repeating the process. The fillets will only take 3–4 minutes in total, keeping a succulent moist centre. Finish with a squeeze of lemon juice.

Divide the leaves into three piles on a main course serving plate. Top each with a fillet of the fish, spooning the tomato, shrimp and fresh herb sauce on top of each and serve.





SHEPHERD'S PIE

Well worth becoming a shepherd for, here is one of the world's truly great inventions – soft, moist pieces of lamb and firmer little bits of veg, all topped with creamy mashed potatoes. I used leftover roast lamb here, but minced lamb from the shops does a very decent job. (If you use the leftover gravy too, omit the flour in the recipe.) I've also added a good many flavourings, but I urge you to add what's right for you. I will also let you in to a guilty secret: I find it really hard to eat lamb without mint sauce. And just one plea – do not be tempted to put cheddar on the top. When was the last time you ate lamb and cheese? *Gregg Wallace*

Serves 4	2 medium onions, quartered	1 tsp mushroom ketchup
	2 medium carrots, quartered	1–2 tsp redcurrant jelly, (optional)
	2 celery sticks, quartered	400g tin chopped tomatoes
	2 garlic cloves, peeled	300ml lamb stock or gravy
	4 tbsp rapeseed or olive oil	salt and pepper
	450g roast lamb	
	1 tbsp plain flour	<i>Mash</i>
	150ml red wine	750g masher potatoes, peeled and cut into medium-sized chunks
	1 tsp thyme leaves	50ml milk
	4 tsp Worcestershire sauce	50g butter
	1 tsp anchovy essence	salt and pepper

Preheat the oven to 200°C/400°F/Gas 6. Tip all the vegetables into a food processor and pulse. Heat the oil in a very large frying pan or casserole and add the vegetables. Cook over a medium heat for 15–20 minutes until softened but not browned.

Pulse the lamb in the food processor and add to the vegetables. Heat through for 2 minutes and stir in the flour and cook for a further 2 minutes. Pour in the wine, turn up the heat and leave to bubble away for 3–4 minutes. Add the thyme, Worcestershire sauce, anchovy essence, mushroom ketchup, redcurrant jelly if using, tomatoes and stock or gravy, and bring to a boil. Reduce the heat, season to taste with a little salt and freshly ground black pepper and let it simmer uncovered for 20 minutes.

Meanwhile, place the potatoes in a medium-sized pan and cover with cold water. Bring to a boil for 15 minutes or until cooked through. Drain well and return to the pan. Add the milk and butter, and mash together. Season to taste with salt and freshly ground black pepper.

Pour the lamb into an ovenproof dish, spoon over the potato and smooth with the back of a spoon. Cook in the oven for 20 minutes until golden brown. If you have prepared the shepherd's pie in advance and are reheating it, you will need to leave it in the oven for 40 minutes at 180°C/350°F/Gas 4.



MUTTON SHOULDER TAGINE

This recipe has big powerful flavours that lend themselves to the fantastic mutton. The end result, after the long slow cooking, is a meltingly tender and hugely gratifying dish.

Matt Tebbutt

- Serves 6–8
- 1 mutton shoulder, on the bone
 - olive oil, for rubbing
 - salt and pepper
 - 1 tbsp coriander seeds
 - ½ tbsp cumin seeds
 - 2 pinches of saffron
 - 3 star anise
 - 1 cinnamon stick
 - 4 red onions, peeled and quartered
 - 1 head of garlic, cloves separated, peeled and left whole
 - 2 preserved lemons, quartered, inside flesh to be discarded
 - 2 red chillies
 - 2 x 400g tins chopped tomatoes
 - 600ml lamb stock
 - 1 bunch of coriander, roughly chopped, to garnish
 - 1 bunch of mint, roughly chopped, to garnish

You will need a tagine with a heavy lid or a casserole pot.

Preheat the oven to 150°C/300°F/Gas 2. Rub the shoulder of mutton with olive oil, salt and pepper. Seal in a hot roasting pan and transfer to a tagine or casserole pot. Add the spices, onions, garlic, preserved lemons (removing the soft flesh inside), chillies and tinned tomatoes. Pour over the stock. Cover and cook in the oven for 3 hours.

When it has finished cooking, remove from the oven. Season with the remaining liquid with salt and pepper to taste and stir in the coriander and mint. Serve with cous cous.