

Andrew Fairlie

Aged twenty, Andrew was awarded the first Roux Scholarship offering him the opportunity to train with legendary chef Michel Guérard at Les Prés d'Eugénie – in Gascony. This profoundly influenced his culinary approach. After subsequent years in top Paris kitchens he returned with his family to the UK, eventually coming to Perthshire in 2001 to open his eponymous restaurant at the Gleneagles Hotel and Resort.



In January 2006 Restaurant Andrew Fairlie became one of only eleven restaurants in the UK to be awarded two Michelin stars, and was voted one of the world's top ten 'Greatest Hotel Restaurants' by US hotel magazine. In the same year, he was voted AA Chef's Chef of the Year.

Cèp Tart, Roasted Calves Sweetbread

2 sheets of filo pastry
50g melted butter
1 sprig thyme
70g grated Parmesan
250g firm ceps
150g white button mushrooms
2tbs lemon juice
2 shallots (finely chopped)
1 small clove garlic (crushed)
75ml chicken stock
1tbs double cream
150g butter
1 tsp chopped tarragon
1 large nugget of soaked and trimmed calves sweetbreads
2tbs Madeira sauce



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1. Pre heat oven to 180 C
2. Brush one sheet of filo pastry with melted butter. Remove the thyme leaves from the sprig and sprinkle over the filo with 20g of the grated Parmesan. Place the other sheet of filo on top and run your hand over the top to dispel any air that may be trapped. Brush this top sheet with the remaining butter. Cut out a large round using a pastry cutter or cut around a saucer. Place the round in between two silpat mats and bake for exactly 8 minutes. Remove the crispy rounds and place on a wire rack to cool.
3. Pick out one perfectly shaped cep for roasting and presentation.
4. Cut the remaining cepes into 3mm dice, keeping the trimmings to one side.
5. Finely slice the button mushrooms.
6. Melt 50g of the butter in a small saucepan, add the cep trimmings and the button mushrooms, season with a little salt and the lemon juice and cover with a lid. Cook gently over a medium heat until the mushrooms are completely soft. Blend to a very smooth puree and keep until needed.
7. Melt another 50g of butter in a saucepan, add the chopped shallots and crushed garlic, sprinkle with a little salt and cook gently for 4 minutes.
8. Add the diced cepes, turn the heat up a little and cook until the ceps just begin to take colour. Add the stock and cream and boil until almost evaporated. Remove from the heat until needed.
9. Heat a small frying pan with a little vegetable oil.
10. Season the sweetbread and fry over a medium heat until golden brown. Add the whole cep and continue to cook until both are nicely caramelised. Add the remaining butter and baste continuously until sweetbread and cep are cooked. Remove from the pan and drain on a cloth.

To Finish

Put the filo disc into the oven to re heat. Warm the diced cep mixture and when hot fold in the mushroom puree and the grated Parmesan. Check the seasoning and add the chopped tarragon. Place the warmed disc onto a tray, place a cutter slightly smaller than the disc onto it and press the mushroom mixture into the cutter and smooth with the back of a spoon. Place the mushroom tart onto the centre of a warmed plate, place the caramelised cep and sweetbread on top and garnish with a piece of flat parsley. Drizzle a little Madeira sauce around and serve immediately.



Nathan Outlaw

Nathan has become a household name through his years of cooking at a high level. He has two restaurants at St Enodoc hotel that offer both simple and contemporary dishes.

Brill Tartare Sauce and Fresh Peas **Serves 4**

Created by Nathan Outlaw from Restaurant Nathan Outlaw

Brill

1 x 1.5kg Brill, filleted, skinned and portioned into 100g portions, retaining trimmings for goujons

Salt

Oil

1. Heat a non-stick pan and add some oil.
2. When the oil is hot add the fish presentation side down and season with a little salt. Cook gently until the fish has a light golden edge.
3. Carefully flip the fish and remove from the heat. This will allow the gentle residual heat to finish the cooking process. When cooked remove from the pan and serve.

Tartare sauce base (This sauce is my interpretation of tartare sauce)

1 egg yolk

1 tsp English mustard

1 tsp white wine vinegar

250ml olive oil

Salt to taste

50ml double cream

100ml fish stock

1. Firstly place your egg, vinegar and mustard into a bowl. Whisk for 1 minute then slowly add the olive oil, taking care not to split the mix. Season with a little salt and you have a mustard mayonnaise.
2. To finish the sauce add the double cream to the mayonnaise and heat up your fish stock.
3. Whisk in the fish stock into the mayonnaise bit by bit until you have a consistency that just coats the back of a spoon.
4. To serve heat the sauce and add the garnish.



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Tartare sauce garnish

2 diced gherkins
1tsp chopped tarragon
1tsp chopped chives
1tsp chopped chervil
1tsp chopped parsley
1 baby gem lettuce, finely sliced
100g fresh peas, blanched and outer skin removed
100g Maris piper potatoes, diced and cooked

To add the garnishes to the sauce, firstly add the lettuce, potatoes and peas and heat through for 1 minute. Then add the herbs and gherkin and season to taste. Serve immediately.

Goujon

4 pieces of Brill trimmed to 2 cm wide by 7 cm long
1 egg, beaten
50g flour, seasoned with salt
150g Japanese breadcrumbs
Oil for deep frying

Flour the fish, then pass through the egg and roll through the breadcrumbs. To finish deep fry until golden. Season with a little salt.

Garnish

50g capers, deep-fried until crispy
50ml lemon oil

To serve

Take 4 warm bowls and place the tartare sauce and garnish in the centre of the bowls.
Place the fish on top. Garnish with the capers, lemon oil and the goujon and serve.



Martin Burge

Martin Burge retains two Michelin stars for his acclaimed cuisine served in The Dining Room at Whatley Manor, Wiltshire.

Burge was brought up in Bristol, originally training at Brunel Technical College. Having graduated with distinctions, his first job was under Michael Croft at the Royal Crescent Hotel in Bath. He moved to London with Croft to run the kitchen at Mirabelle and went on to work with Richard Neat at Pied à Terre. The opportunity to work with Raymond Blanc at Le Manoir aux Quat' Saisons then beckoned where Burge worked his way up to junior sous chef. Three years later, he was offered the chance to go to Raffles in Singapore to assist John Burton Race. When he returned to the UK Burge continued to work with John Burton Race at L'Ortolan as senior sous chef.

At the age of 27, soon after L'Ortolan, Burge became head chef and moved with Burton Race to The Landmark in London. The last year they worked together, Burge ran the restaurant whilst Burton Race was filming in France.



In 2003 Burge moved to Wiltshire to set up the two restaurants at Whatley Manor. In January 2005, just 18 months after the exclusive 23-bedroom hotel opened, he was awarded his first Michelin star for his cuisine in The Dining Room. His recognised cuisine earned Burge a second Michelin star in January 2009 shortly followed by the *BMW Square Meal Award* for the *Best UK Restaurant 2009*. Finally, In November 2009 *The Independent* voted Burge *Chef of the Year*.

Chicory Mousse Layered with Bitter Coffee and Mascarpone Cream Serves 4

Recipe supplied by Martin Burge at Whatley Manor

Equipment

Spray gun

Blow torch

Water bath

Vac pack machine

Food mixer

50mm diameter hexagonal mould for the mascarpone mousse x 4

50mm diameter sphere moulds for the chicory mousse x 4



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Ingredients for chicory mousse

75g chicory beans
75ml full-fat milk
75ml whipping cream
2 medium egg yolks
20g sugar
15g milk chocolate
2.5g gelatine
10ml whipping Cream
100ml whipping cream

Method for the chicory mousse

In a frying pan toast the chicory beans over a medium heat.

Pour the milk and cream into a vac pack bag with the toasted chicory beans. Seal the bag and place in a water bath set at 75 degrees for 30 minutes.

Remove the bag from the water bath and pass the mixture through a fine sieve or chinois.

Weigh out the infusion and add enough milk to make up to 125g.

Whisk together the egg yolks and sugar. Meanwhile bring to boil the infusion then pour over the egg yolks and sugar. Return to the heat continuously stirring with a spatula or wooden spoon. The mixture will thicken to make an anglaise.

Pass the chicory anglaise through a chinois or fine sieve. Add the milk chocolate and set aside until required.

Take a glass bowl and soften the gelatine in cold water for about ten minutes.

Squeeze the gelatine to remove excess water. In a pan add 10ml of cream and the gelatine, heat the mixture up gently until the gelatine has dissolved.

Take the gelatine cream off the heat and then pour onto the chicory anglaise and whisk until well mixed.

Whisk 100ml of the cream to form soft ribbons and then fold into the chicory anglaise. Mix well. Pour the mixture into half sphere moulds and freeze.

Ingredients for the syrup for soaking the jocanda sponge

75g espresso coffee
50g Kalhua
50g Pedro Ximenez sherry
20g caster sugar

Method for the syrup

Make an espresso coffee and dissolve the sugar into the coffee.

Add the rest of the ingredients. Set aside until required.



Ingredients for the Joconda sponge

187g icing sugar
5 medium eggs
35g unsalted butter
187g ground almonds
6 medium egg whites
50g caster sugar
50g plain flour

Method for the Joconda sponge

Place the icing sugar, ground almonds and half of the eggs into a food mixer. Whisk on high speed for eight minutes. Add the remainder of the eggs and whisk on high speed for a further ten minutes. Add the melted butter into the mix and set aside.

Line a tray 60cm by 40cm with silicone paper.

Meanwhile make a meringue by whisking the caster sugar and the egg whites until soft peaks are formed. Fold the icing sugar, almonds, butter and eggs into the meringue. Fold the sieved flour into the mixture. With a Palette knife spread the mixture gently and evenly over the tray. Bake at 220 degrees for ten to twelve minutes, until firm to touch.

Leave to cool and then spread a thin layer of melted dark chocolate over the top. Cut the sponge into eight hexagons using the mould as a cutter. Set aside. Discard any remaining sponge.

Ingredients for the Mascarpone mousse

2 medium egg yolks
55g caster sugar
85g Mascarpone cheese
75ml whipping cream
2g gelatine leaf
5ml whipping cream
10ml water

Method for the Mascarpone mousse

Dissolve the sugar and water in a pan and boil to 118 degrees to make a sugar syrup. Meanwhile in a mixing bowl add the egg yolks then pour the sugar syrup and whisk the mixture to form a sabayon. Set aside. In a separate bowl whisk the mascarpone cheese until soft and smooth. Fold the sabayon into the Mascarpone.

In a glass bowl soften the gelatine in cold water for about 10 minutes.

Squeeze the gelatine to remove excess water. In a pan heat up 5ml of cream and add the gelatine until dissolved. Take the melted gelatine off the heat and then pour into the Mascarpone sabayon and whisk until combined.

In a bowl whisk 75ml of cream to form soft ribbons and then fold into the Mascarpone sabayon.



Method for assembling the Mascarpone mousse and Jaconda sponge

Place the Joconda sponge on the bottom of the hexagonal mould and soak the sponge with a tablespoon of the coffee syrup. In the mould pipe the Mascarpone mousse up to halfway. Repeat the layering of the Joconda sponge, coffee syrup and the Mascarpone mousse. Leave to set in the fridge for 2 hours.

Ingredients for the chocolate spray gun mix

300g 70% dark chocolate

300g cocoa butter

Method for the chocolate spray gun mix

Set bain-marie. Melt the cocoa butter and chocolate together until it reaches 50-55 degrees.

Pass the chocolate through a chinois into a spray gun

Ingredients for assembling the chicory mousse

25g Melted dark chocolate for brushing

Method for assembling the chicory Mousse

Remove the chicory mousse from the freezer. Turn the mousse out of the mould by heating the outside of the mould with a blowtorch. Meanwhile melt some dark chocolate over a bain-marie.

Brush the bottom of each mousse with the melted chocolate. Place the mousse back in the freezer for ten minutes. Set up the spray gun. The temperature of the chocolate must be about 50 degrees so that the gun works efficiently.

Remove the frozen mousses from the freezer and spray all over except the base, making sure they remain frozen whilst spraying. Lay the sprayed mousses on a tray lined with silicone paper and place in the fridge to defrost naturally.

ingredients for the garnish

24 tempered chocolate leaves (4cm by 3cm)

4 pieces of gold leaf

5g gold dust

Method for assembling the dish

Light the blow torch and heat the outside of the hexagonal mould to assist with removing the mousse from the mould.

Place the chicory mousse carefully on top of the mascarpone mousse.

Arrange the tempered chocolate leaves around the outside of the mascarpone mousse to form a hexagon. Then place the pieces of gold leaf on top of the dome and sprinkle with a light dusting of gold dust on the edge of the plate.



Simon Hulstone

Simon's culinary career started early in his life. He won several World junior titles by his early teens and has since continued to gather a myriad of awards, including the *Roux Scholarship for Young Chefs* in 2003 and the *Knorr National Chef of the Year 2008*.

Before moving to Torquay, Simon had been perfecting his culinary technique working for highly regarded Michelin star restaurants throughout Europe and was mentored by some of the most respected chefs living today.

Since taking over the helm as Head Chef at the Elephant, Simon has brought his extensive influence of traditional and world cuisine to Torquay, putting the English Riviera on the map. The Elephant now boasts a coveted Michelin star amongst many other highly recognised awards.

Simon flew the flag for Great Britain at the *Bocuse d'Or* held in Lyon in 2009 and was given the prestigious role as captain of the British team of chefs for the culinary calendar's biggest competition; the *IKA Culinary Olympics* in Germany 2008.



Beetroot and Vulscombe Goats Cheese Samosas with Grain Mustard Crème Fraiche

Ingredients

- 1 large beetroot
- 100ml red wine
- 25ml sherry vinegar
- 25g caster sugar
- 150g Vulscombe goats cheese
- 10g black truffle or truffle oil
- 10g chopped chives
- 1 apple
- 250g crème fraiche
- 25g mustard



Method

Thinly slice the beetroot and lay onto a tray. Bring the vinegar, wine and sugar to the boil and pour over the beetroot. Allow to cool.

Cut the beetroot into 4cm by 4cm squares and pat dry.

Mix the goats cheese with truffles and place a small ball in the centre of the beetroot, then wrap up into little parcels. Place each parcel on a disc of peeled apple and garnish with seeds and herbs of choice. Mix the crème fraiche and mustard together and quennelle.

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