

Scallops with Hazelnut Butter and Spinach



Ingredients - Serves 4

- 12x large scallops
- Salt and freshly ground black pepper to taste
- 1 tsp. picked fresh thyme leaves
- 30g skinned hazelnuts, roughly chopped
- 40g butter
- Finely grated zest and juice of ½ lemon
- 100g washed baby spinach
- Vegetable oil to cook

Method

1. Heat a large frying pan over a high temperature and add about 1 tbsp. of oil. Season the scallops well with salt and pepper and carefully place in the hot pan.
2. Cook for 1 - 2 minutes until nicely seared on one side and then turn the scallops over. Add the butter and the thyme leaves and cook for further 1 - 2 minutes, carefully spooning the foaming butter over the scallops as they cook.
3. Add the spinach to the pan along with the hazelnuts and lemon zest.

4. Remove from the heat and serve immediately together with all the pan juices.

**Turkey Saltimbocca, with Devils on Horseback, Sautéed Potatoes with Chestnuts,
Brussels Sprouts and Spiced Pickled Pears**



Turkey Saltimbocca

Ingredients - Serves 4

- 4x 150g turkey escalopes
- 8x slices of prosciutto (Parma ham would be preferred)
- 8x sage leaves
- 200ml dry Marsala wine (optional)
- 2 tbsp. plain flour
- 2 tbsp. olive oil
- 3 tbsp. unsalted butter
- Salt and freshly ground black pepper, to taste
- 2x cloves garlic, peeled and slightly flattened with the side of a knife

Method

1. Flatten the turkey escalope out between cling film (or use greaseproof paper) to about ½ cm, using a meat mallet or a rolling pin. Cut each piece into two and place a sage leaf on each, together with a good grind of pepper. Wrap each piece of turkey in a prosciutto slice and dust lightly in flour.

2. Heat the oil and butter in a large frying pan over a medium heat. Add the garlic and allow it to just begin to sizzle. Add the meat and cook for about 2 minutes on each side until crisp, golden and cooked through. Remove and keep warm on a serving dish.
3. Add the Marsala to the pan and bubble it over a high heat until thickened and reduced by half. Taste for seasoning, remove the garlic and serve with the sauce poured over the meat.

Devils on Horseback

Ingredients - Serves 4

12x dried prunes

6x rashers of streaky bacon

Method

1. Wrap 2 prunes together in a length of bacon.
2. Fry the bacon wrapped prunes in a pan with a spot of vegetable oil over a moderate heat seam side down to begin with. Fry for about 2 – 3 minutes, turning the parcels until the bacon is crisp all over.
3. Remove from the pan and keep somewhere warm.

Sautéed Potatoes with Chestnuts & Brussels Sprouts

Ingredients - Serves 4

500g small new potatoes, skin on

1x small onion, finely chopped

10 - 15 brussels sprouts, thinly sliced or shaved

Salt and freshly ground black pepper

10x approx. cooked and peeled chestnuts, grated

30g butter

2 tbsp. vegetable oil

Method

1. Boil the potatoes in well-salted water for about 10 minutes until tender. Drain and cool on a large serving plate. When cool enough to handle, slice into 1cm coins.
2. Fry the finely chopped onion in the vegetable oil over a moderate heat for about 5 minutes until soft and golden.
3. Add the potatoes, turn up the heat and fry over a high temperature for about 8 – 10 minutes, at least until the potatoes begin to brown and crisp in places.
4. Add the butter and brussels sprouts and cook for 1 – 2 minutes more just to soften the sprouts. Season with salt and pepper as necessary and sprinkle the chestnuts over to serve.

Spiced Pickled Pears

Ingredients - Makes 1 large jar

8x ripe pears, peeled, halved and cored

600ml white wine vinegar

300g caster sugar

A couple of thin slices of lemon

1x whole cinnamon quill

1x thick slice of fresh ginger

1x fresh bay leaf

½ tsp allspice berries

½ tsp black peppercorns

1 large glass jar - washed in warm water and heated in a moderately hot oven for about 5 minutes to sterilise.

Method

1. Combine all ingredients (except the pears) with the spices in a pan (big enough to put the pears into) and simmer until the sugar has just dissolved.
2. Put the pears into the pan and simmer for about 15 - 20 minutes until completely tender and slightly translucent.

3. Layer the pears in the sterilised jar and pour over the hot vinegar mix including all the spices.
4. Leave to mature for at least a week before eating.
5. Stored well, these pears will keep for several months.

Fried Christmas Pudding with Marsala Butter



Ingredients - Serves 4

60g butter

40g icing sugar

2 tbsp Marsala wine or use sweet sherry

400g approx. Christmas pudding, cut into 1cm slices

Crème fraiche or thick double cream to serve

Method

1. Cream the butter and icing sugar together until completely combined. Beat in the marsala, then place in the fridge for at least 30 minutes to set (do this ahead of time)
2. Melt the masala butter in a large non-stick frying pan over medium heat until just bubbling. Add the Christmas pudding and cook for about 2 minutes on each side until golden and fragrant.

3. Place the fried Christmas pudding, together with all the buttery pan juices on a large plate and serve with a dollop of creme fraiche or cream.