

REDHILL FARM FREE RANGE PORK



Producers of National Award Winning Free Range Pork, Dry Cured Hams and Bacon, Handmade Sausages and Pork Pies

Visit their Farm Shop or find them at Farmers Markets in and around Lincolnshire where they are known as **The stall with the queue!**



www.redhillfarm.com
T 01427 628270

Opening Times:
Thu & Fri 9-5, Sat 9-3

Tastes of Lincolnshire Winner - Grower of the Year

Redhill Farm • Blyton Carr • Gainsborough • Lincs • DN21 3DT

Fairfield
Farm Fresh Products

Mobile Butcher
Caistor Market (Saturdays)
Tel: 01472 823031

Quality meats
Homemade sausages in natural skins for extra taste

Winner of
Tastes of Lincolnshire
Best Retailer 2009

Lincoln Cathedral Cloister Refectory



Hot & cold snacks - Light lunches - Afternoon tea
Relax and enjoy freshly prepared refreshments with a local flavour

Opening hours
Summer - Monday-Saturday - 10am-4.30pm
Winter - Monday-Saturday - 10am-4pm
Open Sundays in the peak season

01522 576464

Profits help to support the Cathedral's mission



IVANO DE SERIO,
HEAD CHEF OF
THE OLD BAKERY

A Fishy Tale



All aboard as we take to the sea this issue!

STARTER

Black tagliatelle with smoked salmon and vodka cream on wilted spinach

Ingredients for the pasta:

300g of "00" flour, 1 sachet of black squid ink, 3 whole eggs, pinch of fine salt, 1 teaspoon of olive oil.

Method:

To make the pasta mix all the ingredients in a bowl and work for 5 minutes, if the dough is too hard add a little cold water. Set aside to rest for 1 hour covered with plastic film.

When ready divide the dough in 3 pieces and with the help of a pasta machine roll the dough to make the tagliatelle and spread them in a flour dusted tray to dry for 1-2 hours.

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LINCOLNSHIRE LIFE –
THE COUNTY
MAGAZINE

BLACK TAGLIATELLE WITH SMOKED SALMON
AND VODKA CREAM ON WILTED SPINACH



Ingredients for the sauce:

100g of butter, 1 chopped shallot, ½ clove of garlic finely chopped, 200g of smoked salmon plus 4 slices for garnish, 100ml of plain (unflavoured) vodka, 300ml of single cream, 2 medium leeks, the zest of 2 lemons, salt and ground white pepper to taste. Small diced bell peppers to garnish.

Method:

In a non-stick pan melt half of the butter and add the shallot and garlic. Cook on medium heat for 2 minutes, add the smoked salmon and cook for 3 minutes. Add the vodka and flame to burn the alcohol. Pour the cream and season with the pepper and salt, cook for 2 minutes and add the lemon zest.

Boil a pan of water with plenty of salt to cook the pasta.

Prepare the leeks by cutting them length-wise in the middle.

Wash under running cold water and blanch in boiling salted water for 1 minute, drain and pan fry with the rest of the butter.

Cook the pasta for 4 minutes and toss with the sauce. Place the leeks on the plate, add the pasta and the smoked salmon slices. Garnish with the diced peppers and serve.

MAIN COURSE

Pan roasted fresh main lobster, fennel scented mash potato and carrot puree.

Ingredients for 4:

4 live main lobsters (weight 600-800g each), 4 large mashing potatoes, 100ml of double cream, 6 large carrots, 3 tablespoons of olive oil, 2 medium white onions, 1 head of celery, 6 bay leaves, 200g of butter, 1 litre of vegetable stock, 1 tablespoon of black peppercorn, 2 glasses dry white wine, pinch of ground nutmeg, ½ teaspoon of smoked paprika, pinch of caraway seeds, 1 tablespoon of fennel seeds, salt to taste.

Method:

Place a pot big enough to immerse one whole lobster. Peel the carrots and onions and add the carrots and onion skins, together with black peppercorns, celery, bay leaves and white wine and enough water to three-quarters fill the pot. Bring to the boil.

In a separate pan melt half of the butter, add the cumin, paprika and chopped onions and cook for 5 minutes. Add the chopped carrots and cook for 2 minutes, add the vegetable stock, season with salt and cook for 15 minutes. When ready blend to a fine puree in a blender and set aside.

Poach one lobster at a time in the boiling stock for 2 minutes each, drain and let cool slightly. With the help of scissors extract the tail meat and the meat from the claws and set aside.

Strain and reserve the lobster water. Peel the potatoes and cook them in the lobster stock with the fennel seeds. When cooked strain the excess water and mash. Add the butter and ground nutmeg and season with salt and pepper.

To serve, heat a non-stick pan, add the olive oil and pan-roast the lobster tails and claws for 3 minutes each side. Serve on the mash potato and carrots puree.

DESSERT

Tonka beans crème brûlée with apple and cinnamon foam

Ingredients for the brûlée:

400ml of double cream, 4 egg yolks, 1 whole egg, 100g of caster sugar plus 2 tablespoons for the caramel crust, 1 Tonka bean.

Ingredients for the apple foam:
500ml of apple juice, 100g of sugar, 2 leaves of gelatin, pinch of ground cinnamon. Some blueberries to garnish.

Method:

Place the cream and the grated Tonka bean in a pan and bring to boil. In a separate bowl mix well the eggs and the sugar, pour the boiling cream in the egg mixture and put back on the fire on a very low heat. Stir constantly until custard-like texture, pour in 4 ramekins and chill for at least 4 hours or overnight.

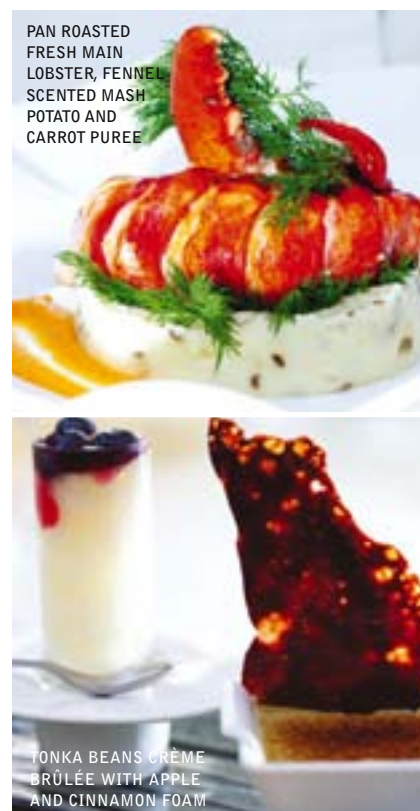
To make the apple foam you will need a whipping cream siphon.

Place 500ml of apple juice, 100g of sugar and the cinnamon in a pan and warm at 80°C. Place the 2 leaves of gelatin in cold water to soak for 10 minutes, squeeze the excess water and add to the apple juice and mix well. Place the mixture in the siphon and refrigerate for 4 hours.

Sprinkle 1 teaspoon of sugar on each ramekin of crème brûlée and grill for half a minute under a very hot grill.

Charge the siphon with 1 gas canister and shake well, place the foam in a glass and top with some blueberries.

*Recipe courtesy of
The Old Bakery, Lincoln*



TONKA BEANS CRÈME
BRÛLÉE WITH APPLE
AND CINNAMON FOAM