



TARTAR OF ALFRED ENDERBY TRADITIONAL SMOKED SALMON WITH SOFT BOILED QUAIL EGG, HORSERADISH AND POPPY SEEDS CREAM

PAN ROASTED GLOUCESTER OLD SPOT PORK TENDERLOIN, WILD GARLIC FLOWERS AND VEGETABLES STEW WITH GREEK YOGURT SAUCE



Worcester Saucery

Add a little magic to a traditional salmon dish, using a selection of fresh local ingredients and a dash of inspiration

STARTER

Tartar of Alfred Enderby traditional smoked salmon with soft boiled quail egg, horseradish and poppy seeds cream.

Ingredients:

200g of smoked salmon, 1 finely chopped shallot, 1 tablespoon of chopped dill, 1 tablespoon of chopped chive, 1 tablespoon of chopped flat leaf parsley, the zest of 2 lemons and their juice, 1 teaspoon of Worcester sauce, ½ teaspoon of Tabasco sauce, ½ tablespoon of chopped fresh mint, 4 fresh quail eggs, 200ml of double cream, 1 teaspoon of horseradish

sauce, pinch of ground white pepper, teaspoon of poppy seeds, pinch of salt.

Method:

Firstly place the quail eggs in a pan with boiling water for no more than 3 minutes, drain and place the eggs in a water and ice bath for 10 minutes and peel the shell.

Prepare the sauce by mixing the double cream, horseradish, poppy seeds and white pepper, whisk to soft peak and refrigerate.

In a clean bowl mix all the chopped herbs with the Tabasco, Worcester sauce, lemon juice and half the lemon zest; hand chop the salmon

making sure there are no bones left, 10 minutes before serving mix them together and season.

Serve with the rest of the lemon zest, the boiled quail egg and the horseradish cream.

MAIN COURSE

Pan roasted Gloucester old spot pork tenderloin, wild garlic flowers and vegetables stew with Greek yogurt sauce.

Ingredients: 2 whole tenderloin of Gloucester old spot pork, 2 glasses of white wine, 1 sliced leek, 2 red, 2 green, 2 yellow peppers, 2 bunches of

fresh wild garlic with their flowers, pinch of ground nutmeg, 2 cloves of garlic, 4 tablespoons of extra virgin olive oil, 150ml of Greek style yogurt, 1 tablespoon of chopped fresh oregano, 1 tablespoon of chopped fresh coriander, 1 onion, 1 teaspoon of heather honey, salt and black pepper to taste.

Method:

Prepare the vegetable stew by dicing the peppers, onion and garlic; place them in a frying pan with 2 tablespoons of extra virgin olive oil, cook on medium for 3-5 minutes, add the sliced leeks and season with salt and pepper and add the white wine, cook for 3 minutes.

Pan-fry the pork tenderloin in a non-stick pan for 5-8 minutes, place them in a baking tray and bake at 170°C for 12-15 minutes.

Meanwhile prepare the sauce by mixing together the yogurt, honey, chopped coriander, oregano and ground nutmeg, season and set aside.

Before serving quickly stir-fry the wild garlic leaves and flowers with a little olive oil and serve.

DESSERT

Ricotta cheese and candied fruit tart.

Ingredients for the base: 300g flour, 150g butter, 150g sugar, 1 whole egg, 1 yolk, 1 pinch of salt

For the filling: 200g ricotta, 70g sugar, 1 egg yolk, 1 whole egg, 30g of raisins, 100g of candied peel mix, 30g of chopped soft dried figs, 1/2 teaspoon of grated lemon zest.

Method

For the short crust: Place the flour the sugar and the salt in a clean bowl add the eggs and the soft butter, quickly work to a soft pastry, cover with cling film and refrigerate for 20-30 minutes.

Meanwhile gently mix all the ingredients for the filling, when ready butter and flour 4 tartlets mould and roll the short crust and line the mould with the pastry, fill it with the ricotta and cut some extra strip to garnish the top.

Bake at 170°C for 15-20 minutes.

Serve with vanilla ice cream and chopped pistachio.

Recipe courtesy of The Old Bakery, Lincoln



RICOTTA CHEESE AND CANDIED FRUIT TART



MARC DE HAVILAND

Mediterranean wine showcase from Waitrose Lincoln

15TH APRIL - 17TH MAY

We have been successfully running 'wine showcases' for three years at Waitrose. We are now running our first ever 'Mediterranean showcase'. The showcase gives us the opportunity to highlight some of our excellent Italian, Spanish and Southern French wines as well as more unusual wine producing countries such as Lebanon, Kosovo and Montenegro.

Rather than focusing on regional and country variations, the aim of this showcase will be to promote the idea of food and wine matching. The Mediterranean region is a rich source of delicious ingredients, flavours and dishes. Our showcase will help highlight the perfect accompaniment for appetisers, fish, meat and tomato based dishes.

SKOURAS ROSÉ 2008 VIN DE PAYS DE PELOPONNESE, GREECE, 20% OFF, £9.99 - £7.99

Dijon-trained George Skouras makes this quite unique blush wine in his brand new winery on the Greek mainland from two indigenous Peloponnesian grape varieties - the pink-tinged Moschofilero, and the red varietal, Aghioritiko. The former gives Turkish delight aromas and good acid structure on the palate; the latter contributes soft tannins and a ripe cherry flavour to the wine. Together, they are a Greek delight!

CHÂTEAU KA SOURCE DE BLANCHE 2008 BEKAA VALLEY, LEBANON, SAVE £3, £10.99 - £7.99

Château Ka is the brainchild of Akram Kassatly, who studied winemaking in France back in the 1960s. Ever since then he dreamed of making wine in his homeland, Lebanon's Bekaa Valley. Wars and political uncertainty prevented him from realising this dream until more recently when, financed by his success in other drinks industries, he has succeeded in establishing Château Ka. Château Ka Source de Blanche is a blend of 25% Muscat, 25% Semillon, and 50% Sauvignon Blanc, which has been produced with grapes from 9-10 year old vines from the Bekaa Valley in Lebanon.