



BRAISED WILD BOAR HUNCH WITH FRESH GARDEN HERBS AND ROASTED VEGETABLES

Bitter-sweet moments

Combine the naturally sweet taste of fresh strawberries with the bitter tasting texture of chocolate for the perfect summer cheesecake

STARTER

Poached Lincolnshire asparagus, sautéed morels mushrooms with sundried tomato hollandaise sauce and black garlic

Ingredients for 4:

16 fresh asparagus, 20 morels mushrooms, 3 fresh egg yolks, 1 tablespoon of white wine vinegar, 10 whole black peppercorn, 1 tablespoon of finely chopped shallots, 150ml of melted clarified butter, ½ teaspoon of smoked paprika, 1 tablespoon of chopped sundried tomatoes, 12 cloves of black garlic (if available), 2 tablespoon of extra virgin olive oil, 1 clove of garlic, black pepper and sea salt to taste.

Method:

In a deep base pan put the vinegar, chopped shallots, black peppercorn, paprika, and half glass of water and simmer until reduced by 1/3, strain and set aside to cool a little.

Wash and blanch the asparagus in boiling salted water for 2 minutes, drain and place in a saucepan with the olive oil and the washed morels mushrooms and the whole garlic clove. Cook on medium low for 3-4 minutes, season with sea salt and pepper and set aside.

For the sauce place the vinegar reduction and the chopped sundried tomato in a blender add the egg yolks and blitz on high speed. Gently add the melted clarified butter, season

with salt and keep warm until ready to serve.

Plate the asparagus, morels and black garlic (fermented whole garlic which has a liquorish flavor and texture) add the sauce and garnish with chive flowers.

MAIN COURSE

Braised wild boar hunch with fresh garden herbs and roasted vegetables

Ingredients:

400g of large diced English wild boar chunks, 4 cloves of garlic, 1 bunch of fresh sage, 1 bunch of fresh rosemary, 1 bunch of fresh thyme, 1 bunch of fresh oregano, 1 fresh chili chopped, 2 glasses of dry sherry, 2 tablespoons



POACHED LINCOLNSHIRE ASPARAGUS, SAUTÉED MORELS MUSHROOMS WITH SUNDRIED TOMATO HOLLANDAISE SAUCE AND BLACK GARLIC

of tomato puree, 2lt of red wine, 3lt of vegetables stock, assorted baby vegetables, 4 tablespoon of olive oil, 150gr of butter, salt and pepper to taste.

Method:

3 hours beforehand, salt the diced boar and chill for about 1 hour, after that add all the sherry to the boar and chill for further 2 hours.

When ready drain from the liquid, in a deep casserole pan add the olive oil, all the herbs and garlic and cook for 3 minutes on medium heat, add the boar and roast on high heat for 7-8 minutes. Make sure you stir constantly to avoid burning the meat, add the tomato puree and cook for 3 minutes, wet with the red wine and season lightly with salt and pepper, cook for 5 minutes and add the vegetables stock. Cook on low heat for 3 hours.

Half-an-hour before serving blanch the vegetables in salted boiling water and roast with butter, if you like wrap some blanched asparagus with thinly sliced smoked streaky bacon and pan roast for 2 minutes.

Serve with the cooking juices without the cooked herbs and the roasted vegetables.

DESSERT

Fresh strawberry cheesecake with bitter chocolate and tonka beans base

Ingredients:

200g of Philadelphia cheese, 300g of fresh strawberries, 100g of icing sugar, 1 tonka bean grated, 150g of digestive biscuits, 80g of valrhona 80% bitter chocolate, 100g of butter.

Method:

For the base place the biscuits and the grated tonka bean in a blender and chop, add the chocolate and blend for 1 minute, mix in the butter and divide the base mix in 4 round stainless steel rings.

Wash the strawberries, leave 8 for garnish and put the rest in the blender with the icing sugar and blend to a very fine puree, add the cream cheese (Philadelphia) and mix well.

Top the chocolate base with the strawberries mix and garnish with the sliced fresh strawberries, refrigerate for at least 2 hours before serving.

Recipe courtesy of The Old Bakery, Lincoln



Restaurant

With Rooms

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Ideally located in the uphill area of Lincoln, close to the cathedral and castle. Open at lunchtimes including 3 course Sunday lunch at £16.50 per person.



The surroundings at the Old Bakery are rustic, relaxed and informal.

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