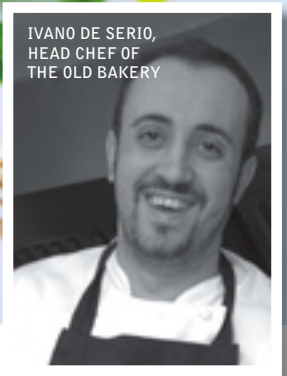


The taste of Paradise

IVANO DE SERIO,
HEAD CHEF OF
THE OLD BAKERY



We sample cuisine with an international feel

STARTER

Chanterelle Mushrooms and Goat's Cheese Tart with Walnut Vinaigrette

Ingredients for tart case:

250g of plain flour
150g of butter
3g of salt
1 egg yolk
20ml of lemon juice

Ingredients for the filling:

4 slices of goat's cheese
200g of Chanterelle mushrooms
1 clove of garlic finely chopped
100ml of extra virgin olive oil
Pinch of smoked paprika

Salt and black pepper to taste.

Ingredients for the vinaigrette:

50g of walnuts
2 egg yolks
50ml of lemon juice
150ml of extra virgin olive oil
Pinch of salt and black pepper

Method:

To make the tart case dough, mix all the dry ingredients in a bowl, add the butter and gently mix until crumbly. Add the egg yolk and lemon juice and mix until it just binds together, cover with cling film and refrigerate for 20 minutes.

Butter and flour four tartlet cases, roll the pastry and lay them with the dough. Pierce the bottom of the cases with a fork and blind bake for 6-8 minutes at 180°C.

Meanwhile, prepare the filling by gently cooking the garlic in olive oil, add the washed mushrooms and cook for 3 minutes, season with salt, pepper and smoked paprika and set aside.

When the tartlets are ready, spoon the filling and place a slice of goat's cheese on each one, bake for a further 5-7 minutes.

Make the vinaigrette by placing the egg yolks, walnuts and lemon juice in a blender and blend on full speed. Gently pour the olive oil until incorporated,

season if necessary.

Serve the tartlet with the dressing and a little salad.

MAIN COURSE

Sun dried tomato and potato gnocchi with basil and rosemary cream

Ingredients for the gnocchi:

2 large baking potatoes
150g of "00" flour
1 tablespoon of butter (at room temperature)
100g of finely chopped sun dried tomatoes
2 egg yolks
Pinch of ground nutmeg
Salt to taste

Ingredients for the sauce:

2 finely chopped shallots
1 tablespoon of fresh rosemary
1 tablespoon of fresh basil
400ml of double cream
1 clove of garlic, chopped
100g of grated parmesan cheese
Salt to taste

Method:

Peel and cut the potatoes in four pieces, boil them in salted water until cooked but not soggy, drain well and set aside to cool down.

When ready, mash the potatoes, place them in a bowl with the flour, the chopped sun dried tomatoes, the

CARAMELISED PINEAPPLE WITH
MALIBU AND COCONUT MOUSSE



egg yolks and butter, season with salt and a pinch of ground nutmeg. Mix well and shape.

For the sauce, braise the chopped shallot and garlic in butter for 2 minutes, add the rosemary and basil and cook gently for 3 minutes, wet with the white wine and add the cream and season if required.

Cook the gnocchi in boiling salted water, drain and toss with the cream sauce, sprinkle some grated Parmesan and serve.

Soda Bread

Ingredients:

- 250g white strong flour
- Pinch of cream of tartar
- 1 teaspoon salt
- ½ teaspoon bicarbonate of soda
- 150ml of milk

Method:

Sift the flour, cream of tartar, salt and bicarbonate of soda into a bowl. Add the milk and mix to smooth soft dough.

Knead gently on a lightly floured surface and then shape until round.

Place on the baking tray and mark the top quite deeply into four sections with a sharp knife.

Sprinkle with flour and bake in a hot oven for about 30 minutes.

Allow to cool on a wire rack. Break into quarters and serve sliced, with butter if liked.

DESSERT

Caramelised pineapple with Malibu and coconut mousse

Ingredients:

- 1 medium pineapple
- 300g of sugar
- 100ml of Malibu
- The juice of ½ lemon
- ½ vanilla pod
- 200g of mascarpone cheese
- 100g of dessicated coconut

Method:

Peel, core and slice the pineapple. In a clean bowl, mix the mascarpone, 100g of sugar, the seeds from the vanilla pod and the dessicated coconut and refrigerate.

When ready to serve, heat a non-stick pan and add the rest of the sugar with the lemon juice and melt for 2 minutes, add the sliced pineapple and wet with the Malibu. Cook for 2 minutes and set aside to cool slightly. Serve with the coconut mousse.

*Recipe courtesy of
The Old Bakery, Lincoln*



SUN DRIED TOMATO AND POTATO GNOCCHI
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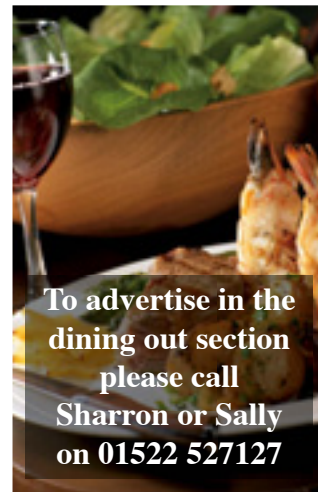


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