

PAN ROASTED "FOSTER BUTCHERS" LINCOLNSHIRE RACK OF LAMB, FRESH CRANBERRIES AND TARRAGON CHUTNEY, WITH CRUSHED TOASTED MACADAMIA NUT BUTTER



IVANO DE SERIO,
HEAD CHEF OF
THE OLD BAKERY



Berries, nuts and cardamom

There is a wonderful Christmas feel to this month's recipe – a perfect alternative to the traditional turkey.

STARTER

Pear, Stilton and egg salad with pomegranate vinaigrette

Ingredients for 4:

4 William pears, 150g of Stilton blue cheese, 1 bag of mixed soft salad, 1 head of celery, 4 free range eggs, 1 pomegranate, 1 tablespoon of brown cane sugar, 50ml of red wine vinegar, 150ml of extra virgin olive oil, salt to taste.

Method:

To prepare the vinaigrette cut the pomegranate in half and pick out all the seeds inside. Place them in a bowl, add the sugar, vinegar and olive oil and whisk well. Season with salt and set aside.



PEAR, STILTON AND EGG SALAD WITH POMEGRANATE VINAIGRETTE

Cook the eggs in boiling water for 8 minutes, drain and cool in iced water, peel the shell and set aside.

Wash the salad and the celery, cut the celery in thin slices and mix with the salad leaves and wedged pears. Break the eggs in half with your hand and crumble the Stilton cheese into the salad. Plate the salad, drizzle with the vinaigrette and serve.

MAIN COURSE

Pan roasted "Foster Butchers" Lincolnshire rack of lamb, fresh cranberries and tarragon chutney, with crushed toasted macadamia nut butter

Ingredients for 4:

4 rack of Lincolnshire lamb (French trimmed), 200g of fresh cranberries, 1 tablespoon of fresh chopped

tarragon, 200g of unsalted butter, 2 chopped shallots, 50g of Moscovado sugar, 50ml of brandy, 200g of macadamia nut, salt and white pepper to taste.

Method:

Heat a non-stick pan, add half the butter and the chopped shallots and cook for 3 minutes on medium heat. Season the lamb with salt and pepper and pan roast in the pan with the shallots. Reserve the lamb from the pan and add the sugar and the cranberries, flame with the brandy and add one glass of water. Cook for 7-8 minutes and add the chopped tarragon, set aside to cool.

Place the macadamia nuts on a baking tray and roast for 5-7 minutes in a hot oven, let them cool down completely before chopping and mixing with the rest of the butter.

Finish cooking the lamb to your liking in the oven, serving on the cranberry chutney topped with the macadamia butter.

APRICOT PANNACOTTA
WITH CHOCOLATE AND
CARDAMOM FUDGE



DESSERT

Apricot pannacotta with chocolate and cardamom fudge

Ingredients for 8:

200g of fresh apricot, 200ml of double cream, 100g of sugar, 2 gelatine sheets.

For the fudge: 100ml of double cream, 200g of caster sugar, 10 cardamom pods, 70g of glucose, 100g of 55% chocolate, 50g of butter.

Method:

Place the cream for the pannacotta in a deep sided pan with the sugar and gently warm up to mid boil. Wash and stone the apricots, roughly chop them and add to the cream and gently cook for 10 minutes or until the apricots are mashed in the cream. Soak the gelatin leaves in cold water for 10 minutes, squeeze the excess water and add them to the cream. Stir well to mix and strain through a fine sieve. Pour the liquid into 8 round ramekins and refrigerate for 3-4 hours.

Meanwhile prepare the fudge: crush the cardamom pods and put them in a pan with the cream. Gently heat on very low to infuse for 15 minutes. Strain and add the glucose and sugar, cook to 116°C degrees. Add the butter and chocolate and pour into a tray lined with cling film. Let cool completely before cutting the cubes.

To unmould the pannacotta place the ramekins in hot water for 1 minute.

Recipe courtesy of The Old Bakery, Lincoln

Festive 'Must Haves' from Waitrose Lincoln

With the festive period upon us I thought I would make up an essential list of wines to have in your rack over Christmas.

TURKEY ROAST

The traditional Christmas turkey roast packed with the flavours of stuffing and cranberry sauce will be totally complemented by red or white burgundy or their new world equivalents such as a New Zealand Pinot Noir or a good quality Chardonnay.

I would recommend the following from my assortment:

Blason de Bourgogne 2007 Hautes Côtes de Nuits, Burgundy £9.99

Great value classic Burgundy red with a lovely earthy character. This delicious Pinot Noir comes from the renowned Hautes Côtes de Nuits region in the northern part of the Côte d'Or in Burgundy. Medium-bodied, it is fresh with supple red fruit flavours, soft tannins and a whisper of oak.

CHRISTMAS PUDDING

A rich, dark and luscious dessert wine is a must here. The world famous Tokaji is also particularly good. For those who don't want anything too rich then simply tone it down and try a nice glass of Moscato d'Asti.

I would recommend the following from my assortment:

Arnaud de Villeneuve Rivesaltes Ambré Hors d'Age £10.99

An intriguing and thoroughly delicious old Rivesaltes. Made from 90% Muscat of Alexandria and 10% Grenache Blanc. During vinification, the fermentation was stopped with grape alcohol, giving sweetness. It's then aged in oak barrels for up to ten years, with further maturation in vat. This wine also picked up an IWSC Gold medal.

And as an after dinner treat why not enjoy some port:

GRAHAMS 'THE TAWNY' PORT £18

A sweet tawny port with concentrated orange and raisin fruit flavours with a long finish. Layers of almond, marmalade and dried fruit complexity, backed by finely balanced acidity and a weighty, spirity finish. Lovely to partner nuts, figs, dates, blue cheese, or just to enjoy on its own.

Marc De-Haviland

