



Winter Fayre

As we start the New Year, don't start the calorie counting just yet...

APRICOT AND PEAR
FRANGIPANE TART



BUTTER POACHED FREE RANGE CHICKEN,
ROASTED GOOSEBERRIES AND BELL
PEPPER WITH CHICKPEA CREAM

STARTER

Cream of Grimsby traditional smoked haddock with winter truffle shavings


Ingredients for 4:

1 whole smoked haddock fillet boned, 200ml of double cream, 2 tablespoons of white truffle oil, 1 small winter truffle, 1 teaspoon of smoked paprika, 3 tablespoons of potato flour, salt and ground white pepper to taste.

Method:

Bring the cream and 1l of water to boil and poach the haddock. When cooked, reserve the haddock and discard the skin.

Add the paprika and seasoning to the cream and thicken with the potato flour melted in cold water. Add the truffle oil, serve with the cooked haddock and truffle shavings.



CREAM OF GRIMSBY TRADITIONAL SMOKED
HADDOCK WITH WINTER TRUFFLE SHAVINGS

MAIN COURSE

Butter poached free range chicken, roasted gooseberries and bell pepper with chickpea cream

Ingredients for 4:

1 whole free range chicken cut in 8 pieces, 1.5kg of butter, 400g of gooseberries, 2 tablespoons of olive oil, 4 chopped shallots, 2 glasses of dry white wine, 1 tablespoon of malt vinegar, 100g of muscovado sugar, 1 red pepper, 1 yellow pepper, 100g of cooked chickpeas, 200ml of double cream, 2 tablespoons of lemon juice, salt and white pepper to taste.

Method:

Cook half of the shallots for 3 minutes on medium heat with olive oil. Season the chicken with salt and pepper and pan roast in the pan with the shallots, add the butter and cook on very low for 3 hours.

In a separate pan, melt 1 tablespoon of butter and add the shallots, cook for 2 minutes. Add the gooseberries and season with salt and pepper. Cook for 5 minutes on medium, add the sliced bell peppers and wet with the white wine and vinegar. Add the sugar and cook on low for 10-15 minutes.

Put the chickpeas with the lemon juice in a blender and blend to a very fine paste, season and add the double cream. Whisk until it softly peaks and set aside.

DESSERT

Apricot and pear frangipane tart

Ingredients for the tart case:

300g plain flour, 120g sugar, 180g butter, 2 egg yolks, pinch of salt.

Ingredients for the filling:

4 William pears, 200g fresh apricots, 150g ground almond, 4 eggs plus 6 egg whites, 200g white sugar, 1 teaspoon of vanilla extract, the juice of 2 lemons.

Method:

To make the tart case, mix all the dry ingredients in a bowl, add the butter and egg yolks and work quickly, wrap in cling film and chill for 1 hour.

Grease and flour one 15 inch tart mould, roll the pastry and line the mould. With the help of a fork, pierce the base of the tart, place a piece of baking parchment and cover with dry beans for blind baking. Cook on 170°C for 15-20 minutes.

Meanwhile, stone the apricots and cook them on a very slow heat in a deep-based pan with 100g of sugar and the vanilla for 10 minutes.

Mix the egg whites, ground almond and the rest of the sugar and set aside.

Peel and core the pears, slice them and sprinkle with lemon juice.

Once cooked, remove the baking beans and spread the apricot puree. Evenly cover with the sliced pears and top with almond mix, bake at 180°C for 35 minutes.

Recipe courtesy of
The Old Bakery,
Lincoln



The Old Bakery Restaurant

*Restaurant
With Rooms*

The multi-award winning 4 star Silver and 2 AA Rosette Restaurant with Rooms.

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.

The Old Bakery Restaurant and Rooms,
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Guiding Star

The Old Bakery has been in the news recently having been successfully entered within the respected

Hardens 2010 restaurant guide. They are quoted in the publication which says "In the shadow of the Castle, a restaurant-with-rooms whose 'quirky' and 'imaginative' Anglo-Italian menu is executed with

considerable panache. The word is spreading – book ahead."

The restaurant scored ratings of 2-3-3. The categories were:
Food: Very Good
Service: Good
Ambience: Good

The Old Bakery is one of only two restaurants in the county to achieve these exceptional ratings, the other being Harry's Place in Grantham, which seats a maximum of nine diners and is Michelin starred.

DIARMUID GAVIN (TV GARDEN
DESIGNER AND RECENT GUEST)
WITH IVANO AND ALAN