

BAKED PUMPKIN AND POACHER CHEESE TERRINE



IVANO DE SERIO

# Back to *your* roots

*Seasonal fayre to keep the winter chill at bay.*

## STARTER

Pan roasted Alpine Speck wrapped cod loin, roasted chorizo sausages and parsnips mash with paprika oil.

### Ingredients for 4:

4 (100g) loins of cod, 1 dried chorizo sausage sliced, 4 slices of Speck, 100g of butter, 1 teaspoon of fennel seeds, pinch of ground nutmeg, 3 spoons of olive oil, 8 medium parsnips, 2 litres of vegetable stock, black pepper and salt to taste.

### Method:

Peel and cut the parsnips, place them in a deep pan with the vegetable stock and bring to the boil. Season with the fennel seeds and nutmeg and cook for 20 minutes or until soft to mash.

Meanwhile season with salt and pepper the 4 loins of cod, wrap tightly with the Speck and pan roast

PAN ROASTED ALPINE  
SPECK WRAPPED COD LOIN

with the olive oil on medium heat for 2 minutes each side. Add the sliced chorizo sausages and cook on low for 1 minute. Place the fish in a baking tray and finish cooking in a 180°C hot oven for 5 minutes.

Hand chop half of the cooked chorizo sausages and mix them with the parsnips, place them in a blender and puree until smooth but not runny.

Serve the fish on the parsnip mash with the paprika oil from the cooking pan and the rest of roasted chorizo as garnish.

## MAIN COURSE

Baked pumpkin and Poacher cheese terrine, garlic roasted porcini mushrooms and creamed Savoy cabbage

### Ingredients for 4:

1 small pumpkin chopped, 200g of Lincolnshire Poacher cheese, 4 large shallots chopped, 2 litres of vegetable stock, 200g of corn polenta flour, 200g of butter, 4 tablespoons of olive oil, 400g of fresh porcini mushrooms, 4 cloves of garlic, 1 head of Savoy cabbage, 200ml of double cream, pinch of ground mace, salt and ground white pepper to taste.

### Method:

In a deep base pan gently sweat half of the chopped shallots with half of the butter, add the chopped pumpkin, season with salt and

pepper and wet with the vegetable stock. Cook for 15 minutes or until soft, add the polenta and the Poacher cheese and cook for further 5 minutes.

Heat oven to 160°C, line a plum cake tin with cling film and pour the mix into it. Place the terrine in a deep baking tray and add water for water bath cooking. Bake for 1½ hours.

When ready set aside to cool slightly. Prepare the cabbage by washing and slice it. In a pan add the rest of the butter and the cabbage and cook for 5 minutes on low. Season with mace and salt and pour the cream. Cook for further 5 minutes.

In a separate pan sauté the clean porcini mushrooms in olive oil and finely sliced garlic, season and cook for 5 minutes on medium heat.

Serve the cabbage as a bed for the terrine with the porcini and cream sauce.

### DESSERT

Saffron poached pear, apple jelly and spiced pumpkin mousse

#### Ingredients:

4 William pears, a pinch of saffron pistils, 400g of caster sugar, 1 vanilla pod, 1 litre of fresh apple juice, 5g of agar (or 7 gelatin leaves), 50g of butter, 200g of pumpkin pulp, 1½ teaspoons of mixed ground cloves, cinnamon and star anise, 200ml of whole milk.

#### Method:

Place in a deep side pan the apple juice with 100g of sugar and the agar and bring to boil. Once boiled pour the juice into a cling-film lined plum cake mould and refrigerate.

In another pan add the 200g of sugar, the saffron and 1 litre of cold water and bring to the boil. Peel and poach the pears in the saffron syrup for 20-25 minutes.

Meanwhile melt the butter in a non stick pan, add the spices and the pumpkins and cook for 3 minutes. Add the milk and 100g of sugar and gently cook for 15-20 minutes. When ready blend the mixture to a mousse.

To serve cut the apple jelly in 4, place the pear on the jelly and serve with the mousse and the syrup from the pears.

*Recipe courtesy of  
The Old Bakery, Lincoln*



SAFFRON POACHED PEAR



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