

Daniel Lambert's Tik Tok Sensations

Irish Hash Browns with Guinness

Ingredients:

4 large Maris Piper Spuds

2 tsp Salt

2 tbs Onion powder

2 tbs Cornflour

Vegetable oil

500 ml Vegetable Stock

250ml Guinness (optional)

Method:

1. Peel and soak potatoes in water for 10 minutes.
2. Reduce Guinness by half in a pot and add in vegetable stock.(let cool)
3. Half cook the spuds in the cold stock and set aside until cool.
4. Grate the spuds and add in all dry ingredients, mix well.
5. Mould into desired shape and freeze for 20 mins.
6. Shallow Fry in a pan 3 mins each side until golden brown.
7. Enjoy! Let me know how you get on!

Crispy Beef Pancakes

400g Beef Mince

Sweat it off with a whisk – it help to break up the mince faster

One onion chopped

20 ml Worcestershire sauce

300 ml beef stock

Small bit of thyme

Let it simmer

150g plain flour

300ml milk

1 egg

Salt and Pepper

Blitz it up and put it on a heated frying pan – flip it over after about 60 seconds

Put the beef mince on one half of the pancake, and put egg wash along the edge

Let it sit in the fridge for 20 mins

Shallow fry 170C – let it cook, get it crispy, and oh my god!

Crispy ham & Cheese Pancakes

Ingredients:

For the pancake:

1 egg for brushing after cooked

1 egg for pancake mix

150g plain flour

300ml milk

salt for seasoning

Semolina for dusting

For the Sauce:

50g butter

50g plain flour

200g diced raw ham

1L warm milk

parsley

Salt

Pepper

Method:

For the pancake:

1) Blitz all ingredients except the semolina and 1 egg for dusting and leave to rest

for 30mins in fridge.

2) Spoon out the pancake as large as you like on a non stick frying pan, cook for 1 minute each side until small bubbles form.

3) set aside and leave to cool for later.

For the sauce:

1) Fry the ham for 2 mins, then melt the butter and add the flour. You will be left with a paste, this is called a roux (base to any sauce you want to make in the future).

2) Warm up 1L of milk and add it to the pan and whisk until smooth.

3) Pour in 300ml chicken stock, then add the parsley, black pepper & cheese!

4) Let this set for a few hours in the fridge.

5) Once set, scoop the filling inside the pancake, egg wash the edges and fold it over firmly, egg wash again and dust with semolina.

6) Shallow fry in neutral oil @170C for 2 mins each side.

What about some Homemade Garlic Butter for whatever your Sunday lunch is?

Ingredients:

500ml Double Cream

2 tsp Salt

2 tsp Minced Garlic

Parsley

Method:

1) Whisk cream in @kenwood_ireland KMixer until the butter splits from the cream. You should be left with buttermilk too, keep this for your own use if needed.

2) Wash the butter in cold water and set aside.

3) Finely chop parsley, add to the salt and garlic mix. Use this for mixing with the butter.

4) Use the spade attachment on the @kenwood_ireland KMixer and fold all ingredients together.

5) Wrap in cling film and set for 1 hour.

6) Enjoy! Let me know how you get on!

