

Thyme, onion & gruyere tart

You need a 27 cm tart tin with removable base. Serves 8-10

Pastry

130 g butter

200 g flour

1-2 tbsp cold water

Filling

100 g butter

Approx 4 large Spanish onions, peeled and thinly sliced

salt & pepper

Fresh thyme

250 ml double cream

1-heaped tbsp Dijon

2 eggs, beaten

4 egg yolks

300 g good quality Gruyere, grated

In a food processor or cake mixer, mix the butter and flour and when it's formed fine crumbs, add in enough water until it forms a ball, then wrap the pastry in cling film and chill down for an hour while you get started on the filling. You will need to preheat the oven to 180 C, so bear in mind.

Melt the butter in heavy-based saucepan with a snug lid and sweat the onions with the thyme and plenty of seasoning, ever so slowly, for at least 25 minutes. They'll need to be stirred and they should shrink down by at least half. Try not to colour them. The steam that gets trapped in the saucepan and the low heat should help keep them sweating rather than sautéing. Season really well, then remove from the heat and allow to cool.

Roll out your pastry between two sheets of cling film paper. You will not have a lot of excess pastry. Line the tart case, but leave pastry hanging over the edges 0 you'll trim it after "blind-baking". Cover with crumpled up parchment/baking paper and fill with dried beans or rice and bake for about 25 minutes. Carefully remove the paper and beans and then cook for another few minutes to dry out the tart shell. By this stage, the onions should be cool enough. Beat the eggs and egg yolks with the cream, Dijon and stir well, adding $\frac{3}{4}$ of the egg mix to the onions, along with $\frac{3}{4}$ of the cheese. Spoon this mixture into the tart shell (which should be placed on a baking tray to capture spillages and make it easier to transport) and when the filling is evenly distributed, spoon the remaining egg mix into the tin and top with sprinkle of remaining Gruyere. Bake until just set which is about 35-40 minutes in total. Let it cool down and rest. It will keep on cooking. This is best served whilst still warm or room temp.

Smoked trout scotch eggs

6 eggs
250g diced fresh trout
200g smoked trout
Zest and juice 1 lemon
20 g dill
20 g flat leaf parsley
tbsp capers, chopped
black pepper
50g plain flour
good pinch cayenne pepper
salt
100g panko breadcrumbs
vegetable oil, for frying

Cook 4 of the eggs in simmering water for 6 minutes for soft boiled. Then plunge into cold water and leave to cool fully before peeling.

Blitz the herbs with the lemon zest, juice and capers in a food processor to form a paste, then add the trout and “pulse” to create a smooth paste but with some texture. Add some pepper but you’ll find it doesn’t need any salt. Divide the mixture into 4 “balls” then flatten out and in the palm of your hand, encase the eggs carefully with the “blanket” of trout. Put on a baking tray and freeze for about ten minutes while you set up the crumb and heat the oil.

Put the flour and cayenne pepper in one bowl with some salt, the remaining two eggs beaten in another bowl and then the panko on a plate. Dip the eggs into each coating in the following order: flour, egg, panko. Once evenly covered with a layer, chill until ready to fry.

Fry the eggs for about 4-5 minutes until golden brown on all sides. Drain on kitchen paper and serve with good mayo and some extra lemon wedges.

Wild mushroom flatbreads, eggs & kale

400 g wild mushrooms, sliced
100 ml olive oil
Salt & pepper
200 g crème fraiche
2 cloves garlic, crushed
Few sprigs rosemary
80 g Parmesan, finely grated
Good pinch chilli flakes
150 g feta
200 g kale
50 g butter
4 eggs
4 flatbreads

Sauté the mushrooms in half the olive oil until starting to wilt and soften and caramelise. Season really well, then add the creme fraiche, garlic and rosemary. Cook until creamy and

delicious and set aside to cool. You can even do this overnight. When ready to cook, preheat the oven to 180 C. Picking the stems off the kale will leave you with about 100 g torn leaves. Toss the kale in some olive oil and season well. Roast in the oven, turning occasionally for about ten minutes until crisp. When ready to cook, lay out the flatbreads on baking tray and spoon over the mushroom mix on the base, sprinkle Parmesan on top, the feta (crumbled) and bake in the oven for about another 7-10 minutes until the cheese starting to melt. While they are baking, fry the eggs in butter, season well, top the flatbreads with the egg and kale and serve straight away.

Chocolate, orange & maple mousse

serves six

200g dark chocolate
20g butter
zest of 1 orange
3 eggs
2 tbsp maple syrup
125ml cream

Break the chocolate into small pieces and put in a bowl over simmering water. Add the butter and slowly melt, stirring occasionally. Add the orange zest once it's fairly well melted.

Meanwhile, separate the eggs and whisk the whites until soft peaks. Whip the cream lightly, then add the egg yolks and maple syrup to the melted chocolate and stir until smooth and glossy. Then fold in the whipped cream and then the egg whites. Spoon or pour into glasses or jars and chill until ready to serve. This can also be done the day before. Garnish with bits of orange zest or grated chocolate.