



MADE
IN
OLD
STEAD

Pea, Verbena, Hen of the Woods

1. Empty the **pea** and **watercress soup** into a small saucepan and warm over a medium heat for six minutes.
2. Once hot, divide equally between your two serving bowls and top with a dollop of **goat's curd puree** and pieces of **deep-fried brioche**.
3. Finish with a sprinkling of **crispy Hen of the Woods mushrooms** and a drizzle of **lemon verbena oil**.

Shallot, Courgette, Asparagus

1. Pre-heat oven to 200°C (180°C Fan).
2. Remove film from the **Hasselback potatoes** and **shallot terrine** and place, still in their trays, into the oven for 15 minutes.
3. With five minutes of cooking time remaining, add a splash of oil to a frying pan and place over medium heat. Add the **asparagus** into the pan and fry, about one minute each side.
4. Meanwhile, place the **courgette and basil puree** and **cep and lemon verbena sauce** into two separate saucepans and place over medium heat, until warmed through.
5. Remove the **Hasselback potatoes** and **shallot terrine** from the oven and reserve for plating.
6. To serve, use a palette knife to carefully position the **shallot terrine** onto the left side of your plate. Spoon a dollop of **courgette and basil puree** to the right and top with the **pickled courgettes**.
7. Arrange the **Hasselback potatoes** and **asparagus** in-and-amongst the **shallot terrine** and spoon the **cep and lemon verbena sauce** over.
8. Finish the dish with a drizzle of **basil oil**.

Strawberry, Basil, Chocolate

1. Place the **sheep's yoghurt parfaits** into the freezer, ideally at least two hours before serving.
2. Pre-heat oven to 195°C (175°C Fan).
3. Remove film from the **chocolate fondants** and place into the oven for 12 minutes.
4. To serve, carefully turn out the **chocolate fondants** on the left side of your serving plate.
5. Remove the **sheep's yoghurt parfait** from the freezer and, still in its packaging, run under warm water for ten seconds to loosen from the sides of the container. Turn out the **parfait** to the right of the **fondant**.
6. Position shards of **cocoa nib tuile** around the **parfait** and finish by drizzling the **strawberry and basil sauce** over the dish.

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