

# RECIPE GUIDE

LEWIS BRITTON

*Note that these recipes do not include methods as the ingredient lists are written in such a way that encourages the methods become intuitive.*

## Table of Contents

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<b>Western</b>	<b>1</b>
Seared Scallops . . . . .	1
Salmon En Croûte . . . . .	2
Fish Mixed Grill . . . . .	4
Beef Burger . . . . .	5
BBQ Mixed Grill . . . . .	6
Beef In Peppercorn Sauce . . . . .	9
Beef Stroganoff . . . . .	10
Venison Steak . . . . .	11
 <b>South American</b>	 <b>12</b>
Chile Con Carne . . . . .	12
Cane Asada Tacos . . . . .	13
Cheesy Beef Burrito . . . . .	14
Lime Chicken Tacos . . . . .	15
Prawn Tacos . . . . .	16
 <b>Mediterranean</b>	 <b>17</b>
Seared Sea Bass . . . . .	17
Seared Salmon . . . . .	19
Tuna Steak . . . . .	20
Salmon Fritters . . . . .	21
Tapas Selection . . . . .	22
Seafood Paella . . . . .	23
Bolognese . . . . .	24
Neapolital Style Pizza . . . . .	25
Tomato Bruschetta . . . . .	27
Vegetarian Halloumi Bake . . . . .	28

<b>Oriental</b>	<b>29</b>
Garlic & Chilli Beef . . . . .	29
Salt & Chilli Chicken Curry . . . . .	30
Thai Red Curry . . . . .	31
Thai Green Curry . . . . .	32
Poached Salmon . . . . .	33
Korean Sea Bass . . . . .	34
Fish Cakes . . . . .	35
<b>Middle Eastern</b>	<b>37</b>
Prawn Bhuna . . . . .	37
Chicken Tikka Garam Masala . . . . .	38
Lentil Dahl . . . . .	40
<b>Desserts &amp; Sweets</b>	<b>41</b>
Trifle . . . . .	41
Apple & Rhubarb Crumble . . . . .	42
Strawberry Eton Mess . . . . .	43
Christmas Sweets . . . . .	44
Energy Balls . . . . .	45
<b>Cocktails</b>	<b>47</b>
Mojito (Short) . . . . .	47
Mojito (Long) . . . . .	47
<b>Appendices</b>	<b>48</b>
Additional Recipe Titles . . . . .	48
El Cielo Azul Tacos . . . . .	49

# Western

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## Seared Scallops

### Scallops

- 1 tsp Olive Oil
- 1 tsp Butter
- 3 Large Scallops
- 50ml White Wine
- 50ml Double Cream
- Lemon Juice

### Fennel

- 1 tsp Olive Oil
- 1 Bulb of Fennel

### Pea Purée

- 90g Garden Peas
- 1 tsp Butter
- Lemon Juice
- Lemon Zest

### Serving

- Horseraddish Sauce
- Fresh Samphire

# Salmon En Croûte

## Salmon Mousse

- 1 Fillet of Salmon
- 150g Soft Cheese
- 50g of Crème Fraîche
- Lemon Juice
- Lemon Zest
- Fresh Watercress
- Fresh Dill
- Black Pepper

## Leeks

- 1 tsp Olive Oil
- 1 tsp Butter
- 1 Leek
- White Wine
- Black Pepper

## Pastry & Filling

- The *Leeks*
- 8cm Salmon Fillet
- The *Salmon Mousse*
- Samphire
- 200g of Puff Pastry
- 1 Egg Yolk (For Brushing)

## Potatoes

- 300g Baby Potatoes
- 1 tbsp Olive Oil
- Fresh Watercress

**Vegetables**

- 1 tsp Olive Oil (For Frying)
- Tenderstem Broccoli
- Asparagus
- Lemon Zest

## **Fish Mixed Grill**

### **Fish**

- 1 tbsp Olive Oil
- 1 Trout Fillet
- 1 Sea Bass Fillet
- Raw King Prawns

### **Mashed Potatoes**

- 300g Maris Piper Potatoes
- 1 tbsp Olive Oil
- 150ml Milk
- 1 tsp Rosemary
- Coarse Black Pepper

### **Vegetables**

- 1 tsp Olive Oil
- Asparagus

### **Sauce**

- 1 tsp Olive Oil
- 2 Cloves Garlic
- $\frac{1}{2}$  Red Onion
- 150ml Fish Stock
- 150ml Double Cream
- Fresh Parsley
- Lemon Zest

# Beef Burger

## Patty

- 1 tsp Olive Oil (For Frying)
- 1 tsp Olive Oil (To Mix In)
- 250g 12% Fat Ground Beef

## Special Sauce

- 2 tbsp Mayonnaise
- 1 tbsp Ketchup
- Red Onion
- Gherkin

## Assembly

- Bun of Choice
- The *Special Sauce*
- Lettuce Leaves
- Beef Tomato
- The *Patty*
- Mature Cheddar Cheese
- Red Onion (Grilled)

## BBQ Mixed Grill

### Meat & Fish

- 1 Ribeye Steak
  - Flaked Salt
  - Coarse Black Pepper
  - 1 tsp Olive Oil
  - 1 tsp Butter
  - 2 Cloves Garlic
  - Fresh Rosemary
- 1 Chicken Breast
  - 1 tsp Olive Oil
  - 1 tsp Paprika
  - 1 tsp Cumin
  - 1 tsp Oregano
  - $\frac{1}{2}$  tsp Onion Powder
- 2 Pork Sausages
  - 1 tsp Olive Oil
- 1 Fillet of Salmon
  - 1 tsp Olive Oil
  - 1 tsp Paprika
  - 1 tsp Coriander Powder
  - $\frac{1}{2}$  tsp Chilli Powder

### Potato Salad

- 300g Charlotte Potatoes
- 1 Hard Boiled Egg
- $\frac{1}{2}$  Red Onion
- 1 Stick of Celery
- Spring Onion
- Fresh Chives or Dill
- 2 tbsp Mayonnaise
- 1 tbsp Crème Fraîche



- 1 tsp Dijon Mustard
- 1 tsp Celery Seeds
- Flaked Salt
- Coarse Black Pepper

### **Mac & Cheese**

- 1 tsp Olive Oil
- 1 tsp Butter
- $\frac{1}{2}$  Red Onion
- 1 tbsp Flour
- 300ml Milk
- 1 tsp Dijon Mustard
- 30g Mature Cheddar Cheese
- 30g Gruyère Cheese
- 30g Parmigiano Reggiano
- 1 tsp Worcestershire Sauce
- Coarse Black Pepper
- 70g Conchiglie Pasta
- Water (For Boiling Pasta)
- 10g Parmigiano Reggiano (For Topping)

### **Coleslaw**

- Green and/or Red Cabbage
- $\frac{1}{2}$  Red Onion
- 1 Carrot
- 2 tbsp Mayonnaise
- 1 tbsp Crème Fraîche
- 1 tsp Dijon Mustard
- 1 tsp Celery Seeds
- Flaked Salt
- Coarse Black Pepper

### **Vegetable Skewers**

- 1 tsp Olive Oil
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Yellow Pepper
- 1 Courgette

## Beef In Peppercorn Sauce

- $\frac{1}{2}$  Red Onion
- 100g Chestnut Mushrooms
- 2 Cloves of Garlic
- Whole Peppercorns
- 100ml Beef Stock
- 100ml Single Cream
- Pastrami Deli Beef

## Beef Stroganoff

### Beef

- 1 tsp Olive Oil
- 1 Fillet Steak

### Sauce

- 1 tsp Olive Oil
- 1 tbsp Butter
- 2 Cloves Garlic
- $\frac{1}{2}$  Red Onion
- 250g Chestnut Mushrooms
- $\frac{1}{2}$  tsp Paprika
- 150ml Beef Stock
- 150ml Sour Cream
- 1 tsp Lemon Juice
- Fresh Parsley

## **Venison Steak**

### **Venison**

- 1 tsp Olive Oil
- 1 Venison Steak

### **Porchini Mushroom Sauce**

- 1 tsp Olive Oil
- 1 Clove Garlic
- $\frac{1}{4}$  Red Onion
- 75g Porchini Mushrooms
- 50ml Water
- 50ml Double Cream

### **Potatoes**

- 300g Ruby Gem Potatoes
- 1 tsp Olive Oil

### **Vegetables**

- 1 tsp Olive Oil
- Asparagus
- Baby Chantennay Carrots

## South American

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### Chile Con Carne

- 2 tsp Olive Oil
- 3 Cloves Garlic
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Red Pepper
- 2 Tomatoes
- 250g 5% Fat Ground Beef
- 1 Can Red Kidney Beans
- 2 tsp Cumin
- 2 tsp Paprika
- 2 tsp Oregano
- $\frac{1}{2}$  tsp Chilli Powder
- 150ml Beef Stock
- 150ml Passata
- 1 tbsp Tomato Purée
- 30g 70% Cocoa Chocolate
- 50ml Milk
- Fresh Coriander

## **Cane Asada Tacos**

### **Steak**

- Thin Rump Steak
- 2 Cloves Garlic
- Ginger
- 1 tbsp Olive Oil
- 2 tbsp Soy Sauce
- 1 tsp Cumin
- Fresh Coriander
- Lime Juice
- Lime Zest

### **Pico De Gallo**

- 1 Red Onion
- 2 Tomatoes
- 1 tbsp Tomato Purée
- 1 tsp Chipotle Chilli Paste
- 1 tsp Cumin
- Fresh Coriander
- Lime Juice

### **Garlic Aioli**

- 2 tbsp Mayonnaise
- 2 Cloves Garlic
- Lemon Juice
- Lemon Zest
- Black Pepper

## **Cheesy Beef Burrito**

### **Beef**

- 1 tsp Rapeseed Oil
- 2 Cloves Garlic
- 250g 5% Fat Ground Beef
- 2 tsp Cumin
- 2 tsp Paprika
- 1 tsp Oregano
- $\frac{1}{2}$  tsp Chilli Powder
- 1 tbsp Sour Cream
- 30g Cheddar Cheese

### **The Rest**

- 1 tsp Rapeseed Oil
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Red Pepper
- Icebrg Lettuce
- Burrito Tortilla



## **Lime Chicken Tacos**

### **Chicken**

- 1 tsp Olive Oil
- 1 tbsp Tomato Purée
- 1 tsp Chipotle Chilli Paste
- Lime Juice
- Fresh Coriander
- 2 tsp Cumin
- 2 tsp Paprika
- 2 tsp Oregano
- $\frac{1}{2}$  tsp Chilli Powder
- 2 Chicken Breasts

### **Pico De Gallo**

- 1 Red Onion
- 2 Tomatoes
- 1 tbsp Tomato Purée
- 1 tsp Chipotle Chilli Paste
- 1 tsp Cumin
- Fresh Coriander
- Lime Juice

### **Avocado Cream**

- 1 Avocado
- 2 Cloves Garlic
- 1 tsp Crème Fraîche
- Lime Juice
- Fresh Coriander

## **Prawn Tacos**

### **Prawns**

- 1 tsp Olive Oil
- 1 tbsp Tomato Purée
- 1 tsp Chipotle Chilli Paste
- Fresh Coriander
- Lime Juice
- 2 tsp Cumin
- 2 tsp Paprika
- 2 tsp Oregano
- 
- $\frac{1}{2}$  tsp Chilli Powder
- King Prawns
- Sour Cream

### **Pico De Gallo**

- 1 Red Onion
- 2 Tomatoes
- 1 tbsp Tomato Purée
- 1 tsp Chipotle Chilli Paste
- 1 tsp Cumin
- Fresh Coriander
- Lime Juice

### **Guacamole**

- 1 Avocado
- 1 Clove Garlic
- 1 Red Chilli
- Lime Juice
- Fresh Coriander

# Mediterranean

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## Seared Sea Bass

### Sea Bass

- 1 tsp Olive Oil
- 1 Sea Bass Fillet
- 1 tsp Paprika
- 1 tsp Coriander Powder

### Chorizo Potatoes

- 1 tsp Olive Oil
- 80g Smoked Chorizo
- 2 Cloves of Garlic
- 250g Baby Potatoes
- 1 tsp Paprika
- 1 tsp Oregano
- 1 tsp Coriander Powder

### Vegetables

- 1 tsp Olive Oil
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Yellow Pepper
- 1 Courgette
- Semi-Dried Tomatoes
- Pitted Kalamata Olives
- 1 tsp Oregano

### Red Pepper Sauce (Optional)

- 1 tsp Olive Oil
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Red Pepper
- $\frac{1}{2}$  Yellow Pepper
- 2 Cloves Garlic
- 1 tbsp Tomato Purée

- 1 tsp Paprika
- 1 tsp Oregano

## Seared Salmon

### Salmon

- 1 tsp Olive Oil
- 1 tsp Butter
- 1 Salmon Fillet
- Fresh Dill

### Potatoes

- 300g Ruby Gem Potatoes
- 1 tsp Olive Oil
- Fresh Watercress

### Vegetables

- 1 tsp Olive Oil
- 1 Clove Garlic
- 1 Shallot
- Green Beans
- Multi-Coloured Plum Tomatoes
- 1 Red Chilli
- Lemon Zest

## **Tuna Steak**

### **Tuna**

- 1 tsp Olive Oil
- 1 Yellofin Tuna Steak
- Fresh Thyme

### **Tomato Sauce**

- 1 tsp Olive Oil
- 1 Red Onion
- 2 Cloves Garlic
- 1 Red Chilli
- 300ml Passata or Chopped Tomatoes
- 2 tsp Oregano
- 1 tsp Paprika
- $\frac{1}{2}$  tsp Chilli Powder
- Fresh Basil

## **Salmon Fritters**

### **Salmon Fritters**

- 1 Salmon Fillet
- 70g Crème Fraîche
- Lemon Juice
- Lemon Zest
- Fresh Watercress
- Fresh Dill

### **Prawns**

- 1 tsp Olive Oil
- 2 Cloves Garlic
- King Prawns
- 1 tsp Chilli Flakes

### **Extras**

- Dill Mustard Sauce
- Fresh Watercress
- Lemon Wedge

## Tapas Selection

### Prawns

- 1 tsp Olive Oil
- 80g Smoked Chorizo
- 1 Shallot
- 3 Cloves Garlic
- King Prawns
- 2 tsp Paprika
- 1 tsp Chilli Flakes
- Fresh Flat Leaf Parsley

### Lamb

- 1 tsp Olive Oil
- 125g Minced Lamb
- 2 Cloves Garlic
- 2 tsp Cumin
- 2 tsp Paprika
- 2 tsp Onion Powder
- Fresh Coriander

### Potato Salad

- 300g Charlotte Potatoes
- 80g Smoked Chorizo
- 2 tbsp Mayonnaise
- 1 tbsp Sour Cream
- 1 tsp Paprika
- Fresh Coriander



## Seafood Paella

### Paella

- 1 tsp Olive Oil
- 50g Smoked Chorizo
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Red Pepper
- 2 Tomatoes
- 3 Cloves of Garlic
- Chicken Breast (Optional)
- 4 tsp Smoked Paprika
- 4 tsp Oregano
- 90g Any Suitable Rice
- 25ml White Wine
- 360ml Chicken or Fish Stock
- 1 tbsp Tomato Purée
- 1g Saffron
- 30g Garden Peas
- Lemon Juice
- Lemon Zest
- Fresh Flat Leaf Parsley

### Optional Seafood

- Peeled & Unpeeled King Prawns
- Mussels
- Squid Rings

## Bolognese

### Ragu

- 2 tsp Olive Oil
- 3 Cloves Garlic
- $\frac{1}{2}$  White Onion
- $\frac{1}{2}$  Red Pepper
- 2 Tomatoes
- 1 Carrot
- 1 Stick Celery
- 250g 5% Fat Ground Beef
- 4 tsp Oregano
- 2 tsp Rosemary
- 150ml Beef Stock
- 150ml Passata
- 1 tbsp Tomato Purée
- 1 tsp Balsamic Vinegar
- 50ml Milk
- 30g Parmigiano Reggiano
- Fresh Basil

### Pasta

- 90g Conchiglioni
- Water (To Boil)

## Neapolital Style Pizza

### Dough

- 170ml Water
- 7g Instant Yeast
- 260g Double Zero Flour
- 4g Sea Salt

### Anchovy & Olive Topping

- 200g Passata
- 1 Mozzarella Ball
- Anchovies
- Kalamata Olives
- Basil Pesto
- Pecorino Romano

### Prawn Topping

- 200g Passata
- 1 Mozzarella Ball
- Prawns (Marinade, Don't Cook)
  - 1 tsp Olive Oil
  - 3 Cloves Garlic
  - King Prawns
  - Fresh Flat Leaf Parsley
- Basil Pesto
- Pecorino Romano

### Spicy Meat Topping

- 200g Passata
- 1 Mozzarella Ball
- 80g Smoked Chorizo
- Spicy Chicken
  - 1 tsp Olive Oil
  - 1 tsp Paprika

- 1 tsp Oregano
  - $\frac{1}{2}$  tsp Chilli Powder
  - 1 Chicken Breast
- Nduja Chilli Paste or Ndjua Pesto

## Tomato Bruschetta

### Tomatoes

- $\frac{1}{2}$  Red Onion
- Red & Yellow Plum Tomatoes
- Red & Purple Salad Tomatoes
- 3 Cloves Garlic
- 1 tbsp Olive Oil
- 1 tbsp Balsamic Vinegar
- Fresh Basil

### Bruschetta

- $\frac{1}{2}$  Ciabatta Loaf
- 1 tsp Olive Oil
- 3 Cloves Garlic
- Fresh Rosemary

## Vegetarian Halloumi Bake

- 1 tbsp Coconut Oil
- 300g Charlotte Potatoes
- 1 tsp Rosemary
- 2 Aubergines
- 2 Beef Tomatoes
- 250g Cooked Puy Lentils
- 250g Halloumi
- Anchovies (To Top)
- Basil Pesto (To Top)

## Oriental

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### Garlic & Chilli Beef

#### Paste

- 2 tbsp Soy Sauce
- 1 tbsp Oyster Sauce
- 1 tbsp Teriyaki Sauce
- 3 Cloves Garlic
- Ginger
- 1 Red Chilli
- Fresh Coriander

#### Beef

- 2 tsp Rapeseed Oil
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Red Pepper
- Magetout (Halved)
- 250g 5% Fat Minced Beef
- 2 tsp Corn Flour
- The *Paste*
- 200ml Beef Stock
- 2 tsp Sesame Seeds

#### Noodles

- 1 Nest Egg Noodles
- 100g Beansprouts
- 1 tsp Sesame Oil

## **Salt & Chilli Chicken Curry**

### **Chicken**

- 2 tbsp Rapeseed Oil
- 2 Chicken Breasts
- 1 Egg
- 2 tbsp Cornflour
- 1 tsp Chilli Powder
- 1 tsp Coriander Powder
- 1 tsp Onion Powder
- 1 Red Chilli
- Spring Onion

### **Curry Sauce**

- 3 tbsp Rapeseed Oil
- 1 tbsp Butter
- 1 White Onion
- 1 Carrot
- 3 Cloves Garlic
- Ginger
- 2 tbsp Curry Powder
- 2 tsp Five Spice
- 2 tsp Chilli Powder
- 2 tsp Turmeric
- 1 tsp Cumin
- 1 tsp Sugar
- 1 tbsp Soy Sauce
- 1 tsp Fish Sauce
- 400ml Vegetable Stock
- 2 tbsp Cornflour



## Thai Red Curry

### Paste

- 3 Cloves Garlic
- Ginger
- 2 Lemongrass Roots
- 1 Red Chilli
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Red Pepper
- 1 tbsp Tomato Puree
- 2 tsp Rapeseed Oil
- 1 tbsp Soy Sauce
- 1 tsp Fish Sauce
- 1 tsp Tamarind Paste
- 1 tsp Lime Juice
- 1 tsp Paprika
- Fresh Coriander

### Sauce

- 1 tsp Rapeseed Oil
- 2 Chicken Breasts
- $\frac{1}{2}$  Red Onion
- $\frac{1}{2}$  Red Pepper
- The *Paste*
- 300ml Coconut Milk
- 2 tsp Cornflour

### Rice

- 90g Thai Jasmine Rice
- 180ml Water

## Thai Green Curry

### Paste

- 3 Cloves of Garlic
- Ginger
- 2 Lemongrass Roots
- 3 Kaffir Lime Leaves
- 1 Green Chilli
- $\frac{1}{2}$  White Onion
- 2 tsp Rapeseed Oil
- 1 tbsp Soy Sauce
- 1 tsp Fish Sauce
- 1 tsp Tamarind Paste
- 1 tsp Lime Juice
- 1 tsp Cumin
- $\frac{1}{2}$  tsp Turmeric
- Fresh Coriander

### Sauce

- 1 tsp Rapeseed Oil
- King Prawns
- $\frac{1}{2}$  White Onion
- Green Beans
- The *Paste*
- 300ml Coconut Milk
- 2 tsp Cornflour

### Rice

- 90g Thai Jasmine Rice
- 180ml Water

## Poached Salmon

- 1 tbsp Rapeseed Oil
- 3 Cloves Garlic
- Ginger
- 2 tbsp Soy Sauce
- 1 tbsp Oyster Sauce
- 1 tbsp Teriyaki Sauce
- 1 tsp Fish Sauce
- 1 Red Chilli
- Spring Onion
- Fresh Coriander
- 150ml Fish Stock
- 1 tsp Corn Flour
- 2 Salmon Fillets

## **Korean Sea Bass**

### **Sea Bass & Vegetables**

- 1 tbsp Rapeseed Oil
- 1 Sea Bass Fillet
- Tenderstem Broccoli

### **Potatoes**

- 300g Baby Potatoes
- 1 tbsp Sesame Oil
- 2 tbsp Soy Sauce
- 1 tbsp Oyster Sauce
- 1 tbsp Teriyaki Sauce
- 2 tbsp Honey
- 2 Cloves Garlic
- Ginger
- Spring Onion
- Fresh Coriander
- 2 tsp Sesame Seeds
- 50ml water

## **Fish Cakes**

### **Salmon, Chilli & Ginger**

- 1 Salmon Fillet
- 2 Cloves Garlic
- Ginger
- 1 Red Chilli
- Spring Onion
- Egg Yolk
- 2 tbsp Breadcrumbs
- 1 tsp Soy Sauce

### **Tuna**

- 1 Tin Tuna
- 2 Cloves Garlic
- Ginger
- 1 Red Chilli
- Spring Onion
- Egg Yolk
- 2 tbsp Breadcrumbs
- 1 tsp Soy Sauce

### **Fish Cake Crust (Optional)**

- 1 tsp Rapeseed Oil
- Plain Flour
- Eggs
- Breadcrumbs

### **Sweet Potato Fries**

- Rapeseed Oil
- 1 Sweet Potato
- 1 tsp Paprika
- 1 tsp Coriander Powder

### **Asparagus**

- 1 tsp Rapeseed Oil
- Asparagus
- 1 Shallot
- 1 Clove Garlic
- Lemon Zest

## Middle Eastern

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### Prawn Bhuna

- 2 tsp Rapeseed Oil
- 3 Cloves Garlic
- Ginger
- $\frac{1}{2}$  White Onion
- 2 Tomatoes
- 2 tsp Garam Masala
- 2 tsp Coriander Powder
- 2 tsp Cumin
- 2 tsp Turmeric
- 1 tsp Chilli Powder
- 1 tbsp Tomato Purée
- 150ml Water
- 150ml Passata
- Fresh Coriander
- King Prawns

## Chicken Tikka Garam Masala

### Paste

- 2 tsp Rapeseed Oil
- 1 tbsp Water
- 3 Cloves of Garlic
- Ginger
- 1 tbsp Tomato Purée
- 1 tsp Lemon Juice
- 2 tsp Garam Masala
- 2 tsp Coriander Powder
- 2 tsp Paprika
- 1 tsp Cumin
- $\frac{1}{2}$  tsp Chilli Powder
- $\frac{1}{2}$  tsp Cinnamon

### Chicken

- 1 tsp Rapeseed Oil
- 2 Chicken Breasts
- The *Paste*

### Sauce

- 1 tsp Rapeseed Oil
- 3 Cloves of Garlic
- Ginger
- $\frac{1}{2}$  White Onion
- 2 Tomatoes
- 2 tsp Garam Masala
- 2 tsp Paprika
- 1 tsp Cumin
- 1 tsp Coriander
- $\frac{1}{2}$  tsp Chilli Powder
- $\frac{1}{2}$  tsp Cinnamon
- 150ml Water
- 150ml Passata



- 50ml Double Cream
- Fresh Coriander

## Lentil Dahl

- 2 tsp Rapeseed Oil
- 3 Cloves of Garlic
- Ginger
- $\frac{1}{2}$  White Onion
- 2 Tomatoes
- 1 Can Green Lentils
- 2 tsp Garam Masala
- 2 tsp Coriander Powder
- 2 tsp Cumin
- 2 tsp Turmeric
- 1 tbsp Tomato Purée
- 100ml Passata
- 100ml Coconut Milk
- 80g Spinach

## Desserts & Sweets

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### Trifle

#### Raspberry & Black Cherry

- 1 Madeira Cake
- 200g Black Cherry Conserve
- 100ml Disaronno
- 1 Can Raspberries in Syrup
- 300g Vanilla Custard
- 250ml Whipping Cream
- 1 tsp Vanilla Extract
- Cocoa Powder

#### Tropical Fruit

- 1 Madeira Cake
- 200g Raspberry Conserve
- 100ml Sherry
- 400g Frozen Tropical Fruits
- 300g Vanilla Custard
- 250ml Whipping Cream
- 1 tsp Vanilla Extract

## Apple & Rhubarb Crumble

### Filling

- 400g Pink Lady Apples
- 400g Rhubarb
- 120g Light Brown Caster Sugar
- 1 tsp Vanilla Extract
- 1 tsp Cinnamon
- Fresh Ginger

### Topping

- 120g Flour
- 80g Oats
- 100g Unsalted Butter
- 50g Demerara Sugar
- 50g Flaked Almonds
- 2 tsp Cinnamon

## **Strawberry Eton Mess**

### **Base**

- 600ml Double Cream
- 200g Fresh Strawberries
- 100g Meringue

### **Strawberry Compote**

- 200g Fresh Strawberries
- 2 tsp Demerara Sugar

## **Christmas Sweets**

### **Eggnog**

- 240ml Milk
- 2 Egg Yolks
- $\frac{1}{2}$  tsp Vanilla Extract
- $\frac{1}{2}$  tsp Cinnamon
- $\frac{1}{2}$  tsp Nutmeg
- 50g Caster Sugar
- 120ml Double Cream

### **Florentines**

- 50g Butter
- 100g Caster Sugar
- 100g Muscovado Sugar
- 50g Crème Fraîche
- $\frac{1}{4}$  tsp Bicarbonate of Soda
- 1 tsp Vanilla Extract
- 150g Flaked Almonds
- 50g Cherries
- 50g Dark Chocolate

### **Percy Pig Fudge**

- 200g Condensed Milk
- 300g White Chocolate
- 50g Percy Pig Sauce
- Red Food Colouring
- 60g Mini Marshmallows
- Sprinkles (To Top)
- Percy Pigs (To Top)

## **Energy Balls**

### **Cacao & Peanut**

- 250g Dates
- 200g Peanuts
- 50g Oats
- 2 tbsp Cacao Powder

### **Goji & Pistachio**

- 250g Dates
- 200g Almonds
- 50g Oats
- 2 tbsp Cacao Powder
- 2 tbsp Goji Berries
- Pistachios (For Coating)

### **Matcha Green Tea**

- 250g Dates
- 200g Almonds
- 50g Oats
- 2 tbsp Cacao Powder
- 2 tbsp Matcha Powder

### **Acai & Blueberry**

- 250g Dates
- 200g Almonds
- 50g Oats
- 2 tbsp Freeze Dried Blueberries
- 2 tbsp Acai Powder

### **Ginger & Lemon**

- 250g Dates
- 200g Cashews
- 50g Oats
- 2 tsp Ginger
- 1 tsp Turmeric

### **Chia & Lemon**

- 250g Dates
- 150g Cashews
- 50g Oats
- 50g Desiccated Coconut
- 25g Chia Seeds
- 2 tsp Lemon Juice
- Desiccated Coconut (For Coating)



## Cocktails

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### Mojito (Short)

- 1 Lime
- 4 Sprigs Mint
- 2 tsp Demarera Sugar
- Ice to Fill Glass
- 50ml White Rum

### Mojito (Long)

- 1  $\frac{1}{2}$  Limes
- 6 Sprigs Mint
- 3 tsp Demarera Sugar
- Ice to Fill Glass
- 75ml White Rum
- Soda Water to Fill Glass

# Appendices

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## Additional Recipe Titles

- Fillet Steak (truffle mashed potatoes and tenderstem broccoli)
- Venison Burger (ciabatta, goat's cheese, candied apples, horseraddish red cabbage slaw)
- Lamb Burger
- Rack of Lamb (spiced cauliflower)
- Lamb Curry (tagine-made, vegetable couscous)
- Sausage & Pancetta Rice (smoked sausage, borlotti beans)
- Carbonara
- Proscuitto Chicken (stuffed with mushrooms, fontina cheese, black pudding, with sauteed leeks)
- All The Trimmings (bacon sausages, pork and chestnut stuffing, pork sage and onion stuffing, roast potatoes and parsnips, carrots sprouts onions chestnuts, cranberry and portsauce)
- Squid & Prawn Tempura (aioli, sweet chilli sauce)
- Whitebait (dill mayonnaise)
- King Prawn Tortelloni (pasta filled with prawn, mascarpone, red chilli, parsley, chilli)
- Seafood Linguine (baby scallops, king prawns, salmon flakes, garlic and parsley sauce)
- Shellfish Spaghetti (mussels and clams, anchovy olive and parsley sauce)
- Risotto (lobster tail, red onion, sundried tomatoes and saffron)
- Fish & Chips (cod, maris piper chips, tartar sauce, mushy peas)
- Crisp & Flatbreads (crispbreads, flatbreads, kalamata olive tapenade, sundried tomato tapenade)
- Baked Goat's Cheese (sourdough, rocket, balsamic glaze, pickled beetroot)
- Halloumi Fries (paprika, barbeque sauce)
- Macaroni Cheese (cheddar, red leicester, truffle oil, chifferi pasta)
- Falafel Burger (bagel, red cabbage slaw, yoghurt sauce)
- Mediterranean Style Mushroom (portobello mushroom, red pepper, petits pois, blue stilton)
- Meat & Cheese Platter (proscuitto, salami, chorizo, smoked sausage, scamorza, manchego, buratta)
- Crostini Platter (thin ciabatta toast with mozzarella and chilli; mackerel and rocket; tomato and olive with balsamic glaze)

- Pastry Platter (chicken and chorizo; sundried tomato and mozzarella; ricotta and spinach; halloumi and aubergine)
- Salad Platter (creamy coleslaw; chipotle coleslaw; jalapeno and cheddar coleslaw; baby charlotte potato salad with spring onions and shallots)
- Greek Platter (brown rice vine leaf rolls; falafels; lamb koftas)
- Antipasto Platter (manzanilla olives with garlic and herbs; semi-dried tomatoes; grilled artichoke; goat's cheese stuffed cherry peppers; buratta; rocket salad)
- Houmous Platter (traditional; roasted red pepper; caramelised red onion with coriander)
- Mediterranean Dip Platter (tzatziki; taramasalata; beetroot and carrot; babaganoush)
- Spanish & Mexican Dip Platter (guacamole; avocado cream; spicy tomato salsa; aioli; garlic and manchego; sour cream and chive)
- White Chocolate & Strawberry Gateau
- Apple Pie (cinnamon, nutmeg)
- Tarte au Citron
- Cherry Bakewell Tarte (thick marzipan)
- Iced Fruit Cake (candied orange layer, brandy butter)
- Triple Chocolate & Pegan Brownies
- Ginger Tiffin
- Mint Cream Bar
- Passionfruit Crepes (passionfruit and orange liqueur sauce, dark chocolate drizzle)
- Churros & Dulce de Leche
- Peanut Butter Brownie Sundae (dulce de leche, whipped vanilla cream)
- Mint Chocolate Bomb (mint chocolate ganache, mint chocolate chip ice cream)
- Praline Souffle (hazelnut mousse, pistachio crumb, praline ice cream)
- Panna Cota (raspberry crumb)
- Chocolate Orange Torte (chocolate orange ganache, orange and gold glitter jelly, gold leaf, dark chocolate shard, candied orange twist, salted caramel ice cream)
- Banoffee Pie (topped with caramelised banana, dark chocolate shavings)
- Caramelised Lotus Biscoff Cheesecake (Biscoff base, biscoff sauce cream cheese fillings, caramel drizzle, Biscoff biscuit)

## El Cielo Azul Tacos

- Carne Asada (steak, hash brown, pico de gallo, garlic aioli)
- Lime Chicken (chicken, pico de gallo, corn relish)
- Lamb Kofta (minced lamb, red cabbage slaw, garlic aioli)

- Haggis Bob Bon (fried haggis balls, lettuce, whisky sauce)
- Chorizo & Paprika Potato (chorizo, potatoes, chipotle mayo, spring onion)
- Chipotle & Chorizo Mac-Cheese (mac-cheese, chorizo, spring onion)
- Breaded Sole (spiced breaded cod, pico de gallo, chipotle mayo)
- Garlic & Nduja Prawn (king prawns, roquito peppers, nduja chilli, garlic aioli)
- Anchovy & Olive (grilled anchovies, manzanilla olives, garlic aioli)
- Salt & Chilli Potato (fried potatoes, red chilli, spring onion, garlic aioli)
- Huevos Rancheros (scrambled egg, avocado, feta cheese, jalapeno, tomatoes)
- Sweetcorn & Chilli Fritter (corn, jalapeno, sweet chilli sauce)