

Recipe Collection

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.

Contents

British & American	6
Seared Scallops	6
Scallops	6
Fennel	6
Pea Puree	6
Topping	6
Salmon, Chilli & Ginger Fish Cake	7
Fish Cake	7
Fish Cake Crust	7
Sweet Potato Fries	7
Asparagus	7
Salmon En Crouete	8
Salmon Mousse	8
Leeks	8
Pastry & Filling	8
Potatoes	8
Vegetables	8
Beef Burger	10
Patty	10
<i>Special</i> Sauce	10
The Rest	10
BBQ Platter	11
Meat & Fish	11

Potato Salad	11
Coleslaw	11
Grilled Vegetables	11
Beef In Peppercorn Sauce	13
Beef Stroganoff	14
Beef	14
Sauce	14
Venison Steak	15
Venison	15
Porchini Mushroom Sauce	15
Vegetables	15
Potatoes	15
Mexican	16
Chile Con Carne	16
Big Boy Batch With S'more Ingredients	16
For One (Or For Tacos)	16
Carne Asada Tacos	18
Carne Asada Steak	18
Pico De Gallo	18
Garlic Aioli	18
Cheesy Beef Burrito	19
Beef	19
The Rest	19
Lime Chicken Tacos	20
Chicken	20
Pico De Gallo	20
Avocado Cream	20
Prawn Tacos	21
Pico De Gallo	21
Guacamole	21
Drizzling Sauce	21
Spanish, Italian & Mediterranean	22
Seared Seabass <i>My Signature</i>	22
Seabass	22
Chorizo Potatoes	22

Vegetables	22
Red Pepper Sauce (Optional)	22
Seared Salmon	24
Salmon	24
Potatoes	24
Green Beans	24
Tuna Steak	25
Tuna	25
Tomato Sauce	25
Salmon Fritters With Prawns	26
Salmon Fritter	26
Prawns	26
Extras	26
Tapas Selection	27
Prawns	27
Lamb	27
Potato Salad	27
Seafood Paella	28
Paella	28
Additional Seafood (Optional)	28
Bolognese	29
Ragu	29
Pasta	29
Neapolitan Style Pizza	30
Dough	30
Anchovy & Olive Toppping	30
Prawn Topping	30
Spicy Meat Topping	30
Tomato Bruschetta	31
Bruschetta	31
Vegetarian Halloumi Bake	32
Chinese, Thai & Malaysian	33
Garlic & Chilli Beef	33
Beef	33
Noodles	33
Poached Salmon	34

Tuna Fish Cake	35
Fish Cake	35
Sauce	35
Salt & Chilli Chicken Curry	36
Chicken	36
Curry Sauce	36
Thai Red Curry	37
Paste	37
Sauce	37
Rice	37
Thai Green Curry	38
Paste	38
Sauce	38
Rice	38
Indian & Middle Eastern	39
Prawn Bhuna	39
Chicken Tikka Garam Masala	40
Paste	40
Chicken	40
Sauce	40
Desserts & Sweets	42
Trifle	42
Raspberry & Black Cherry	42
Tropical Fruit	42
Apple & Rhubarb Crumble	43
Filling	43
Topping	43
Strawberry Eton Mess	44
Base	44
Strawberry Compote	44
Christmas Sweets	45
Eggnog	45
Florentines	45
Percy Pig Fudge	45
Energy Balls	46

Cacao & Peanut	46
Goji & Pistachio	46
Matcha Green Tea	46
Acai & Blueberry	46
Ginger & Lemon	46
Chia & Lemon	47
Appendices	49
Spice Mixes	49
Additional Titles	51
El Cielo Azul	53
Tacos	53
Garnishes	53

British & American

Seared Scallops

Scallops

- 1 tsp Olive Oil
- 1 tsp Butter
- 3/4 Large Scallops
- White Wine
- Lemon Juice

Fennel

- 1 tsp Olive Oil
- 1 Bulb of Fennel

Pea Puree

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

Topping

- Horseraddish Sauce (Could Make Yourself)
- Samphire

Salmon, Chilli & Ginger Fish Cake

Fish Cake

- $\frac{1}{2}$ Salmon Fillet
- 2 Cloves of Garlic
- Ginger
- 1 Red Chilli
- 1 Spring Onion
- Egg Yolk
- 2 tbsp Breadcrumbs
- 1 tsp Paprika
- 1 tsp Garlic Salt
- 1 tsp Soy Sauce

Fish Cake Crust

- 1 tsp Rapeseed Oil (For Frying)
- Plain Flour
- Eggs
- Coarse Breadcrumbs

Sweet Potato Fries

- Rapeseed Oil (For Frying)
- 1 Sweet Potato
- 1 tsp Smoked Paprika
- 1 tsp Coriander Salt

Asparagus

- 1 tsp Rapeseed Oil (For Frying)
- Asparagus
- 1 Shallot
- 1 Clove of Garlic
- Lemon Juice
- Lemon Zest

Salmon En Croute

Salmon Mousse

- 1 fillet of Salmon
- 150g of Soft Cheese
- 50g of Creme Fraiche
- 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*
- Quadruple Standard Width Salmon Fillet
- The *Salmon Mousse*
- Samphire
- 200g of Puff Pastry (Could Make Yourself)
- 1 Egg Yolk (For Brushing)

Potatoes

- 500g Baby Potatoes
- 1 tbsp Olive Oil
- 1 Shallot
- Fresh Watercress

Vegetables

- 1 tsp Olive Oil (For Frying)

- Tenderstem Broccoli
- Asparagus
- Lemon Juice
- Lemon Zest

Beef Burger

Patty

- 1 tsp Olive Oil (For Frying)
- 250g 12% Fat Ground Beef
- 1 tsp Onion Salt
- 1 tsp Garlic Salt

Special Sauce

- 2 tbsp Mayonnaise
- 2 tsp Ketchup
- 1 tsp Hot Sauce
- Red Onion
- Gherkin
- $\frac{1}{2}$ tsp Onion Salt
- $\frac{1}{2}$ tsp Garlic Salt

The Rest

- Multiseed Rye Bun
- 50g Mature Cheddar Cheese
- Beef Tomato
- Iceberg Lettuce
- Red Onion (Grilled)

BBQ Platter

Herbs, spices and rubs etc. are displayed relative to what they're being used on, in second class lists.

Meat & Fish

- 1 tbsp Olive Oil
- 1 Ribeye Steak
 - Black Pepper
- 1 Chicken Breast
 - 1 tsp Smoked Paprika
 - 1 tsp Cumin
 - 1 tsp Oregano
 - 1 tsp Onion Salt
 - 1 tsp Garlic Salt
 - 1 tsp Demerara Sugar
- 2 Pork Chop Medallions
 - ...
- 2 Pork Sausages
 - ...
- 1 Salmon Fillet
 - 1 tsp Paprika
 - 1 tsp Onion Salt
 - 1 tsp Coriander Powder
 - $\frac{1}{2}$ tsp Chilli Powder

Potato Salad

- 250g Charlotte Potatoes
- ...

Coleslaw

- ...

Grilled Vegetables

- Red Onion
- Red Pepper

- Courgette
- Carrot
- ...

Beef In Peppercorn Sauce

- $\frac{1}{2}$ Red Onion
- 100g Chestnut Mushrooms
- 2 Cloves of Garlic
- Whole Peppercorns
- 50ml Water
- 1 Beef Stock Cube
- 100ml Single Cream
- Pastrami Deli Beef

Beef Stroganoff

Beef

- 1 tsp Olive Oil
- 1 Fillet Steak

Sauce

- 25g Butter
- 2 Cloves Garlic
- $\frac{1}{2}$ Red Onion
- 250g Chestnut Mushrooms
- $\frac{1}{2}$ tsp Paprika
- 100ml Beef Stock
- 150ml Sour Cream
- 1 tsp Lemon Juice
- Fresh Parsley

Venison Steak

Venison

- 1 tsp Olive Oil
- Venison Steak

Porchini Mushroom Sauce

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

Vegetables

- Asparagus
- Baby Chantennay Carrots
- 1 tsp Olive Oil

Potatoes

- 250g Ruby Gem Potatoes
- 1 tbsp Olive Oil

Mexican

Chile Con Carne

Big Boy Batch With S'more Ingredients

- 1 tbsp Olive Oil
- 4 Cloves Garlic
- 1 Red Onion
- 1 Red Pepper
- 500g 5% Fat Ground Beef
- 1 Can Red Kidney Beans
- 4 tsp Cumin
- 4 tsp Paprika
- 4 tsp Onion Salt
- 4 tsp Coriander Salt
- 2 tsp Chilli Powder
- 2 tsp Oregano
- 300ml Water
- 300ml Passata
- 1 Beef Stock Cube
- 1 tbsp Tomato Puree
- 1 tsp Chipotle Chilli Paste
- 70g 70% Cocoa Chocolate
- 2 tsp Worcestershire Sauce
- Fresh Coriander

For One (Or For Tacos)

- 1 tsp Olive Oil
- 2 Cloves Garlic
- $\frac{1}{2}$ Red Onion
- $\frac{1}{2}$ Red Pepper
- 250g 5% Fat Ground Beef
- $\frac{1}{2}$ Can Red Kidney Beans
- 2 tsp Cumin
- 2 tsp Paprika
- 2 tsp Onion Salt

- 2 tsp Coriander Salt
- 1 tsp Chilli Powder
- 1 tsp Oregano
- 150ml Water
- 150ml Passata
- 1 tsp Tomato Puree
- 1 tsp Chipotle Chilli Paste
- 70g 70% Cocoa Chocolate
- 1 tsp Worcestershire Sauce
- Fresh Coriander

Carne Asada Tacos

Carne Asada Steak

- Thin Rump Steak
- 2 Cloves of 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 (No Pulp)
- 1 tbsp Tomato Puree
- 1 tsp Chipotle Chilli Paste
- 1 tsp Cumin
- Fresh Coriander
- Lime Juice

Garlic Aioli

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

Cheesy Beef Burrito

Beef

- 1 tsp Rapeseed Oil
- 2 Cloves of Garlic
- 250g 5% Fat Ground Beef
- 2 tsp Cumin
- 2 tsp Paprika
- 2 tsp Onion Salt
- 2 tsp Coriander Salt
- 1 tsp Chilli Powder
- 1 tsp Oregano
- 1 tbsp Soured Cream
- 50g Cheddar Cheese

The Rest

- 1 tsp Rapeseed Oil (For Frying)
- $\frac{1}{2}$ White Onion
- $\frac{1}{2}$ Red Pepper
- Iceberg Lettuce
- Burrito Tortilla

Lime Chicken Tacos

Chicken

- 1 tsp Olive Oil
- 1 tbsp Tomato Puree
- 1 tsp Chipotle Chilli Paste
- Fresh Coriander
- 2 tsp Cumin
- 2 tsp Paprika
- 2 tsp Garlic Salt
- 2 tsp Onion Salt
- 1 tsp Chilli Powder
- 1 tsp Oregano
- Lime Juice
- 2 Breasts of Chicken

Pico De Gallo

- 1 Red Onion
- 2 Tomatoes (No Pulp)
- 1 tbsp Tomato Puree
- 1 tsp Chipotle Chilli Paste
- 1 tsp Cumin
- Fresh Coriander
- Lime Juice

Avocado Cream

- 1 Avocado
- 1 Clove of Garlic
- 1 tsp Crème Fraiche
- Lime Juice
- Fresh Coriander

Prawn Tacos

- 1 tsp Olive Oil
- 1 tbsp Tomato Puree
- 1 tsp Chipotle Chilli Paste
- Fresh Coriander
- 2 tsp Cumin
- 2 tsp Paprika
- 2 tsp Garlic Salt
- 2 tsp Onion Salt
- 1 tsp Chilli Powder
- 1 tsp Oregano
- Lime Juice
- Creme Fraiche
- King Prawns

Pico De Gallo

- 1 Red Onion
- 2 Tomatoes (No Pulp)
- 1 tbsp Tomato Puree
- 1 tsp Chipotle Chilli Paste
- 1 tsp Cumin
- Fresh Coriander
- Lime Juice

Guacamole

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

Drizzling Sauce

- 1 tbsp Mayonnaise
- 1 tsp Hot Sauce
- 1 tsp Paprika

Spanish, Italian & Mediterranean

Seared Seabass *My Signature*

Seabass

- 1 tsp Olive Oil
- Seas Bass Fillet
- 1 tsp Paprika
- 1 tsp Coriander Salt

Chorizo Potatoes

- 1 tsp Olive Oil
- 50g Smoked Chorizo
- 2 Cloves of Garlic
- 250g Baby Potatoes
- 1 tsp Paprika
- 1 tsp Coriander Salt
- 1 tsp Oregano

Vegetables

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

Red Pepper Sauce (Optional)

- 1 tsp Olive Oil
- $\frac{1}{2}$ Red Onion
- 1 Red Pepper
- $\frac{1}{2}$ Yellow Pepper
- 1 Clove of Garlic
- 1 tsp Tomato Puree
- 1 tsp Paprika

- 1 tsp Onion Salt
- 1 tsp Oregano

Seared Salmon

Salmon

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

Potatoes

- 250g Baby Potatoes
- 1 tsp Olive Oil
- 1 Shallot
- Fresh Watercress

Green Beans

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

Tuna Steak

Tuna

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

Tomato Sauce

- 1 tsp Olive Oil
- 1 Red Onion
- 2 Cloves of Garlic
- 1 Red Chilli
- 1 Can Chopped Tomatoes
- 2 tsp Oregano
- 1 tsp Paprika
- $\frac{1}{2}$ tsp Chilli Powder
- Fresh Basil

Salmon Fritters With Prawns

Salmon Fritter

- Salmon Fillet
- 70g Creme Fraiche
- Lemon Juice
- Lemon Zest
- Fresh Watercress
- Fresh Dill

Prawns

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

Extras

- Dill Mustard Sauce (Can Make Yourself)
- Fresh Watercress
- Lemon Wedge

Tapas Selection

Prawns

- 1 tsp Olive Oil
- 50g Smoked Chorizo
- 1 Shallot
- 3 Cloves of Garlic
- King Prawns
- 2 tsp Paprika
- Chilli Flakes

Lamb

- 1 tsp Olive Oil
- 125g Ground Lamb
- 2 Cloves of Garlic
- 2 tsp Cumin
- 2 tsp Paprika
- 1 tsp Coriander Salt
- Fresh Coriander

Potato Salad

- 250g Baby Potatoes
- 50g Smoked Chorizo
- 1 Shallot
- 2 Cloves of Garlic
- 1 tbsp Mayonnaise
- 1 tsp Paprika

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 Onion Salt
- 2 tsp Oregano
- 90g Any Suitable Rice
- 25ml White Wine
- 360ml Chicken/Fish Stock
- 1 tbsp Tomato Puree
- 1g Saffron
- 30g Garden Peas
- Lemon Juice
- Lemon Zest
- Fresh Flat Leaf Parsley

Additional Seafood (Optional)

- Peeled & Unpeeled King Prawns
- Mussels
- Squid Rings

Bolognese

Ragu

- 1 tsp Olive Oil
- $\frac{1}{2}$ White Onion
- 1 Carrot
- 1 Stick of Celery
- 3 Cloves of Garlic
- 250g 5% Fat Ground Beef
- 4 tsp Oregano
- 2 tsp Rosemary
- 2 tsp Onion Salt
- 2 tsp Garlic Salt
- 150ml Water
- 150ml Passata
- 1 Beef Stock Cube
- 2 tbsp Tomato Puree
- 1 tsp Balsamic Vinegar
- 50ml Milk
- 30g Parmesan
- Fresh Basil

Pasta

- 90g Conchilioni
- Water (To Boil)

Neapolitan Style Pizza

Dough

- 170ml Water
- 7g Fast Action Yeast
- 260g Double Zero Flour
- 4g Seas Salt

Anchovy & Olive Toppping

- 200g Passata
- 2 Mozzarella Balls
- Anchovies
- Kalamata Olives
- Pesto
- Pecorino Romano

Prawn Topping

- 200g Passata
- 2 Mozzarella Balls
- 1 Clove of Garlic
- King Prawns
- Basil Pesto
- 1 tsp Oregano
- Pecorino Romano

Spicy Meat Topping

- 200g Passata
- 2 Mozzarella Balls
- 50g Smoked Chorizo
- Spicy Chicken Breast
- Nduja Pesto
- Chipotle Chilli Paste

Tomato Bruschetta

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

Bruschetta

- 1 Ciabatta Loaf
- Olive Oil
- 3 Cloves of Garlic

Vegetarian Halloumi Bake

- Coconut Oil
- 500g Baby Potatoes
- 2 Aubergines
- 2 Beef Tomatoes
- 250g Cooked Puy Lentils
- 500g Halloumi
- Basil Pesto (To Top)
- Rosemary

Chinese, Thai & Malaysian

Garlic & Chilli Beef

Beef

- 1 tbsp Sesame Oil
- $\frac{1}{2}$ Red Onion
- $\frac{1}{2}$ Red Pepper
- 3 Cloves of Garlic
- Ginger
- 1 Red Chilli
- Sirloin Steak
- Cornflour (For Coating)
- 1 tbsp Soy Sauce
- 1 tbsp Oyster Sauce
- 1 tsp Fish Sauce
- Sesame Seeds
- Spring Onion
- Fresh Coriander

Noodles

- 1 Nest of Medium-Cut Egg Noodles
- 100g Beansprouts
- 1 tbsp Soy Sauce
- 1 tsp Sesame Oil

Poached Salmon

- 1 tbsp Rapeseed Oil
- 3 Cloves of Garlic
- Ginger
- 1 Red Chilli
- Soy Sauce
- Fish Sauce
- Hoisin Sauce
- Oyster Sauce
- Spring Onion
- Fresh Coriander
- 2 Salmon Fillets

Tuna Fish Cake

Fish Cake

- 1 Tin of Tuna
- 2 Cloves of Garlic
- Ginger
- $\frac{1}{2}$ Red Chilli
- 3 Water Chestnuts
- $\frac{1}{2}$ Spring Onion
- 1 Egg
- 1 tsp Fish Sauce

Sauce

- 1 tbsp Sesame Oil
- 1 tbsp Soy Sauce
- $\frac{1}{2}$ Red Chilli
- $\frac{1}{2}$ Spring Onion
- Fresh Coriander

Salt & Chilli Chicken Curry

Chicken

- Rapeseed Oil (To Fry)
- 2 Chicken Breasts
- 1 Egg
- Cornflour
- 1 tsp Chilli Powder
- 1 tsp Coriander Powder
- 1 tsp Coriander Salt
- 1 tsp Onion Salt
- 1 Red Chilli
- 1 Spring Onion

Curry Sauce

- 3 tbsp Rapeseed Oil
- Butter
- 1 White Onion
- 1 Carrot
- 3 Cloves of 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 of Garlic
- Ginger
- 2 Lemongrass Roots
- 1 Red Chilli
- $\frac{1}{2}$ Red Onion
- $\frac{1}{2}$ Red Pepper
- 1 tbsp Tomato Puree
- 1 tbsp 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*
- 400ml 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
- 1 tbsp 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*
- 400ml Coconut Milk
- 2 tsp Cornflour

Rice

- 90g Thai Jasmine Rice
- 180ml Water

Indian & Middle Eastern

Prawn Bhuna

- 2 tsp Rapeseed Oil
- 3 Cloves of Garlic
- Ginger
- 1 White Onion
- 2 Tomatoes
- 2 tsp Garam Masala
- 2 tsp Coriander Powder
- 1 tsp Cumin
- 1 tsp Chilli Powder
- 1 tsp Turmeric
- 1 tbsp Tomato Puree
- 150ml Water
- 150ml Passata
- Fresh Coriander
- King Prawns

Chicken Tikka Garam Masala

Paste

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

Chicken

- 2 Chicken Breasts
- The *Paste*

Sauce

- $\frac{1}{2}$ White Onion
- 2 Tomatoes
- 3 Cloves of Garlic
- Ginger
- 2 tsp Garam Masala
- 2 tsp Paprika
- 1 tsp Cumin
- 1 tsp Coriander
- 1 tsp Coriander Salt
- 1 tsp Onion Salt
- $\frac{1}{2}$ tsp Cinnamon
- $\frac{1}{2}$ tsp Chilli Powder

- 150ml Water
- 150ml Passata
- 1 tsp Double Cream
- Fresh Coriander

Desserts & Sweets

Trifle

Raspberry & Black Cherry

- 1 Madeira Cake
- 200g Black Cherry Conserve
- 100ml Disaronno
- 1 Can of 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 Fraiche
- $\frac{1}{4}$ 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)

... FOREVER TO BE CONTINUED ...

Appendices

Spice Mixes

Chinese Salt & Chilli

- 1 Chilli Powder
- 1 Coriander Powder
- 1 Coriander Salt
- 1 Onion Salt

Indian Tikka

- 2 Garam Masala
- 2 Paprika
- 1 Cumin
- 1 Coriander Powder
- 1 Coriander Salt
- 1 Onion Salt
- $\frac{1}{2}$ Cinnamon
- $\frac{1}{2}$ Chilli Powder

Mexican Chilli

- 2 Cumin
- 2 Paprika
- 2 Onion Salt
- 2 Coriander Salt
- 1 Chilli Powder
- 1 Oregano

Indian Bhuna

- 2 Garam Masala
- 2 Coriander Powder
- 2 Turmeric
- 2 Cumin
- 1 Chilli Powder
- 2 Garlic Salt
- 2 Coriander Salt

Mexican Bean Soup

- 2 Cumin
- 2 Oregano
- 2 Onion Salt
- 2 Coriander Salt
- $\frac{1}{4}$ Cayenne Pepper

Indian Dhal

- 2 Curry Powder
- 2 Garam Masala
- 1 Cumin
- 1 Coriander Powder
- 1 Turmeric
- 1 Onion Salt
- 1 Coriander Salt
- 1 Fennel Seeds
- 1 Nigella Seeds

Italian Stew

- 2 Italian Herbs
- 2 Rosemary
- 1 Oregano
- 1 Paprika
- 1 Chilli Powder
- Onion Salt
- 1 Coriander Salt

Additional Titles

- Fillet Steak (truffle mashed potatoes and tenderstem broccoli)
- Venison Burger (ciabatta, goat's cheese, candied apples, horseradish red cabbage slaw)
- Lamb Burger
- Rack of Lamb (spiced cauliflower)
- Lamb Curry (tagine-made, vegetable couscous)
- Sausage & Pancetta Rice (smoked sausage, borlotti beans)
- Carbonara
- Prosciutto 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 port sauce)
- 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 (prosciutto, 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, biscoss 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)

Garnishes

- Spring Onion
- Red Chilli
- Jalapeno Chilli
- Radish
- Cress