

Turnip and Parsnip Soup with a Wild Garlic Pesto Serves 8

400g Peeled and Diced Turnip

400g Peeled and Diced Parsnip

200g Diced Celery/200g Diced Leek/200g Diced white Onion/50g Butter

2 litres Vegetable or Chicken Stock

Cream to Finish if Required

Pesto

300g Wild Garlic

100g Grated Parmesan Cheese

50 g Chopped Hazelnuts

100ml Olive Oil

Method

Place Turnip and Parsnip on Roasting Tray Season Drizzle of Olive Oil Roast for 40mins @ 160oc

Meanwhile in a separate Pot add Butter, celery onion and Leek cover with lid and sweat for 15mins ,add stock and Then the Roasted Vegetables allow to cook for a further 40 mins, Puree in a Robot Coupe or Stick Blender, Correct Seasoning finish with a Splash Of Cream , Top with Garlic Pesto.

Pesto

In a Pestle and Mortar crush the Wild Garlic, Parmesan Nuts and Blend in the Olive Oil.

Course Flower, Heggerty's Cheese Wheaten Bread

150g Course Flowers Soaked in 400 ml Buttermilk for 1 hour

400g Plain Flour/800g Course Wholemeal Flour/400g Rye Flour /200g Porridge Oats

80g Caster Sugar/30g Baking Powder/340g margarine 100g Treacle /200g Grated Heggertys Cheese

Combine Dry Ingredients in Mixing Bowl add Cheese and Buttermilk to a Soft Consistency, Place in Loaf Tin Bake for 40 -50mins 160oc

Roast Supreme Of Irish Chicken with Wild Mushroom Risotto and Armagh Cider Sauce

2 Irish Supreme Of Chicken Skin On

50g Butter/20g Olive Oil Fresh Thyme Cracked Black Pepper,Sea Salt

For Risotto

500g Wild Mushrooms, 100 g Finely Chopped Shallot, 1 Clove Garlic Crushed, 100ml White Wine, 250g Arborio Rice, 500ml Vegetable or Chicken Stock, 50ml Double Cream

Add Chopped Shallot, butter Garlic Some Olive Oil to Pan allow to Soften 15-20mins

Add Rice cook for further 5 mins add White Wine, and One ladle at a time of Boiling Stock, allow rice to absorb Stock before adding another cook for 18mins , Sweat off Mushroom's with some Butter add to Cooked Risotto, Finish with Cream and Check Seasoning.

Pan Fry The Chicken Breast Skin Side Down with Butter and Olive Oil, bunch Of Thyme Turn Over and Finish in The Oven 160oc For 35 Mins

Remove From the Pan Deglace with Armagh Cider Some Chicken Stock and 20ml Double cream to Make Your Sauce.

Serve with Fresh Vegetables In Season.

Puff Pastry with Blackberry Mousse

- 450g of blackberries, fresh, plus a few extra to garnish
- 4 eggs, separated
- 100g of caster sugar
- 300ml of double cream
- 4 gelatine leaves
- 1 pinch of salt

Method

1

Blitz the blackberries in the food processor and pass through a sieve. Discard the seeds and reserve the purée

2

Whisk the egg yolks and sugar until pale and fluffy. Place the cream in a saucepan over a gentle heat. Once the cream scalds, pour it into the egg mixture, whisk and return to the pan

3

Stir continuously over a low heat until the custard thickens slightly. Decant into a jug and stir in the blackberry purée. Cover with cling film and leave to cool completely

4

Soak the gelatine in cold water for 10 minutes. Squeeze out the excess water and whisk in a tablespoon of boiling water to melt it, before whisking it into the blackberry custard

5

In a separate and spotlessly clean bowl, whisk the egg whites with the salt until soft peaks form and fold into the custard with a large metal spoon until completely incorporated

6

Roll Out and Cut Puff Pastry into 6x3 inch Pieces Place On baking Sheet prick with Fork Cover with another Tray and Bake for 30 mins at 180oc

7 Allow to Cool and Fill with Mousse dredge with Icing Sugar and Decorate with More fresh Berries.

Barnbrack Bread and Butter Pudding

- 1 Barm Brack sliced
- 50 g butter at room temperature plus extra to grease the baking dish
- 200 ml full fat cream
- 250 ml full fat milk
- 50 g Sugar
- 3 eggs
- 1 tsp ground cinnamon or mixed spices

Instructions

1. Preheat oven to 160 ° C/325F.
2. Spread the sliced barm brack bread with butter on one sides and cut into triangles.
3. In a large bowl, whisk the eggs with the sugar, add the cinnamon, cream and milk, and whisk until combined.
4. Grease a baking dish of approx. 2 litre / 4pints capacity. Deep each slice into the cream mixture and place them in the prepared dish.
5. Pour the cream mix over the bread mixture. Leave for 10-20 minutes aside until the cream mixture is mostly been absorbed.
6. Bake for 40-60 minutes or until coloured and no more runny custard.
7. Remove from the oven

Rhubarb and Custard Cupcakes

For the Rhubarb Compote

- 400 g Rhubarb
- 100 g Golden Caster Sugar
- 3 tbsp Cold Water

For the Rhubarb and Custard Cupcakes

- 150 g Unsalted Butter or Baking Spread
- 150 g Caster Sugar
- 125 g Self-Raising Flour
- 3 Large Eggs
- 1 tsp Baking Powder
- 50 g Custard Powder
- 12 tbsp Rhubarb Compote

For the Custard Buttercream

- 200 g Unsalted Butter
- 350 g Icing Sugar
- 50 g Custard Powder
- 3-4 tbsp Whole Milk (optional)

For the Decoration

- Leftover Rhubarb Compote

Instructions

To Make the Rhubarb Compote

1. Cut the rhubarb into chunks approximately 4cm long and place them into the saucepan along with the golden caster sugar and water.
2. Heat on a low-medium heat and stir continuously until all the sugar has dissolved.
3. Leave to simmer for 15-20 minutes, stirring occasionally, until the rhubarb breaks down.
4. Leave the rhubarb compote to cool completely before adding to a blender and pulsing until it is completely smooth.