

CHICKEN'S FEET AND TARRAGON VINEGAR EMULSION



SERVES 1**INGREDIENTS****CHICKEN FEET**

- 3 chicken feet

TARRAGON VINEGAR EMULSION

- 400g brown chicken stock reduced to 300g
- 25g thick and easy
- 50g rendered chicken fat
- 15g tarragon vinegar
- 4g salt

DEVIL SPICE MIX

- 15g Jamaican pepper
- 4g mace
- 8g dry herb mix (sage, thyme, savory, rosemary)
- 55g celery salt
- 140g sweet paprika
- 10g colema mustard powder
- 16g black pepper
- 8g fennel seed
- 60g salt

METHOD**CHICKEN FEET**

Trim the nails and tendons from the chicken feet. Place in a large pot and bring to the boil from cold. Rinse thoroughly then cook in a liquor of 10g salt per litre of water for 8 hours on 85C. Once cooked using scissors make an incision up the base of the foot and along each bone, then gently remove all bones from inside the foot and lay out flat on a dehydrator tray. Dehydrate on 65C for 24 hours until completely dry. The feet are then fried in vegetable oil at 215C using tweezer tongs to keep them flat until golden brown and slightly puffed. Drain onto a tissue and keep warm until serving.

CHICKEN FAT & TARRAGON VINEGAR EMULSION

Reduce chicken stock to 300g, add the chicken fat, salt & thick and easy and cook for 1 min until thickened whisking constantly, finally whisk in the vinegar then put mixture into an espuma gun and gas with 2 cream (no.2) chargers.

TO SERVE

Dust the warm puffed chicken feet with devil spice mix and serve with a small bowl of the chicken and tarragon emulsion.

SCALLOPS, TRUFFLE PUREE, DASHI JELLY AND BROWN BUTTER DRESSING



SERVES 1**INGREDIENTS****SCALLOP**

- 50g raw scallop per person
- Maldon salt
- Truffle purée
- 1.2g mandarin zest and juice per person
- 4g hazelnuts, roasted and chopped
- Truffle julienne
- Brown butter dressing
- 2g raw shaved chestnut mushrooms, wild harvest

TRUFFLE PURÉE

- 250g chestnut mushrooms, cut into quarters
- 2 banana shallots sliced
- 200g Perigord truffle trim washed
- 2 cloves garlic
- 5g salt
- 5g celery salt
- 2 tbsp squid ink
- Truffle oil to taste
- 800ml water

BROWN BUTTER DRESSING

- 250 brown butter
- 50 water
- 5g salt
- 20g lemon juice

DASHI JELLY

- 100g dried scallop skirts
- 2 ltr water filtered
- 15g kombu seaweed dried
- 10g dashi powder
- 80g smoked dried scallop roes
- Soy sauce, to taste

METHOD**SCALLOP**

Carefully remove the scallop from the shell using a firm knife of approximately 4 inches with a round blade. Remove the scallop tract, skirt, and roe (keep for making the stock). Freeze to below -18C, then defrost when required.

TRUFFLE PURÉE

Colour the mushrooms in a pan with olive oil until golden. Add the shallots and garlic, turn down heat and sweat till soft with no colour. Add the truffle trim and water. Season and simmer for 30/45 mins. Blend in batches adding truffle oil squid ink and salt to taste. Pass through chinois and then must be passed through the muslin sock and chilled immediately.

BROWN BUTTER DRESSING

Brown the butter in a pan whisking continuously until it browns. Stop the butter from burning by pouring it into a clean pan. When the butter is room temperature add the other ingredients. Do not emulsify the dressing—it should be split and stay at room temperature until required and then lightly warmed.

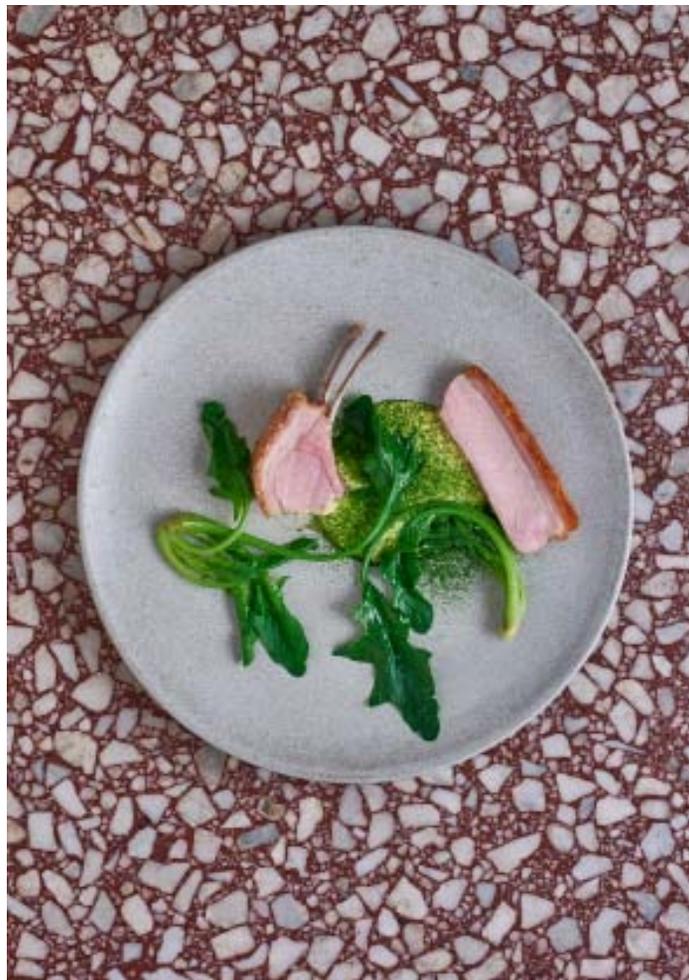
DASHI JELLY

Infuse the scallop with the seaweed dashi for 1 hour at 60C, then strain through muslin. Season with soy sauce to taste and salt.

TO SERVE

Slice each scallop into four, carefully seasoning both sides. Begin dressing the plate by making a round of truffle purée on the plate. Carefully arrange the four slices of scallop so that they are just inside the round of purée. Brush the scallop with the mandarin zest and juice. Place a small knob of jelly on each scallop slice. Sprinkle the chopped hazelnuts around the sliced scallops. Just before serving, dress the scallops in the slightly warm brown butter dressing. Arrange the truffle julienne and raw shaved mushrooms on the dish, again being careful to even distribute each component so that each piece of scallop is dressed evenly.

SUCKLING PIG WITH SOUTH INDIAN SPICES



SERVES 1

INGREDIENTS

CONFIT SALT

- 20g coriander seed
- 100g fennel seed
- 50g black pepper
- 20g green cardamon
- 100g sage
- 50g rosemary
- 750g coarse salt

PORK SHOULDER AND NECK

- 40g pork shoulder and neck per person
- 30g of confit salt per 1kg

PORK HEAD

- 15g pork head per person
- Light confit salt
- Garlic and sage oil

PORK BELLY

- 25g cooked pork belly per person
- 30g linseeds
- 60g water
- Vegetable oil for frying

PIG EAR AND TAIL

- 10g pig ear per person
- 30g pig tail per person

INDIAN SPICED SAUCE FOR PORK

- 15g garlic
- 1kg sweet onion
- 15g red chilli, including seeds
- 15g green chilli, including seeds
- 15g ginger
- 25g turmeric
- 45g lemon grass
- 45g corri seeds
- 85g corri steem
- 5g black cardimon
- 10g green cardimon
- 15g black pepper
- 150g coconut
- 40g coconut oil
- 1g curry leaves
- 2g lime leaves

METHOD

PORK SHOULDER AND NECK

Salt for 5 hours, then cook in a sous vide for 8 hours at 63C. Allow to rest for 30 minutes before being removed from the sous vide bag, then wrapped in cling film and lightly pressed in the fridge. Temper before cooking with the aim of having crispy skin and hot meat that is not dry.

PORK HEAD

Cook for 8 hours at 85C.

PORK BELLY

Salt for 5 hours, then cook for 8 hours at 85C. Allow to rest for 30 minutes before being removed from the sous vide bag, then wrapped in cling film and lightly pressed in the fridge. Temper before cooking with the aim of having crispy skin and hot meat that is not dry.

PIG EAR AND TAIL

Light salt for 2 hours and cook sous vide for 8 hours. The ear can be fried in a pan until crisp, under a weight to keep it pressed down.

INDIAN SPICED SAUCE FOR PORK

Dice and sweat down the onions with a pinch of salt, without adding colour, until soft and tender. Finely dice the garlic, ginger, chillies and turmeric and finely slice the lemongrass. Lightly toast and finely chop the coriander stems. Chop up the lime leaves and curry leaves.

Combine all of the above in a mortar and pestle and crush together to make a paste – this is hard work but worth it. Melt the coconut oil and gently fry the paste, gently cooking it all together to meld the flavours and so on. After 4 to 8 minutes of cooking, let the mixture cool down.

Melt the coconut oil and 50mls of coconut milk together and boil it until it 'cracks' – that is, until the fat splits out and the milk solids of the coconut milk start frying in the coconut oil - then add the curry paste and cook out on a medium heat, stirring all the time for 2 minutes. Add the remaining coconut milk and bring to the boil.

CINNAMON SALT FOR SEASONING PORK TABLESIDE

Blend all the spices and salt in a thermomix until coarsely ground.

TO SERVE

When the suckling pig is all crispy, warm the Indian Spices sauce in a pan and put one round of the sauce in the middle of the plate. Dust with the powder. Arrange the suckling pig on the plate. Place the spinach on the plate. Serve the pork sauce and cinnamon salt in separate dishes on the side.

**CINNAMON SALT FOR SEASONING PORK,
TABLESIDE**

- 100g cinnamon
- 100g fennel seed
- 50g green cardmon
- 2 cloves
- 500g malden salt
- Pinch deep fried curry leaves per service

TO SERVE

- 1 stem English spinach with 2 leaves

BUTTERMILK CHICKEN IN PINE SALT



SERVES 4

INGREDIENTS

PINE NEEDLES

- 40g pine needles, plus more for decoration
- 5g fine salt

POLENTA CRUST

- 400g instant polenta
- 150g tapioca starch
- 50g rice flour

BUTTERMILK CHICKEN

- 6 free-range chicken thighs
- 300g buttermilk
- Fine salt
- 1 clove garlic, crushed
- 3l sunflower oil

METHOD

PINE NEEDLES

Use fresh pine needles (we get ours from various parks in east London). Make the pine salt five days before making the dish. Grind the pine needles in a spice grinder. When reduced to small fibres, add 5g salt and pulse to combine. Store in tupperware in fridge.

POLENTA CRUST

Mix the polenta, tapioca starch and rice flour in a bowl. Whisk to combine.

BUTTERMILK CHICKEN

Remove the skin and debone the thighs, removing any gristle. Cut into bite-sized pieces, about 8 to 10 per thigh. Weigh the chicken. For every 100g of chicken, weigh 50g of buttermilk and 1g of salt into a bowl. Add garlic, whisk to combine then put chicken into marinade. Leave for 24 hours in the fridge, then bring to room temperature for 1 hour before frying. Heat oil to 170C, dredge chicken in the polenta mix, shake off excess then fry, 10 at a time, for 2 minutes. Drain on kitchen paper and season liberally with the pine salt, shaking so it sticks to the chicken.

Serve in a bowl on a branch of pine needles.