

Miniature shallot, chicory and blue cheese tart tatin topped with bittercress (20 portions)

20 discs of puff pastry cut into 5cm circles

2 heads of white chicory

1 orange

1 tablespoon of honey

4 banana shallot

200g blue cheese

Punnet of cress

100g butter

100g sugar

- Cut chicory in half and place face down in a medium/hot frying pan till coloured. Add a knob of the butter and allow to foam to further colour the chicory. Squeeze in the orange juice and add the honey. Lower heat and cook gently till tender. Cut into 3cm wide pieces
 - Peel shallots and slice into 1.5cm coin, colour in pan
- Arrange a shallot coin and portion of the chicory in the middle of the pastry
 - Cook in the oven at 180c for 12 mins
- Make a caramel with the sugar and remaining butter, add a pinch of salt
- Remove tatins from oven and finish by glazing with the caramel, crumble the cheese over the top and garnish with cress

Tip: To save on prep time on xmas day the tatins can be made the day before and stored in the fridge and reheated when required. Just add the cheese and cress before serving

Tea smoked breast of wood pigeon, parmesan sable tart, baked celeriac hummus, blackberry, candied hazelnut (15 portions)

Smoked pigeon.

2 x pigeon breasts – you can pre-order these from your local butcher, some even have these in around December time as they are in prime season.

Trim the pigeon breasts removing any unwanted sinew, seal off in a small non-stick frying pan with 10ml olive oil and season with pinch of salt, when the skin is nice and crisp flip over and sear flesh side for around 10 seconds then remove and set the pigeon breasts aside. Use a small empty biscuit tin to smoke the pigeon breasts – empty 2 breakfast tea bags into the biscuit tin, put tin foil over the tea ensuring you raise it slightly for the smoke to circulate. Place the pigeon breasts on top of the foil, put the biscuit tin lid on without fully closing, and place on top of the stove on medium heat to activate the heat and smoking of the tea bag, once smoke is prominent close the lid fully and turn off stove and leave the pigeon in for around 3 minutes – remove and chill ready for assembly.

Parmesan sable tart

You will need miniature canape-sized tart case tins for baking.

140g plain flour.

125g unsalted butter.

100g grated parmesan.

1 x pinch salt.

In a mixing bowl add all of the 2 ingredients and work with your fingertips breaking down the butter until fine breadcrumb texture forms meaning the butter is evenly distributed. Work the dough slightly with the palm of your hand ensuring you do not over work until it comes together – clingfilm the mixture and chill for 30 minutes in the fridge to rest.

Once rested weigh out 24g balls from the mix – this weight is perfect weight to fit the tins.

lightly oil your tins and dust with a small amount of flour to ensure easy release.

Lightly flour your work surface and roll out each ball of mix evenly in to round thin pieces, line your cases with the pastry – you will not need to blind bake these, bake in oven at 180 degrees for 12 – 14 minutes until golden.

Baked celeriac hummus

¼ celeriac skin on – lightly salt – wrap in foil and bake in oven at 170 for 50 minutes – once cooked remove the skin, lightly crush the celeriac with a fork leaving a nice coarse texture, add 1 tbsp tahini paste, ½ lemon juiced, 1 x clove crushed garlic, 2g maldon salt and mix well until all combined. Chill mix for around 1 hour before serving.

Pickled blackberry

6 x blackberries

30 ml white wine vinegar

1 tsp sugar

50ml water

In a pan – boil the vinegar sugar and water, drop and simmer for a couple of minutes, take off the heat and leave for a few minutes – drop the blackberries in and leave to cool ready for assembly.

Blackberry puree

10 blackberries

2 tsp icing sugar

½ lemon juiced

Pinch salt

Place all ingredients into a small pan and gently heat until blackberries have broken down, pass off through a fine sieve and place in a piping bag ready to assemble.

Candied hazelnuts

20g blanched hazelnuts – skin off

40g caster sugar

1g salt

Toast off the hazelnuts until golden in a hot oven.

In a pan gently heat the sugar and salt until a fine golden colour has formed and fully dissolved – add hazelnuts and coat. Transfer on to parchment paper to fully cool and set. Ready for assembly.

Assembly

Pipe the celeriac hummus into the tart case around half volume, top with sliced smoked pigeon, pipe some blackberry puree around – 3 dots, quarter the pickled blackberries and add 2 pieces per tart, 2 x candied hazelnuts – finish with your choice of herb – I suggest bitter leaf to counteract the earthy flavour and acidity.

