

## Our very own Chilli and Lime Spiced Nachos (V)

### Ingredients

Tortilla Chips  
Guacamole  
Tomato Salsa  
Grated Mature Cheddar  
Mini Piquillo Peppers  
Chilli and lime breadcrumbs (see our Chicken recipe for details on this item)  
Sour Cream  
A few Pea Shoots or Micro Herbs to garnish



You may notice there are no measured amounts in this recipe. Just use as much, or as little, of each as you like! It's all a matter of taste.

### Method

1. Pre heat the oven to 200°C
2. Half fill your dish with Nacho chips.
3. Spoon over some tomato Salsa and Guacamole
4. Sprinkle with grated cheddar, add your peppers and dust with spice mix
5. Repeat the layers
6. Pop in the oven for 5-8 minutes until your cheese has melted
7. Finish with a spoonful sour cream and pea shoot garnish

# Breast of Chilli Crumbed Chicken

Our chilli crumbed chicken dish has a lot of elements which are brought together on serving for a vibrant tasty dish!

All of the accompanying items can be prepared while your chicken is cooking.



## Chicken

In the hotel kitchen, the chicken is cooked in a waterbath to keep it juicy and tender. As not many domestic kitchens have this, it's up to you how you want to cook your chicken breast, poached, roast, grilled, the choice is yours!

Split the warm chicken breast down the middle and sprinkle with chilli breadcrumbs ready for plating. The contents of our chilli breadcrumb mix are of course a closely guarded secret, but you can make your own with breadcrumbs, chilli flakes, lime and seasoning.

## Giant Cous Cous

### **Ingredients:**

½ Tbsp Rapeseed Oil  
1 tsp Curry Powder  
250ml Chicken or Vegetable Stock  
100g Giant Cous Cous  
1 tsp Chives - finely cut

### **Method**

1. Season the stock with the curry powder and bring to the boil
2. Add the Cous Cous to the stock and gently cook for 6 minutes
3. Drain the cous cous, add the oil and whisk through
4. Add the chopped chives and serve

## Roast Red Pepper Dressing

### **Ingredients**

50g Tinned Red Peppers  
1 Tbsp Tomato Ketchup  
1 Tbsp Sweet Chilli Sauce  
1 Tbsp Warm Water  
100ml Vegetable Oil

### **Method**

1. Drain the liquid from Red peppers and blitz until smooth
2. Add the ketchup, sweet chilli sauce and warm water and continue to blitz.
3. Add the oil in a slow continuous stream till incorporated.
4. Check the seasoning and pass through a sieve.

## **Red Peppers**

1 Red Pepper  
1 tsp Vegetable Oil  
Salt

### **Method**

1. Half the Red Pepper and remove the seeds.
2. Cut each half into 4 and cut each quarter across at an angle.
3. Heat a pan with the oil until smoking and add the peppers.
4. Stir fry to cook and season with a little salt.

## **Charred Sweetcorn**

Char grill a whole cooked sweetcorn

Using a sharp knife cut off the charred pieces with kernels attached and set aside

## **Baby Gems**

Remove any rough outer leaves and cut into quarters, season and char grill, brush with a little oil and keep warm.

## **Plating**

1. Spoon on the cous cous in two piles
2. Arrange the charred vegetables neatly.
3. Dress the plate with the roast red pepper dressing
4. Place a piece of chicken on each of the cous cous piles.
5. Finish with a little coriander cress

# Crumbled Goats Cheese and Sun Blushed Tomato Risotto

2 Portions

## Ingredients

10g Unsalted Butter  
15g Finely Chopped Shallots or Onions  
60g Arborio Rice  
20ml White Wine  
150ml Light Vegetable Stock  
20g Diced Sun Blushed Tomatoes  
40ml Double Cream or 20g Softened Butter  
40g Crumbled Goats Cheese  
Pinch Chopped Chives



## Method

1. Bring the stock to the boil
2. In a separate, heavy bottomed pan, gently sweat the onions in the butter until softened
3. Add the rice to the onions
4. Cook for a further 2 minutes, stirring continuously
5. Add the white wine and cook until it has reduced
6. Start adding the stock a little at a time, stirring to prevent sticking
7. When all the stock has been added, you are almost there!
8. Add the sunblushed tomatoes and cream and heat through
9. Add the crumbled goats cheese and sprinkle the chives on top.

We serve our Risotto with dressed rocket and a tomato & red pepper sauce.

1. Spoon the risotto into the middle of a large soup style plate
2. Surround with tomato and red pepper sauce
3. Top the risotto with the pesto dressed rocket leaves
4. Serve immediately with garlic bread

# Lemon Meringue Sundae

When life gives you lemons, make a delicious lemon meringue sundae!

## Ingredients

3 Tbsp Lemon Curd  
Lemon Juice to taste  
2 crushed Meringue nests/shells  
2 crumbled Shortbread Fingers  
2 scoops Vanilla Ice Cream  
Whipped cream to finish – or use a can of Aerosol Cream!  
1 Ice Cream Wafer, or Tuile  
Chocolate garnish



## Method

1. Mix the lemon curd with a little lemon juice to taste and place in a small piping bag. (or use a small foodbag with the corner snipped off if you do not have a piping bag)
2. Pipe a little of your lemon curd mixture into the bottom of your sundae glass and squiggle some up the inside for decoration.
3. Add half of the crushed meringue followed by scoop of ice cream then half of your crumbled shortbread
4. Add some more lemon curd mixture on top of the shortbread
5. Repeat the three layers again, then top with the remaining lemon curd mixture
6. Top this with a swirl of whipped cream and sprinkle with your chocolate garnish.
7. Pop in your ice cream wafer or tuile and you are good to go!

# Chocolate Brownies

## Ingredients

300g Unsalted Butter  
300g Good Quality Dark Chocolate  
5 large Free Range Eggs  
450g Caster Sugar  
½ tsp Vanilla Extract  
150g Plain Flour  
50g Cocoa Powder  
1 tsp Salt



## Method

1. Preheat your oven to 180°C
2. Line a 34 x 25 x 6cm deep baking tray or roasting tin with baking parchment and lightly grease with oil
3. Melt the butter and chocolate together in a bowl over a pan of boiling water
4. Beat together the eggs, sugar and vanilla extract until the mixture becomes thick, creamy and pale in colour
5. Slowly add the melted chocolate mixture to the egg mixture, whisking to mix together
6. Sift the flour, cocoa powder and salt over the chocolatey mixture, using long folding motions to fold in the flour.
7. Pour the Brownie mixture into the prepared tin, ensuring the mixture is evenly distributed.
8. Place the baking tray on the middle shelf of the preheated oven and bake for 20-25 minutes. This giant Brownie should remain gooey on the inside. I prefer to set the timer for 20 minutes, test by giving the tray a small pat. If the Brownie wobbles it needs a further 5 minutes. Remember it will continue to cook as it cools down.
9. Leave to cool for about 30 minutes (if you can resist that long!) before cutting into desired shapes.

We serve our Brownies with caramelised bananas, dried banana tuile and a warm chocolate sauce, but the possibilities are endless!

Why not post an image of your Brownie creations on our social media pages and show us your favourite additions?