

## Recipe's Care of Brian Turner

By Matt Murphy

### Crispy Bacon with Mushroom Pancakes

These pancakes are very useful, especially for breakfast or tea (see the sweet version on page 00): they are more like drop scones than Shrove Tuesday lemon pancakes, but they are easy to make and you can make them in bulk in advance (always useful when you have people around). The ingredients here may be conventional but the combination is less usual...

SERVES 4

25g (1 oz) unsalted butter  
115g (4 oz) button mushrooms  
salt and freshly ground black pepper  
15 rashers streaky bacon  
1 tbsp chopped fresh parsley

#### *Savoury Scotch pancakes*

225g (8 oz) plain flour  
1 tsp baking powder  
½ tsp salt  
1 medium egg, beaten  
150ml (5 fl oz) milk

1. Preheat the oven to 200°C/400°F/Gas 6.
2. Melt the butter in a medium pan. Cut the mushrooms into small dice and cook in the butter until drying out, about 4 minutes, then season.
3. Cook the rashers of bacon in the preheated oven until well done and crisp (see below). Take out and chop three of the rashers into fine bits, leaving the others whole. Add the bacon bits to the mushrooms, along with the parsley.

4. Now for the pancakes. In a bowl mix the flour, baking powder and salt together, then make a well in the centre and add the beaten egg. Stir, adding enough of the milk to make a stiff batter. Stir in the mushroom, bacon and parsley mixture.

5. Heat a griddle or frying pan and place on it a 5cm (2 1/2in) greased metal ring. Using a tbsp, drop a spoonful of batter into the ring on the griddle, and leave to set and colour for a few minutes. Turn over, remove the ring and allow to cook on the second side. Each pancake takes about 5 minutes to cook. Store inside a tea-towel until all are cooked. You should have about twelve pancakes.

6. Stack three pancakes per plate, with two pieces of halved rasher between each pancake, and two on top (three whole rashers per three pancakes).

- Chefs would cook the bacon rashers between two baking sheets in the preheated oven. This is not strictly necessary of course, but we do it because it keeps them flat, which makes them easier to use in so many ways.
- Pour 2oz melted butter with 1tbsp chopped parsley over to serve

## Roast Chicken with Horseradish and Spring Onion

A roast chicken is one of the most traditional of Sunday lunch dishes. I remember as a child that it was served as a treat, although all too often it tasted of the fishmeal it had been fed. As with all other meats, 'roast' chicken would once have been cooked on a spit in front of a fire, instead of in an oven. A young cockerel would normally have been used, as hens were far too valuable as egg-layers. Nowadays we can get chickens aplenty, but when cooking them as simply as this – well, it's *fairly* simple – do try and buy the very best you can, preferably corn-fed and free-range.

SERVES 4

1 x 2.5 lb roasting chicken, wishbone removed  
85g (3 oz) unsalted butter  
8 spring onions, chopped  
2 tbsp creamed horseradish  
1 tbsp groundnut oil  
salt and freshly ground black pepper  
150ml (5 fl oz) dry white wine  
150ml (5 fl oz) chicken stock  
1 tbsp chopped fresh parsley

- Preheat the oven to 200°C/400°F/Gas 6.
- Melt 25g (1 oz) of the butter in a small pan. Put half of the chopped spring onions into the butter, and cook, but do not colour. Remove from the heat and stir in the horseradish sauce.
- Release the skin on the chicken from the wishbone end, using a finger. Try not to make a hole in the skin. Do this on both sides, to create pockets over both breasts. Push the horseradish mixture into these pockets, then pull the skin back to chicken shape.
- Heat the oil in a roasting tray on top of the stove. Colour the chicken on one leg, season and put into the preheated oven, lying on that

coloured leg, for 10 minutes. Turn on to the other leg and cook for a further 10 minutes. Turn the chicken on to its back and cook for about a further 20 minutes. When cooked (see below), take out of the tray and keep warm.

- Pour off excess fat. Put the remaining chopped spring onion into the fat remaining in the roasting tray and colour lightly. Add the wine and boil to reduce by two-thirds. Add the chicken stock and boil to reduce by half. Shake in the remaining butter, cold and diced, and season. Mix in the parsley.
- Serve the hot chicken with its gravy.

7. Poultry gets a bad name because it can so easily be overcooked and dry. To see if your chicken is cooked properly, pierce the thickest part (usually the thigh) with a skewer or point of a sharp knife. The juices should run clear. However, you should try to catch the bird just before this happens. I always like to leave my chicken (and other meats) to rest for about 10-20 minutes before carving, when it will continue to cook slowly in its internal heat.

8. To cut a chicken into serving pieces, rather than a conventionally carve, there is a fair way of doing it. Cut two pieces from each leg, the thigh and drumstick. Cut off the wings, taking with them nearly half of the breast. Serve the plain pieces of breast with the drumsticks to two of your guests; the wings (with some of the breast) and thighs to the other two.

## Rhubarb and Ginger Fool

SERVES 4

450g (1 lb) rhubarb  
55g (2 oz) unsalted butter  
55g (2 oz) caster sugar  
1 x 5cm (2 in) piece fresh root ginger,  
peeled and cut in half  
300ml (10 fl oz) double cream  
icing sugar, to taste

9. Trim the rhubarb and cut it into 2.5cm (1 in) strips. Put into a pan, and add about 2 tbsp water. Add the butter, sugar and ginger, and slowly simmer away until cooked, about 10 minutes. Remove and discard the ginger, and allow the rhubarb to cool.
10. Take out a third of the rhubarb and drain through a sieve or colander, keeping the resulting juice. Put the juice on to the heat to reduce by about two-thirds, then cool.
11. Meanwhile, divide the drained rhubarb between the four glasses.
12. Take the remaining rhubarb and purée in a blender or processor; do not make a fine purée, leave some texture.
13. Whip the cream to soft peaks – do not over- whip – then sweeten with icing sugar to taste. Fold in the rhubarb purée. Using a piping bag with a 1cm (½ in) nozzle, pipe the fool mixture in a circular fashion into each glass. Chill for 2 hours only.
14. Pour the reduced juice over the top of each glass, and serve.

## Trifle

SERVES 6

1 Swiss roll 2 bananas  
225g (8 oz) raspberries  
1 sherry glass sweet sherry (or as much or as little  
as you like!)  
115g (4 oz) raspberry jam  
300ml (10 fl oz) double cream  
25g (1 oz) caster sugar  
55g (2 oz) chopped pistachios

### *Vanilla custard*

300ml (10 fl oz) milk  
300ml (10 fl oz) double cream  
1 vanilla pod, split  
4 egg yolks  
2 eggs  
115g (4 oz) caster sugar

15. Cut the Swiss roll into slices or chunks and lay in the bottom of a large glass bowl or individual glass bowls (it used to be the best crystal bowl). Peel and slice the bananas, and sprinkle the slices over the Swiss roll. Scatter the raspberries on top, and leave to one side.
16. For the custard, put the milk and double cream on to boil in a medium pan with the scraped vanilla pod and seeds. Put the egg yolks, eggs and sugar into a bowl and beat well together. Pour the hot cream mixture on to the eggs and mix well.
17. Put this mixture into a clean pan and heat gently, stirring carefully, to allow the custard to thicken slightly. Do not let it curdle. Pull off the heat, put into a cold container and leave to cool.
18. When the custard is cool, pour the sweet sherry over the fruit and sponge in the bowl or bowls. Now pour the cooled custard over. Refrigerate and allow to set (overnight is good).

19. Warm the jam then allow it to cool a little, but whilst still runny, pour it over the custard. Allow to set.
20. Whip the cream with the sugar and put into a piping bag. Decorate the top of the trifle with this, then carefully sprinkle the pistachios over the cream. Serve.