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NICK COFFER'S WEEKEND KITCHEN

Factsheet for the 18th August 2012

Christine Fellini

Starter

Crostini con cannellini - "Beans and tuna on toast"

1 tin or jar of Cannellini beans
1 small tin (52g) tuna in olive oil
2/3 sprigs of fresh rosemary
3/4 slices of rustic bread
1 clove of garlic
Salt and freshly ground pepper

- Drain and rinse the cannellini beans
- Place ½ in a bowl and mash with a fork then add the remaining beans whole
- Drain the tuna, flake and add to the beans – retain the oil
- Adjust the seasoning to taste
- Slice and griddle or grill the bread
- Rub with the peeled clove of garlic & drizzle with the tuna oil
- Cut each slice of the griddled bread into bite size pieces and top with the cannellini bean mixture
- Decorate with sprigs of Rosemary
- Serve as an appetiser with pre-dinner drinks

Main Course

Pomodori ripeni di riso - Rice Stuffed Tomatoes

1 Large Ripe Beef Tomato per Person
1 Tablespoon of Arborio Rice Per Tomato
1 Crushed Clove of Garlic
1 Sprig of Fresh Mint Leaves
Extra Virgin Olive Oil
Salt and Freshly Ground Black Pepper

- Carefully slice off the central part of the top of each tomato and set aside.
- Scoop out the flesh of each tomato being careful not to break the skin. Salt the inside of the tomatoes and turn upside down to drain.
- Liquidise the scooped out flesh and add the rice, a dessert spoon of olive oil, crushed garlic clove, chopped mint and salt and pepper.
- Place the tomatoes in an ovenproof dish which can also be used to serve.
- Fill each tomato with the mixture and place the cut off tops onto each one.
- Cover with foil and bake in a medium oven for approx 30 minutes
- Remove the foil and bake for a further 10/15 minutes.

Dessert

Tiramisu di Fragole - Strawberry Tiramisu

This recipe is a twist on the classic Tiramisu and should serve about 10 people...

600g fresh British strawberries

250ml cold water

5 Dessert spoons caster sugar

3 Large organic eggs

250g Mascarpone

1 Pkt Savoiardi biscuits

Chopped hazelnuts

- Heat the water and 2 dessert spoons of sugar in a small saucepan.
- Liquidise 200g of the strawberries then add to the water.
- Bring to the boil and simmer for 5/6 minutes.
- Remove from heat and allow to cool. Pass the liquid through a sieve to remove any bits.
- Separate the eggs. In one bowl beat the egg yolks and the remaining 3 spoons of sugar. Add in the Mascarpone and mix until smooth.
- In a second bowl beat the egg whites until stiff.
- Fold the beaten egg whites very gently into the Mascarpone mixture.
- Use a square or rectangular serving dish approx 10"x 10" or individual dishes
- Dip your biscuits one by one into the cooled strawberry coulis and form a layer on the bottom of your dish.
- Cover with a layer of thinly sliced strawberries (use an egg slicer if you have one).
- Cover this with half of the Mascarpone mixture and repeat as before finishing with the Mascarpone cream.
- Decorate with chopped strawberries and a few chopped hazelnuts
- Chill in the fridge for at least 2 hours prior to serving. ENJOY!

Miles Chapman

Main course

Smoked Haddock Chowder

Serves 4

25g of unsalted butter
1 onion, finely chopped
4-5 rashers of streaky bacon chopped
500ml of milk (full-fat)
300ml of stock (fish or chicken)
3 largeish potatoes peeled & cut into dolly mixture size cubes
500g of skinned and boned smoked haddock cut into chunks
100g bag of spinach
1 tin of 195g sweetcorn
Freshly ground black pepper
A decent dash of single cream (optional)

- Melt the butter in a large pan and cook the onion for 3 minutes. Add the bacon and cook until it starts to get crispy.
- Add the milk and stock, stir in the potatoes then bring to a simmer. Season well with freshly ground black pepper, cover and simmer for 10 minutes, or until the potatoes are tender
- Now add the sweetcorn and add the haddock. Cover and simmer gently for 8-10 minutes, or until the fish starts to flake. Add the spinach, wait until it wilts into the chowder then add a decent slick of single cream. Decant into bowls with a final rasp or two of black pepper

Dessert

Tarte Tatin with Cinnamon cream

It can be slightly tricky to get 'bang on' but just take your time & it should be fine. To make life much easier I use ready-rolled puff pastry. You'll also need a good quality non-stick frying pan that fits in your oven too.

Serves 4

For the tarte:

1 packet of ready-rolled puff pastry
6-7 Bramley apples, peeled, cored & cut into slices as thick as your little finger.
50g caster sugar
75g butter

For the cinnamon cream:

Medium pot of double cream

2 tsps of ground cinnamon

- Firstly, preheat your oven to 220C/gas 7/fan 200C. Melt the butter in a decent frying pan over a medium heat. Add the sugar and heat until it starts to caramelise (a darkish toffee colour - be careful here though as it can burn). Now add the apples neatly or randomly, it makes no odds and cook over a medium heat for about 10 minutes, stirring every now and then to coat them in the caramelised juices. Lower the heat to a 'thread'.
- Unroll the pastry and prick it all over with a fork. Quickly lay the pastry over the apples & trim away any excess.
- Pop into the middle of the oven for 20-30 minutes, until the pastry is risen & golden.
- Remove the tarte from the oven & leave it on the side for 5 minutes. Run the blade of a knife round the edge to dislodge any pastry that has stuck. Invert a plate over the top and turn out the tarte.
- The cream could not be any easier. Simple whip together the cream & cinnamon together until thick & serve with the tarte.

Liz Bateman

Main Course

24 Hour Slow Roast Shoulder of Pork With Apple Sauce

This is like having you own mini hog roast and a 4-5 kilo joint will feed 30 people!

4-5 kilos Boned & Rolled Shoulder of Pork - have the fat scored by butcher

6 Cooking apples (I used bramleys)

4 - 5 oz Granulated sugar

½ teaspoon Salt

Large Roasting tin

Foil

- Preheat oven to 220 degrees C, Gas mark 7
- Rub salt into skin. Cover with foil, not too tight. Put in hot oven at 220 degrees C, gas mark 7 for 30 minutes. Then drop temperature to 110 degrees C gas mark ½ and cook for 24 hours. Remove from oven.
- Take the pork out of the tin and put on a plate to rest. If the skin has not crackled enough remove the crackling put on baking tray and put back in the oven on 200 degrees C for about 10 minutes or until it has all crisped up. The meat will just fall apart when you come to serve it.
- To make the apple sauce peel the apples and slice into cold water (not the core). Pour water off add sugar put lid on and simmer for 10-15 minutes or until starts to fall apart. Just mash up with fork if there are any large pieces. Remove from heat

and take a teaspoon full out let it cool for a minute then taste to see if it is sweet enough (don't burn your tongue!). Just stir in more sugar if not sweet enough for you, it will dissolve easily if sauce is still warm.

- You get the most amazing dripping from the pork (that's the juices and the fat) and I always keep that in a bowl in the fridge for gravy or cooking.
- Coming from Yorkshire I occasionally have it on toast with salt and pepper – much better than toast and marmite. I'm of the belief that "a little bit of what you fancy does you good".

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