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NICK COFFER'S WEEKEND KITCHEN

Factsheet for the 3rd December 2011

James Perry

Main Course

Gammon and Leek Pie with Swede and Red Cabbage

Cooking time 25 minutes

Serves 4

30g flour

30g butter plus a knob for cooking

450ml milk

150g leeks, sliced

150g ham, roughly chopped

10g fresh parsley

1 egg yolk

1 tbsp double cream

Salt and freshly ground pepper

1 pack store bought puff pastry

- Put a pan on a medium heat, add a knob of butter and gently sweat down the sliced leeks.
- Add the ham and set aside to cool.
- In a clean pan on a medium heat, melt the butter, add the flour and stir until it forms a paste. Leave it to cook gently for a few minutes.
- Add the milk slowly whilst stirring and whisking and continue to stir for about 5 minutes until the flour is cooked.
- Add the ham and the leeks and stir though.
- Season with salt and pepper. Add the parsley, the cream and the egg yolk. Stir it well together and remove from heat.
- Cut the pastry into 3 inch disks and bake them flat at 180°C/ 350°F for 15 minutes or until they are golden and cooked.

- Simply take 4 plates, divide the filling mixture evenly between the four plates in a little mound. Place the cooked pastry disks on top of each mound of mixture and serve immediately (with mashed potatoes).

Dessert

Chocolate Marquise

227g full fat milk
 200g whipping cream
 42g caster sugar
 5–6 egg yolks (weighing approximately 80g in total)
 110g dark chocolate
 For the flourless chocolate sponge
 187g egg whites
 225g caster sugar
 150g egg yolks
 45g cocoa powder

- In a saucepan bring the milk and cream to just under boiling point.
- In a separate bowl, whisk the egg yolks and caster sugar until they go pale.
- While continuing to whisk, pour in the hot milk and cream and then add this mixture back into a clean cold pan.
- Put this pan on a low heat and stir with a wooden spoon in a figure of eight motion, never allowing it to boil. Wait for it to thicken and then take off the heat and immediately pour into something cold.
- Whisk the egg whites to a medium peak. Add in the sugar and whisk again, set to one side.
- Whisk the egg yolks until thick and pale.
- Using a metal spoon, fold the egg yolks into the white meringue mixture then sieve the cocoa powder into the mix too.
- Take an 8 inch cake tin, do not grease it or butter it, gently pour the mixture in and bake at 180°C/350°F for 15 minutes (or until a knife comes out clean).
- Take out of the oven and leave it to cool completely in the tin.
- Melt the dark chocolate in a bowl sitting on top of a saucepan on simmering water (without the bowl touching the water).
- Once melted, take it off the heat, leave it to cool slightly for about two minutes.
- Weigh 330g of the custard and add a little bit to the chocolate. Using a hand blender, blend the mixture then add a little more of the custard and blend again. Keep doing this until the mixture no longer separates and has emulsified.
- Then simply mix the rest of the custard in.
- Remove the flourless sponge from the cake tin and smooth the top off by slicing off the bumps.

- Put the sponge back into the tin and pour over the chocolate mixture.
- Smooth off the top and leave in the fridge to set for at least four hours.
- Once the cake and the mixture has set, take it out the fridge. In order to remove the cake from the tin, run a knife under warm water and cut around the edge of the cake.
- Once it is removed from the tin, cut it into square portions, again using a knife which you run under warm water.

Lizzie Burton

Main Course

Sticky spicy pork belly

Serves 3-4

500g Belly Pork
1 clove chopped garlic
1 tablespoon tomato puree
½ teaspoon chopped chilli (or chilli paste)
1 tablespoon chopped fresh root ginger
1 teaspoon dried ginger
1 teaspoon cinnamon
1 teaspoon five spice
3 cloves
1 tablespoon dark muscavado sugar
1 tablespoon black treacle
2 tablespoons orange marmalade

- Mix all the marinade ingredients together. Score the skin on your pork. Add the meat to the marinade, turning so all sides are coated, then leave, skin side down to marinade for 4-6 hours in the fridge (or overnight - the longer the better).
- Slow roast in the oven at 150 degrees, covered with foil for approximately 2 hours.
- Remove from oven and allow to stand in the spicy marinade until the meat is cool enough to handle (ideally about 1 hour).
- Cut into chunky slices (about 1 inch thick), turn them over in the spicy liquid so all sides are coated again and return to oven at 200 degrees, uncovered for a further hour.

Dessert

Orange Panattone Pudding

Serves 4

200g Panattone (sliced)

2 large eggs
250ml full cream milk
4 tablespoons orange marmalade
Drop of vanilla extract
Handful of raisins

- Lightly butter an ovenproof dish and then cover the base with slices of panattone. Spread half the marmalade on top (tip, warm for a few seconds in the microwave first to make the marmalade more liquid). Sprinkle over some extra raisins. Repeat with a second layer.
- Beat together the eggs; milk and vanilla then pour over the panattone layers evenly. Allow the custard mixture to soak in for a few minutes, before cooking at 180 degrees for approximately 40 minutes.
- Serve hot or cold with mascarpone.

Weekend Kitchen's Christmas Treat

Katie Khakpour-Smith's Homemade Chocolate Truffles

Quick, short-shelf life ganache (lasts for approx 7 days)

90g double cream (at room temperature)

180g dark chocolate

Or, 220g milk chocolate

Or, 220g white chocolate

- Temper your chosen chocolate using the method stated above and pour into the cream. Stir gently until the cream and chocolate emulsify, creating a thick and glossy liquid.

Boiled cream ganache (lasts for 3 - 4 months)

90g double cream

Teaspoon of glucose syrup

180g dark chocolate,

Or 220g milk chocolate,

Or, 220g white chocolate

- Place the cream and glucose in a bowl and heat together until the cream begins to boil.
- Once it begins to boil, pour it over your chosen chocolate and mix well until the cream and chocolate emulsify, creating a thick and glossy liquid.

Hand rolled truffles:

- Your ganache should now be cool (relevant if you opted for Method 2) and be placed in a piping bag. Pipe small balls onto a tray, covered in greaseproof paper. Leave it to set. Then, take each ball and roll in your hands to form a smooth truffle shape. Refrigerate for a few minutes to cool again.
- Take some tempered chocolate and roll each truffle in the melted chocolate. Once covered, you can leave the truffle as it is or decorate further by covering in chocolate flakes, vermicelli or crushed nuts. Use your imagination!
- You will make a generous quantity of chocolates, 20 – 30 depending on how large you make each truffle.

**Do let us know how you got on trying out the recipes by
emailing us at:
kitchen@bbc.co.uk**

**We read and reply to all our emails and would love to hear
from you if you have anything you want to say to us about
the show!**

Nick