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NICK COFFER'S WEEKEND KITCHEN

Recipes for the 13th April 2013

Hendrik Dutson

Starter

Mushroom Soup with Stilton Croutons

Serves 4

500g Button Mushroom
1 Medium Onion
1 Clove of Garlic
2 Sticks of Celery
Vegetable Stock Cube (optional)
100ml cream (of your choice)
Slices of Bread
Sliced Portobello Mushroom
Stilton Cheese

- Roughly chop all the veggies (the size doesn't matter at this point because it will all get blitzed up!)
- Sweat all the veggies in a large pan to release their flavour (this will take 5-10 minutes)
- Cover the veggies with just enough water to cover them and cook until tender (if your using a vegetable stock cube add it now)
- Transfer the mixture to a food processor and blitz until smooth (you may have to do this in batches)
- Finish the soup with the cream and salt and pepper.
- To make the cheese on toast, finely slice the mushrooms and place on the bread, top with stilton cheese and cook under the grill until golden brown and the cheese is all melted.

Main course

Pan Fried Pork Chops with Smokey Bacon and Mushroom Sauce

Serves 2

2 large pork chops
6 Rashers of smoked streaky bacon
2 good handfuls of chestnut or button mushrooms
2 shallots, chopped
A handful of fresh sage (or a sprinkle of dried sage)
A handful of chopped parsley
300ml cream (of your choice)
1 Clove of Garlic, chopped

Season the pork chops with salt and pepper, brush them on both sides with the oil and get a pan screaming hot on the stove.

Place the pork chops in the pan - it should make a satisfying sizzle in the pan (if it doesn't the pan is not hot enough take them out and wait a bit longer)

- Cook for 8-10 minutes, turning the chops regularly to colour them. The pork chops are done when they are nicely coloured and have only a slight 'give' when pressed. The key now is to let them rest in a tin foil package this will give them a chance to rest and relax while staying warm as you prepare the sauce. They can rest for up to 15 minutes.
- Using the pork chop pan add the sliced bacon and cook until colored then add the sliced shallots, mushrooms and garlic and cook them until tender.
- Finish the sauce with the cream, chopped parsley and sage and season to taste.

Dessert

Ultimate Chocolate Brownies with Chocolate Sauce

100g butter, chopped
200g dark chocolate, chopped
4 eggs
250g golden caster sugar
100g plain flour

- Heat the oven to 180C/fan 160C/gas 4.
- Line a tin with baking parchment.
- Melt the butter and chocolate together in a microwave or in a bowl set over a pan of simmering water. Cool to room temperature.
- Whisk the eggs and sugar together until the mixture is light and fluffy.
- Fold the chocolate mixture into the egg mixture and sift in the flour and mix it in.
- Pour the mixture into your tin and bake for 25-30 minutes or until the top is cracked but the middle just set. Cool completely, then lift out of the tin and cut.

Fran Hale

Main course

Bombay Saag Aloo

Eight cooked (boiled or fried) new potatoes, diced
Bag of fresh spinach
1 onion, diced
1 tsp ground ginger
1 tsp coriander
1 tsp cumin
1 tsp garam masala
1 tsp sugar
(Optional) 1 tbsp panch pureen (mixed seeds)
Pinch of salt
4 tomatoes, quartered
Half cup of water
1 tbsp oil

- Fry (preferred) or boil the diced new potatoes until they are cooked.
- In another pan, fry the onion gently in some oil on a medium heat. Add all the spices, salt and sugar and fry on low heat for a further minute.
- Add the cooked potatoes and tomatoes and toss gently. Add the water.
- Place the split bag of spinach in the microwave for two minutes. Add the leaves to the mix.
- Cover and simmer on the lowest heat for 10mins.

Main course

Cauliflower and Mushroom Curry with Onion Bhajis

1 cauliflower
Punnet of mushrooms
1 onion, diced
1 tsp ground ginger
1 tsp coriander
1 tsp cumin
1 tsp garam masala
1 tsp cinnamon
1 tsp sugar
Salt
2 garlic cloves, crushed
Half cup of water

- Chop the cauliflower and fry until brown. Set them to one side then, in the same oil, fry your halved mushrooms. Drain them on kitchen paper well and put to one side too.
- Then fry the onion for 3-4 minutes until soft and add the spices, then cook for a further minute.
- Add the cauliflower and mushrooms back in. Pour in the water and cover. Allow to cook gently for 10mins.

For the Onion Bhajis:

3 onions, finely sliced
 half teaspoon sugar
 1 tsp ginger
 1 tsp cumin
 1 tsp coriander
 1 tsp cinnamon
 1 tsp garam masala
 1 tsp salt
 2 tablespoons of fine flour
 1 large egg

- Place all the ingredients in a large mixing bowl and mix well together. Leave for 15mins and it will become wet. Then mix again.
- In a large frying pan put about half an inch of oil and heat until it's very hot.
- With a tablespoon, scoop a portion of the mix in to the hot oil and fry both sides until golden.
- Do not overcrowd the pan.
- Serve with fresh yoghurt and fine diced cucumber.

Dessert

Bakewell tart

For the pastry:

1 sheet of ready rolled shortcrust pastry

For the filling:

250 grams s/r flour
 250grams sugar
 15ml almond essence - a GOOD one
 2 eggs
 60ml oil
 250ml whole milk
 Raspberry Jam

Preheat your oven to 180°C/ 350°F/ Gas Mark 4

- First you will need to blind bake the pastry. Put the pastry snugly into your baking dish. Ideally you will want to chill it in the fridge for 20-30 minutes if you have time. Cover the pastry with non-stick baking parchment, fill the tart with a dry ingredient like rice or beans and bake in the oven for 20 minutes. Leave it to cool slightly.
- Then put all the filling ingredients (except the jam) into a mixer and blitz until combined.
- Spread a generous layer of raspberry jam onto the blind baked pastry. Pour over the almond filling mixture and place the tart back in the oven.
- You will want to cook it for about 40-50 minutes. To test if it is ready, slide a knife into the middle - if it comes out clean then the tart is cooked. If not, give it another couple of minutes and test again.

Richard Haxell

Main course

Chicken with Apricot Stuffing Wrapped in Bacon

Serves 4

4 Chicken breasts

250g Ricotta

Handful of grapes, chopped

Handful dried apricots, chopped

Salt and pepper

Herbs of your choice, I like to use a sprig of roughly chopped thyme

Streaky bacon

- Preheat your oven to 180°C/ 350°F/ Gas Mark 4.
- In a bowl mix together the ricotta, chopped apricots, grapes, seasoning and herbs. Put the chicken breasts in a freezer bag and use a rolling pin to flatten them out.
- Spread the ricotta mixture evenly on top of each flattened breast.
- Roll the chicken breast closed (like a Swiss roll!) and wrap 2 or 3 slices of streaky bacon around it.
- Bake in the oven for 25-30 minutes, or until the bacon is golden and crispy.
- Serve with mashed potatoes, rice or any other vegetables of your choice.

Dessert

Brioche and Mascarpone Pudding

500g mascarpone

250 crème fraiche

100g caster sugar

2 eggs

50g cherries

50g good chocolate dark

50g pistachios, shelled

1 loaf of brioche

Alcohol of your choice – optional

- Whisk the eggs with the sugar until light and fluffy then whisk in the mascarpone and crème fraîche.
- Chop the chocolate, pistachios and cherries and add them into the mixture. Be sure to keep some to decorate the top.
- Slice the brioche into 1 ½ cm slices.
- Put a layer of the brioche slices in the bottom of an 8 inch cake tin (a spring form one would be easiest). Cover with a layer of the mascarpone mix. Repeat 3 times to make the layers.
- To decorate, put the rest of the mascarpone mix and chopped nuts and chocolate on the top.
- Chill in the fridge for 24 hours before serving.