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**Thornage Hall Cookery Demonstration 2015**

**By**

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**Tomato Tartare with Tomato Jelly and Avocado Cube**

For the tomato paste

12 plum tomatoes

1 tablespoon olive oil

2 shallots, finely chopped

1 garlic clove, crushed

1 teaspoon thyme leaves

1 tin of anchovies, drained and sliced lengthways

Sea salt and freshly ground black pepper

For the sourdough croutons

Olive oil

2 slices slightly stale sourdough, crusts removed and cut into 1cm cubes

For the tapenade

250g pitted black olive, finely chopped

1 tablespoon capers, rinsed

1 garlic clove, crushed

2-4 tablespoons olive oil

Juice of 1 lemon

Sea salt and freshly ground black pepper

150g heritage tomatoes, preferably different colours and sizes, halved or quartered depending on size

6-8 basil leaves, roughly torn into small pieces

1 red onion, peeled and sliced into rings

Olive oil to serve

To serve

A quantity of Basil mayonnaise, see below

Start by making the tomato paste. Bring a large pan of water to the boil. Blanch the tomatoes for 10 seconds, then drain thoroughly. Remove the skin, cut the tomatoes into quarters and scoop the seeds out of half of them. Heat the olive oil in a frying pan over a medium heat, add the shallot and garlic, and sauté gently until softened but not coloured. Add the thyme and tomatoes and continue to simmer until the liquid is nearly all absorbed. Remove from the heat, stir in the sliced anchovies, season to taste and leave to cool.

For the croutons, heat a thin film of olive oil in a frying pan over a medium-high heat. Toss in the bread cubes and fry until golden and crispy. Drain on kitchen paper and leave to cool.

For the tapenade, place the olives, capers, garlic and 2 tablespoons of the olive oil in a food processor. Pulse until combined and smooth, then add lemon juice, seasoning and more olive oil, to taste.

To serve, spoon a layer of the tomato paste on to serving plates. Divide the heritage tomatoes between the plates, making sure you mix up the colours or types. Scatter over the croutons, basil and onion rings, then dot small amounts of tapenade round the salad. Drizzle with olive oil and serve with some tomato jelly, some avocado cube and a good dollop of basil mayonnaise.

**Basil Mayonnaise**

**Ingredients**

1 egg

2 tbsp lemon juice

2 tsp Dijon mustard or 1tsp English mustard powder

A good handful of roughly torn basil leaves

300ml sunflower oil

salt and pepper

**Method**

Place the egg and lemon juice into the bowl of a food process to-gether with the mustard , basil leaves and a good seasoning of salt and pepper. Whizz on a high speed; turn off the machine and using a spatula scrape down the sides and bottom of the bowl to make sure everything gets properly incorporated. Turn the machine back on and very slowly drizzle in the sunflower oil, the mixture will emulsify and then thicken. Check the seasoning for salt and pepper.

# **Tomato Jelly**

3 shallots peeled and roughly chopped

1 kg really ripe cherry vine tomatoes stalks taken off and halved

25g fresh basil

½ cucumber, peeled, halved, deseeded and roughly chopped

30 ml olive oil

4 ½ large leaves gelatine

salt and pepper

## Method

Place the shallots, tomatoes, basil, cucumber and olive oil into the bowl of a food processor, season really well with salt and pepper (this helps to extract the juices from the tomatoes and cucumber) and then whiz on a high speed. Once the mixture is really well processed pour it into a large jelly bag or a large piece of muslin suspended over a bowl. Tie it up well and leave to allow the juices to drip through. Do not squeeze the bag too much as this can cloud the juice. Leave for about 8 hours in a cool place until you are satisfied that all the juices have run through.

Soak the gelatine in a tray of cold water to soften. Warm about 150ml of the tomato juice in a saucepan over a medium heat. Remove the softened gelatine from the water (squeezing out any excess water as you do so) and whisk into the warmed tomato juice and then add this to the remaining tomato juice. Pour into a suitable container, cover with clingfilm and place in the fridge to set.

**Avocado Cube**

4 large gelatine leaves

4 ripe avocados

Juice of two limes

4 tbsp stock syrup

100ml apple juice

4 tbsp chopped coriander

Malden sea salt and freshly ground black pepper

Place the gelatine leaves into a tray of cold water to soften.

Peel the avocados, remove the stone, chop roughly and place into a food processor to-gether with the lime juice , stock syrup and a good seasoning of Malden sea salt flakes and freshly ground black pepper, blitz well.

Warm the apple juice, remove the gelatine leaves from the water, squeezing out any excess water with your hands as you do so and add to the warmed apple juice to dissolve thoroughly. Add this to the avocados and blitz again. Add the chopped coriander and whizz again briefly, check the seasoning and then pour into terrine moulds. Cover with cling film and place in the fridge to set.

**New Gaspacho**

2.5 kilo’s Cornerways tomatoes, halved

120g icing sugar

100g Basil

100g Coriander

40g sea salt

400ml olive oil

A good seasoning of freshly ground black pepper

In a bowl mash all the ingredients to-gether using your hands.

Place into a food processor and blitz really well.

Pass though a sieve, check the seasoning and serve.

**Grilled Sea Bass with Buttered Samphire**

Serves 4

700-900 g (1½–2 lb) sea bass, descaled, pin bones removed and cut into four fillets

olive oil to brush the skin of the fish

##### Method

Pre-heat the grill to high.

Score the skin of the sea bass fillets, being careful not to cut too deeply into the flesh. Season the flesh side of the fish, then arrange, skin side up on a tray and place on the grill pan. Brush the scored skin with olive oil, and place the fillets under the pre-heated grill. Cook for approximately 4 minutes, or until the skin has blackened and the flesh is just cooked.

**BUTTERED SAMPHIRE**

Serves 6

450g (1lb) fresh samphire, thoroughly rinsed

1tbsp sugar

50g (2 oz) unsalted butter

good quality aged balsamic vinegar

freshly ground black pepper

Bring a large saucepan of water to the boil, add the sugar and drop in the samphire. Boil for two minutes and then test to see if the samphire is cooked by tasting a sprig, the fleshy end should slip off the stem. Drain thoroughly and place onto a warmed dish and smear with the butter. Drizzle over a little aged balsamic vinegar and finally some freshly ground black pepper. Serve immediately with some more melted butter if desired.

**Blackcurrant Blitz: a summery fool and sorbet**

**For the blackcurrant fool**

450g (1lb) fresh or frozen blackcurrants

75g (3oz) caster sugar

275ml (10fl oz) whipping cream

1 vanilla pod, split

3 egg yolks

3 tbsp caster sugar

1 tbsp cornflour

275ml (10fl oz) double cream

Place the blackcurrants in a pan with the sugar and 4 tablespoons water. Bring to the boil and simmer slowly until very soft. Blitz in a liquidiser, pass through a sieve into a bowl and set aside to cool.

Meanwhile, pour the whipping cream into a heavy-based pan, and then scrape in the vanilla seeds and the empty vanilla pod. Bring slowly to the boil, then set aside to infuse.

Whisk the egg yolks, sugar and cornflour together in a large bowl. Gently re-heat the infused cream and, as soon as it reaches boiling point, pour it on to the egg yolk mixture, whisking all the time.

Return the custard to the pan and, over a low heat, stir continuously until it has thickened enough to coat the back of a spoon.

Immediately remove the pan from the heat, then pass the custard through a fine sieve into a bowl and allow to cool. When the custard is cold, pour in the blackcurrant purée and mix thoroughly.

Whisk the double cream to very soft peaks then fold this into the blackcurrant custard. Carefully pour into a glass dish and place in the fridge to firm.

## Blackcurrant Sorbet

450g fresh or frozen blackcurrants

175g (6oz) caster sugar

juice of 1/2 fresh lemon

Place the blackcurrants, sugar and 150ml water into a pan. Over a moderate heat, bring to the boil and lightly cook the blackcurrants until very soft.

Blitz in a liquidiser, pass through a fine sieve into a jug and allow to cool. Stir in the lemon juice then churn in an ice cream machine. Store in the freezer in a suitable container.