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# BEST OF BRUNCH

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Here at Great British Chefs, we're all about bringing you incredible recipes and cooking guides direct from the minds of some of the best chefs in the UK.

Whether you're a dab hand in the kitchen or still learning the basics, we've got everything you need to become the cook who goes above and beyond in the name of great food and drink.

## BEST OF BRUNCH

On those lazy days when it's too late for breakfast and too early for lunch, brunch combines the best of both worlds. Offering up a dish that's filling enough to cover two meals in one with elements from both, it's become firmly rooted in our weekend routine and is now something we all look forward to. Here, we've collected together our favourite brunch recipes – you'll never go hungry at the weekend again!

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# Fried duck egg with asparagus and truffle

by Josh Eggleton

Josh Eggleton's fried duck egg recipe provides a lavish breakfast for two. The addition of black truffle adds to the deliciousness of the dish. If preparing this for a vegetarian, replace the Parmesan cheese for a vegetarian alternative.

🍴 Starter 📊 Easy 👤 2 ⌚ 25 minutes

## Fried duck eggs with asparagus and truffle

10 asparagus spears, peeled and trimmed

2 duck eggs

10g of black truffle, chopped

20g of Parmesan, finely grated

25ml of double cream

sea salt

black pepper

rapeseed oil

## Garnish

watercress, to garnish

1. Blanch the asparagus in heavily salted, boiling water for 1 minute and refresh in ice water. Drain and dry well with paper towel
2. Add a tsp of rapeseed oil into 2 frying pans. Once the oil is hot, crack the eggs into the pans and fry until the whites are lightly golden
3. As the eggs are frying, combine the chopped truffle and cream and divide between the two pans. Season with sea salt and cracked black pepper and sprinkle with the Parmesan
4. Season the blanched asparagus with sea salt, cracked black pepper and rapeseed oil. Place the asparagus under the grill until they are just starting to blacken
5. Place the pans containing the eggs under the grill for 30 seconds, then remove
6. To plate, lay the asparagus on the eggs and then top with the watercress. Dress with the rapeseed oil and serve immediately.







# Grilled honeyed figs on sourdough toast with goat's milk labneh and lemon thyme

by Elly McCausland

The perfect recipe to celebrate the fig season, Elly McCausland serves honeyed figs with a homemade goat's milk labneh. A scattering of lemon thyme leaves give the dish an extra aromatic component, making a devilishly good breakfast or brunch recipe.

🍴 Breakfast | 📊 Easy | 👤 2 | ⌚ 20 minutes, plus overnight hanging time

## For the labneh

500ml of goat's yoghurt  
1 tsp salt

## For the figs

6 figs, ripe  
2 tbsp of honey  
1/2 tsp cinnamon  
6 sprigs of lemon thyme  
4 slices of sourdough bread

1. Make the labneh a day in advance. Mix the goat's yoghurt with the salt and pour into a bowl lined with a clean cheesecloth or muslin
2. Pull the muslin up around the yoghurt to form a bag and tie with string. Tie another, longer, piece of string to the bag to enable you to hang the bag up, so you can suspend it over a bowl – a cold room in the house is ideal. If your fridge is big enough, you can also tie the bag to the rack of the fridge and place a bowl underneath to catch the liquid
3. Leave for 24 hours – the liquid will drain away leaving firm labneh in the bag with a texture similar to cream cheese. Discard the liquid and decant the labneh into a bowl
4. Preheat the grill to 220°C
5. Cut the stalks off the figs and slice in half lengthways. Arrange cut-side up in a baking dish, drizzle with the honey and sprinkle over the cinnamon. Grill the figs for 5–10 minutes, or until tender and caramelised
6. Meanwhile, toast the sourdough slices. Divide between two plates, spread with labneh (you might have some labneh left over) and scatter over half the lemon thyme leaves.

# Perfect banana pancakes

by Sally Abé

Dig in to this banana pancake recipe – a gloriously decadent breakfast or brunch for long, lazy weekends. Serve these perfectly fluffy pancakes with your favourite choice of toppings – a selection of berries would work fabulously, or you could opt for a sweeter version with plenty of cream and even toffee sauce.

🍴 Breakfast 📈 Easy 👤 Makes 8 ⌚ 30 minutes

## Banana pancakes

135g of self-raising flour  
35g of caster sugar  
2 tsp baking powder  
1 egg  
130ml of milk  
35g of butter, melted  
2 bananas, roughly mashed  
1 pinch of salt

1. Mix together the dry ingredients in a bowl
2. In a separate bowl mix the egg with the milk, melted butter and bananas
3. Mix the wet ingredients into the dry ingredients and stir until just combined. A few lumps here are ok, as if you overwork the mix your pancakes will be dense and heavy
4. Heat a non-stick frying pan over a medium heat with 1 tbsp of oil
5. Use a ladle to pour a little of the mix into the pan, you should be able to fit 3 at a time depending on the size of your pan
6. Cook until you see bubbles start to form in the pancakes and the undersides are a lovely golden brown
7. Carefully flip the pancakes and cook until browned well on both sides
7. Serve straight away with your choice of fruit, honey or cream. Sally has even added some vanilla to the cream for an added burst of flavour.





# Sweetcorn fritters with slow roasted tomatoes and smashed avocado

by Louise Robinson

This stunning sweetcorn fritter recipe makes an impressive breakfast or brunch dish, topped with smashed avocado and slow-roasted tomatoes for extra-punchy flavour.

🍳 Breakfast 📊 Easy 👤 6 ⌚ 1 hour 35 minutes, plus overnight cooling

## Sweetcorn fritters

150g of courgette, grated  
4 free-range eggs  
180g of self-raising flour, sifted  
50g of Parmesan, grated  
100ml of buttermilk  
1 tsp paprika  
1/2 tsp cayenne pepper  
1 tbsp of chopped coriander  
2 corn on the cob, kernels cut off  
sunflower oil

## Slow-roasted tomatoes

1kg plum tomatoes, cut in half lengthways  
5 garlic cloves, unpeeled, slightly crushed  
salt  
pepper  
2 tbsp of extra virgin olive oil  
3 sprigs of fresh thyme

## Smashed avocado

3 avocados, ripe  
2 limes, juiced, plus the zest of one of the limes  
1/4 red onion, finely chopped  
Tabasco, to taste

## To serve

baby spinach, washed  
crème fraîche  
1 tbsp of chopped coriander

1. Preheat the oven to 120°C/gas mark 1
2. You need to start this recipe the night before. Place the tomatoes, cut-side up, on a small baking tray (they should fit snugly in a layer) Add the garlic cloves and thyme sprigs, drizzle over the olive oil and season with salt and pepper
3. Place in the oven for 3 hours, checking at regular intervals. They should start to look dehydrated, but you don't want them to dry out completely. Turn the oven off and leave the tomatoes to cool inside overnight
4. Place the grated courgette in a sieve over a large bowl and sprinkle with 1/2 teaspoon of salt. Set aside for 30 minutes to 1 hour to allow the courgettes to release their moisture. After this time, squeeze the grated courgette in a piece of kitchen paper to get rid of as much liquid as possible
5. Remove the tomatoes from the oven and preheat to 180°C/gas mark 4. Place a baking sheet in the oven to heat up
6. Lightly whisk the eggs in a large bowl. Add the flour, grated Parmesan, buttermilk, paprika, cayenne pepper, 1/2 teaspoon of salt, a pinch of pepper and the chopped coriander and stir. Add the corn kernels and courgette and stir again to combine
7. Heat a large frying pan over a medium heat and add enough sunflower oil to cover the bottom of the pan
8. Add generous spoonfuls of the batter to the hot pan, taking care not to overcrowd it (you may need to cook the fritters in batches). Cook for 4 minutes on each side until the fritters are golden
9. Transfer the fritters to the hot baking sheet and place in the oven for 4 minutes. Repeat with the rest of the batter, adding a little more oil to the pan if required
10. When you are ready to serve, add the chopped onion, lime juice and zest to a bowl. Roughly mash the avocados in the bowl, season with salt and pepper and add a few drops of Tabasco to taste
11. Serve the fritters with the roast tomatoes, smashed avocado, a few spinach leaves and a spoonful of crème fraîche.



# Tea-smoked salmon, poached eggs, spinach and yuzu hollandaise, English muffin

by Anna Hansen

Anna Hansen masterfully balances the bullish flavours of yuzu, jasmine and lemon in this tea-smoked salmon recipe. The yuzu and lemon come into play in a yuzu hollandaise - a beautiful twist on a classic sauce. If you don't own a specialist stove-top smoking box, use a large wok with a wire rack.

🍴 Breakfast 📊 Medium 👤 4 ⌚ 1 hour 15 minutes, plus curing time

## Cure salmon

650g of salmon fillet  
500g of soft brown sugar, or  
Demerara  
200g of flaky sea salt  
50ml of sesame oil

## To smoke the salmon

75g of jasmine tea leaves  
75g of rice

## Yuzu hollandaise

50g of egg yolk  
20ml of yuzu juice  
10ml of lemon juice  
160g of butter

## To serve

500g of baby spinach leaves  
25g of butter  
4 eggs  
4 English muffins  
salt

1. Begin by curing the salmon. Whisk together the sugar, salt and sesame oil and use to liberally coat the salmon. Leave for approximately 2 hours, then wipe off the curing mix
2. To smoke the salmon, mix together the rice and tea leaves and place in a smoke box or large wok lined with foil. Place over a high heat and allow the tea and rice to start smoking heavily
3. Place the cured salmon fillet, skin-side down, on a rack, or on the second level of a tiered steamer. Place the hot smoke box at the base of the steamer, or if using a wok, place the fish on a rack above the smoking rice/tea mixture
4. Reduce the heat, cover with a lid and smoke for 8-10 minutes. Use a strong extractor fan with the windows open, or, if possible, take the process outside to avoid polluting your kitchen with smoke fumes
5. Once the salmon is ready, it should look medium pink/brown and still slightly raw in the centre. Remove the salmon and allow to cool. Leave at room temperature if serving straight-away, or store in an airtight container and refrigerate for up to 3 days



6. For the yuzu hollandaise, whisk together the egg yolks, yuzu juice and lemon juice in a bowl. Place over a saucepan of gently simmering water and whisk continuously until the mixture begins to reach a thick ribbon stage
7. Place a separate saucepan over a medium heat and add the butter. Once the butter begins to foam, remove the thickened egg mix from the heat and slowly pour in the melted butter, whisking continuously until emulsified. Season to taste, cover with a cartouche and store in a warm place until required
8. For the spinach, melt the butter in a hot pan and once foaming, add the baby spinach. Wilt gently until just cooked, season to taste and keep warm
9. Before serving, poach the eggs and toast the muffins
10. Flake the salmon onto the muffins with a little spinach. Top with the poached eggs and spoon over the hollandaise. Serve immediately





# Linseed and coconut pudding with smoked syrup

by Dan Wilson

Dan Wilson's linseed coconut pudding recipe is a twist on the chia puddings that are so popular on brunch menus nowadays, but with a much more complex and delicious texture and flavour. He serves the pudding with fruit and a stunning smoked syrup, achieved with wood chips and hot coals. Use golden syrup instead of honey for the pudding to make it vegan.

🍴 Breakfast 📶 Easy 👤 2 ⌚ 30 minutes, plus 24 hours to soak

## Linseed pudding

50g of linseed  
50g of honey, or golden syrup  
100ml of water  
200ml of coconut milk

## Smoked syrup

100g of golden syrup  
1 handful of wood chips

## To serve

edible flowers  
1/2 flat peach, or plum  
1 handful of blackberries  
40g of macadamia nuts, crushed

1. Make the pudding 24 hours in advance. Place all the ingredients in a pan and heat to 70°C over a medium heat, stirring constantly. Remove from the heat and tip into a container. Set aside in the fridge for 24 hours
2. For the smoked syrup, place the golden syrup in a shallow baking dish. Place the hot coal in a smaller metal vessel and sit it in the syrup. Add the smoking chips to the coal and cover with foil. The smoking chips and the coal should sit like an island in their vessel billowing smoke. When covered the smoke will slowly infiltrate the syrup. Leave for up to an hour
3. Take the pudding from the fridge (after waiting 24 hours), place 2 scoops in a bowl with some slices of stone fruit and edible flowers. Cover with macadamia and lashings of the smoked syrup.



# Spiced roast plum and almond French toast

by Louise Robinson

This stunning plum French toast recipe revels in all of the mellow colours and flavours of autumn. Spiced, roasted plums sit atop perfectly caramelised French toast for an indulgent breakfast – just the thing to add some warmth to those chilly autumnal mornings.

🍴 Breakfast 📶 Easy 👤 2 ⌚ 45 minutes

## Spiced roast plums

4 plums, halved and stoned  
15g of light brown sugar  
1/4 tsp ground cinnamon  
1 star anise  
2 tbsp of water

## French toast

2 eggs  
1 tbsp of double cream  
2 tbsp of whole milk  
1 tsp vanilla essence  
15g of caster sugar  
2 slices of white bread, thick,  
farmhouse style  
2 tbsp of sunflower oil

## To serve

2 tbsp of flaked almonds, toasted  
yoghurt, to serve (optional)

1. Preheat the oven to 200°C/gas mark 6
2. Place the plums, cut-side up, in an ovenproof dish. Sprinkle over the brown sugar, cinnamon and water and add the star anise. Cover the dish loosely with foil and bake for 30 minutes, or until the fruit is soft but still keeps its shape. When you remove the dish, keep the oven on for later
3. While the plums are cooking, beat the eggs, cream, milk, vanilla essence and caster sugar together in a bowl. Pour into a shallow dish and add the bread slices. Soak for 30 minutes, turning them over every now and then as the plums bake
4. Heat a large frying pan over a medium heat and add the sunflower oil. Fry the soaked bread for a couple of minutes on each side, or until crisp and golden brown. Transfer the eggy bread to a baking sheet and place in the oven for 3 minutes
5. Remove the slices from the oven, cut them in half diagonally and divide between two plates. Top with roasted plum halves and drizzle over some of the plum juice. Sprinkle with flaked almonds and serve immediately, with some yoghurt on the side with you wish.







# Kedgeree with boiled eggs

by Nathan Outlaw

Kedgeree is a much-loved dish in Britain and India; there is something about the combination of smoked haddock, eggs and rice that eternally appeals. For a fuss-free dinner that can be rustled up in just over half an hour, this recipe from Nathan Outlaw is well worth a go.

🍴 Main 📏 Easy 👤 4 ⌚ 35 minutes

## Kedgeree with boiled eggs

400g of smoked haddock, skinned  
300g of long grain rice  
2 shallots, peeled and finely chopped  
1 leek  
1 celery stick, finely sliced  
1 garlic clove, chopped  
1 pinch of saffron  
1/2 tsp mild curry powder  
700ml of fish stock  
2 tsp fresh coriander, chopped  
4 eggs  
1 lemon, cut into wedges  
50g of unsalted butter  
1 dash of vegetable oil  
1 pinch of salt  
1 pinch of black pepper

1. Dice the fish into 2cm cubes and set aside
2. Preheat the oven to 200°C/gas mark 6
3. Trim the dark green top off the leek and wash thoroughly under cold water. Slice finely and set aside
4. Place a large pan over a medium heat and once hot, add the oil and butter
5. Once the butter is bubbling, add the shallot, leek, celery and garlic and cook for 2 minutes, stirring continuously - so as not to colour
6. Wash the rice 3-5 times under cold running water. Drain and allow to stand for 15 minutes. Add the washed rice to the pan, stir and cook for 1 minute
7. Add the saffron, curry powder and fish stock. Bring to a simmer and cover with a lid. Transfer the pan to the oven and cook for 15 minutes
8. Meanwhile, bring a pot of water to the boil. Gently lower in the eggs and continue to boil for 10 minutes. Remove and allow to cool, then peel and slice
9. Once the rice is cooked, remove the pan from the oven and add the smoked haddock
10. Place the lid back on and leave for 3-5 minutes to steam the fish. Then, gently fold the coriander and egg through the rice. Season with salt and pepper
11. Divide the kedgeree across 4 bowls and serve with a few lemon wedges.



# Creamy barley breakfast bowls with hazelnuts and figs

by Kate Doran

This delicious barley breakfast bowl recipe from Kate Doran is naturally dairy-free, and vegan if you swap the honey for maple syrup or agave nectar. Made with a homemade hazelnut milk, this breakfast will give you the perfect start of the day, and holds plenty of sweetness thanks to beautifully roasted figs.

🍳 Breakfast 📶 Easy 👤 4 ⌚ 60 minutes, plus 3–8 hours soaking time

## Barley breakfast bowls

200g of hazelnuts  
900ml of water, filtered, plus more for soaking  
175g of pearl barley  
1 vanilla pod, halved and seeds scraped  
1/2 tsp cinnamon  
4 figs, large and ripe, halved  
1 tbsp of runny honey, plus extra for serving (or use a vegan alternative)  
1 orange, small, juiced and zested

1. Preheat the oven to 160°C/gas mark 3
2. Spread the hazelnuts in an even layer on a baking tray and roast for 15 minutes, stirring twice until fragrant and toasty and the skins begin to crack
3. Remove from the oven, allow to cool completely, then flake off the papery skins. Transfer to a bowl, reserving 50g for garnish, cover with water and leave to soak for a minimum of 3 hours, or overnight
4. Drain the soaked hazelnuts and blitz in a blender with 700ml filtered water. Strain the mixture through a nut milk bag (or a muslin bag will do nicely). You should have just under 700ml hazelnut milk
5. In a medium saucepan, combine 500ml of the hazelnut milk, the remaining 200ml water, pearl barley, vanilla pod and seeds
6. Bring to a low boil then reduce to a simmer, cover and cook, stirring occasionally to prevent sticking, until most of the liquid has been absorbed, for 35–40 minutes. Remove from the heat, fish out the vanilla pod and stir in the cinnamon
7. Preheat the oven to 180°C/gas mark 4

8. While the barley is cooking, place the fig halves in a roasting dish. Toss with the honey, orange juice and zest and bake for 15 minutes or until soft and sticky
9. Divide the barley porridge between 4 bowls and top each portion with 2 fig

halves. Roughly chop the reserved toasted hazelnuts and sprinkle over the top

10. Serve immediately, with a splash more hazelnut milk and a drizzle of honey, if you like.





# Crumpets with Parmesan custard and courgette

by Dan Wilson

This stunning savoury crumpets recipe from Dan Wilson is topped with a rich Parmesan custard, with some lemony courgette ribbons to stop the dish getting too heavy. This recipe makes 6–8 large crumpets, perfect for a brunch feast.

Brunch Medium Makes 6 45 minutes, plus 2 days resting for the batter

## Crumpets

275ml of milk  
55ml of water  
250g of flour  
14g of yeast  
1 tsp salt  
1 tsp sugar  
butter, or spray oil, to cook the crumpets

## Parmesan custard

100ml of water  
100ml of milk  
3 eggs  
75g of Parmesan

## Courgette

3 courgettes, 1 per person  
lemon  
extra virgin olive oil

## To serve

Parmesan, to grate  
seaweed powder

1. Mix together the crumpet batter ingredients and leave to rest in the fridge for 2 days
2. To make the crumpets, place a metal ring in a non-stick pan with butter or spray oil. On a very low heat add a ladle of the crumpet batter and let it cook through. Holes should appear on the top of the crumpet. Once it has cooked through, take it out of the ring and set aside. They can then be kept for up to 5 days before toasting or baking
3. To make the Parmesan custard, add everything to a pan on a low heat and scramble it together. Once the eggs start to scramble, increase the heat to remove some of the liquid. Place in the fridge to cool
4. Once cooled, blend into a smooth custard and season with a little salt
5. Shave the courgette into ribbons and toss with a squeeze of lemon juice and splash of extra virgin olive oil
6. To serve, toast the crumpet then smear with Parmesan custard. Place it under the grill to melt. Once it begins to brown, remove and place on a plate. Top with a handful of courgette ribbons, a grating of Parmesan and a dusting of seaweed powder.



## Meet the chefs and contributors

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**Nathan Outlaw** *Restaurant Nathan Outlaw*

Putting the fish in aficionado, Nathan Outlaw currently holds four Michelin stars across his empire of exquisite seafood restaurants. His fish-only menus offer diners the opportunity to try the very best catches from the Cornish coast, prepared with typically understated brilliance.



**Louise Robinson**

Louise Robinson is a former fashion accessories designer turned freelance food writer, stylist and photographer now based in the Sussex countryside. She started her food blog Cygnet Kitchen in July 2014 as a creative outlet, combining her love of cooking, great food and photography.



**Anna Hansen** *The Modern Pantry*

Anna Hansen's fusion cooking blends the best of sustainable, British, seasonal produce with unusual flavours and textures from around the globe. Mentored by Peter Gordon at his groundbreaking Sugar Club restaurant in the 1990s, she now heads her own successful eatery, The Modern Pantry.



**Sally Abé**

Sally began her career at the Savoy Grill, before moving on to Gordon Ramsay's Claridges restaurant and two-Michelin-starred restaurant The Ledbury as sous chef. Sally is now the head chef at the Michelin-starred Harwood Arms in London, where she makes the most of Britain's fantastic game meat and seasonal produce.



**Dan Wilson**

Dan Wilson is a chef and restaurateur. Originally from Australia, he decided to train as an organic sourdough baker before moving to Italy and studying a masters in traditional food culture. He opened Dandy in April 2017, which serves innovative brunch and dinner dishes as well as bread and pastries made in-house daily, before leaving to seek new pastures at the beginning of 2018.



**Elly McCausland**

Elly McCausland is a food writer based in Yorkshire. Her blog, 'Nutmegs, seven' features recipes inspired by fruit, breakfast, proper British puddings and her travels around Asia. She is a keen gardener and loves cooking with home-grown produce, and is also currently completing a PhD in children's literature at the University of York.



**Kate Doran**

Kate Doran is the blogger behind 'The Little Loaf'. Passionate about bread, cake and all manner of homemade sweet treats, she is also the author of *Homemade Memories: Childhood Treats with a Twist*, which was published in 2015.



**Josh Eggleton** *The Pony and Trap*

Josh Eggleton turned down jobs with some of Britain's most renowned chefs in order to follow his dream of running his own establishment. At the Pony and Trap in Chew Magna, one of few pubs in Britain to hold a Michelin star, he serves up modern British food with an emphasis on sustainability and artisanship.



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