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FEVER-TREE

DINNER PARTY RECIPES

Cocktail and recipe ideas for dinner parties this Christmas

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Here at Great British Chefs, we're all about bringing you the finest recipes and cooking guides direct from the best chefs in the UK. We've partnered with Fever-Tree – a company that has travelled to the ends of the earth to find the finest natural ingredients for their mixers – to bring you some incredible recipes.

DINNER PARTY RECIPES

Having friends or family over for dinner this Christmas? Then you've come to the right place. Each dinner party menu in this ebook has been inspired by the cuisines of the UK, Mexico and Japan, with two knockout cocktails to get each evening started using Fever-Tree's incredible tonics and mixers. If you're looking for something a little different than the usual festive fare, read on for recipes, drink ideas and tips from some of the best chefs cooking in Britain today.

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Shay Cooper



Mud
Dushia



Scott Hallsworth



A very English dinner party

The English know how to host a dinner party to remember, with beautifully crafted dishes bringing friends and family together.

Follow these recipes for a three-course meal that makes the most of British seafood this Christmas.

Does anyone do a dinner party better than the English? You can imagine it already – a nice tablecloth, some well-polished cutlery and everything all very gentle. Of course, that's not always how it goes – we've all been to (or hosted) a few where there's smoke billowing from the oven, heated exchanges are fired across the dinner table and someone spills red wine on the carpet.

With a little forward planning and the right recipes, however, all that can be avoided, and you could be hosting the dinner party of dreams. We can't promise the guests will

behave themselves, but present them with this menu and we're sure they'll be highly impressed with your culinary skills at the very least. That's because the starter, main and dessert all come from the mind of Shay Cooper, Michelin-starred head chef of The Goring (the Queen's favourite place to eat, don't you know). Shay knows how tough it can be coming up with a menu that both impresses and actually gives you some time to spend with your guests, so he's crafted one that's easy to make ahead of time with just a few final touches on the night itself.

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The perfect winter G&T

by Fever-Tree

Fever-Tree's limited edition tonic water combines South African clementines and Sri Lankan cinnamon for a wonderful mixer which doesn't rely on any artificial sweeteners. Summer may have slipped away, but winter has never looked more inviting.

🍹 Cocktail 📶 Easy 👤 1 ⌚ 5 minutes

Ingredients

Copa glass

Fresh ice

50ml of Pink Pepper Gin

150ml of Fever-Tree Refreshingly
Light Clementine Tonic Water
with Cinnamon

Clementine peel, for garnish

1. Fill a Copa glass with fresh ice
2. Pour in the measure of Pink Pepper gin and top up with Fever-Tree Refreshingly Light Clementine Tonic Water with Cinnamon
3. Run the clementine peel around the rim of the glass before dropping into the drink

Black Rose

by Andy Zolnierowicz • Fremont, Chicago

Perfect for the onset of colder months, this blackberry-infused Black Rose cocktail from *Fever-Tree: The Art of Mixing* is far from your average gin and tonic. Serve up at a quintessentially English dinner party to delight your guests.

🍹 Cocktail 📶 Easy 👤 1 ⌚ 5 minutes, plus 40 minutes to make the syrup

Blackberry syrup

140g of blackberries
100g of granulated sugar
100ml of water
1 lemon, zested
2 sprigs of thyme

Black Rose

50ml of premium gin
Fever-Tree Indian Tonic Water,
to top up
1 slice of lime
1 sprig of rosemary

This cocktail captures the essence of the classic gin and tonic but takes things a step further with the addition of the delicious blackberry syrup, which is sweet, rich and fruity. It really complements the gin in this drink and the blackberry flavour is intensified by reducing the blackberries with sugar. This refreshing drink is cool, smooth and beautifully hued with the colour of the fruit. It's served in a goblet glass and garnished with a fragrant rosemary sprig.

1. To make the blackberry syrup, heat the blackberries, sugar and measured water in a saucepan until boiling. Reduce the heat and simmer for 20 minutes
2. Remove from the heat, add the lemon zest and thyme and leave to steep for 20 minutes. Strain and pour into a sterilised glass bottle. This will keep in the sealed bottle in a cool, dark place for up to 2 weeks
3. To make the cocktail, put the gin, syrup and lime wheel into a cocktail shaker. Shake well and muddle. Add ice cubes and shake, then strain into a chilled goblet over ice and top up with tonic water





‘The hardest bit of planning a dinner party menu is making sure you’ll actually be able to enjoy the night whilst you’ve still got other courses to prepare,’ explains Shay. ‘What I’ve done here is serve a cold starter, which is a no brainer. It can all be made in advance and just needs a few finishing touches before it’s brought to the table, giving you plenty of time to entertain beforehand.’

‘There are lots of little things you can do to make your dishes really stand out. Edible flowers always add a splash of colour and vibrancy to a salad, and you can get them in most supermarkets these days. Smaller herb leaves are also quite pungent and add lots of flavour as well as looking pretty. I always have a bottle of good rapeseed oil in the kitchen for just finishing dishes – it has a lovely golden hue that really sets the plate off.’

The main course is cooked en *papillote* – essentially steamed in a closed parcel of greaseproof paper – so the fish and all the other ingredients can be placed in the parcel ahead of time, waiting to go in the oven whenever you’re ready. This is also a good idea because the cooking method is quite forgiving, and it’ll stay warm in the bag until you bring it to the table. It’s a fun, simple way to add a bit of theatre. ‘It looks a bit messy coming out of the oven but when your guests open up the parcel they’ll be greeted by some delicious aromas and a pristine bit of fish,’ says Shay.

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Dorset crab salad, apple, cucumber, lemon verbena, herb mayonnaise

by Shay Cooper

Shay Cooper serves up a stunning crab salad with refreshing cucumber and lemon verbena jelly, a herb mayonnaise and crisp apple discs. A cold starter such as this is perfect for a dinner party, as you can prepare all the elements in advance.

🍴 Starter 📊 Medium 👤 4 ⌚ 60 minutes, plus setting time for the jelly

Crab salad

280g of white crab meat, freshly picked
50g of crème fraîche
1 lemon, zested
1 Granny Smith apple
lemon verbena cress
small mint leaves, freshly picked
sorrel cress
1 marigold flower, petals plucked
salt

Cucumber and lemon verbena jelly

4 large cucumbers, peeled and cut into small pieces
3 ½ gelatine leaves
30g of lemon verbena
20g of sugar
15ml of apple vinegar

Soft herb purée

25g of dill, leaves picked
25g of parsley, leaves picked
25g of chervil, leaves picked
5g of salt
400g of water

Herb mayonnaise

5g of white wine vinegar
2g of flaky sea salt
1 egg yolk
120ml of rapeseed oil
70ml of olive oil

Equipment

Blender
Piping bags
Small round pastry cutter

1. To begin, make the cucumber and lemon verbena jelly. Soak the gelatine leaves in cold water and set aside
2. Add the cucumber pieces and lemon verbena to a blender and blitz until completely liquidised. Strain through a fine sieve and measure out 500ml of the liquid to make the jelly
3. Stir in the sugar and apple vinegar and add 150ml of the liquid to a small saucepan set over a low-medium heat. Squeeze any excess water from the gelatine and whisk into the heated cucumber juice until completely dissolved. Transfer to the cold cucumber mixture and chill over a bowl of ice. Place in the fridge until ready to serve, at which point you could either cut into cubes or spoon only the plate for a more rustic finish
4. To make the herb mayonnaise, first make a soft herb purée. Bring the water to the boil with the salt then add the herbs,

cooking until soft when rubbed between your fingers. Place in a blender, blitz to a smooth purée then transfer to a bowl set over ice to chill

5. To make the mayonnaise, add the vinegar, salt and egg yolk to a bowl with 1 tbsp of water. Whisk together to combine, then very slowly mix in the rapeseed and olive oils to emulsify. Keep going until you have a thick mayonnaise, then stir in 25g of the herb purée at the end (you can freeze any leftover for other dishes). Add to a squeeze bottle or piping bag

6. To assemble the salad, mix the picked white crab meat with the crème fraîche and season with salt and the grated zest of 1 lemon
7. Slice the apple with a sharp knife or mandoline to a thickness of 2mm, then use a small round cutter to cut out thin apple discs
8. Dress the plates with the herbs and herb mayonnaise and spoon the crab mixture on top in a natural fashion. Spoon on some cucumber jelly and arrange the apple discs and cresses on top of the crab





Most of the dessert can be made up in advance, too – the little tart shells need to cool anyway, and once you've poured the chocolate fondant mixture in they're baked in the oven for just five minutes. 'You won't be waiting around for quarter of an hour like you would be for a soufflé or tarte Tatin,' says Shay. 'Sprinkling on the mixed nuts adds a visual appeal and some texture, as does the quenelle of crème fraîche on top. As long as you take your time with the prep and make sure the case looks nice and neat, there's no need to do anything when plating up.'

Make sure you offer your guests something to sip on before dinner. The chosen drinks for this particular dinner party menu take the classic G&T one step further with the addition of homemade blackberry syrup and tonic, or Fever-Tree's new Limited Edition Clementine Tonic with Cinnamon. Both are perfect for the festive season, whether you're hosting a dinner party or just enjoying a few drinks with friends.

South coast turbot, smoked bacon, artichokes and girolles cooked in paper

by Shay Cooper

Shay Cooper's turbot en papillote is a masterclass in dinner party cooking. Once you've prepped the artichokes, it's just a case of sealing everything in a paper parcel and cooking in the oven for a mere ten minutes, meaning you get to spend more time with your guests than in the kitchen. Opening the parcels at the table adds a touch of theatre to proceedings.

🍴 Main 📶 Easy 👤 4 ⌚ 60 minutes

Turbot en papillote

4 turbot fillets,
each weighing 150g
120g of small girolles,
cleaned
12 rashers of smoked
streaky bacon,
thinly sliced
60g of rock samphire
olive oil
1 egg white
salt
pepper

Baby artichokes

5 baby artichokes
1 lemon, juiced
500ml of water
150ml of white wine
vinegar
80ml of olive oil
4 sprigs of thyme
4 parsley stalks
1 garlic clove, sliced
2 banana shallots,
sliced into rings
8 peppercorns
1 lemon, juiced
salt
pepper

1. To begin, prepare the artichokes. Remove the tough outer leaves, cutting off the top and peeling the stalk to expose the tender flesh beneath. Once peeled, store in enough water to cover and add the lemon juice to prevent any discoloration
2. Place the remaining ingredients in a medium saucepan, bring to the boil then add the prepared artichokes. Cook for 8 minutes on a rapid simmer
3. Remove from the heat and allow the artichokes to cool in the liquor at room temperature. Once cooled, cut into quarters lengthways and remove the fibrous chokes from the hearts
4. To cook the turbot, take 4 sheets of silicone or greaseproof paper (approx. 60cm x 40cm), fold in half crossways and cut out a semi circle that will become a full circle once unfolded

5. Place a turbot fillet in the centre of each sheet alongside the girolles, smoked bacon, artichoke pieces, shallots and rock samphire. Season with salt and pepper and drizzle over some olive oil
6. Preheat the oven to 180°C/gas mark 4
7. Brush the outside of the parchment circles with egg white and fold the paper over

- to seal the parcels. Fold over the edges of the seal (in a similar fashion to as you would pastry on a Cornish pasty) to create an airtight parcel. Place the parcels in the oven to cook for approximately 10 minutes
8. Remove from oven, leave to rest for a further minute then place the parcels on individual plates. Serve the parcels for your guests to open themselves



Chocolate fondant tartlet, cacao nib and hazelnut praline

by Shay Cooper

Shay Cooper's stunning chocolate fondant tartlet has a surprise at its core – a delicious hazelnut praline paste that melts as it cooks. This recipe requires a lot of prep work, but each separate element can be made ahead. Then it's simply a case of assembling the tarts and baking for a mere five minutes – the perfect dessert for a dinner party.

🍴 Dessert 📊 Medium 👤 4 ⌚ 60 minutes, plus 7 hours to rest the pastry

Chocolate sweet pastry

200g of butter, soft
130g of icing sugar
70g of egg
40g of ground almonds
20g of cocoa powder
330g of T45 flour
2g of fine salt

Cacao nib and hazelnut praline

560g of hazelnuts
190g of cacao nibs
500g of caster sugar
150g of water
5g of fine salt

Chocolate fondant

100g of chocolate,
Shay uses Tropicana 70%
dark chocolate
100g of butter
2 eggs
80g of caster sugar
20g of T55 flour

3g of baking powder
10g of cocoa powder

Nut crumble topping

25g of cacao nibs,
toasted
25g of nibbed almonds,
toasted
25g of pistachio nuts,
chopped (Shay uses
Iranian pistachios)
25g of pearl sugar

To serve

4 tbsp of crème fraîche,
Chantilly cream or
mascarpone

Equipment

8cm fluted tart tins (4)
8cm cutter
Silicone baking mat
High-power blender
Piping bags
Sugar thermometer

1. To begin, make the sweet chocolate pastry. Cream together the butter and icing sugar, then add the eggs. Once incorporated, add the ground almonds and cocoa powder
2. Pass the flour through a sieve and add it to the mixture, along with the salt. Mix to combine, without over-working the dough. Shape into a flat disc, wrap in cling film and rest in the fridge for 6 hours
3. After this time, remove the cling film and roll out to a 2mm thickness. Cut into 8cm discs and gently press the pastry rounds into the tart cases. Return to the fridge for 1 hour before using
4. Preheat the oven to 170°C/gas mark 3.5
5. Cook the pastry cases for 10 minutes, then remove and allow to cool
6. To make the praline, roast the hazelnuts and cacao nibs in the oven until nicely toasted. Heat the sugar and water in a

heavy-based pan until you have a golden caramel, then add the hazelnuts, cacao nibs and salt

7. Transfer the mixture to a silicone baking mat and allow to cool completely
8. Once cold, break into pieces and add to a high-power blender. Blitz until the mixture has the consistency of peanut butter. Transfer to a piping bag and chill in the fridge until ready to assemble the tarts
9. To make the chocolate fondant tart filling, place the chocolate in a heatproof bowl over a pan of gently simmering water, making sure the bowl does not touch the surface of the water. Stir until it melts and reaches a temperature of 45°C. Stir in the butter and keep at 40°C
10. Add the eggs and sugar to a bowl and whisk until foamy. Sieve the flour, cocoa powder and bicarbonate of soda into a separate bowl

11. Stir the chocolate and butter mixture into the eggs until smooth, then incorporate the flour and cocoa mixture
12. To assemble the tarts, half-fill the cases with the fondant mixture, then pipe rounds of the praline into the centre of each tart. Cover the praline with the remaining fondant mixture so that it comes just a little way from the top of the tart cases. Chill in the fridge until ready to bake
13. Preheat the oven to 200°C/gas mark 6
14. To make the crumble topping, simply mix together all of the ingredients in a bowl
15. Bake the fondant tarts in the oven for 5 minutes. Remove from the oven, carefully transfer to serving plates and sprinkle some of the crumble on top. Add a quenelle of crème fraîche and serve





Dinner parties, Mexican-style

Offer a taste of authentic Mexico to your friends and family with our delicious three-course dinner party menu and tequila-based aperitifs - perfect if you're after something a bit different this Christmas.

Tired of terrine? Bored with the basics? Sick at the sight of yet another soufflé? If your repertoire of dinner party recipes is getting a bit stale, perhaps it's time to inject some Latin flavour into your next soirée. With Mexican cuisine being the latest culinary obsession to take the UK restaurant scene by storm, it's high time you hosted a dinner party full to the brim with *cocina Mexicana*.

But before you start thinking of crispy taco shells, Old El Paso kits and all-purpose fajita seasoning, don't worry – this is proper, authentic Mexican food from Nud Dudhia,

the head chef and co-owner of the acclaimed Breddos Tacos in London. Each dish is simple to cook – giving you plenty of time to entertain your guests – and absolutely bursting with Mexican flavour.

While this menu follows the three-course format we're used to in the UK, don't expect a calm, quiet dining room with the delicate clink of cutlery on ceramic every now and then. Mexican food is designed to be shared with everyone getting stuck in – something Nud has experienced first-hand.

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Garden Tonic

by Fever-Tree

The fruity citrus flavour of Patrón Silver tequila is given a refreshing twist with Fever-Tree's Citrus Tonic Water, alongside a combination of mint and cucumber. Muddling unlocks the crisp taste of the fresh ingredients and allows the character of the tequila to truly shine.

🍹 Cocktail | 📶 Easy | 👤 1 | ⌚ 5 minutes

Ingredients

50ml of Patrón Silver tequila
100ml of Fever-Tree Citrus Tonic
Water
8-10 mint leaves, plus extra to
garnish
1 cucumber slice, plus extra to
garnish

1. In the bottom of a cocktail shaker, muddle the cucumber and mint leaves with 2 oz of Patrón Silver
2. Add ice and shake to chill and combine
3. Strain into a collins glass filled with fresh ice and top with Fever-Tree Citrus Tonic Water (available to buy with Patrón Silver tequila exclusively at 31dover.com)
4. Garnish with a cucumber ribbon and a mint sprig

Mexican Mule

by Jesse Estes • El Nivel, London

This Mexican mule cocktail from *Fever-Tree: The Art of Mixing* is just the thing to kick off a Mexican-inspired dinner party. Using relatively few ingredients in this cocktail means the flavours really shine through, so sourcing Fever-Tree Ginger Beer and good tequila is a must.

🍹 Cocktail 📊 Easy 👤 1 ⌚ 5 minutes

Mexican mule

50ml of tequila,
Jesse uses Ocho Reposado
15ml of lime juice, fresh (1 tbsp)
Fever-Tree Ginger Beer, to top up

To garnish

1 sprig of mint
lime peel, 1 twist
1 dash of Angostura bitters

This is a really simple cocktail that concentrates on the distinctive characteristics of Ocho Reposado tequila. I didn't want to add too many other ingredients that might hide its unique flavour but, at the same time, I wanted to create a cocktail rather than a simple mixed drink. Fresh lime juice is the natural companion to tequila and a central flavour in Mexican culture, but the drink isn't too sharp or sour, as the ginger beer balances out these flavours.

1. Add all the ingredients in order to a highball glass filled with ice cubes. Garnish with a mint sprig, a twist of lime peel and a dash of Angostura Bitters





I've been visiting Mexico now for roughly seventeen years and lived there for a while in 2001, when I was lucky enough to be invited to people's houses for celebrations and dinners. The lovely thing about Mexicans is that even when they just invite over a couple of people to eat the meal always becomes this huge feast with everyone sitting around the table. In the rural areas they'd often kill a chicken or cook a larger piece of meat especially for it.'

While you won't be expected to slaughter your own meat, there's something very satisfying about a table full of salsas, tortillas and little bowls of different things to add to your own plate. The style of eating is a world away from the regimented style of the classic dinner party as we know it. Expect your tablecloth to get a bit messy, make sure there are plenty of napkins to hand and eat with your hands. 'There's no formality when eating with friends and family in Mexico – it's like you're the sous chef of your own meal,' explains Nud. 'You create the vibe you want to create as you go along, adding a bit of this, a drizzle of that, picking at something else and the meal unfolds in a very informal fashion. But that's the best thing about it.'

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Beef tartare tostadas, cured egg yolk, habanero

by Nud Dudhia

This spectacular beef tartare tostada is spiked with habanero chilli and served with a cured egg yolk for plenty of visual appeal – the perfect starter for a Mexico-inspired dinner party. Make sure you get the egg yolks in the cure the morning before serving for the optimum result.

🍴 Starter | 📊 Easy | 👤 4 | ⌚ 20 minutes, plus 8 hours to cure the yolks

Beef and habanero tartare

200g of beef fillet, trimmed
of sinew and fat and cut into
5mm cubes
1 tbsp of soy sauce
1 tbsp of fish sauce
1 tbsp of lime juice
½ fresh habanero chilli,
deseeded and finely chopped
1 tsp extra virgin olive oil
½ tsp black sesame seeds
½ tsp sesame seeds
1 bunch of coriander,
leaves picked
4 corn tortillas,
deep-fried until crisp
(or use pre-made tostadas)

Cured egg yolks

4 eggs
200g of soy sauce
50g of sake
50g of sugar

1. To begin, cure the egg yolks. Whisk together the soy sauce, sake and sugar and add to a bowl. Separate the yolks from the whites and add to the marinade, ensuring they are completely covered
2. Place in the fridge for 8 hours before serving to cure (the level of curing will depend on how long you leave the yolks – a longer cure will result in more solid yolks)
3. To make the tartare, mix together all of the ingredients (except the tortillas) in a bowl and check the seasoning
4. To serve, spoon the tartare onto tostadas, leaving a little well in the centre for the egg yolks. Carefully spoon the yolks into the centre of each tostada and serve





It seems like the main aim of any Mexican dinner party is to make sure everyone is very, very full at the end of it – so don't skimp on the portions. 'My friend Mole invited us to his mother's house for dinner and they cooked everything outside with a wood-fired oven and a *comal* – a type of plancha,' says Nud. 'There were two whole chickens, a *mole* (which is a signifier of any kind of celebration), *tlayudas* (Mexican pizzas), loads of quesadillas and tortillas everywhere. Everything was just placed on the table and everyone tucked in, their hands reaching for all the different dishes. It was a typical Mexican feast that lasts hours and hours, to the point when you eat so much you feel like you're going to explode.'

It's feasts like the ones Nud has experienced that best explain how ingrained food is into Mexican culture, and how closely associated it is with any kind of celebration – which makes Mexican food such a good thing to serve around Christmas. Nud says weddings in particular are huge – you get people selling their car or parts of their house just so they can have a proper feast. And while Mexican beer and wine is often free-flowing at any big meal, you can capture the spirit of the country in a cocktail before the starters hit the table. The ones we've included put tequila (what else?) centre stage, with some Fever-Tree mixers to help the spirit shine.

Beef short rib birria tacos with black beans and chipotle jus

by Nud Dudhia

Nud Dudhia serves up an incredible beef short rib birria, borrowing all the flavours of this Mexican stew for a special dinner party dish. Shred the meat at the table and serve as tacos with some marjoram-infused black beans, fresh lime and plenty of coriander.

🍴 Main | 📊 Easy | 👤 4 | ⌚ 1 hour 15 minutes, plus 3–4 hours to slow-cook the ribs

Beef short rib birria

2kg beef short rib
1 onion, finely chopped
1 leek, roughly chopped
7 garlic cloves, finely chopped
70ml of soy sauce
70ml of ketchup
130g of brown sugar
1 tbsp of cayenne pepper
3 star anise
4 dried chipotle chillies
5 dried porcini mushrooms
440ml of porter, or other dark beer
1 ½ tbsp of salt
2 tbsp of oil, or lard

Black beans

1 tin of black beans, drained
1 sprig of marjoram
300ml of chicken stock, good quality
1 tsp salt
sesame seeds, a mixture of black and white

To serve

1 bunch of coriander
3 limes, quartered
16 corn tortillas

1. To begin, cover the short ribs in salt and set aside
2. Heat 1 tablespoon of oil or lard in a frying pan over a medium heat and when hot, add the short ribs. You want to sear the ribs on all sides to obtain a deeply caramelised surface
3. Heat another tablespoon of oil or lard in an ovenproof casserole dish. Once hot, add the onions and leeks and cook down for 5 minutes. Add the garlic, cook for 3–4 minutes then add the soy sauce, ketchup, brown sugar, cayenne pepper, star anise, chipotles, mushrooms and beer
4. Cook uncovered for 30 minutes over a low heat, then add the short ribs to the pot. If there seems to be too little liquid to cover the ribs, add some water
5. Preheat the oven to 180°C/gas mark 4
6. Place the lid on the casserole dish and cook the short ribs for 3–4 hours. You'll know when the ribs are cooked when

you can take a teaspoon and scoop some meat off the ribs

7. Remove from the oven and allow to cool. Once cool, transfer the ribs to a tray and place the casserole back over a medium heat to reduce the sauce for another 20 minutes or so to make the glaze – you're looking for a sauce that will thickly coat the back of a spoon
8. Add the beans, marjoram and chicken stock to a small pan and bring to a gentle boil. Continue to boil for 10 minutes, stirring every now and then

to avoid sticking. Transfer to a bowl and sprinkle with the sesame seeds

9. Meanwhile, warm up some tortillas using a dry pan and wrap in a moist tea towel to keep warm
10. When the glaze is ready, return the ribs to the sauce, rib-side down, warm through and serve in the dish
11. Place all the elements on the table and dig in, building each taco with some black beans, sliced short rib, coriander and a squeeze of lime





Churros with chocolate sauce and almonds

by Nud Dudhia

Nud Dudhia serves up his fantastic churros with a rich chocolate ganache sauce, cinnamon sugar and a sprinkling of flaked almonds. The perfect sharing dessert for a dinner party.

Dessert Easy 4 30 minutes

Cinnamon sugar

70g of caster sugar
5 tsp ground cinnamon

Churros batter

170g of plain flour
2 ½ tsp baking powder
50g of butter, melted
1 tbsp of olive oil
400g of water, just-boiled

Chocolate ganache sauce

250g of chocolate,
with a high cocoa content
(preferably Mexican)
½ vanilla pod, split lengthways
250ml of double cream

For frying

500ml of rapeseed oil,
or sunflower oil

To serve

25g of flaked almonds

1. Make the cinnamon sugar by mixing together the cinnamon and sugar. Set aside
2. To make the churros dough, place the flour in a bowl and add the baking powder, melted butter and olive oil. Mix together then add the boiling water. Using a wooden spoon, combine until you have a sticky dough
3. Preheat a deep-fryer or deep pan of oil to 180°C
4. Place the cream, vanilla and chocolate in a separate pan and gently combine over a medium heat. Set aside
5. Pipe out the dough into the fryer in 4 inch (10cm) lengths, cutting each away from the piping bag with a knife. Repeat in batches but don't overcrowd the fryer or the churros will stick. After 2-4 minutes, check to see if they are golden brown and drain on kitchen paper
6. Once the churros are all cooked, toss in the cinnamon sugar and place on a plate. Drizzle over the chocolate sauce, sprinkle over the almonds and serve



A taste of *izakaya* dining

Izakayas are where you'll find delicious little bites of the best Japanese food. Here's how to take the flavours and turn them into a fun, colourful dinner party menu for Christmas with two tasty tipples to start.

We're only recently starting to get to grips with just how many different types of cuisine Japan is home to here in the UK. Sushi is what we first think of, but then there's those warming bowls of ramen, light and airy tempura, high-end seasonal *kaiseki* tasting menus and the fast, delicious dishes served in *izakayas* – Japan's answer to bar food.

For a dinner party with a difference this Christmas, there's no better cuisine to choose than Japanese. Always beautiful, always full of flavour and always full of interesting ingredients, it's a guaranteed crowd-pleaser

with plenty of opportunities to impress. And with more and more Japanese ingredients becoming available in the big supermarkets, it's never been easier to put together an authentic menu.

Scott Hallsworth is a chef known for his *izakaya*-inspired food, throwing together high-end Japanese techniques and ingredients with fun, playful, 'junk food-esque' flair. His three recipes take foods we're familiar with and make them even better.

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Ultimate Nippon Whisky and Ginger

by Fever-Tree

This simple mix of Japanese whisky and Fever-Tree Ginger Ale creates a drink that's full of warming, lightly spiced flavours. The subtle tropical notes Japanese whiskies offer make this a fantastic cocktail for a dinner party inspired by the country's incredible cuisine.

🍷 Cocktail 📊 Easy 👤 1 ⌚ 5 minutes

Ingredients

25ml premium Japanese whisky,
such as Nikka from the Barrel
100ml Fever-Tree Ginger Ale
1 piece of fresh yuzu, orange or
lime peel

1. Add the whisky to a glass filled with large ice cubes
2. Top up with the ginger ale and garnish with a twist of yuzu or lime peel





Sake Tonic

by Marc Alvarez Safont • Pakta, Barcelona

This beautifully fruity sake tonic from *Fever-Tree: The Art of Mixing* is infused with apricots, elderflower and vodka for a fragrant kick. Serve at the start of a Japanese dinner party feast.

🍷 Cocktail 📶 Easy 👤 1 ⌚ 5 minutes

Sake tonic

3 dried apricots
50ml of sake
75ml of vodka
15ml of elderflower liqueur
200ml of Fever-Tree Elderflower
Tonic Water
orange peel, 1 twist to garnish

At Pakta restaurant, Peruvian and Japanese ingredients and dishes fuse to create an eclectic menu inspired by Nikkei cuisine. The bar also embraces this fusion with drinks, using a wide variety of everyday and unusual ingredients. Sake is the most popular drink at the restaurant and here we combine it with aromatic elderflower to create a fresh and fruity cocktail that can be enjoyed either with food or as an apéritif.

1. Cut the apricots into thin slices and add them to a tall glass, such as a collins glass. Pour in the sake, followed by the vodka and elderflower liqueur
2. Add ice cubes and the tonic water. Finally, add the orange peel twist to garnish, running it around the rim of the glass before dropping it into the drink

(A) t first glance, it might seem as though Japanese dining is quite formal, but that's a bit of a stereotype,' Scott explains.

'There are definitely certain gestures and niceties surrounding dinner parties in Japan, but that's the same in any country. What I really dig is *izakaya*-style dining. It's pretty informal, and can come across a little ramshackle and all over the place at times, but the food that comes out is always great.'

Izakayas are the Japanese equivalent of gastropubs, serving drinks and food together in the same place. While other restaurants might specialise in just one type of dish – ramen or sushi, for example – you can get a bit of everything in an *izakaya*, with all sorts of food served up on small plates throughout the night. It might not have the solemn importance of a Michelin-starred sushi counter, but it is one of the best ways to taste your way around Japan in one meal. Think of it like Spanish tapas or Middle Eastern mezze.

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Tuna sashimi pizza with truffle ponzu and wasabi tobiko

by Scott Hallsworth

Scott Hallsworth's tuna sashimi pizza is a fun starter fit for a Japanese dinner party. Scott drizzles the dish with a delicious truffle ponzu sauce and tops it all off with wasabi tobiko – an unusual fish roe available from Japanese retailers. If you can't track it down, feel free to omit from the recipe.

🍴 Starter | 📶 Easy | 👤 4 | ⌚ 20 minutes

Tuna sashimi pizza

2 soft tortilla wraps, the thinner the better (go for small ones, not big ones)
1l rapeseed oil, for deep-frying
128g of fresh tuna, or 16 sashimi slices (you should have two 8–10g sashimi slices per pizza quarter)
4 tsp wasabi tobiko
1 green chilli, finely sliced
sesame seeds, for sprinkling
daikon cress

Truffle ponzu

20ml of Japanese rice vinegar
10ml of dark soya sauce
3ml of lemon juice
120g of Kewpie mayonnaise
truffle oil, to taste

Equipment

Deep-fryer

1. Preheat a deep-fryer to 180°C
2. Deep-fry the tortilla wraps for 2–3 minutes until crisp and golden. Drain on kitchen paper and allow to cool slightly
3. When cool enough to handle, take a bread knife and cut the base into quarters – don't wait until it's completely cool, as it will be too brittle. Place on kitchen paper and leave to drain any excess oil
4. Use a very sharp knife to thinly slice the tuna, you're aiming for 16 slices in total
5. To make the ponzu sauce, whisk together the rice vinegar, soya sauce and lemon juice until combined. Stir in the mayonnaise then season to taste with a few drops of truffle oil
6. Arrange the bases on two plates and drizzle with a little truffle ponzu. Drape the tuna slices over the top so you cover most of the base. Top with more truffle ponzu, sesame seeds, wasabi tobiko, daikon cress and chillies. Serve immediately

While Scott's food isn't strictly Japanese – he's happy to use ingredients and techniques from all over the world – it's certainly heavily influenced by the country and the fun, fast, flavourful style of *izakayas*. Theming a dinner party around Japanese food is impressive enough, but being able to focus on a specific sub-genre of the cuisine is even better. With Scott's sashimi 'pizza' to start, confit chicken for main and his own unique twist on a *crème brûlée*, this is a great menu to serve if you're getting a little bored with the standard fare, usually served around Christmas.

To drink, Scott says the Japanese tend to go for the same things we do unless they're eating *kaiseki*, a type of Japanese haute cuisine. 'Wine is popular and some is even produced in Japan, although it's expensive,' he explains. 'Sake is of course everywhere, as is beer. When it comes to food and drink matching, you can have whatever you like – it's only at the very top end of Japanese haute cuisine when you're eating *kaiseki* that there are strict rules, with lots of seasonal sakes served.'

Sake never gets the attention it deserves in the UK; it's still a bit of an unknown and splurging on a bottle of top-quality stuff can feel like a risk when you're not sure if people will enjoy it. But by incorporating it into a cocktail with more familiar flavours, you're able to serve something unmistakably Japanese that everyone's sure to love. In one of the chosen cocktails for Scott's menu, dried apricots, vodka, elderflower liqueur and Fever-Tree's Elderflower Tonic Water all come together with a good splash of sake to create a refreshing start to the Japanese drink. For something simpler, however, the whisky and ginger ale combo is hard to beat.



Chicken-fried chicken with pickled cucumber and peanut soy

by Scott Hallsworth

Scott Hallsworth's chicken-fried chicken elevates this humble bird to a thing of beauty – perfect for a dinner party as you can make all the elements ahead of time. He confits the legs in chicken fat first for a meltingly tender texture, then deep-fries (again in delicious chicken fat) for perfectly crispy skin. If you can't get hold of chicken fat, duck fat will most certainly suffice.

🍴 Main 📊 Medium 👤 4

🕒 60 minutes, plus time to cure and confit the chicken and pickle the cucumbers

Chicken-fried chicken

4 chicken legs, thigh and drumstick attached, skin on and bone in
4 handfuls of coriander, small
4 red chillies,
Scott uses a large, medium-strength chilli
200g of sea salt
8 garlic cloves
160ml of peanut oil
2l chicken fat, or duck fat if you can't find it

Peanut soy

200g of unsalted peanuts, roasted
250ml of kecap manis
dried chillies, 1 or 2 depending on taste, finely chopped

Cucumber pickles

1 large cucumber
400ml of Japanese rice vinegar
260g of caster sugar
24g of salt

1. Preheat the oven to 80°C
2. To begin, add the coriander, chillies, salt, garlic and peanut oil to a blender and blitz until combined. Rub the mixture all over the chicken legs and place in the fridge for 2 hours to lightly cure. After this time, wash off the mixture and dry thoroughly
3. To confit the chicken legs, place the legs in a deep pan (or two smaller pans) that are big enough to comfortably hold them. Add the legs and enough of the liquid chicken or duck fat to cover (saving the rest for deep-frying later)
4. Cover with foil and cook in the oven for 3 ½ hours
5. Meanwhile, prepare the pickled cucumbers. Make the amazu by warming the rice vinegar, sugar and salt together in a pan

to dissolve the sugar and salt – do not boil. Remove from the heat and allow to cool before using

6. Chop the cucumber and submerge in the amazu. Submerge in the pickle for at least 2 hours, or preferably overnight
7. To make the peanut soy, simply combine all the ingredients in a bowl and set aside until ready to serve
8. When the chicken legs are cooked, remove from the oven and allow to cool in the fat. At this stage, they can be stored submerged in the fat for 4–5 days before

using. If this is the case, simply remove the legs from the fat and allow to come up to room temperature for approximately 30 minutes before frying

9. Preheat a deep pan or deep-fryer of chicken or duck fat to 160°C
10. Just before serving, deep-fry the confit chicken legs until the skin is nice and golden, for approximately 5 minutes
11. Drain on kitchen paper and serve with the pickled cucumbers and plenty of peanut soy



Raspberry crème brûlée with coconut snow

by Scott Hallsworth

Scott Hallsworth serves up a stunning raspberry crème brûlée with a cooling coconut snow – the perfect make-ahead dessert for a dinner party.

🍴 Dessert 📊 Easy 👤 4 ⌚ 45 minutes, plus baking, cooling and freezing time

Raspberry crème brûlée

5 egg yolks
100g of caster sugar
380ml of double cream
130ml of whole milk
1 vanilla pod, split and scraped
20 raspberries
4 tbsp of Demerara sugar

Coconut snow

350ml of coconut cream, canned
100ml of coconut oil, melted
gently to room temperature
200ml of coconut water
140ml of water
140g of caster sugar

Equipment

Blowtorch

1. Preheat the oven to 90°C
2. With a strong arm or in a stand mixer, whisk the yolks and sugar until very pale in colour and light in texture
3. Combine the cream, milk and vanilla in a pan, heat until it begins to simmer then immediately remove from the heat
4. Using a fine strainer, strain the hot liquid over the yolks and sugar and immediately whisk to combine as quickly and as evenly as possible
5. Choose shallow heatproof serving bowls that will easily accommodate 100–120ml of the mixture and place 5 raspberries in each. Pour in around 100–120ml of the mixture and cover each bowl individually with aluminium foil
6. Place the bowls in an oven tray or similar then pour in enough hot water (boil the kettle) to reach halfway up the sides of the bowls
7. Place the tray in the oven and allow to cook for 1.5 hours. At this stage, remove the foil and check that each brûlée is cooked – give it a shake, if it appears to wobble and hold its shape in the base of the bowl it's done. If it still looks a little liquid then replace the foil and cook for a little while longer

8. Once you are satisfied that your brûlées are cooked through, remove from the water bath, discard the foil and allow to cool to room temperature, for 45 minutes or so. After this time, store in the fridge for at least 1.5 hours
9. Meanwhile, make the coconut snow. Pour all of the ingredients into a clean plastic container and place in the freezer. Every 20–25 minutes, use a fork to break up the parts that are beginning to freeze, making sure you go deep into the corners and sides too. The aim is for the mixture to freeze in a frozen powder-type formation as opposed to a solid block
10. Once it has formed a fluffy snow powder, you can leave it alone for a while but if you leave it overnight make sure you give it a good forking before serving
11. To serve, evenly shake a tablespoon of Demerara sugar over each brûlée and, using a blowtorch, torch the sugar until it melts into a dark caramel. Allow it to set for a few seconds, then load on a pile of fresh coconut snow



Meet the chefs



Shay Cooper *The Goring*

One of England's up-and-coming, ultra-talented chefs with Michelin pedigree, Shay Cooper started cooking as a commis chef in 1997 before he was even out of school. After working in restaurants across the UK he has now settled into the role of executive chef at the Michelin-starred Goring Hotel in London, where he is known for his light touch and ability to put the ingredients centre stage.



Nud Dudhia *Breddos Tacos*

Breddos' journey began in a makeshift taco shack in a car park in Hackney, where it quickly garnered a loyal following thanks to its creative take on traditional Mexican tacos. Word of mouth spread, which led to supper clubs and Street Feast. An eight-month residency in Soho bar, The Player, and another eight-month run in Trip Space in Haggerston helped Breddos develop its culinary offering and operational experience for running a restaurant.



Scott Hallsworth *Freak Scene*

As head chef at the acclaimed Nobu for six years, Australian-born Scott Hallsworth has mastered the ins and outs of Japanese cuisine, which he now showcases in his fun, playful dishes. His modern style combined with the explosive smoky, umami flavours found in his food him one of London's most popular chefs.



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