



GREAT
BRITISH
CHEFS

MICHELIN STAR AT HOME

Twelve delicious recipes for food lovers

.....

More great recipes on
greatbritishchefs.com





GREAT
BRITISH
CHEFS

Inspiring food lovers everywhere

Championing Britain's greatest chefs

.....

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.

MICHELIN STAR AT HOME

The Michelin guide is considered by many to be the ultimate restaurant guide, and hours have been spent debating whether a restaurant does or does not deserve one of their coveted stars. Many of the chefs featured on our site have won one of these Michelin stars, so we've collected some of our favourite recipes for you to recreate at home. If you're looking for inspiration, just want to up the ante in the kitchen or impress your friends, these recipes are just the ticket.

COOKING OUR RECIPES?

Follow us @gbchefs and share on Instagram or Twitter with #GreatBritishChefs



Cheddar beignets with sesame dressing

by Galton Blackiston

Deep-fried, cheddar beignets make terrific bite-sized canapés and rarely fail to impress. The recipe includes a sesame dressing which adds a kick to the cheesy filling. You can vary the amount of chilli in the Asian-inspired dressing depending on how mild or hot you like it. Browse our collection of vegetarian recipes for more inspiration.

🍴 Canapé 📊 Medium 👤 4 ⌚ 50 minutes

Cheddar beignets

50g of mature cheddar,
finely grated plus
50g extra to serve
50g of butter
150ml of water
75g of plain flour
1 tsp sugar
2 eggs, beaten
salt
pepper
sunflower oil,
for deep-frying

Sesame dressing

2 tbsp of sesame oil
4 tbsp of soy sauce
2 tbsp of red wine vinegar
1 tbsp of brown sugar
1 piece of fresh ginger,
2cm long, grated
1 lime, juice only
1 red chilli, chopped
1 tbsp of sesame seeds
1 pinch of Szechuan
pepper
2 spring onions, chopped
1 tsp olive oil
salt
pepper
1 garlic clove, chopped

Equipment

Food processor
or blender

1. For the beignets, put the butter, water and sugar into a saucepan. Bring to the boil and add the flour, beating well until you have a smooth ball of paste that has left the sides of the saucepan clean
2. Remove from the heat and stir in the cheddar, followed by the eggs, one at a time, beating all the time until you have a smooth paste. Season with salt and pepper and set aside
3. Fill another heavy-based pan one-third full with sunflower oil and place over a moderate heat – do not leave this pan unattended. Test the heat of the oil by adding a small piece of batter
4. Using two spoons, add spoonfuls of the pastry to the pan, taking care not to overcrowd the pan. Fry for about 5 minutes or until they are nicely browned and have risen to the surface of the oil



5. Remove the beignets with a slotted spoon, drain on kitchen paper and keep warm while you fry the rest of the pastry. Grate more cheese over the beignets while they are still warm
6. For the sesame dressing, blend all of the ingredients in a food processor or blender and season with salt and pepper to taste
7. Serve the beignets warm with a little dipping pot of the dressing

Quail mulligatawny

by Marcus Wareing

This mulligatawny recipe is a comforting and delicious dish from The Gilbert Scott. Perfect for the winter months, Marcus Wareing combines quails and the curry spice of Colonial India's mulligatawny soup in this cosy starter. Crispy onion rings add extra texture and flavour to the dish.

🍴 Starter 📊 Medium 👤 4 ⌚ 1 hour 30 minutes

Quail

4 quails
¼ bunch of thyme,
tied together with string
3 garlic cloves, peeled
and lightly smashed
1l chicken stock
25g of butter
2 tbs of vegetable oil

Onion rings

1 large onion,
sliced into rings
300g of breadcrumbs
1 egg, beaten
4 tbs of plain flour
vegetable oil

To plate

coriander cress

Mulligatawny soup

50g of puy lentils
25g of butter
2 onions,
peeled and chopped
1 Granny Smith apple,
peeled and grated
2 tbs of mild curry
powder
300ml of chicken stock
2 tbs of plain flour
100g of sweet potato,
peeled and diced into
1cm cubes
400ml of coconut milk
1 pinch of salt

1. To begin, cook the lentils in simmering water for approximately 15 minutes, or until tender. Drain and set aside until needed
2. Melt the butter in a pan and add the onion, apple and a pinch of salt. Cook, without colouring, for 3–4 minutes until they begin to soften
3. Add the curry powder and flour and cook for 2 minutes, stirring frequently until fragrant
4. Deglaze the pan with the chicken stock, scraping the bottom with a wooden spoon to remove the sediment. Simmer for 2 minutes, then pass the stock through a fine sieve into a clean saucepan
5. Add the coconut milk and sweet potato to the soup and simmer for about 10 minutes until the sweet potato is cooked and the soup is thick. Add the cooked lentils, heat through and season to taste
6. To prepare the quails, place the chicken stock, thyme and garlic into a pan over a medium heat and bring to a simmer

7. Add the quails and simmer for 2–3 minutes
8. Remove the quails with a slotted spoon and drain on sheets of kitchen paper
9. When cool enough to handle, use a sharp knife to carefully cut the quail breasts away from the bone in one piece. Remove the legs from the carcasses
10. Heat a frying pan until hot and add the oil and butter. Once the butter is foaming, season the quail breasts and legs then place, skin-side down, in the pan. Fry for 3–5 minutes or until there is moderate resistance when the thickest part of the breast is squeezed (or until completely cooked through if you prefer) and the legs are crispy
11. Remove the meat from the pan and leave to rest in a warm place for 5 minutes
12. Preheat a deep-fryer to 180°C
13. Whilst the meat is resting, make the onion rings. Dip each slice of onion in flour, then beaten egg, then breadcrumbs. Deep-fry until golden and crispy. Drain on kitchen paper
14. To serve, spoon the lentils and sweet potato into the bottom of each dish and place the quail legs on top, followed by the quail breasts. Pour over the soup and garnish with the deep-fried onion rings and coriander cress



Butternut squash velouté with toasted pumpkin seeds

by Simon Gueller

Despite the elegant presentation, this butternut squash velouté recipe from Simon Gueller is relatively straightforward to put together. The starter celebrates the exquisite versatility of squash, making the most of butternut, pumpkin seed and pumpkin oil.

🍴 Starter 📊 Easy 👤 6 ⌚ 1 hour 15 minutes

Butternut squash velouté

1kg of butternut squash
100g of butter
2 onions, sliced
2 garlic cloves
2l vegetable stock
200g of double cream
salt

Pumpkin seed paste

200g of pumpkin seeds,
toasted
50g of pumpkin seed oil
50g of extra virgin
olive oil
salt

Pickled butternut squash

200g of butternut squash
100ml of ice wine
vinegar, Simon uses
Minus 8 vinegar
50g of water
50g of sugar

To serve

1 tbsp of pumpkin seeds,
toasted
1 handful of micro herbs
pumpkin seed oil
Equipment
Stick blender
Blender

1. To make the velouté, place a heavy-based pan over a medium heat and add the butter. Once foaming, add the onion and sweat until soft but not coloured. Add the garlic and cook out for an additional 3–4 minutes
2. Peel and roughly dice the squash. Add to the pan and stir to coat in the onion, garlic and butter for 5 minutes. Add the stock, cook until the squash is soft and tender then add the cream. Bring to a simmer then remove from the heat
3. Place in a blender and blitz until very smooth. Season to taste, pass through a fine strainer and set aside to cool
4. For the pumpkin seed paste, combine all of the ingredients together in a blender and blitz until smooth. Season to taste and set aside
5. For the pickled butternut squash, bring the vinegar, water and sugar to the boil in a pan, then reduce the heat but keep hot.



Use a peeler to take thin strips off the butternut squash and place into the hot pickling liquor. Remove from the heat and leave to cool

6. Reheat the velouté and use a stick blender to froth slightly. Pour into warm serving bowls, wrap a strip of pickled squash around your finger to form a ring and place into the soup. Finish with a swipe of the pumpkin seed paste, a drizzle of the oil, the toasted seeds and the micro herbs. Serve immediately



Stir-fry black pepper beef

by Tong Chee Hwee

This simple beef stir-fry recipe by Tong Chee Hwee is given an added sense of decadence with a sticky black pepper sauce enriched with red wine. A variation on one of Hakkasan's most popular dishes, this recipe is best served with rice noodles and salad.

🍴 Main 📊 Easy 👤 1 ⌚ 30 minutes

Ingredients

150g of beef fillet,
cut into 2.5cm cubes
40g of onion, thickly sliced
10g of garlic
40g of spring onions
100ml of red wine,
preferably Merlot

Black pepper sauce

6g of black pepper
20g of butter
80g of tomato ketchup
10g of Worcestershire sauce
12g of sugar
15g of Maggi seasoning sauce

1. Begin by making the black pepper sauce. Whisk together the butter, ketchup, Worcestershire sauce, sugar, Maggi and black pepper in a small saucepan. Heat gently until incorporated then set aside until required
2. Heat a dash of oil in a wok and fry the beef quickly on a high heat until coloured on the outside – the beef should still be pink inside. Remove from the pan and leave to rest
3. Add the onion, spring onion and garlic to the wok and cook until browned. Return the beef to the wok and add the black pepper sauce and red wine. Bring to the boil, cook until sticky then serve

Grilled bream with mustard and tarragon sauce, asparagus and peas

by Nathan Outlaw

The firm flesh of bream in Nathan Outlaw's recipe is complemented by the sweet flavour of cream-enriched tartare-style sauce flecked with potatoes, asparagus, lettuce and peas. You can buy two large, whole fish if you want to fillet them yourself, or ask your fishmonger to do this for you.

🍴 Main | 📊 Easy | 👤 4 | ⌚ 45 minutes

Grilled bream

4 sea bream fillets, 100g each
salt
1 dash of oil

Sauce

100g of fresh peas
100g of Maris Piper potatoes
1 egg yolk
1 tsp cider vinegar
1 tsp English mustard powder
250ml of olive oil
100ml of fish stock
50ml of double cream
1 baby gem lettuce
2 gherkins
2 tsp tarragon, chopped
salt
freshly ground black pepper

To plate

16 asparagus spears
50ml of olive oil

1. To start the sauce, bring a saucepan of salted water to the boil and add the peas. Cook for 1 minute, then lift out with a slotted spoon or scoop and refresh in cold water. Set aside to drain. Peel and dice the potato into 1cm cubes and add to the boiling water. Cook until just tender, then drain and set aside to cool
2. Whisk the egg yolk, vinegar and mustard together in a bowl for 1 minute, then slowly add the olive oil – don't add the oil too quickly, otherwise the mixture will split. Season with a little salt
3. Gently heat the stock in a saucepan. Stir the cream into the mayonnaise then whisk in the hot fish stock a little at a time until the sauce is a coating consistency. Set aside
4. To cook the fish, preheat the grill. Season a baking tray with salt, drizzle over a small amount of olive oil and lay the bream fillets on top. Grill for around 6 minutes, then remove from the grill set aside for 2 minutes – the residual heat will finish cooking the fish as it rests



5. Meanwhile, bring a pan of salted water to the boil. Peel the asparagus spears and blanch them for 2-3 minutes, depending on thickness. Drain and refresh
6. To finish the sauce, remove the skins from the peas, finely shred the lettuce and chop the gherkins. Put the sauce in a saucepan over a medium heat and stir the lettuce, peas and potatoes into it. Allow to heat through for a minute, then stir in the gherkins and tarragon. Season to taste
7. Ladle the sauce into four warm serving bowls and lay the fish on top. Garnish each portion with four asparagus spears and a drizzle of olive oil



Lobster masala

by Peter Joseph

An indulgent lobster recipe from chef Peter Joseph, this elegant curry features lobster tails poached in a fragrant, spiced tomato sauce. Frying the whole spices first releases the maximum aroma into the oil for flavouring the rest of the dish.

🍴 Main | 📶 Easy | 👤 4 | ⌚ 45 minutes

Lobster masala

4 lobster tails
3 tbsp of oil
1 stick of cinnamon
4 cloves
4 cardamom pods
1 tsp fennel seeds
1 ½ shallots, sliced
2 green chillies, split lengthways
1 tbsp of ginger and garlic paste
1 tsp turmeric
1 tsp red chilli powder
1 tbsp of ground coriander
1 tbsp of ground cumin
4 tomatoes, large, chopped
salt

To serve

1 tsp peppercorns, crushed
2 spring onions, finely chopped
sprigs of fresh coriander

1. Begin by preparing the lobster. Carefully crack the tails and remove the meat, reserving the shells to serve if desired. Chop the meat into 2cm chunks and set aside
2. For the masala sauce, add the oil to a large pan and place over a medium heat. Once hot, add the whole spices to the pan and fry for a few seconds until fragrant
3. Add in the sliced shallots and split chillies, then sauté for a few minutes until golden-brown. Add the ginger and garlic paste to the pan and continue to fry for 5–6 minutes, then stir in the ground spices and cook for another 5 minutes
4. Stir in the tomatoes and cover the pan with a lid. Turn the heat down and cook over a gentle heat until the tomatoes break down and the oil starts to separate from the liquid
5. Transfer 4 spoonfuls of the tomato base to a separate small pan and keep warm over a gentle heat until ready to serve
6. Meanwhile, add the lobster meat to the remaining sauce and simmer gently in the sauce for 10 minutes, adding a little water if it seems too dry. Check for seasoning and adjust as needed
7. To serve, place a spoonful of the warm tomato sauce into the base of each serving dish. Divide the lobster masala between the shells if using and garnish with the crushed pepper, chopped spring onions and a few sprigs of fresh coriander

Jerusalem artichoke orzotto with parsley and peanut pesto

by David Everitt-Matthias

David Everitt-Matthias' triumphant Jerusalem artichoke orzotto recipe is packed with hidden delights – nuggets of goat's cheese, crispy Jerusalem artichoke skins and a heavenly parsley and peanut pesto. Make the pesto the day before to save time and allow the flavours to develop.

🍴 Main 🥗 Medium 👤 6 ⌚ 1 hour 30 minutes

Jerusalem artichoke orzotto

6 Jerusalem artichokes, 100g each
1 medium onion, peeled and finely chopped
2 garlic cloves, finely chopped
150g of white wine
150g of pearl barley
1.25l chicken stock
30g of unsalted butter
50g of olive oil
coarse sea salt
vegetable oil, for deep frying

Parsley and peanut pesto

100g of flat-leaf parsley, washed
60g of peanuts, skinned and roasted
75g of Parmesan, or Grana Padano, grated
1 garlic clove, peeled and roughly sliced
225g of olive oil

To finish the orzotto

175g of Pablo Cabrito goat's cheese, broken into small nuggets
50g of mascarpone
30g of Parmesan, grated
salt
ground black pepper
land cress

1. For the pesto, add the parsley and garlic to a blender and blitz to roughly chop. Add the remaining ingredients and blend until smooth – if you would like it chunkier, simply pulse a few times until you reach the desired texture. Store in a jar and refrigerate until required
2. Preheat the oven to 140°C/gas mark 1
3. Place the Jerusalem artichokes on a baking sheet and sprinkle with coarse salt. Bake for approximately 1 hour, until the artichokes are tender and soft
4. Remove from the oven and allow to cool a little. Cut the artichokes in half, scoop out the pulp and place the skins to one side for deep-frying. Chop the pulp coarsely and set aside
5. Bring the stock to a boil in a medium saucepan. In a separate medium saucepan, heat the olive oil, add the onions and garlic and cook without colour until translucent for approximately 4 minutes. Then, add the pearl barley and cook for a further 3 minutes

6. Add the white wine, bring to the boil and cook until the wine has evaporated. Add $\frac{1}{3}$ of the stock, stirring continuously, and allow to simmer gently until the stock has almost been fully absorbed by the barley

7. Once the orzotto is nearly dry, repeat the process twice more with the remaining stock. Bring to a low simmer and cook until the barley is tender with just a little bite, approximately 40–50 minutes. Once cooked, raise the temperature and cook quickly to evaporate any remaining liquid

8. Preheat a deep-fryer or deep saucepan of vegetable oil to 180°C. Deep-fry the reserved Jerusalem artichoke skins in the hot oil for 1–2 minutes until crisp. Drain, season and keep warm until required

9. To finish the orzotto, return to the heat, add the Jerusalem artichoke pulp and mix well. Bring to the boil and mix in the mascarpone and butter. Finally, stir in the Parmesan

10. Season and check the consistency – if it is too stiff, add a little more stock; if too sloppy, cook for a little while longer. Divide into bowls and crumble a little of the goat's cheese on top. Spoon on some of the pesto, stud with the crispy skins and garnish with land cress before serving



Chocolate soufflé

by Daniel Clifford

This chocolate soufflé recipe from Daniel Clifford is a classic way to round off a lavish dinner. Crack the surface with a spoon and pour in cream or add a scoop of ice cream for a little added decadence.

 Dessert  Easy  6  45 minutes

Chocolate soufflé

500ml of milk
50g of cocoa powder
6 eggs
270g of caster sugar
40g of plain flour
35g of cornflour
120g of caster sugar
1 tsp lemon juice
salt

Equipment

Ramekins

1. Place the milk in a saucepan and slowly bring to the boil
2. Separate the eggs and mix the egg yolks with 150g of the sugar to form a paste. Keep the egg whites to one side
3. Sift the flour, cornflour and cocoa into the mixture and combine thoroughly
4. Remove the milk from the heat and slowly incorporate it into the egg mixture. Allow it to cool a little, then pass through a sieve. This is the crème pâtissière base
5. To make the soufflé, whip up the 6 egg whites and gradually add the remaining sugar, a touch of lemon juice and a pinch of salt
6. Preheat the oven to 185°C/gas mark 4
7. Beat the crème pâtissière until it's smooth, then gently fold in the stiff egg whites with a whisk. Pour the mixture into 6 well-buttered ramekins. Make sure the soufflés are level
8. Bake the soufflés for approximately 12 minutes until risen. Serve immediately



Apple tarte Tatin with crème Normande

by Galvin brothers

Packed with sumptuous caramelised apples and served with a Calvados-laced crème Normande, the Galvins' tarte Tatin recipe is a staple on the menu at Bistrot de Luxe. The brothers' secret to a good tarte Tatin is to stack the apple halves on their sides and to cook slowly – this adds a satisfying depth to the tarte and concentrates the flavour of the apples.

🍴 Dessert 📊 Medium 👤 4 ⌚ 2 hours, plus resting time

Tarte Tatin

7 Braeburn apples, peeled,
halved and cored
120g of puff pastry
110g of salted butter, softened
130g of caster sugar

For the crème Normande

120ml of crème fraîche
40g of icing sugar
1 ½ tbsp of Calvados

Equipment

20cm ovenproof, deep-sided pan

1. Begin by preparing the base of your tart. On a lightly floured surface, roll out the puff pastry to a 21cm round. Using a fork, prick the pastry all over then leave in the fridge to rest for 40 minutes
2. Preheat the oven to 160°C/gas mark 3
3. In a 20cm ovenproof frying pan – or tarte Tatin mould, if you have one – spread the softened butter in an even layer, followed by the caster sugar. Arrange the apple pieces over the sugar, standing on their sides, with two halves lying flat in the centre of the dish
4. Remove the pastry round from the fridge and lay it carefully over the arranged apple halves, tucking any overhanging pastry edges down the sides of the pan. Place the pan on the hob and caramelise the sugar over a medium heat for approximately 10 minutes, before transferring to the preheated oven. Bake for 90 minutes
5. Meanwhile, make the crème Normande. Combine the crème fraîche, icing sugar and Calvados together in a bowl and mix well. Cover with cling film and refrigerate for 1 hour before serving

6. Remove the tarte Tatin from the oven and leave to cool for at least 30 minutes, before turning out onto a chopping board. Cut into 4 portions and serve with a generous spoonful of the crème Normande





Armagnac ganache truffles

by Martin Wishart

This Armagnac truffle recipe from Martin Wishart makes, bitter, smooth, and very adult chocolates that are not too sweet and have a delicate brandy flavour from the French Armagnac.

🍴 Petit Four 📊 Easy 👤 Makes 50 ⌚ 1 hour 30 minutes

Armagnac ganache truffles

250g of dark chocolate
125ml of double cream
50ml of Armagnac
125g of unsalted butter, softened
25g of cocoa powder

1. Break the chocolate into small pieces and melt in a bowl over a pan of simmering water
2. Pour the cream into a different pan and bring gently to the boil. Whisk the cream into the chocolate until evenly mixed, then whisk in the Armagnac and the butter
3. Place the mixture in the fridge to firm up for about 1 hour
4. Roll the mixture into balls (each weighing approximately 10g) and dust in cocoa powder. Store the petit fours in the fridge until ready to serve

Vanilla cheesecake with candied walnuts, grapes and apple sorbet

by Shay Cooper

Just when you thought cheesecake couldn't get any better, Shay Cooper presents his superbly inventive vanilla cheesecake recipe. Italian meringue is incorporated into the base to give it a light-as-air texture, with apple sorbet, fresh grapes and candied walnuts topping this dessert off wonderfully.

🍴 Dessert 📊 Medium 👤 8

🕒 1 hour 15 minutes, plus 2 hours churning, cooling and setting time

Cheesecake mix

1 vanilla pod
425g of cream cheese,
Shay uses Philadelphia
150g of Greek yoghurt
2 ½ gelatine leaves
90g of egg white
125g of sugar
20ml of milk
15ml of milk

Biscuit base

100g of hobnob biscuits
100g of butter, melted

Apple sorbet

1l apple juice,
freshly juiced
150g of glucose
700ml of water
20g of pectin
400g of sugar

Candied walnuts

60g of walnuts, peeled
140g of sugar
oil, for deep-frying

To serve

grapes, sliced

Equipment

Deep-fryer
Ice cream maker
Sugar thermometer
Food processor with
a whisk attachment
Metal rings

1. Begin by preparing the sorbet. Place the glucose, water and 400g of the sugar in a pan and bring to the boil. Combine the remaining sugar in a bowl with the pectin, then add to the pan
2. Bring the contents of the pan to 104°C, then remove from the heat and allow to cool. Once cool, add the fresh apple juice, stir to combine well and churn in an ice cream maker
3. For the cheesecake base, blend the biscuits in a food processor with the melted butter, transfer to a bowl and press into 8cm metal rings to create a 5mm thick base in each
4. For the cheesecake mix, scrape the seeds from the vanilla pod and add to a mixing bowl with the cream cheese and Greek yoghurt, mixing well

5. Soak the gelatine in cold water to soften. Meanwhile, place the egg whites in a food mixer with a whisk attachment and begin to whisk on a slow speed
6. Boil the sugar in a pan with the water and bring up to a temperature of 115°C. Slowly add the sugar to the egg whites and increase the speed of the mixer until stiff peaks form
7. Warm the milk in a pan and squeeze out any excess liquid from the soaked gelatine leaves. Add the gelatine to the milk, stirring until completely dissolved
8. Add the milk to the cream cheese and mix until completely smooth. Carefully fold the meringue into this mix, taking care not to knock out too much air.

- Spoon into the metal rings and flatten off the tops with a palette knife for a smooth finish. Refrigerate until set
9. For the candied walnuts, place the sugar in a pan with a splash of water to help it dissolve. Cook over a high heat until a golden-brown caramel forms, then add the walnuts and allow to cool
10. Once cool, remove the walnuts from the pan. Deep-fry at 180°C for 1 minute to set the caramel, then drain and set aside until required
11. To serve, remove the cheesecakes from the rings and place onto flat plates. Place spoonfuls of the apple sorbet on top of the cheesecakes. Arrange the sliced grapes and candied walnuts on top and serve immediately





Fisherman's Friend meringues

by Agnar Sverrisson

This is a really great alternative meringue recipe from Agnar Sverrisson. While the meringues are delicate, they pack a powerful liquorice and menthol punch, making a great palate cleanser that also works as a remarkable amuse bouche.

🍴 Petit Four 📈 Easy 👤 12 ⌚ 1 hour 30 minutes

Fisherman's Friend meringues

12 Fisherman's Friend sweets
7g of egg white powder
175g of caster sugar
175ml of water

1. In a mortar and pestle, crush the Fisherman's Friend sweets into a fine powder
2. Thoroughly combine 75ml of the water, the egg white powder and the Fisherman's Friend powder in a food mixer for 3–4 minutes
3. Meanwhile, soak the sugar in 100ml of water for 10 minutes, then cook to 121°C to create a sugar syrup
4. Whisk the egg mixture on high speed for 30 seconds then gradually drizzle in the sugar syrup, with the mixer running
5. Mix on a high speed for another minute then lower the setting to medium. Continue to whisk until cooled and suitable for piping
6. Preheat the oven to 100°C/gas mark ½
7. Pipe the mixture into 30 meringue shapes and bake for 70 minutes or until firm
8. Take the meringues and gently place on the toothpicks to serve

Meet the chefs



Galton Blackiston *Morston Hall*

There can't be many Michelin-starred chefs who started out selling homemade cakes, biscuits and preserves on a market stall in Rye in 1979. Yet, the endearingly eccentric Galton Blackiston isn't like other chefs.



Tong Chee Hwee *Hakkasan Mayfair*

Inspired by his grandmother's cooking, Tong Chee Hwee reinvents traditional Chinese flavours and techniques with distinctly modern flair. As executive chef of the ever-expanding Hakkasan Group, he is known around the world for offering the very best in premium Cantonese cuisine.



Daniel Clifford *Midsummer House*

Daniel Clifford's astonishingly creative, flawlessly executed dishes focus on purity of flavour and reverence for ingredients. Despite having been flooded twice, his restaurant has quickly recovered to win two Michelin stars, garnering widespread acclaim and cementing his reputation as one of the best chefs in Britain.



Shay Cooper *The Goring*

One of England's young generation of 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.



David Everitt-Matthias *Le Champignon Sauvage*

Known as 'the chef's chef', David Everitt-Matthias has been quietly cooking at the top of his game for more than 25 years with the restaurant he runs with his wife holding two Michelin stars since 2000. A long-time enthusiast for the seasonal bounty that forests and hedgerows yield, he featured foraged edibles in his menus long before that was fashionable.



Galvin Brothers *Galvin at Windows*

Chris and Jeff Galvin spearheaded the revival of high quality French bistro cuisine, offering affordable luxury, family hospitality and ingredient-led, seasonal menus across their restaurant empire. Galvin at Windows was the first of the brothers' restaurant to gain a Michelin star in 2010. Galvin La Chapelle gained its Michelin star in 2011.



Simon Gueller *The Box Tree*

Yorkshire's epicureans have a lot to thank Simon Gueller for. Here's a chef who creates tasteful dishes with local tastes; who produces refined, lovely-looking food in an elegant setting – the Michelin star Boxtree in Ilkley.



Peter Joseph *Tamarind*

By moving away from the stereotypical view of Indian cuisine and embracing modern plating styles, Peter Joseph has taken the food he grew up with to dizzying new heights. His restaurant Tamarind is one of only nine Michelin-starred Indian eateries in the world.

Meet the chefs



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.



Agnar Sverrisson *Texture*

Icelandic chef Agnar Sverrisson has been raising a maelstrom at his restaurant, Texture, since 2007. Named by The Independent New Restaurant of the Year in 2007, Texture has since accumulated a Michelin star, three AA rosettes, a Catey and a Remy Martin Award.



Marcus Wareing *Marcus*

Not many can say they have served custard tart to the Queen, but then Marcus Wareing – who runs the two-starred Marcus among several other restaurants – is not like most. Also known for MasterChef: The Professionals, the chef defines his inimitable cooking style as ‘not British cuisine, not French cuisine – it’s Marcus cuisine.’



Martin Wishart *Restaurant Martin Wishart*

Martin Wishart trained under many masters of classical French cuisine before returning to his native Edinburgh, where he has earned himself many loyal fans across his four restaurants including the Michelin-starred Restaurant Martin Wishart. His seasonally changing menus showcase the best in famed Scottish produce such as shellfish and game.



Want more foodie inspiration?

We've got thousands more recipes, features and cooking guides on our websites.

Visit greatbritishchefs.com or greatitalianchefs.com and take a look.

Follow us on social media

f [greatbritishchefs](https://www.facebook.com/greatbritishchefs)

t [gbchefs](https://twitter.com/gbchefs)

@ [gbchefs](https://www.instagram.com/gbchefs)

Cooking our recipes?

Share with **#GreatBritishChefs**

