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# MEALS F♥R TWO♥

*A collection of recipes  
for food-loving couples*

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# Inspiring food lovers everywhere

*Championing Britain's greatest chefs*

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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.

## MEALS FOR TWO

With so many recipes available in print and online, it can feel overwhelming to filter through and find those best suited for two. Luckily for you, we've compiled our favourite recipes and made them perfect for couples.

The love and passion that these great chefs put into every one of their dishes deserve to be shared with those we love.

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Bruno  
Loubet



Simon  
Rogan



Tom Aikens



Nathan Outlaw



Adam  
Gray



# Pan-roasted asparagus with wild garlic and white bean hummus, spring onion and hazelnut pesto

by Joey O'Hare

Joey O'Hare serves up a stunning salad of asparagus, served atop a cannellini bean hummus recipe delicately flavoured with seasonal wild garlic. A spring onion and hazelnut pesto top off this elegant vegan starter beautifully, with the spring onions lightly roasted to bring out their natural sweetness.

🍴 Starter | 📊 Easy | 👤 2 | ⌚ 30 minutes

## Grilled Asparagus

8 asparagus spears  
1 tsp of olive oil  
1 pinch of thyme leaves, finely chopped  
1 pinch of fine sea salt

## Spring Onion and Hazelnut Pesto

4 spring onions  
15g of blanched hazelnuts, toasted and chopped  
1 handful of fresh parsley, finely chopped  
½ tsp cider vinegar  
¼ lemon, juiced  
30ml of olive oil, plus 1 tbsp to roast the spring onions  
salt and pepper

## Wild garlic and white beans hummus

120g of cannellini beans, (½ drained tin)  
5 wild garlic leaves  
15ml of olive oil  
1 tbsp of tahini  
½ small lemon, juiced  
¼ tsp cumin seeds, toasted and ground  
salt and pepper

## To garnish

1 handful of baby mixed salad leaves  
wild garlic flowers

## Equipment

Food processor or blender

1. Preheat the oven to 180°C/gas mark 4
2. To begin, make the spring onion and hazelnut pesto. Top and tail the spring onions and cut into 1cm lengths. Drizzle with 1 tbsp of olive oil, season with a pinch of sea salt and roast for 8 minutes
3. Allow the spring onions to cool slightly before mixing with the chopped hazelnuts, finely chopped parsley, cider vinegar, lemon juice, olive oil and seasoning
4. To make the white bean hummus, purée the cannellini beans, wild garlic leaves, olive oil, tahini, lemon juice, cumin and seasoning until you have a smooth hummus
5. To make the white bean hummus, purée the cannellini beans, wild garlic leaves,



olive oil, tahini, lemon juice, cumin and seasoning until you have a nice and smooth hummus

6. Cook for 2–4 minutes only, depending on thickness, to char the exterior yet retain a good texture. Add the chopped thyme for the final 15 seconds of cooking, then transfer the spears onto a square of kitchen roll to cool slightly before serving

7. For the sesame dressing, blend all of the ingredients in a food processor or blender and season with salt and pepper to taste

8. Spoon some hummus onto each plate, followed by 4 asparagus spears and a generous dollop and drizzle of the roasted spring onion pesto. Garnish with some baby leaves and wild garlic flowers and serve immediately



# Roasted baby beetroots with hazelnuts, blue cheese and mustard

by Adam Gray

Three different varieties of beetroot (Candy, Golden and Red) are the stars of this sublime roasted beetroot recipe from Adam Gray. Dijon mustard livens up the dressing and provides a great counterpoint to the earthiness of the beetroot and strong blue cheese.

🍴 Starter 📊 Easy 👤 2 ⌚ 1 hour 15 minutes

## Baby beetroots

4 baby beetroots  
4 baby candy beetroots  
4 baby golden beetroots  
salt

## Hazelnut and Dijon mustard dressing

6 tsp Dijon mustard  
6 tbsp of mayonnaise  
285ml of hazelnut oil  
3 tbsp of white wine vinegar  
salt  
ground white pepper

## To serve

½ frisée lettuce  
25g of hazelnuts, skinned and toasted  
15g of chervil  
120g of Oxford blue cheese, at room temperature

1. For the roasted beetroot, preheat the oven to 180°C/gas mark 4.
2. Place the beetroot on a foil-lined tray and season generously with salt. Bake for approximately 1 hour or until a knife runs easily through the middle, but is only just cooked in the centre
3. Meanwhile, prepare the dressing. Add the Dijon mustard to the mayonnaise and mix thoroughly. Slowly whisk in the hazelnut oil, pouring into the mixture in a thin, steady stream - ensuring the mixture does not split. Add the white wine vinegar and season to taste with salt and pepper
4. When the beetroot is ready, remove from the oven and allow to cool slightly. While still warm, peel the beetroot using a small knife to remove the skins, stem and any fibrous root at the end

5. Cut each beetroot in half from top to bottom, keeping each colour separate, and dress in just enough of the hazelnut mustard dressing to coat. Set aside while you arrange the salad
6. Remove the tough, outside dark green leaves of the frisée. Pick the light green leaves away from the stem and wash thoroughly in cold water. Chop the

hazelnuts, then pick the chervil into small 2 and 3 leaf pieces and set aside

7. To serve, divide each colour of beetroot evenly between the plates. Dot the blue cheese around the beetroot, followed by the frisée and chervil. Sprinkle with chopped hazelnuts and a drizzle of the dressing to finish



# Hake fillet with golden beet and radish salad

by Simon Rogan

This marvellous hake recipe from Simon Rogan offers a quite stunning combination of flavours. Hake is a mild, flaky fish with a delicate flavour that is a wonderful alternative to cod. In this recipe, hake fillets are perfectly underpinned by an earthy golden beetroot and radish salad, completing a fantastic taste of the sea.

🍴 Starter 📊 Easy 👤 2 ⌚ 60 minutes

## Hake

2 hake escalopes, each weighing 100g  
1 tbsp of rapeseed oil  
salt pepper

## Beetroot Salad

150g of golden beetroot  
1 tsp of cider vinegar  
1 tsp of rapeseed oil  
1 bunch of radishes, trimmed and sliced  
1 tbsp of plain yoghurt  
1.5 tbsp of mayonnaise  
5g of parsley  
3g of fresh mint, chopped  
3g of chives, chopped  
salt  
pepper

## To plate

1 tbsp of rapeseed oil  
25g of watercress

1. To make the beetroot salad, cook the beetroot in their skins in boiling salted water until you can pierce them easily with a knife. This should take about 40 minutes
2. Refresh in ice water, peel, then cut into a 2cm dice and put into a salad bowl
3. Mix the beetroots with the cider vinegar, 1 tablespoon of rapeseed oil and the sliced radishes. Fold in the yoghurt, mayonnaise and all the herbs and season with salt and pepper
4. Rinse the hake under cold water and dry on paper towels. Season on both sides
5. Heat 1 tablespoon of rapeseed oil in a large frying pan, and fry the fish for 2-3 minutes on one side. Flip it over and cook for 30 seconds on the other side.
6. Place a mound of salad in the middle of a plate and position the hake on top
7. Finish by scattering over some fresh watercress and a drizzle of rapeseed oil







# Sea bass carpaccio with chilli, oregano and olive oil

by Robert Thompson

Simple flavours are beautifully presented in this sea bass fillet recipe from Robert Thompson. The sea bass is served up as a carpaccio and flavoured with chilli and oregano, making an excellent seafood starter.

🍴 Starter | 📊 Easy | 👤 2 | ⌚ 20 minutes

## Ingredients

2 sea bass fillets,  
weighing 120g  
each, pin-boned  
½ red chilli  
extra virgin olive oil  
1 tsp oregano leaves  
1 handful of mixed  
salad leaves  
½ lemon, cut into  
wedges

1. First, remove the seeds of the chilli, finely dice and blanch in boiling water, then refresh in iced water and drain well (this removes a little heat)
2. Using a very sharp knife, slice the sea bass along the fillet, with the knife parallel to the board, cutting very thin slices
3. Cover 4 plates with the slices of fish and then dress each plate with olive oil, seasoning, blanched chilli and oregano leaves. Finish with the dressed salad leaves and serve with a wedge of lemon

# Crispy oysters with pickled vegetable salad and citrus mayonnaise

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.

🍴 Canapé 📊 Medium 👤 2 ⌚ 60 minutes, plus overnight picklings

## Oysters

7 Porthilly oysters  
50g of plain flour  
30g egg, beaten  
35g of Panko breadcrumbs  
250ml of sunflower oil  
½ lemon, cut into wedges  
salt to season

## Pickled Vegetable Salad

1 carrot  
2 celery sticks  
2 shallots  
1 red pepper  
1 garlic clove, crushed  
½ red chilli  
75ml of white wine vinegar  
75ml of white wine

75ml of water  
75g of caster sugar  
salt to season

## Citrus Mayonnaise

3 egg yolks  
1 tsp English mustard  
1 tsp white wine vinegar  
1 lemon  
1 orange  
1 garlic clove  
300ml of light olive oil  
salt to season

1. To make the pickled vegetable salad, peel and thinly slice the carrot, celery and shallots, deseed and thinly slice the pepper and deseed the chilli. Put all the vegetables into a bowl
2. Pour the white wine vinegar, white wine, water and sugar into a pan and bring to a simmer. Pour this over the vegetables and season with salt
3. To make sure the vegetables are submerged, lay a piece of cling film on the surface and push them under. Cool, and leave overnight in the fridge
4. For the citrus mayonnaise, zest the lemon and orange. Finely chop the zest and garlic, then put the egg yolks, mustard, white wine vinegar, zest, and garlic into a food processor. Blend for 1 minute



5. Very slowly, with the motor running, add the oil to the food processor until the ingredients are emulsified. Season with salt and chill until ready to serve
6. To make the crispy Porthilly oysters, shuck all the oysters and clean the shells for serving
7. Put the flour, egg and breadcrumbs into 3 separate bowls. Season the flour. Roll each oyster in the flour, then the egg and finally the breadcrumbs
8. When all the oysters have been coated, lay them out on a tray. This is best done just before cooking
9. Heat a deep-fat fryer to 180°C. Deep fry the oysters for 1 minute until crisp. Drain away any excess oil on kitchen paper
10. Drain the pickled vegetables and pile a good amount on each oyster shell followed by 3 deep-fried oysters. Serve with a lemon wedge and extra mayonnaise on the side





# Bayonne ham and celeriac remoulade

by Henry Harris

Henry Harris has been serving this Bayonne ham with celeriac remoulade recipe for a number of years and stresses the importance of getting the balance of the mayonnaise right - it should be 'spiky and assertive' in flavour, with just the right amount of mustard coming through.

🍴 Starter 📶 Easy 👤 2 ⌚ 45 minutes

## Ingredients

8 slices of Bayonne ham, or its equivalent from Parma or Serrano  
1/3 small celeriac  
2 egg yolks  
3 anchovy fillets  
1.5 tbsp of Dijon mustard  
red wine vinegar  
175ml of vegetable oil  
3 tsp of capers  
black pepper

## Equipment

Food processor or blender  
Mandoline with ridged blade

1. To begin the dish, add the egg yolks, anchovies, mustard and a splash of red wine vinegar to a food processor. Blitz the mixture until smooth, then very gradually add the oil, adding only a few drops to start with then building up to a steady stream once the mayonnaise starts to form
2. Once all of the oil has been incorporated, add a tiny splash of hot water. Adjust for seasoning, adding black pepper to taste, and perhaps a little more mustard if necessary
3. Peel the celeriac and cut into very thin strips using one of the following methods: either slice the celeriac as thinly as you can, then cut the slices lengthways into spaghetti-like strips, or, use a Japanese vegetable mandoline with a medium strip attachment, taking great care not to cut your fingers
4. Add the celeriac to a bowl and use your hands to mix in mustard mayonnaise until well-coated, cover and refrigerate if not using immediately
5. To serve, place a pile of the remoulade in the middle of each plate. Arrange 4 slices of ham around each pile, sprinkle over a few capers and serve





# Roasted cod with champagne and honey

by Tong Chee Hwee

One of Hakkasan's most popular dishes, this roast cod recipe from Tong Chee Hwee combines sweet honey with crisp, luxurious champagne and is vividly garnished with chives and goji berries. Goji berries have become widely available since being hailed as a superfood, and should be easy to pick up in health food shops and supermarkets.

🍴 Main 📊 Easy 👤 2 ⌚ 30 minutes

## For the cod

500g of cod fillet, skin on and scaled  
soy sauce, for brushing  
2 bunches of spring onions  
honey, for glaze

## For the Champagne sauce

200ml of champagne  
50g of butter  
140g of mirin  
20g of flour  
1 pinch of salt

## To plate

100g of baby mixed salad leaves  
chives  
goji berries

1. Begin by making the champagne sauce. Melt the butter and combine with the mirin, champagne and salt in a small pan. Bring to the boil then add the flour to the pan, whisking continuously until a smooth sauce consistency is achieved. Set aside until required
2. Preheat the oven to 180°C/gas mark 4
3. Clean the cod and dry with kitchen towel, then brush over a thin layer of soy sauce. Arrange the spring onions on a baking tray and place the cod on top skin-side down, then bake in the oven for 15 minutes
4. Remove the baked cod from the oven and brush with honey. Place under a hot grill until golden brown
5. To serve, arrange the mixed salad leaves in the centre of the plate and place the cod fillet on top. Cover with a generous serving of champagne sauce then garnish with chives and goji berries

# Linguine with ceps and trompettes

by Dominic Chapman

This linguine recipe from Dominic Chapman is a celebration of mushrooms that needs no more than a scattering of Parmesan and a glass of red wine. This is an excellent mid-week recipe as the pasta can be bought fresh to cut down on prep time. To make this mushroom linguine vegetarian, swap out the chicken stock for vegetable stock, and any extra mushroom sauce can be used for chicken, fish or other pasta recipes within three days after storing in the fridge.

🍴 Main 📶 Easy 👤 2 ⌚ 60 minutes

## Mushroom Sauce

500g of mushrooms  
1 shallot, peeled and chopped  
1000ml of chicken stock  
1000ml of double cream  
190ml of white wine

## Linguine

125g of linguine  
37g of trompette mushrooms, cleaned and washed carefully  
50g of shallots  
10g of chives  
10g of Parmesan  
37g of cep mushrooms  
10g of parsley  
1 tsp olive oil  
10g of butter  
salt  
pepper

1. First make the mushroom sauce. Gently fry all mushrooms with the shallot over a medium heat. Add the white wine and reduce, then add the chicken stock and reduce by half
2. Add the double cream. Bring to the boil then pass through a fine sieve and adjust the seasoning
3. For the linguine, fry the mushrooms in the oil until golden brown. Allow any excess fat to drain off the mushrooms once they are cooked
4. In a separate pan, add the butter and sweat off the shallots with no colour. Add the mushrooms and mushroom sauce and reduce
5. Cook the pasta in boiling water for 1 to 2 minutes. Drain thoroughly, then mix with mushroom sauce mixture. Add the herbs and correct the seasoning. Serve immediately with Parmesan cheese and a little olive oil





# Filet au poivre

by Henry Harris

Chef Henry Harris never gets bored of this filet au poivre recipe, despite the fact he has been wowing diners with this version for over 25 years. First taught to cook this version of the classic French dish by Simon Hopkinson, he now stipulates that this is the 'only correct way' - its beauty lying in the perfect amalgamation of rich brandy and veal stock, combined with meaty resting juices and caramelisation from the pan. Almost syrup-like in texture, get the sauce right and it is a thing of unparalleled beauty.

🍴 Main 📊 Medium 👤 2 ⌚ 30 min, prepare the peppercorns 2 h prior to cooking

## Filet au Poivre

500g of beef fillet, cut into 2 x 250g steaks  
2 tbsp of clarified butter  
50g-75g butter  
50ml of cognac  
100ml of veal stock  
salt

## Cracked Pepper

75g of black peppercorns, whole  
75g of white peppercorns, whole

## Equipment

Blender

1. To prepare the cracked pepper for the steaks, add the peppercorns to a blender and blitz for 15-30 seconds, until they have broken into coarse pieces - there should be quite a lot of dust, but no whole peppercorns
2. Tip the mix into a sieve, shake over a bowl and work with your fingers to remove all of the dust. Throw away the dust and transfer the cracked pepper to an airtight jar. This mix should be made well in advance of cooking the steaks, as the resulting pepper will be quite strong
3. Preheat the oven to 100°C/gas mark 1/4
4. Once ready to cook, measure out 3 tsp of the cracked black pepper and place in a bowl. Place the steaks onto a dish and firmly press the pepper onto the top cut-side of each steak, pressing with the heel of your hand to push in. Season with salt and set aside
5. Add the clarified butter to a frying pan and place over a high heat. Add the steaks to the pan, pepper-side down, and cook quickly until caramelised and brown - this should take approximately 3-5 minutes
6. Turn over the steaks, cook for 1 more minute then drain the clarified butter from the pan. Add the regular butter, reduce

the heat to medium and let the butter foam until it reaches a gentle hazelnut colour

the remaining butter and reduce to the consistency of syrup

7. Use the butter to baste the meat regularly - if it appears to be getting too dark, simply reduce the heat. Continue to cook, while basting, for 3-4 minutes
8. Add the cognac, cook off the alcohol then pour in the stock. Bring to the boil, add
9. Transfer the steaks to a dish and place in the oven to rest for at least 10 minutes. Once rested, place the steaks on warm plates and pour the juices that have seeped out during resting into the pan with the sauce. Taste for seasoning, then spoon the sauce over the steaks. Serve immediately



# Malabar prawn curry

by Peter Joseph

Malabar curry is a south Indian dish particularly associated with the Keralan region, where the coastlines, climate and cultural history make spicy fish curries popular. Peter Joseph adds superb depth of flavour to his prawn curry recipe by adding the spices in stages, allowing the flavour of each to come through. Deggi Mirch powder is a blend of Indian red chillies which is used both for its mild-hot flavour and the vibrant colour it can bring to a curry base; if you are unable to track any down, the chef recommends substituting half a teaspoon of chilli powder and half a teaspoon of paprika instead.

🍴 Main 📶 Easy 👤 2 ⌚ 45 minutes

## Ingredients

12 prawns, peeled and deveined  
3 tbsp of coconut oil  
¼ tsp fenugreek seeds  
1 tbsp of ginger, julienned  
1 tbsp of garlic, finely sliced  
1 tbsp of green chillies, julienned  
20 curry leaves, sliced into strips, plus extra to serve  
50g of shallots, sliced  
½ tsp turmeric  
½ tsp ground coriander  
1 tsp deggi mirch  
200g of tinned plum tomatoes  
1 plum tomato, finely sliced  
55g of coconut powder  
60ml of water, plus extra if required  
3 tbsp of coconut milk  
salt

1. Heat the coconut oil in a wide, deep pan and add the fenugreek seeds, ginger, garlic, chilli and curry leaves. Sauté well over a medium heat, stirring regularly to ensure nothing catches on the pan
2. Add the shallots to the pan and cook for a further 10 minutes, then stir in the turmeric, coriander and deggi mirch powders. Cook for 2–3 minutes
3. Blitz the tinned tomatoes to form a purée and add this to the pan along with the fresh tomato slices. Mix well to combine, then allow the curry mixture to simmer until boiling
4. In a small dish, mix together the coconut powder and water to form a watery paste, adding more water if required. Gradually add this paste to the pan until fully incorporated, then reduce the heat a little and simmer for 5–10 minutes
5. Once the sauce has a smooth and velvety texture, add the prawns to the pan (along with a little extra water to loosen the consistency if required). Place a lid on the pan and leave to cook for a further 2–3 minutes

6. Once the prawns are cooked through stir in the coconut milk and bring the curry up to the boil. Boil for 1 minute, then remove from the heat and adjust the seasoning to taste
7. To serve, divide the prawns between serving dishes and spoon any leftover sauce over the top. Garnish with curry leaves and serve immediately with steamed rice





# Pan-fried sea bass, butter spinach, clams, poached cod cheeks and fish sauce

by Simon Hulstone

Simon Hulstone's sophisticated sea bass recipe creates a remarkable medley of seaside flavours with cod cheeks, fish sauce and clams. Cod cheeks can be bought from your local fishmonger and add a brilliant dimension to this seafood recipe.

🍴 Main 📊 Medium 👤 2 ⌚ 1 hour 30 minutes

## Clams, poached cod cheeks and fish sauce

12 clams  
½ fennel, sliced  
100ml of Pernod  
25ml of red wine  
8g of sugar  
5ml of vinegar  
1 ½ banana shallots  
1 garlic clove  
75ml of white wine  
200ml of double cream  
50g of cod cheeks  
25g of girolles  
1 tbsp of fresh parsley  
butter  
oil  
salt

## Sea bass

2 sea bass fillets  
oil

## Spinach butter

100g of spinach  
butter

1. Begin this recipe by cooking the clams. Heat a deep saucepan and add a drop of oil. Add the clams, sliced fennel and Pernod and cover with a lid. Steam until all of the clams have opened. Once opened, set aside. Discard any that remain closed
2. Drain the liquid from the pan through a sieve and then return the remaining liquid back to the pan. Heat the contents of the pan again, reducing the liquid by half
3. In another pan, heat the red wine, sugar and vinegar and bring to the boil. Add one of the shallots, cut into rings, and turn the heat off. Allow the liquor to cool
4. Chop the remaining shallots and sweat them in butter with the sliced clove of garlic until soft, add the white wine and reduce until it resembles syrup. Add the clam stock from the other pan and bring to the boil for 2 to 3 minutes. Pour in the double cream and reduce by half. Once reduced, blend the mixture gently

in a blender until smooth. Set aside until needed

5. Soak the cod cheeks in lightly salted water for 5 minutes. Rinse, pat dry the cheeks and place in a steamer for 5 minutes. Once cooked, put in ice cold water for a moment, dry off and cut into 1.5cm diced cubes, refrigerate until needed
6. For the sea bass, heat a frying pan and drop in a little oil. Once the pan is hot, fry the sea bass skin side down until the skin is golden, turn the fish over to cook the other side
7. Sauté the mushrooms in a pan with a little butter, oil and salt until cooked

8. While the mushrooms are cooking, in another pan, fry the spinach with a little butter for a couple of minutes. Then reheat the fish sauce and add the chopped parsley
9. To plate this sea bass recipe, ladle the fish sauce into a bowl and place the spinach in the centre. Place the pieces of cod cheek into the open clams. Plate the mushrooms between each clam and garnish with the shallot rings. Place the sea bass fillet on top of the mound of spinach. Serve immediately



# Lamb rump with burrata and marinated romano peppers

by Luke Holder

This easy lamb rump recipe is fantastically quick to cook and has plenty of Mediterranean flavour, making it ideal for al fresco summer suppers. The simple pan-roasted lamb comes into its own when served alongside vibrant, roasted red peppers in a fragrant marinade and a mound creamy burrata.

🍴 Main 📶 Easy 👤 2 ⌚ 30 minutes, plus 45 minutes marinating

## Lamb rumps

2 lamb rumps

## Marinated Romano peppers

25ml of sherry vinegar  
25ml of balsamic vinegar

150ml of extra virgin olive oil

50g of garlic cloves,  
whole cloves lightly  
crushed in the skins

25g of fresh thyme,  
whole sprigs

25g of fresh rosemary,  
whole sprigs

## To serve

120g of burrata

1 bunch of Greek basil,  
leaves shredded

extra virgin olive oil

1. Preheat a grill or barbecue
2. If using a barbecue, grill the romano peppers, turning regularly, until the skins are blistered and blackened all over. Alternatively, this can be done in batches by holding the peppers with tongs over an open gas flame
3. Transfer the hot charred peppers to a large bowl and add the other marinade ingredients. Cover the bowl with cling film and leave to macerate for 45 minutes
4. After this time, remove the peppers from the marinade. Peel off the blackened skins and tear the peppers into strips, discarding any seeds or stalks
5. Strain the marinade through a sieve and discard the garlic and herbs. Dress the pepper strips in the remaining marinade liquid and set aside until required
6. When ready to cook the lamb, preheat the oven to 180°C/ gas mark 4
7. Place the rumps fat-side down in a cold, ovenproof frying pan. Place the pan over a medium heat and allow the fat to gently render down until golden – this should take about 8 minutes



8. Transfer the pan to the oven and cook for a further 8 minutes. Set aside and leave to rest for 5 minutes before carving each rump into slices to serve
9. Pile a mound of the marinated peppers on to each serving plate, drizzling over any

marinade left in the bowl, then top with the carved lamb

10. Divide the burrata between each plate, finishing with plenty of shredded Greek basil and a drizzle of extra virgin olive oil





# Rhubarb fool

by Tom Aikens

For this rhubarb fool recipe by Tom Aikens, you can use either rhubarb or forced rhubarb. Forced rhubarb is seasonal in January whereas regular rhubarb comes into season around April. Browse through our collection of rhubarb recipes for more dishes using this lovely ingredient.

🍴 Dessert 📶 Easy 👤 2 ⌚ 1 hour 15 minutes

## Rhubarb fool

500g of rhubarb, roughly chopped  
½ vanilla pod, split and scraped  
½ lemon, juiced  
100g of caster sugar  
200 ml of cream  
1¼ gelatine leaves, softened in water

## Sponge fingers

2 eggs, separated  
25 ml of water  
100g of caster sugar  
75g of ground almonds  
35g of plain flour

1. Preheat the oven to 160°C/gas mark 3. Whisk the separated egg yolks, water and 75g of sugar in a large bowl over a pan of simmering water, making sure the water does not touch the base of the bowl. Continue to whisk until pale and thick and remove from heat
2. Whisk together the egg whites and remaining sugar to stiff peaks. Fold into the yolk mixture and then very gently fold through the flour and ground almonds
3. Pour the mixture into a piping bag and on a lined baking tray pipe 1cm by 6 cm fingers. Bake in the oven for 10 minutes. Remove from the oven and sprinkle with caster sugar while still hot. Set aside to cool
4. For the fool, combine the rhubarb, sugar, vanilla and lemon juice in a pan. Bring to the boil and reduce to a simmer for 5-10 minutes with the lid on. When the rhubarb is tender, remove from the heat and add the gelatine, stirring through to melt completely
5. To serve, whip the cream to medium peaks and fold into the rhubarb mix to cool. Plate and serve with the sponge fingers

# Orange marmalade with cheesecake and Amaretti crumble

by Paul Ainsworth

You could just use this orange marmalade recipe to make a batch of the treasured preserve, or you could do as Paul Ainsworth suggests and use it as a base for a triumphant upside-down cheesecake topped with a simple Amaretti crumble.

🍷 Dessert 📶 Easy 👤 2 ⌚ 35 minutes, plus marmalade cooking time

## Ingredients

2 Seville oranges  
850ml water  
600g of caster sugar

## Amaretti crumble

125g of hobnob biscuits  
65g of amaretto biscuit  
100g of white chocolate  
8g of praline paste  
½ orange, zest only  
1 pinch of sea salt

## Cheesecake

65g of crème fraîche  
65g of icing sugar,  
½ vanilla pod, seeds only  
1 orange, zest only  
120ml of double cream  
115g of Philadelphia  
cheese

1. To make the Seville orange marmalade, fill a large pan with the water and leave to one side. Peel the zest from the oranges and reserve, making sure you remove as much of the bitter pith as possible. Cut the oranges in half and squeeze the juice into the water
2. Place the leftover pulp into a piece of muslin and tie a knot. Add the bag to the water and bring to the boil. The orange pulp will release pectin which will help the marmalade set
3. Cut the zest into thin strips with a sharp knife and add to the pan along with the sugar. Gently simmer, uncovered, for 1–2 hours. Allow the marmalade to cool then store in an air-tight container
4. For the Amaretti crumble, crush both types of biscuit into a bowl and set aside. Melt the chocolate in a bain marie along with the praline paste
5. Add the chocolate mixture to the biscuits along with the orange zest and sea salt, combine well. Set aside until ready to serve

6. For the cheesecake, mix together the crème fraîche, Philadelphia, sugar, vanilla seeds and orange zest in a large bowl. It's important to note that oranges can vary in intensity, so at this stage give it a taste to see if it is sharp enough
7. Prepare a large bowl of iced water. Add the cream to a separate bowl. Set the bowl of cream over the iced water and whip until you have very stiff peaks

8. Gently and gradually fold the stiff double cream into the cream cheese mixture little by little until completely combined
9. To serve, spoon a little marmalade into the bottom of each bowl, followed by a layer of cheesecake mixture. Sprinkle the Amaretti crumble on top and serve





# Pineapple tarte Tatin with coconut and lemongrass ice cream

by Shaun Rankin

This pineapple tarte Tatin recipe incorporates a tropical twist on the classic French dessert. These simple tartes Tatin from Shaun Rankin are made with bought puff pastry and cooked in the oven, not on the stove. The coconut and lemongrass ice cream makes a fabulous flavour pairing with the tropical pineapple.

🍴 Dessert | 📊 Medium | 👤 2 | ⌚ 1 hour 55 minutes, plus freezing & churning time

## Pineapple tarte Tatin

½ pineapple, sliced into  
2 cm thick rings  
45g of caster sugar  
1 tbsp of Malibu  
1 tsp of butter  
200g of puff pastry

## Coconut and lemongrass ice cream

200ml of coconut milk  
2 lemon grass stalks  
2 egg yolks  
25g of caster sugar  
5 g of cornflour  
75ml of whipping cream  
1 tsp lemon zest

1. To make the ice cream, add the coconut milk and lemongrass to a saucepan. Cook on a low heat for 30 minutes, then remove from the heat and allow to infuse and cool slightly
2. Whisk together the egg yolks, caster sugar and cornflour in a round-bottomed bowl. Sieve the coconut milk mixture over the egg mixture to remove the lemongrass and whisk well
3. Place the mixture back into a pan and cook for 5 minutes or until it just coats the back of a spoon. Allow to cool, then whisk in the whipping cream and lemon zest. Transfer to an ice cream maker and churn
4. For the tarte Tatin, peel and remove the core of the pineapple and cut into rings
5. Add the caster sugar to a heavy-based pan and place on the stove set to a medium to high heat. Allow the sugar to caramelise, and once the caramel has turned golden brown, add the pineapple rings. Add the Malibu and then the butter to stop the sugar from burning

6. Cook the pineapple for around 2 minutes on either side then remove from the heat. Spoon out the pineapple rings and allow to cool, keeping the caramel in the pan
7. Preheat the oven to 170°C/gas mark 3
8. Roll out the puff pastry to a 2mm thickness and cut out 4 x 15cm discs. Place the pastry discs in the fridge until needed
9. Spoon 1 tbsp of the pineapple caramel on to the bottom of 4 blini pans.
10. Add 1 pineapple ring to each pan, then cover the pineapple with the discs of puff pastry, tucking the edges in
11. Place the blini pans in the oven and cook for 20-25 minutes, or until golden brown
12. When plating, garnish the tartes Tatin with micro coriander and toasted coconut and serve with the ice cream





# Cinnamon doughnuts and chocolate sauce

by Kevin Mangeolles

Kevin Mangeolles recipe for cinnamon doughnuts with a hot chocolate sauce, makes for a fun dessert to get the table talking and put a smile on everyone's faces. Not doughnuts in the strictest sense of the word but no one is going to argue.

🍴 Dessert 📊 Easy 👤 2 ⌚ 40 minutes, plus 2 hours resting

## Doughnuts

65g of plain flour  
10g of sugar  
½ orange, zested  
10g of butter  
10g of yeast  
1 tsp of milk  
1 egg yolk,

## Chocolate sauce

35g of dark chocolate,  
broken into cubes  
5g of butter  
2.5 tbsp of milk  
1.5 tbsp of cream

## Cinnamon sugar coating

sugar  
1 pinch of ground  
cinnamon

1. To make the doughnuts, mix the flour, butter, sugar and zest together
2. Mix the yeast and milk together and add to the flour along with the egg and mix
3. Place the mixture in the fridge for 2 hours. When ready, remove from the fridge, roll out to ½ cm thick and cut into thin strips
4. Heat a deep fat fryer to 160°C and deep fry the doughnut strips in the hot oil. When golden brown, remove from the oil and roll in the sugar and cinnamon mix
5. Place the cubes of chocolate and butter in a large bowl. Boil the milk and cream in a saucepan and then pour over the chocolate and butter, stirring until all of the chocolate has melted
6. Pour into a serving cup with the cinnamon doughnut strips on the side and serve



# Hot chocolate soufflé

by Bruno Loubet

This chocolate soufflé recipe from Bruno Loubet is beautifully indulgent and is guaranteed to wow your guests. You will need to serve the rich chocolate soufflés as soon as they come out the oven, but you can be sure they'll be devoured within seconds.

🍴 Dessert 📊 Medium 👤 2 ⌚ 60 minutes

## Hot chocolate soufflé

25g of cocoa powder,  
plus a little extra for  
sprinkling  
1 tbsp of butter,  
softened  
45g of caster sugar  
¼ orange  
4 egg yolks  
1 tbsp of whisky  
6 egg whites  
salt

## Garnish

½ tbsp of cocoa  
powder

1. Start this chocolate soufflé recipe by buttering the insides of 2 10cm x 5cm individual soufflé dishes. Put 20g of sugar into one of the dishes and rotate it to coat the surface. Tip all the excess sugar into another dish and rotate to coat it. Repeat on the other dish
2. Very finely pare the zest from the orange, and chop as finely as possible. Blanch in boiling water for 1 minute, drain and then dry on paper towels
3. Preheat the oven to 200°C/Gas mark 6. Whisk 4 egg yolks with 25g of the sugar until light and pale. Fold the cocoa powder, whisky and orange zest in to the egg mixture
4. In a large, clean stainless steel or glass bowl, whisk 12 egg whites with a tiny pinch of salt to a soft peak. Add the remaining sugar and whisk until the mixture becomes firm but not too stiff
5. Add one quarter of the egg whites to the egg yolk mixture. Mix with a whisk, then fold in the remaining egg whites
6. Fill the prepared soufflé dishes with the mixture, right to the top and then above the rim by about 1cm
7. Be careful not to get any of the mixture on the edges of the dishes or the chocolate soufflés will stick and will not rise evenly



8. Set the dishes in a roasting tin and add hot water to the tin (about 1cm deep). Put the tin on top of the stove and bring the water to the boil, then transfer to the oven
9. Bake for about 12 minutes, reducing the temperature to 190°C/Gas mark 5 as soon as the chocolate soufflés start to rise
10. When the chocolate soufflés are puffed, remove them from their bain-marie of hot water. Quickly dry the dishes and place on plates. Sprinkle with cocoa powder and serve immediately

## Meet the chefs

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### Joey O'Hare

Joey has worked as a chef for ten years, both in London restaurants and in private homes across the UK and abroad. Following her appearance on Masterchef the Professionals in 2015 she has launched Hare on the Hill, a veg-centric supper club in London, where menus are always directly inspired by weekly trips to the farmers' market at Herne Hill.



### 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.



### Adam Gray

Adam Gray was set on becoming a chef by fourteen. He moved to London in 1989 and following a short stint working in Melbourne, Australia, returned to the UK to work under Raymond Blanc at Le Manoir aux Quat' Saisons. He describes his food as modern British – classic, simple and honest, but with an inventive twist.



### Simon Rogan *L'Enclume*

Simon Rogan has achieved incredible success during his years at the top of British cuisine, gaining two Michelin stars at his flagship Cumbrian restaurant, L'Enclume, where he farms and forages all manner of unusual edibles. His highly complex, beautifully crafted dishes change as regularly as the natural world and his restaurant is currently ranked number one in Britain.



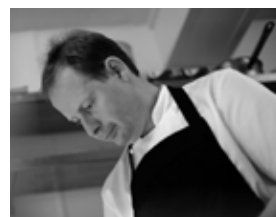
### Robert Thompson *Thompson's*

Robert Thompson shot to fame as the youngest British chef ever to receive a Michelin star, aged only 23, and he has cooked at the top of his profession for the rest of his youthful career. His light, fresh, classically inflected food showcases the Isle of Wight's remarkable produce through intense, pure flavours that continue to surprise and delight.



### Henry Harris

Henry is a self-confessed classicist; he cooks the food we all want to eat – and plenty have thanked him for it. Harris worked as a waiter before deciding to try his hand on the other side of the pass. After serving ten years in Harvey Nichols' Fifth Floor restaurant he found his feet at Racine in Knightsbridge, where he perfected the art of provincial French cooking.



### Dominic Chapman *The Beehive*

Dominic Chapman is a fourth-generation chef – the highly regarded Castle Hotel in Taunton has been in his family for over 60 years. Once a head chef for Heston Blumenthal, Dominic Chapman has a less molecular style than his former mentor, instead serving up beautifully prepared, comforting dishes made with quality local ingredients.



### 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

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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.



**Adam Bennett** *The Cross at Kenilworth*

Coventry-born Adam Bennett became Chef Director at Kenilworth pub The Cross in 2013. In his earlier days, he completed a spell under Anton Mosimann at The Dorchester, London. While his cuisine could be described as modern British, certain dishes also reveal his eclectic streak.



**Luke Holder** *Hartnett Holder & Co at Lime Wood*

Luke Holder, the co-head chef at Hartnett Holder & Co at Lime Wood, a five-star hotel in Hampshire, is a chef well versed in provenance. He champions local, sustainable produce, creating cuisine that is simultaneously rustic and sumptuous.



**Tom Aikens** *Tom's Kitchen Chelsea*

Hailed as one of the most creative and talented chefs Britain has ever seen, Tom Aikens has ascended rapidly in his career, becoming the youngest chef to win two Michelin stars aged only 26 and building the expansive, international restaurant empire he operates today.



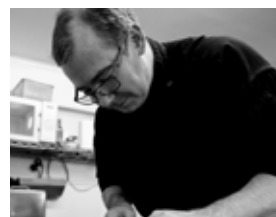
**Paul Ainsworth** *Paul Ainsworth at Number 6*

Paul Ainsworth's brilliantly creative dishes showcase the best produce that Cornwall has to offer, crafted with the technical skill he learnt while training with Gary Rhodes, Gordon Ramsay and Marcus Wareing. Now considered one of the greatest chefs in Britain in his own right, he combines influences from his childhood with flavours from around the world.



**Shaun Rankin** *Ormer Mayfair*

Born in Ferryhill in County Durham, Shaun Rankin is better known these days for championing the incredible produce of Jersey. His food displays a passion for his environment – this is a place he affectionately refers to as his kitchen garden – alongside a skilful handling of local ingredients to create simple dishes with stunning flavour.



**Kevin Mangeolles** *The Neptune*

Kevin started cooking as a teenager in the early 1980s. By 1995 he was head chef at The George Hotel on the Isle of Wight, where he won his first Michelin star and three AA rosettes. In 2007, he and his wife Jacki decided to move to Norfolk, and won another Michelin star at The Neptune Inn and Restaurant just one year later.



**Bruno Loubet**

Long regarded as one of the most exciting and innovative chefs on the London culinary scene, Bruno Loubet was known for giving vegetables equal billing on the menu at his hugely popular Grain Store restaurant. Motivated in large part by ethics – the chef promotes a sustainable approach to menu planning that has minimal impact on the environment.



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