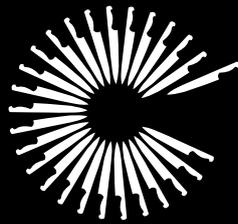
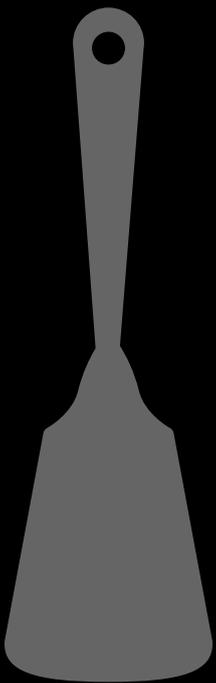
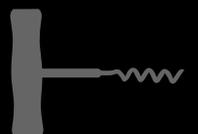
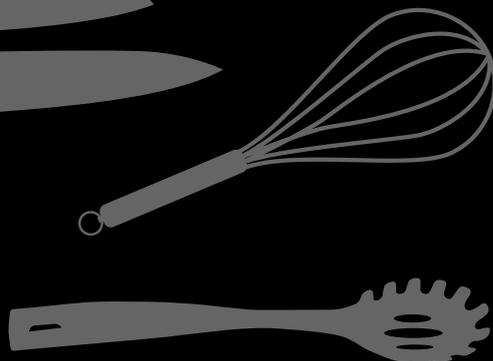
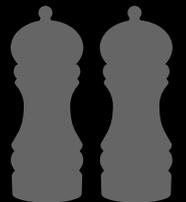
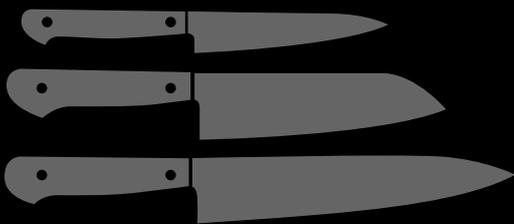
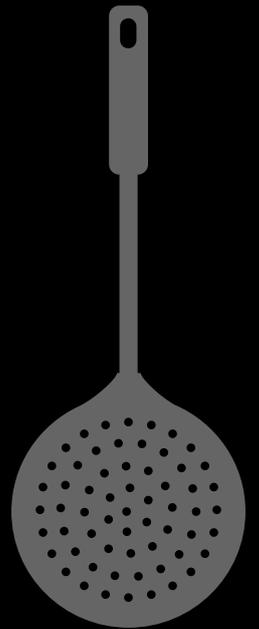




COOKERY SCHOOL



GREAT
BRITISH
CHEFS





GRAHAM HORNIGOLD

Executive Pastry Chef of the Hakkasan Group, is the first pastry chef to join Great British Chefs. He has spent twenty-five years honing his incredible skills in some of the finest hotels and restaurants in London and now he is taking on the rest of the world.

The Michelin Guide
One Michelin Star

Craft Guild of Chefs
Pastry Chef of the Year 2007

Restaurant Magazine
Development Chef Awards
Best Group Chef, Restaurants 2014

Graham Hornigold started working with food at fourteen when he got a Saturday job scraping floors and stacking bread at Ushers Bakery in St Albans. After a while, instead of paying him, the then-owners bought him his first set of knives and chefs' whites and sent him to catering college in Watford. He initially trained to be a regular chef but quickly realised that the pastry section suited his temperament better and that there was much more opportunity to be truly creative with desserts.

Further courses at TVU in Slough followed and a ten-year stint under the tutelage of Lisa Crowe at The Lygon Arms in Broadway, Worcestershire, The Park Lane Hotel and Mandarin Oriental, Hyde Park, London. Lisa Crowe, says Hornigold, has had the greatest influence on him as a chef. 'She whipped the rebellion out of me. . . she took me under her wing, beat me up a few times, had a few 'chats' - a bit like your mum. She taught me about life, work ethic, organisation and that the most important thing you can do is understand taste - everything else stems from that.'



YAUATCHA

David Nicholls had an equally strong influence on Hornigold; serving under Nicholls at The Mandarin Oriental Hotel in Knightsbridge showed him a new way of working and an appreciation of food that has stayed with him ever since. After leaving The Mandarin Oriental, Hyde park, Hornigold worked at Home House, Portman Square, for his first head pastry chef role. But it was Paul Gayler who gave him his biggest break when he made him Executive Pastry Chef at the The Lanesborough Hotel, Hyde Park Corner, when he was only twenty-eight. It was there that he was first able to truly develop his own style of cooking and began to get a reputation for his food. Under his supervision, afternoon tea won the Tea Guild's Award of Excellence two years running and Hornigold was named UK Pastry Chef of the Year in 2007. Returning to The Mandarin Oriental in 2008, he oversaw the opening of Bar Boulud and assisted in the installation of Dinner by Heston Blumenthal. Then, in 2011, Hornigold was approached by the Hakkasan Group to do some consulting and he's been there ever since.

In his role as Executive Pastry Chef, Hornigold oversees the pastry sections of the group's portfolio around the world including Hakkasan, Yauatcha, Sake No Hane and HKK in London as well as a development and production kitchen in The City, which produces as many as 12,000 macarons and 1,200 intricate cakes every week. There are restaurants in China, India, the Middle East and America and over 120 pastry chefs working in twenty different kitchens. While he acknowledges that it is difficult to control consistency from afar, Hornigold loves the challenges that the different sites bring and is in constant communication with his head chefs. He is also passionate about developing young chefs and all junior chefs are given in-house training in costings, ordering, menu engineering and tasting from day one. To his great pride, Hakkasan pastry alumni are now working in award-winning restaurants and patisseries all over the world.

As well as the difficulties of running so many kitchens, Hornigold faces the challenge of creating desserts that sit well on an Asian menu and that aren't too heavy or sweet. 'People tend to over-order in our restaurants and the food has a lot of strong flavours - chilli, oyster sauce, soy sauce - we have to look to sharper, cleansing elements or unexpected ingredients to attain salivation rather than relying on sweetness.' The result is a selection of literally mouth-watering desserts that look ultra-rich and decadent but are deceptively refreshing and light.

Graham Hornigold's plans for the future include opening more restaurants around the world and training more chefs in his mould, which can only be a good thing for pudding lovers everywhere.



Alfonso Mango

by Graham Hornigold

Serves 10

INGREDIENTS

Mango foam

500g Alfonso mango puree
2g Xanthan gum
10g Caster sugar

Mango shards

500g Mango puree
30g Ultra tex

Spiced croutons

6 Whole eggs
120g Caster sugar
55g Dark brown sugar
175g T55 soft flour, sifted
6g Medium curry powder
20g Melted butter, warm not hot

Mango and lime sorbet

500g Mango puree
1 lime juiced and zested
200g simple syrup (1 sugar: 1 water)

Garnish

2 Limes, cut into segments
1 Mango diced into 1cm cubes
Yoghurt, thick Coriander cress
Yellow edible flowers

Lemon confit

1 Lemon, zested
50g Caster sugar
2 Lemons, juiced

Garnish per portion

3 White chocolate discs
1g Mixed toasted sesame seeds
3 Pieces of lemon balm
1 Yellow flower

EQUIPMENT

Espuma Gun
Gas cartridges
Fine chinois
Pacojet / ice-cream machine

1 Begin by making the base for the mango foam. In the bowl of a Thermomix or food processor combine the mango purée, Xanthan gum and sugar and blend on a high-speed for 2 minutes. Remove and pass through a fine strainer into the canister of an espuma gun. Charge with 2 gas canisters and refrigerate for 30 minutes before using

2 To make the mango shards, use a hand blender to mix the purée and ultratex with the hand blender until they form a thick paste. Spread the mixture very thinly on a silpat mat or parchment-lined baking tray and dry in the oven for 2 hours at 90°C, or overnight at 50°C

3 Before making the croutons, pre-heat the oven to 170°C/gas mark 3.5. Heat the sugar on a tray in the oven for 4-5 minutes until it becomes warm. Meanwhile, whisk the eggs in a food mixer on a high-speed, then add the warm sugar and continue to whisk until it triples in size and reaches the thick ribbon stage

4 Increase the oven to 180°C. Carefully fold the sieved flour and spices into the egg mixture, a little at a time, followed by the melted butter. Spread evenly onto lined trays and bake for 10 - 15 minutes, or until a skewer comes out clean. Once cooked, remove and allow to cool before slicing into 1½m cubes. Return to the oven to dry out further until crispy

5 For the sorbet, blend together the mango purée, lime juice, zest and syrup. Churn in an ice cream maker according to the manufacturer's instructions or, alternatively, store and freeze into Pacojet containers before processing

6 To plate, place some yoghurt and croutons in the base of the bowl. Follow with a scoop of the sorbet, a good amount of the mango foam and finally garnish with the mango shards, lime segments, flowers and coriander cress



Apple Tarte Tatin

by Graham Hornigold

Cooking time: 4 hours plus churning time 90 minutes
if buying puff pastry and ice-cream

INGREDIENTS

Dry Caramel

600g sugar
60g glucose
250g butter

Apple Tatin

25 peeled sliced pink lady apples
750g dry caramel powder

Apple glaze

500g Caster sugar
1Ltr Apple juice
4 Vanilla pods
250ml Tatin juices

Vanilla ice cream or good quality vanilla ice cream

1ltr Semi skimmed milk
335ml whipping cream
265g Yolks
265g Caster sugar
65g Staboline
15g Glycerine
5 Vanilla pods
125g Pro crème

Apple puree

10 Granny smith apples
3 Brambly apples
1 Lemon juiced
5% Sugar to the amount of apples
after they have been peeled
and chopped

Crumble

250g Butter
250g Demerara sugar
375g Flour
125g Oats

Rough puff pastry or good quality all butter puff

225g T45 Strong flour, plus extra
for rolling out
½ tsp fine salt
250g/9oz chilled unsalted butter,
cut into small cubes
150ml ice-cold water

EQUIPMENT:

Mandolin
Peeler
Baking trays
Ice-cream machine
Rolling pin

1 If making the rough puff from scratch, sift the flour and salt into a large mixing bowl, and then put the bowl in the fridge for a few minutes to chill. Stir the butter in the bowl until each piece is well coated with flour. Pour in the water, then, working quickly, use a knife to bring everything together to form a rough dough, leaving the butter in chunks

2 Gather the dough in the bowl using one hand and turn it out onto the work surface. Squash the dough into a thick, flat sausage to just bring together. Wrap in cling film and refrigerate for 15 minutes

3 Remove the dough from the fridge and unwrap the cling-film. Lightly flour the work surface and the pastry, then roll the pastry out in one direction to a thickness of 1cm and 3 times as long as it is wide, or about 45x15cm. Straighten up the sides with your hands now and again, and try to keep the top and bottom edges as square as possible

4 Fold the bottom third of the pastry up, then the top third down, to make a block about 15x15cm. It doesn't matter if the pastry isn't exactly the right size - the important thing is that the corners are nice and square. Turn the dough so that its open edge is facing to the right, like a book. Press the edges of the pastry together with the rolling pin

5 Roll out and fold the pastry again, using the same method and repeating this four times to make a smooth dough, with buttery streaks randomly dispersed throughout the pastry - If the pastry feels greasy at any point, or starts to spring back when as you roll, then cover and chill it for 10 minutes before continuing. Refrigerate the finished pastry for an hour, or ideally overnight, remembering to remove the pastry from the fridge 30 minutes before using

6 Pre-heat the oven to 210°C. Roll the pastry out to about the thickness of 2-3mm and place on a baking tray lined with parchment. Dock the pastry by gently pricking with a fork or pastry docker, cover with another sheet of parchment and place a second heavy baking tray on top. Bake for 15 minutes

7 Remove from the oven and while still warm score the pastry into 8.5/3cm rectangles.

Return the pastry (tray still on top) into the oven and continue to cook until golden brown for 8-10 minutes. Remove, cut the pastry the entire way through along the score lines and allow to cool with the second tray still on top

8 To make the dry caramel, place the sugar and glucose directly into a clean saucepan on a medium heat. Cook to melt the sugar and take to a dark caramel (190-200°C) slowly and finish with the butter. Pour onto silpat /tray lined with parchment and leave to set. When hard, break up into pieces and blend to fine powder, then store in an air tight container until required

9 For the apples, peel and slice into 1-2mm thin strips using a Japanese mandolin slicer. Line a deep baking tray with parchment paper and dust with a generous layer of caramel powder. Place a layer of apples covering the caramel then another layer of caramel powder and repeat the process until all the sliced apple has been used, ensuring to finish with a heavy layer of caramel powder

10 Pre-heat the oven to 190°C. Bake the apple for 40 minutes until the liquid in the tray is bubbling. Remove, place a large sheet of parchment paper on the top and use a second tray to push out all the liquid, ensuring to reserve the juice in a separate container. Return to the oven for 15 minutes until the apple is completely cooked. Remove and allow to cool before cutting into portions at 3cm x 8.5cm

11 To make the glaze, add the sugar directly into a saucepan and place on a medium-high heat. Once the sugar melts, allow to form a dark caramel (190-200°C), then add the apple juice, vanilla and reserved cooking juices from the apples. Bring to a steady simmer and reduce by half to a glaze like consistency. Allow to cool and while still slightly warm, brush over the tart tatin to coat



12 To make the ice cream, combine the vanilla, milk, cream, pro crème, glycerine, and stabiline in a saucepan. Bring to the boil and remove from the heat. Meanwhile, whisk the egg yolks and sugar until pale and creamy. Slowly pour the hot mixture over the eggs, whisking continuously. Return to the saucepan and cook the anglaise out to 83°C, stirring constantly using a rubber spatula to avoid scrambling. Remove from the heat and pass it through a fine chinois into a container over ice to cool quickly. Once the mixture has cooled completely, churn in an ice-cream machine according to the manufacture instructions.

13 For the purée, peel all of the apples and store the skins of the Granny Smiths on ice. Chop the apples up, discard the core and add to a plastic container along with the lemon juice, plus 5% of the total weight in sugar. Keep the lemon once juiced and store with the skins to avoid discolouration

14 Cover the plastic container with cling-film and cook in the microwave for 5-7mins until the apples are soft and tender. Remove the cling film and place the apples in the freezer to cool quickly. When cool, blitz the apples and reserved skins to form a smooth purée, pass through a fine chinois and refrigerate until required

15 Pre-heat the oven for 180°C. For the crumble, cream the butter, and sugar together until it becomes soft and pale in colour. Add the dry ingredients and mix together to form a smooth dough. Roll out to a thickness of 1/2 and bake on a parchment lined-tray for 10-12 minutes until golden. Remove, allow to cool and pulse in a food processor to form a crumble like texture

16 To plate, place the portions of the tarte Tatin onto the prepared puff pastry bases and into the oven to warm through. Add to the plate with a line of puree and add a line of the crumble alongside. Before serving, add a large rocher of ice-cream on top of the crumble and serve immediately



Lemon and sesame tart

by Graham Hornigold

Serves 10

INGREDIENTS

Lemon tart mix

360g Whole eggs
125ml Lemon juice, fresh
150g Caster sugar
200ml Whipping cream
1 Gelatine leaf, softened

Sesame Sable Breton

150g Butter, softened
140g Caster sugar
1g Salt
66g Egg yolks
200g T55 flour (sifted)
15g Toasted sesame seeds
6g Baking powder

Italian meringue

75g Egg whites
150g Caster sugar
50g Water

Sesame meringues

250g Egg whites
500g Caster sugar
Toasted black and white
sesame seeds to garnish

Lemon ice cream

85g Single cream
190g Water
66g Caster sugar
65g Dry glucose
40g Dextrose
4g Super neutrose
55g Milk powder
110g Fresh lemon juice

Lemon confit

1 Lemon, zested
50g Caster sugar
2 Lemons, juiced

Garnish per portion

3 White chocolate discs
1g Mixed toasted sesame seeds
3 Pieces of lemon balm
1 Yellow flower

EQUIPMENT

Thermometer
Sugar thermometer
Fine chinois
Piping bag with small round nozzle
Blowtorch

1 To make the tart mix, whisk the sugar, eggs and lemon zest in a large bowl to combine. Add the cream and lemon juice and continue to whisk to form a very smooth mix. Put it over a bain marie of simmering water and cook while stirring until it reaches 77°C

2 Remove from the heat, whisk in the softened gelatine and strain through a fine chinois into a jug. Wipe the inside of the 6cm pastry rings with a thin film of vegetable oil and place on a tray lined with cling film. Pour in 75g of the filling into each mould and place in the fridge to set

3 To make the sable, cream the butter and sugar in a food mixer with the paddle attachment until light and creamy in texture. Reduce the speed to the lowest possible setting and gradually add the egg yolks and salt, followed by the flour, sesame seeds and baking powder. As soon as the mix comes together, stop the machine. Do not over mix or the final texture of the sable will be undesirable

4 Pre-heat the oven to 160°C. Roll the sable dough thinly between two sheets of baking paper to fit a large baking tray. Place into the oven for 10-12 minutes until baked all the way through. Remove from the oven and whilst still warm, cut them out with a 7cm pastry ring and set aside to cool. Crush the offcuts into crumbs and set aside for plating

5 For the sesame meringue, whisk the egg to a light foam slowly pour in the sugar and continue to whisk to form stiff peaks. Transfer the French meringue mix to a piping bag and pipe small domes onto a baking tray lined with a silicone mat or parchment paper and sprinkle with the sesame seeds. Place into the oven at 90°C for 1 hour, or in the dehydrator overnight to create dry crispy meringues without browning

6 For the ice cream, combine the cream and water and bring to 40°C. Whisk in the dry ingredients, bring up to 80°C and pass through a fine chinois. Allow to cool, then use a hand blender to blitz in the lemon juice. Refrigerate overnight and churn in an ice-cream machine according to the manufacturer instructions. Freeze until ready to serve

7 For the Italian meringue, combine the sugar and water in a saucepan and place on a medium-high heat. Bring to the boil and using a sugar thermometer, bring to 121°C (soft ball). Just before the sugar reaches the desired temperature, place the egg whites in a food mixer with a whisk attachment. Whisk on a low speed until they begin to slightly foam. Increase the speed slightly and slowly pour the hot sugar mixture into mixer. Increase the speed to full mix until the outside of the bowl is lukewarm. Transfer to a piping bag fitted with a small nozzle

8 For the confit lemon, peel and julienne the lemon zest, making sure that there is no pith on the inside of the skin. Blanch and refresh the zest twice in boiling water, strain and set aside. Make a syrup, by combining the sugar and lemon juice in a saucepan. Bring to the boil, add the blanched zest and simmer until it turns translucent. Remove from the heat, strain off the syrup and allow the zest to cool until required

9 To serve, place a circle of the sable on the base of the plate, followed by a portion of the lemon tart. Pipe a dollop of the Italian meringue on top of the tart and brown with a blowtorch. Garnish with the small French meringues, confit zest, chocolate discs, lemon balm, toasted sesame seeds and flowers. Finally, add a little pile of the crushed sable to the plate and use as a base for a rocher of the ice cream before serving



Rhubarb and custard

by Graham Hornigold

Serves 10

INGREDIENTS

Rhubarb purée

1kg Forced rhubarb
100g Caster sugar

Poached rhubarb

1kg Forced rhubarb
600g Rhubarb juice

Vanilla crème patissiere (pastry cream)

250ml Milk
90ml Whipping cream
50g Sugar
25g Custard powder
50g Yolks
1 Vanilla pod

Diplomat cream

100g Crème patissiere
200g Whipping cream

Crumble

50g Butter
50g Demerara sugar
75g Flour, sifted
25g Oats

Vanilla anglaise (custard filling)

250ml Milk
250ml Cream
200g Yolks
150g Caster sugar
2 Vanilla pods

White cocoa butter coating

350g Zephyr white chocolate
100g Cocoa butter
50g White cocoa butter

Garnish

3 Honey cress
1 Pink flowers
Atomised raspberries (freeze-dried)

EQUIPMENT

Fine chinois
Thermometer
Silicone semi-sphere moulds

- 1** For the purée, wash and cut the rhubarb into small pieces. Place into a saucepan and mix with the sugar. Clingfilm the top of the pan, place on a medium heat and allow the rhubarb to slowly break down
- 2** Continue to cook until it looks stewed in texture, then remove from the heat and put into a colander or strainer lined with a double layer of muslin cloth. Hang over a bowl and allow the juice to separate from the flesh in the fridge overnight
- 3** Set the juice aside and blitz the remaining pulp in a blender to form a smooth purée. Pass through a fine sieve and refrigerate until required - the juice will be used for poaching the remaining rhubarb
- 4** Wash and cut the rhubarb for poaching into 20cm sticks. Place into a vac pac bag along with 150g of rhubarb juice. Seal tightly under vacuum and poach in a water bath at 65°C for 10 - 15 minutes, depending on the thickness of the rhubarb. Once cooked, plunge the bags of rhubarb into an ice bath and allow them to cool completely before using
- 5** For the vanilla anglaise, combine the milk, cream and vanilla in a saucepan, bring to the boil and remove from the heat. Whisk together the sugar and yolks, then slowly pour over the hot cream mixture while continuing to whisk until well combined
- 6** Return the pan to a low-medium heat and bring to 82°C while constantly stirring. Pass the mixture through a fine chinois and allow to cool. Place in the fridge to chill, then pour the anglaise into the 20 semi-sphere moulds.
- 7** Freeze until solid, then remove from the moulds and press the 2 halves together to form 10 spheres. Push plastic cocktail sticks into the top of each sphere, then return to the freezer until required
- 8** To coat the spheres, melt the white chocolate in the microwave and melt the cocoa butters on a gentle heat in a pan. Combine the melted white chocolate and cocoa butter, then pass through a fine chinois and set aside
- 9** When dipping the anglaise balls, make sure they are completely frozen and that the cocoa butter mix is very hot - this will help to get the thinnest coating that you can. Dip the spheres into the cocoa butter mix and place in the fridge for 2-3 hours to ensure the outer layers set and the anglaise in the centre melts
- 10** To make the pastry cream, combine the vanilla, cream and milk in a saucepan, bring to the boil, remove from the heat and allow to infuse for 20 minutes. In a large bowl, whisk the sugar, yolks and custard powder together until pale. Reheat the milk mixture and strain over the yolks and sugar mixture
- 11** Return everything to the pan and cook out until the floury flavour has gone and the mixture has thickened and looks like a heavy custard, stirring with a whisk for a smooth texture
- 12** Remove from the heat, transfer to a suitable container and place a sheet of cling film in direct contact with the pastry cream to avoid a skin from forming
- 13** Once cool, weigh out 100g and place into a bowl. Beat to loosen the texture and then gradually pour in the cream, whisking until thick to form the diplomat crème. Transfer to a piping bag and refrigerate until required
- 14** Preheat the oven to 180°C
- 15** To make the crumble, cream the butter and sugar together until soft and pale. Add the dry ingredients and mix together to form a soft dough. Roll out to a thickness of 1/2cm and place in the oven to bake for 10-12 minutes until golden brown. Remove, allow to cool and pulse in a blender to form a crumble mix
- 16** To serve, cut the poached rhubarb into random sized batons, add a few small piles of the crumble and use each one as a base for the anglaise spheres, securing with small pipings of diplomat crème. Finish with some small squirts of the purée, raspberries, honey cress and pink flowers