

**Recipes for Foraged Feast Event
22/09/2020**

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- ❖ **Salad of Home smoked trout with wild sorrel and a herb crème fraiche**
- ❖ **Wood pigeon, goats' cheese and red onion tart, mixed leaves with damson vinaigrette**
- ❖ **Victoria plum and hazelnut tart, rosehip and caramel (no churn) ice cream**

Fish cure

150g table salt

150g light brown sugar

20g crushed fennel seeds or fennel pollen

Mix together. This will make more than you need and can be kept in a sealed container for when you do. Sprinkle a light layer over both sides of your fish fillets and leave for up to 2 hours to cure. Wash off the fillets and then smoke. I used apple wood dust in my smoker and smoked the fish for 2 hours.

Sweet pastry

240g plain flour

120g butter (I used salted. If using unsalted then add a pinch of salt to this recipe)

1 egg

60g caster

Mix the dry ingredients together to a breadcrumb consistency. Add the egg. Bring together to form a smooth dough. Wrap and chill for at least an hour, before rolling out and cutting into discs to fit your tart case.

Hazelnut Franjipane

3 eggs (weigh them)

The weight of your egg in butter and caster sugar

90g self raising flour

90g ground hazelnuts

Cream the butter and the sugar, add the eggs gradually, then add the dry ingredients. Make sure it is mixed well. You can use this straight away or it will keep in fridge for a few days and cook fresh when you need it.

No churn vanilla ice cream

450g double cream (1)

397g condensed milk

300g whole milk

6 egg yolks

100g caster sugar

3 teaspoon custard powder

1 vanilla pod or 2 tsp vanilla essence

300g whipped double cream (2)

Heat cream (1), the condensed milk, and the whole milk in a pan with the vanilla. Mix you yolks and sugar well together, then mix in the custard powder. Pour the boiling liquid onto the yolk and return to the pan and cook out, stirring with a whisk until it re-boils and thickens. Pour this into a clean container, cover with cling film and cool. Once it is cold fold through your whipped cream and freeze.

For the ice cream in this video I then marbled it with my rosehip puree and a cold salted caramel.