



# No. FIFTY CHEYNE

## Heritage Tomato Salad

### Heritage Tomato Fondue

5 large Tomatoes  
3 Garlic cloves  
2 Shallot sliced  
1 bunch of fresh Basil  
200ml Virgin Olive oil

Season and sweat down the onion and garlic until soft, add in the fresh tomatoes and slowly cook out to form a nice soft consistency, include your olive oil and basil for the final 15 minutes of cooking on a low heat to infuse.

### Pesto

Pulse the below ingredients in a food processor at the same time

2 bunches of fresh Basil  
1 bunch Parsley  
200g grated Parmesan  
100g Pinenuts  
350ml Rapeseed oil  
2 cloves Garlic  
Salt/pepper  
Zest of 1 lemon

### Caramelised Nectarine

Caramelize the nectarines in a pan with oil and colour well, slowly rain in the sugar and create a caramel, once a medium colour is reached add in the orange juice and reduce the juice around the fruit till a nice glaze consistency

3 Fresh Nectarines in half  
200g Sugar  
500ml Freshly squeezed Orange juice

### To finish the salad

First add your cold tomato fondue first onto your serving platter, slice your tomatoes into bite size chunks and dress in olive oil, salt and pepper and toss in the basil pesto and place on top of the fondue.

Now add your salad leaves of red and white chicory, caramelised nectarine and spoon your pesto on top.  
Enjoy!

## The Beef Wellington

### Crepe Batter

175g plain Flour  
200ml whole Milk  
6 medium Eggs  
Chopped herbs- chervil, chives

### Mushroom Duxelle

500g large field mushrooms  
2 cloves Garlic  
1 bunch Parsley  
1 Chicken breast blitz in food processor

Dice your mushrooms to a 1mm in size and add into the pan with oil to cook out all the moisture, once the pan is dry add a little more oil, grate the garlic and add to the pan and then start to caramelize till golden with the mushrooms. Remove from the pan and chill in the fridge for 1 hour or until cold.

Once chilled add in the blitzed Chicken breast and stir in your mushroom mix. You want the mix so the white chicken breast is not visible, so more mushroom than chicken.



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### Assembling the Wellington

Place your crepe flat on clingfilm, layer your ham to cover the crepe then spoon on your mushroom and chicken mousse mixture to cover the ham, add your beef fillet which is rolled in English mustard and then roll up into a tight mini round rugby ball.

Place in the fridge to firm for 1 hour

Now roll out your puff pastry, egg wash, place your rolled wellington (with out the clingfilm) onto the puff pastry, you now have a small round mini rugby ball of the wellington wrapped in puff pastry and cling filmed like before.

Now remove the puff pastry, place on a tray and Cook at 200c for 40 mins and rest for 10 mins

### Clotted Cream Mashed Potato

3 large spoons Clotted cream  
3 Maris piper potatoes

200g unsalted Butter  
200ml Double cream

Bake your large potatoes in the oven till soft, very much like baked potatoes. Then cut in half and scoop out the potato flesh, keep warm.

Separately boil cream and butter in a pan and slowly add to your warm potato flesh and finish with a couple of large spoonful of clotted cream, salt and pepper.

### Strawberry Knickerbocker Glory

Mix all the below ingredients into a tall glass and have some fun.

500ml Double cream whipped	Chocolate flake
and mix with strawberry jam	Flavoured Syrup of your choice
Ice cream of your choice	choice
Jam of your choice	Fresh strawberries