

SIMON TAYLOR

Simon's Recipes



Preface

This book is simply a collection of tried and trusted recipes, collected and valued enough to record. No claim is made as to their culinary standard, they are just tastes I enjoy!

I hope you do too.

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CHAPTER 1

SECTION 1

Prawns on Bed of Leeks

Ingredients (serves four)

Two leeks

1/4 onion

1lb large raw prawns, peeled

Garlic

Olive oil

Finely chop and cook the leeks in boiling water. Before serving, fry very quickly in olive oil with a little garlic.

Cook the prawns with the onion and garlic and serve on the bed of leeks.

SECTION 2

Scallops On Leeks

Ingredients (serves two)

8oz Scallops

One Leek

2 tbsp Olive oil

2 tsp Sun-dried tomatoes

1/4 onion

Chilli to taste

Garlic

Make a marinade with the olive oil, onion, chilli, garlic and sun-dried tomatoes. Pour over the scallops and leave to marinate for at least an hour.

Gently cook the scallops in their mixture in a shallow frying pan. They should take only about five or six minutes.

At the end of the cooking, quickly boil the finely chopped leeks.

Plate up the leeks, sprinkle with some freshly ground black pepper, then place the scallops on top, allowing the juices from the marinade to flow into the leeks.

SECTION 3

Asparagus & Duck Egg

Ingredients

Duck Eggs (four)

8oz Asparagus

1oz butter

Parmesan

Boil the asparagus, toss in butter.

At the same time as boiling the asparagus, poach the duck eggs by dropping them into simmering water. Poach for about four minutes.

Serve by placing the duck egg on the asparagus spears, and shave parmesan over the top.

CHAPTER 2

SECTION 1

Kavey's Chicken Liver & Port Paté

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Ingredients

400 grams chicken livers

150 grams butter

1 medium to large onion; diced or finely sliced

Thyme; fresh or dried, to taste.

5-6 cloves garlic; roughly chopped or crushed

Salt & pepper

100 ml port

Optional

Clarified butter; to cover

Replace 50 gm butter with 50 gm double cream

Chop the onion and garlic finely and soften in about 1/4 of the butter until just starting to colour.

Add the livers, thyme and seasoning and fry together over reasonably high heat for about 3 minute until the livers have stiffened and browned. They should be pale pink inside but no dark (raw) pink should remain. Leave to cool.

Tip the contents of the pan (including any melted butter/ juices) into a food processor and blend.

Once you have achieved a smooth paste add the rest of the butter (and the cream, if using) and blend again.

Add the port, check the seasoning and blend once more to combine.

Then pour into a large, shallow dish or individual ramekins.

Tap the pots gently to free bubbles and leave to cool.

Optional: Clarify some butter (melt and remove impurities) before pouring or spooning very gently over the surface of the paté, to a depth of about 3 mm.

Refrigerate overnight. Serve, from the fridge, with toasted bread or brioche and a sweet jam or chutney.



SECTION 2

White Bread

This is a reliable recipe for a simple white bread.

Ingredients

500g/1lb 2oz strong flour

15g/1/2oz salt

55ml/2fl oz olive oil

20g/3/4oz fresh yeast

275ml/9fl oz water

Mix all the ingredients in a large bowl taking care not to put yeast on the top of the salt.

Knead well with your hands and knuckles until the dough is elastic, smooth and shiny. Cover with a piece of cling film and leave to rise for 1 hour.

Mould the dough into a sausage and place in the tin.

Preheat your oven to 220C/450F/Gas 6, then leave the dough to rise for a further 30 minutes to 1 hour. Place the tin in the oven for 35 minutes. Remove from the tin, tap the bottom with your knuckles - if it sounds hollow, it's ready. Cool on a wire rack.

SECTION 3

Garlic and chilli prawns with papaya and Asian slaw

Ingredients

2 tbsp olive oil

2 garlic cloves, peeled and chopped

200g medium raw prawns

½ tsp paprika

1 small dried chilli, crumbled

1 ripe papaya, peeled, quartered, deseeded, and thickly sliced
(can use mango or pineapple instead)

Juice of ½ lemon or 1 lime

2 tbsp freshly chopped parsley

Freshly ground black pepper

For the Asian slaw

1 large red chilli, deseeded and finely chopped

1 large garlic clove, peeled and very thinly sliced

1 tbsp soy sauce

1 tbsp fish sauce

Juice of 1 lime

½ tsp golden caster sugar

1 red pepper, cored and finely shredded

1 yellow pepper, cored and finely shredded

4 spring onions, finely shredded

½ cucumber, quartered lengthways and thickly sliced

2 tbsp roughly chopped fresh mint

2 tbsp roughly chopped fresh coriander

50g raw peanuts

1 tbsp sesame seeds

Preparation

Remove the heads and shells of the prawns and take out the intestinal tracts.

Heat the oil in a large frying pan and sauté the garlic over a medium heat very quickly.

Add the prawns, paprika and chilli and stir fry for 2 minutes.

Add the remaining ingredients and stir carefully for 1 minute.

Combine the slaw ingredients, season with salt and pepper.

Serve the hot prawns on top of the Asian slaw.



SECTION 4

Tagliatelle with Crab and Cherry Tomatoes

Ingredients

200g fresh crab meat

2 cleaned crab shells

4 tbsp extra virgin olive oil

1 garlic clove, finely sliced

1 small red chilli, deseeded and finely sliced

1/2 glass dry white wine

1 tbsp freshly chopped flat-leaf parsley

100g tinned cherry tomatoes

250g dry wholewheat tagliatelle pasta

Salt

Heat the olive oil in a large frying pan and fry the garlic and the chilli for about 30 seconds over a medium heat.

Add in the crab meat and cook for about 1 minute.

Pour in the white wine, season with salt and continue to cook uncovered for a further minute.

Add in the cherry tomatoes with the parsley and continue to cook for 2 more minutes.

Meanwhile, cook the pasta in a large pan of boiling salted water until al dente.

Drain and add to the crab sauce.

Mix well over a low heat to allow the pasta to absorb the flavours of the crab sauce.

To serve, spoon the pasta into the cleaned crab shell, pour over any remaining sauce and enjoy immediately.



SECTION 5

Crab Cakes on a Pea Puree

Ingredients

300g/10oz brown crab meat

300g/10oz white crab meat

1 stalk lemongrass

1 lime

1 deseeded chilli

2 spring onions

a handful coriander, chopped

100g/4oz breadcrumbs

1 egg

For the crushed peas

300g/10oz frozen peas

small bunch mint

2 tbsp olive oil

Preparation

Mix together the two crab meats in a bowl. Crush the lemongrass so that the harder outer layers split, and discard them. Finely chop the lemongrass, chilli and the spring onions. Tip them all into the crabmeat along with some chopped coriander. Bind the mixture with the breadcrumbs and an egg.

Now to make each patty, take a small palm-full of the mixture and delicately nudge it into a cake shape in your hand. Chill them for 30 minutes, which will have a slight marinating effect as well as making the cakes firmer and more manageable.

Meanwhile boil the frozen peas for five minutes, drain and then blitz in a food processor with some mint and a generous glug of olive oil, which will loosen the mixture as well as giving it a healthy shine.

In a frying pan get your oil nice and hot to a point where it is almost shimmering. Gently lay each cake in the pan. The less prodding here the better as it could cause them to dismantle. After 6-8 minutes flip them over in one confident swift action, and let the other side sizzle for the same amount of time.

When crisp and golden serve on a bed of the mushy peas.

SECTION 6

Lamb Tagine

Ingredients

1 tsp cayenne pepper
2 tsp ground black pepper
1½ tbsp paprika
1½ tbsp ground ginger
1 tbsp turmeric
2 tbsp ground cinnamon
1 x shoulder of lamb, trimmed and cut into 5cm/2in chunks
(about 1.1kg/2½lb meat in total)
2 large onions, grated
2 tbsp olive oil
2 tbsp argan oil (see note)
3 cloves garlic, crushed
570ml/1 pint tomato juice
2 x 400g tinned chopped tomatoes
115g/4oz dried apricots, cut in half
55g/2oz dates, cut in half

55g/2oz sultanas or raisins
85g/3oz flaked almonds
1 tsp saffron stamens, soaked in cold water
600ml/1 pint lamb stock
1 tbsp clear honey
2 tbsp coriander, roughly chopped
2 tbsp flat leaf parsley, roughly chopped

Method

Preheat the oven to 150C/300F/Gas2.

Place the cayenne, black pepper, paprika, ginger, turmeric and cinnamon into a small bowl and mix to combine. Place the lamb in a large bowl and toss together with half of the spice mix. Cover and leave overnight in the fridge.

Heat 1 tbsp olive oil and 1 tbsp of argan oil in a large casserole dish. Add the grated onion and the remaining spice mix and cook over a gentle heat for 10 minutes so that the onions are soft but not coloured. Add the crushed garlic for the final 3 minutes.

In a separate frying pan, heat the remaining oil and brown the cubes of lamb on all sides then add the browned meat to the casserole dish. De-glaze the frying pan with $\frac{1}{4}$ pint of tomato juice and add these juices to the pan.

Add the remaining tomato juice, chopped tomatoes, apricots, dates, raisins or sultanas, flaked almonds, saffron, lamb stock and honey to the casserole dish. Bring to the boil, cover with a fitted lid, place in the oven and cook for 2-2 $\frac{1}{2}$ hours or until the meat is meltingly tender.

Place the lamb in a tagine or large serving dish and sprinkle over the chopped herbs. Serve.

Note: Argan oil is a Moroccan oil from the argan tree, you should be able to find it in specialist food shops.

SECTION 7

Petetree's Cheesey Potato

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Ingredients

Approximately 200 grams potato per person (floury variety)

Approximately 200 grams strongly-flavoured cheeses per person (roughly one third each of a hard cheese such as Comte or Gruyere, a medium-soft cheese such as Maroilles or Pont l'Eveque and a blue cheese such as Gorgonzola or Stilton)

Peel and chop potatoes into roughly half inch cubes.

Parboil the potatoes. Better to over than under do this stage but don't overcook them to the point they can't hold their shape when transferred into the cooking dish.

Chop or break cheese into small pieces; about half an inch. Pete often slices some of the medium-soft cheese to lay over the top.

Distribute potatoes and cheese evenly in a shallow oven dish; no more than 1 to 1.5 inches deep inside the dish. (You can either use individual baking dishes or one larger one for a communal meal).

Bake at a medium heat, about 160-180 degrees, until the cheese is starting to brown on top. Time is a little dependent on the cheese mix but is approximately 45 minutes.



SECTION 8

Mediterranean Lamb Casserole

Ingredients

Lamb joints - lamb shank is ideal (one per person)

Two large Carrots

Onion

Other vegetables to taste, try aubergine, asparagus etc.

Fresh basil

Fresh Oregano

Freshly ground black pepper

One bay leaf per meat joint

250ml beer (lager) per meat joint

Preparation

Put all the ingredients into a large, shallow casserole dish and cook for at least two hours at 200°C.

SECTION 9

Bruschetta

Ingredients

500g ripe, full-flavoured ripened vine tomatoes, peeled

2 tbsp extra virgin olive oil

1tbsp balsamic vinegar

salt, fresh ground black pepper

2 clove garlic

Handful of basil leaves, torn

1 large campagnolo loaf or white crusty loaf, sliced

Pour boiling water over the tomatoes and remove after 30 seconds

Peel, then cut into quarters, scooping out the seeds.

Toss with half the olive oil, the balsamic and season.

Rub the garlic over the bread, drizzle with olive oil then cover with the tomato mixture.

Heat in a 180C oven for a few minutes

Add the basil.

CHAPTER 3

Cakes

SECTION 1

Mrs. Common's Chocolate Sandwich

A good old fashioned recipe, just like my grandmother used to make.

Ingredients

3 large eggs (weighed)

The weight of eggs (whole) in :

- Caster sugar

- Butter (soft)

- Flour (McDougalls double sieved for cakes & pastry)

1 tablespoon cocoa

Beat the butter and sugar together until light and fluffy, then one egg and beat thoroughly again. Add second egg with one tablespoon of flour (sieved again) and beat until well mixed and creamy.

Add third egg and another tablespoon of flour (sieved) and beat until smooth and creamy.

Fold in remaining flour and cocoa in tablespoonfuls gently with metal spoon until well mixed and mixture is smooth.

Divide into two 8" sandwich tins lined with non-stick paper, gently smooth tops evenly.

Bake in centre of oven at gas mark 4-5 for 30-35 minutes without opening the door and cake leaves the sides of the tin.

Cool thoroughly on wire rack and fill with butter icing.



SECTION 2

Epiphany Cake

From the Daily Telegraph, 2nd January 2010. I've not tried this yet, but it looks simply fantastic!

Either follow a recipe for puff pastry, adding cocoa powder in place of 25 per cent of the flour, or use ready-made butter puff pastry. Cut in half, roll to a thickness of 1/16in/2mm and shape two discs measuring 10in/25cm.

Score the surface of one with a knife and prick the other with a fork. Glaze the "scored" disc with egg wash, chill, then bake both on separate baking sheets lined with baking paper at 180°C/350F/gas mark 4 until crisp.

Now make the remarkable ganache. Weigh 2½ oz/70g whipping cream and put in a pan with 1¼ oz/35g caster sugar. Dissolve the caster sugar over a low heat, bring to the boil then remove from the heat.

In a separate pan melt 3½ oz couverture chocolate (pack should say 70% cocoa solids) to no more than 40C/104F (just above hand hot.) Transfer to a bowl with the cream mixture

and stir. It will become thick. Add 1¾ oz/50g melted unsalted butter and stir until glossy.

Add one beaten egg yolk and mix – at this point the ganache will curdle. Beat it well with a wooden spoon for a minute or two and it will cool, come together and become quite elastic and glossy again. At this point Darroze adds a pinch of Espelette pepper, but this is optional.

Spread on one puff pastry disc (pricked with a fork), and hide a charm inside that will not spoil or poison anyone. Fit the other pastry disc on top and bake again at 180C/350F/gas mark 4 for 15 minutes. Cool slightly and serve.



SECTION 3

Gingerbread Loaf

This loaf always gets compliments from those who try it - easy to vary, add more ginger, or try the other variants given here..

Ingredients

175g Unsalted butter

200g soft brown sugar (can use caster or demerara)

3 tablespoons golden syrup

250ml milk

250g plain flour

1 tablespoon ground ginger

1 teaspoon ground cinnamon (can use allspice here)

1 teaspoon bicarbonate of soda

Preheat the oven to 180°C / Gas 4. Grease and flour a 20x10cm loaf tin.

In a small saucepan, combine the butter, sugar, golden syrup and milk. Bring to the boil, then remove from heat and set aside.

Sieve the flour, bicarbonate of soda, ginger and cinnamon into a large bowl. Stir in the boiled mixture until just blended.

Pour the batter into the prepared tin.

Turn down the oven to 160°C / Gas 2 1/2 and bake for one hour or until the top of the loaf springs back when lightly touched.

Chocolate Loaf

Use recipe for Gingerbread Loaf as before, but replace cinnamon and ginger with 1 tablespoon of cocoa.

Toffee Ginger Loaf

Use recipe for Gingerbread Loaf as before, but replace golden syrup with black treacle for a cake with hints of toffee flavours.



