

## Recipe One:

# Truffle and Green Pea Soup

A little tip regarding truffle oil, remember to keep the lid on tightly and the bottle should be kept in a cool place. Also, truffle-infused oil is not for cooking, but rather to dress the dish drizzling over just prior to serving. Truffle-infused oil is great over roast potatoes or mixed into a mash at the last minute. The trick with peas is to cook them on a low heat to maintain the vibrant green chlorophyll colour.

Serves: 6

Prep time: 10mins

Cook time: 30mins

4 Tbsp Olive oil

1 medium Onion, finely chopped

3 medium Garlic cloves, finely chopped

1 cup Cream

1 cup Whole milk

1 litre Chicken or Vegetable stock

600g Frozen baby peas

Truffle oil to garnish

1. Heat the olive oil in a saucepan until shimmering and then add the onion and garlic.
2. sauté until the onion is transparent, without burning the garlic.
3. Add the cream, milk and stock, bring to the boil and then add the peas.
4. Gently, on a very low heat, simmer for 10 minutes.
5. Transfer the soup to a blender and process until smooth.
6. Pass through a sieve and season with salt and white pepper.
7. Pour into 6 bowls and garnish with a swirl of truffle oil.



## Recipe Two:

# Beef Cheek Crockpot Ragu with Pappardelle

Serves: 4

Prep time: 20 mins

Cook time: 6 hours

### Ingredients

3 Tbsp Extra virgin olive oil  
1 large Onion, finely sliced  
1 large Carrot, finely diced  
2 stalks of Celery, finely diced  
2 Tbsp Fresh thyme leaves  
3 Garlic cloves, finely sliced  
1kg Beef cheeks  
½ cup Red wine  
1 ½ cup Beef stock  
½ tsp Green peppercorns (optional)  
2 tsp Cornflour  
500g Dried pappardelle  
Parmesan, to serve  
Finely chopped parsley, to serve

1. Prepare your crockpot (slow cooker) or preheat oven to 140°C and get a large casserole dish.
2. Heat 2 Tbsp olive oil in a fry pan; add the onion, carrot, celery and thyme.
3. Cook for 10mins or until the mixture is soft but not coloured, add the garlic and cook for another couple of minutes. Pour mixture into the crockpot.
4. Keep the same pan on the heat, add 1 Tbsp olive oil and sear the beef cheeks on all sides to brown. Place the beef cheeks into the crockpot.
5. Pour the red wine into the frypan to deglaze, then add the beef stock.
6. Bring to the boil then pour over the beef checks. Season with salt and pepper (and/or ½ tsp green peppercorns if using).
7. Cook the beef cheeks in the crockpot for 6 hours (or for 4 hours in a conventional oven).
8. When the beef cheeks are cooked, remove them from the crockpot and set aside.
9. Pour the cooking liquid into a saucepan, skim fat from the top and bring to the boil.
10. Mix the cornflour with 2 Tbsp of water and stir through the cooking liquid to thicken the sauce.
11. Shred the beef cheeks and return to the sauce, mixing to combine. Season to taste.
12. Cook the pappardelle following the packet instructions in a large saucepan of well salted boiling water till just cooked – al dente. Drain and drizzle over a little extra virgin olive oil.
13. Reheat the beef cheek ragu, portion the pappardelle into four pasta bowls, then top with the ragu, sprinkle over a little chopped parsley and parmesan shards if desired.



## Recipe Three:

# Cauliflower Truffle Soup

Serves 4

### Ingredients

2 Tbsp Extra virgin olive oil

1 medium Onion, finely chopped

1 Cauliflower, including the stalk, chopped

3 cups Vegetable stock

1/2 cup Cream

Pink sea salt flakes and freshly ground pepper

Truffle oil for drizzling

1. Using a large pot on moderate heat, add the extra virgin olive oil and gently cook the onion until translucent.
2. Reduce the heat and add the chopped cauliflower and vegetable stock.
3. Simmer for approximately 10 minutes, stirring occasionally, until the cauliflower is soft.
4. Allow to cool a little, then transfer to a blender, blend to a smooth consistency.
5. Before serving, bring soup back up to just boiling and stir in cream. Add salt and pepper to taste.
6. Serve in soup bowls with a drizzle of truffle oil.



## Recipe Four:

# Mexican Marmalade Chicken

Serves: 4

Prep time: 30mins

Cook time: 30mins

### Ingredients

4 Tbsp Chunky marmalade

½ cup Chicken stock

4 Tbsp Tequila

4 large Boneless chicken thighs

1 Tbsp Mexican seasoning

50g Butter

200g Leek (white part only), well washed and thinly sliced

6 Walnuts

1. Preheat oven to 180°C
2. Combine the marmalade, chicken stock, and tequila into a bowl, then add the boneless chicken.
3. Toss to coat, then season with salt and Mexican seasoning.
4. Place in an ovenproof dish and bake for 30 minutes, or until chicken is cooked right through.
5. Remove chicken from the oven dish, pour the leftover juices into a saucepan and reduce by half over a medium heat.
6. Melt the butter in a sauté pan and add the leeks, cook until tender and season with salt and cracked pepper.
7. Serve the chicken and reduced sauce over the leeks.



## Recipe Five:

# Simon's Fish Soup

This is from an old book of mine, "Simon Cooks", I think it's really good and thought it was time to bring it out again. Top tip from me is the soup base can be made in advance and will keep in the fridge for three days.

Serves: 6

Prep time: 30mins

Cook time: 20mins

### Ingredients

#### For the Soup Base

50ml Extra-virgin olive oil

1 Onion, roughly chopped

3 Garlic cloves, roughly chopped

2 Fennel bulb, thinly sliced

4 Celery stalks, thinly sliced

1 Leek, thinly sliced

5 Carrots, thinly sliced

250g Tomato paste

1.3 litres of Fish stock

200ml White wine

50ml Dry vermouth

330g Hot smoked salmon

1 small bunch of Fennel leaves, roughly chopped (or 1 Tbsp chopped parsley)

500ml Cream

50 ml Pernod

#### Whitebait (optional)

1 ½ Tbsp flour

100g Whitebait

150ml Canola oil

#### Assembly

12 Scallops, cut in half

1 Tbsp Extra virgin olive oil

12 Prawns, uncooked

1. Heat the olive oil in a saucepan until shimmering.
2. Add the onion and garlic, sauté till transparent. Add the fennel, celery, leeks and carrots and sauté for 3 minutes.
3. Add the tomato paste and cook, stirring continuously on a medium heat for 4 minutes.
4. Add the fish stock, white wine and vermouth, bring to a simmer and cook for 30 minutes.
5. Place in a blender along with the smoked salmon and blend till smooth.
6. Return to the saucepan and bring back to a simmer. Add the fennel (or parsley), cream and Pernod and simmer for a further two minutes. Season to taste with salt and pepper.
7. For the whitebait, place the flour in a plastic bag and add the whitebait. Seal the bag and shake for 30 seconds until the whitebait is covered in flour. Remove from the bag, discarding any excess.
8. Heat the canola oil in a fry pan until shimmering.
9. Add the floured whitebait to the oil for 5 seconds, then drain the whitebait in a sieve.
10. To assemble the soup, reheat the soup base for 2 minutes. Add the scallops, remove the soup from the heat and let it stand for a minute while the scallops cook in the soup.
11. In a fry pan, heat the olive oil and sauté the prawns for 3 minutes.
12. Ladle the soup into the bowls, placing 2 prawns on top of each bowl. Divide the white bait between the bowls and serve.



## Recipe Six:

# 20 Minute Prune and Chicken Dinner

Serves: 4

Prep time: 20mins

Cook time: 20mins



4 (approx 1.4 kg) chicken haunches (chicken marylands), skin on

2 cloves garlic, sliced into 12 wafer thin slices

8 large sage leaves (if they are small pop in an extra one)

1 Tbsp Extra virgin olive oil

1 cup white wine

1 cup chicken stock

25g butter (cut into cubes)

6 prunes, cut in half

1 Tbsp chives, finely chopped

1. Loosen the skin on the chicken haunches, gently push 2 sage leaves under the skin, along the 3 slices of garlic per piece.
2. Season both sides of the chicken with salt and pepper.
3. Heat the olive oil in a pan (large enough to fit all 4 pieces of chicken) over medium heat.
4. Place the chicken pieces in pan, skin side down and cook for 4-5 minutes until light golden, turn chicken pieces over.
5. Add 1 cup white wine, prunes and bring to simmer for 4 minutes.
6. Add the chicken stock, put lid on, and simmer until chicken is cooked (about 8-10 minutes).
7. Remove lid and take out chicken and rest on a plate.
8. Bring the stock to a boil again, and reduce by half, add the cubes of butter.
9. Shake the pan while bubbling to thicken, remove from heat, add the chives and toss in the sauce, pour back into the sauce any juices from the chicken.
10. Divide chicken between plates and spoon sauce over.