

DEXTER BEEF TARTARE, GARDEN SORREL, SORREL CREAM, MALLOWBONE NUGGETS & TOAST

Ingredients for Tartare:

50g small diced bowland Beef
15 nonpareil capers
½ tspn chopped gherkin
3rd of tspn of diced shallot
2 pinches salt
Pinch black pepper
½ tspn chopped parsley
1 yolk of quail egg
2 drops of olive oil
2 splashes of Tabasco
Baby Sorrel to Garnish

Method:

- 1: Mix together except for the quails yolk
- 2: Check Seasoning
- 3: Place into a black pudding cutter and press to form a neat, round compact shape

Ingredients for Lime and Caramel Dressing:

200g sugar
60g lime juice
100ml water

Method:

- In a heavy bottom pan bring to the boil the sugar and lime juice
- Simmer on the side of the stove until it turns to a light caramel
- Whisk in the water, then pour into a cool container
- Leave to cool

Ingredients for the Toast:

1 slice thick bread
190g butter
20g capers
25g shallots finely diced
5g chives
2 pinches maldon sea salt

Method:

- Put the slice of bread in the blast freezer to firm up
- In a machine bowl beat the marrowbone and butter until light, add the capers, shallot, chives and salt, mix in
- Cut the bread into squares 8cm by 3cm, 1 ½ cm thick, dip one side in the melted butter, infused with garlic and thyme, and season with salt
- Cook in the oven at 210°C for 5-10 minutes until golden
- For service spread a thin layer of butter onto each crouton and lightly melt under the grill to order

Ingredients for Sorrel and Cauliflower Cream:

800g Finely Chopped Cauliflower
150g Shallots
6g Garlic Finley chopped
300g Cream
200g Blanched Sorrel
20g Lemon Juice
50g Spinach
6 Drops of Green Food Colouring

Method:

- In a large surface pan, sweat the shallots for 3-4 minutes, no colour
- Add the cauliflower and garlic, mix well, and season with salt.
- Cover the pan with Clingfilm, cook for 10-15 minutes until the cauliflower is tender
- Remove the clingfilm and cream
- Cook for another 5 minutes, add the blanch sorrel, spinach and lemon juice
- Place in the thermo mix, blitz until a smooth puree, add the food colouring, mix well
- Pass through a fine sieve and check seasoning.
- Chill and Reserve

For Marrowbone Nuggets:

- Marrowbone soaked for 3-4 days, make sure they are pure white, no blood
- Roll the marrowbone in to small cylinders 5cm long, 1cm thick and pane in to breadcrumbs

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