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**Cookery Demonstration Recipes by Head Chef, Daniel Moon**

**Starter of Salmon Cannelloni with Horseradish Cream and Pickled Cucumber.**

**Smoked Salmon Mouse**

**Ingredients**

125g Smoked Salmon

Juice of ¼ of a Lemon

A Pinch Cayenne Pepper

100ml Double Cream

**Method:**

Place smoked salmon in a blender with the cayenne pepper and lemon juice, blend until smooth. Proceed to add cream and blend for 2 minutes. Push the mixture through a drum sieve and place into a disposable piping bag. Use the salmon mouse in the disposable piping bag and pipe on to the log pieces of smoked salmon and roll together.

**Horseradish Cream**

**Ingredients:**

100ml Double Cream

Salt and Pepper to season

30g Raw Horseradish – Grated.

**Method:** Mix all of the ingredients together and beat with a whisk until think enough.

**Cucumber Pickle**

**Ingredients:**

150ml White Wine Vinegar

150g Caster Sugar

50ml Water

3 Fennel Seeds

2 Cloves

Half Star Anise

1 Cucumber

**Method:**

Place all of the spices under the grill for 1 minute until they begin to cook. Place the spices into a pan with the sugar, water and white wine vinegar, you will then need to bring the mix to the boil until all of the sugar is dissolved. If you would like the pickle to be sweeter this is the best stage for you to add more sugar, the same if you would like a sharper pickle add more of the white wine vinegar.

For the cucumber use a peeler to form strips, not using the seeds. Once the pickle mixture has been removed from the heat and cooled the cucumber can be added. Leave until ready to use.

**Main of Creedy Carver Duck with Honey Roasted Parsnips and Creamed Sprouts.**

**Creedy Carver Duck Breast**

**Method:** Use a sharp knife to score the skin of the breast, place skin side down in to a hot pan. Ensure that the pan is not too hot as you want to render the fat out of the breast and form a crispy skin. It will take around 6-8 minutes and the skin will turn golden when ready. Turn off the heat and leave in the pan for 4 minutes then place the duck onto a cooling rack and leave to rest for 5 minutes.

**Creamed Sprouts**

**Ingredients:**

½ Kilogram of Sprouts

50g Butter

50ml Chicken Stock

4 Rashers of streaky Smoked Bacon

100ml Double Cream

**Method:**

Slice bacon and cook in butter until crispy and golden brown. Add thinly sliced sprouts and season, finally add the chicken stock and double cream this will then need to be reduced down for 2 minutes they are then ready for you to add to your dish.

**Chestnut Puree**

**Ingredients:**
250g Pre-cooked Chestnuts
125g Unsalted Butter
50g Ham Stock or Chicken
½ Pint Water
Salt & Pepper
Squeeze of Orange Juice

**Method:**

Place water and cooked chestnuts in pan with the stock and bring to boil, proceed to simmer for 5 minutes. Season and add the orange juice then place all of the mix in to a food processor and blend till smooth.

This whole dish can then be served with honey roasted parsnips.