



The buttermilk panna cotta is a dish that is perfect for spring or summer, light and refreshing, not too sweet and with the mixed berries you add the natural sugar to the dish.

Buttermilk panna cotta with orange curd and fresh summer berries

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By Lars Kloetzer from Cobo Bay Hotel

Method

- **For the panna cotta:** Bring 125g of sugar, vanilla, and half of the cream to the boil. Add the gelatine, stir to dissolve and pass into a container set over a bowl of ice to chill.
- Add the buttermilk, lemon juice and the remaining cream, pour into rubber moulds and transfer to the fridge for at least 2 hrs to set.
- **For the orange curd:** Place the juice of one of the oranges in a pan along with the eggs, butter, remaining sugar and cornflour. Set over a low heat.
- Leave to simmer on a very low heat for 8–10 mins, or until the curd coats the back of the spoon. Be sure to keep the heat low and stir often to stop the eggs scrambling.
- Pass the curd through a sieve, then fold in the zest of both oranges. Add the juice from the second orange bit by bit, tasting as you go until you are happy with the flavour. If your oranges are particularly sweet, you may want to add some lemon juice for a touch of sharpness. Cool down and transfer to a squeeze bottle.
- To plate, take the panna cotta and run under warm water to loosen it up, place it in the middle of a plate and decorate with the mixed berries. Squeeze the orange curd over the top and between the berries, add a couple of mint leaves and the crushed pistachios and enjoy!

Serves 4

Ingredients

- 300g buttermilk
- 300g sugar
- seeds of 1 vanilla pod
- 200g whipping cream
- 2 gelatine leaves, soaked
- juice of 1/4 lemon
- 2 large oranges juiced and zested
- 3 eggs, beaten
- 75g butter
- 1 tsp cornflour
- selection of berries
- small cup of crushed pistachios
- a few mint leaves



Beef Wellington is a perfect dish for any occasion like a family celebration, Christmas dinner or even a romantic meal. It's definitely a dish to impress, a meal that you can enjoy all year round, a combination of fine dining and good old comfort food! One of my favourite dishes.

Beef wellington

By Lars Kloetzer from Cobo Bay Hotel

Method

- Season the beef fillet thoroughly with salt and pepper. Heat the oil in a large frying pan on a medium heat and, once the pan is nice and hot, add the beef, sprinkling over the chopped thyme. Sear the fillet, turning it every 1-2 mins to ensure that all sides are coloured. Remove the beef once the outside has browned but the centre is still rare. Coat with the Pommery mustard and leave to rest in the fridge.
- For the mushroom Duxelle, melt the butter in the same pan, then add the chopped mushrooms and sauté until golden brown. Remove from the pan and leave to cool.
- Soften the chopped shallots and garlic in the same pan, then add the mushrooms back in and cook until the liquid evaporates. Add the Madeira, bringing it to the boil and then reduce the amount of liquid by half. Add the cream and stir until the mixture has thickened and is beginning to darken. Season with salt and pepper and leave to one side.
- For the pancakes, make a smooth batter by whisking the milk, eggs and flour together. Heat a small amount of oil in a frying pan. When it is hot, add the right amount of batter to make a very thin layer in the bottom of the pan. Cook until golden on the underside, then flip the pancake over and cook the other side. Repeat this process until all the batter has been used and set the cooked pancakes to one side.
- Place a sheet of cling film onto a board and lay 3 pancakes onto it. Ensure that the pancakes fully cover the cling film, overlapping where necessary. Add a single layer of spinach leaves on top of the pancakes and spread the mushroom Duxelle evenly over the spinach. Lie the beef on top and wrap the pancakes, spinach and mushrooms tightly around the fillet, making sure they are fully sealed. Leave in the fridge to rest, overnight if possible.
- Roll out the puff pastry into a thin sheet about 1/4 cm thick – it will need to be rolled thinner if the pastry is pre-rolled.
- Remove the wrapped beef from the fridge, take out of the cling film and place on top of the pastry. Brush the edges of the pastry with the egg wash, roll up and seal.
- Roll again in cling film, nice and tight, leave for 24 hrs in fridge to get the pastry nice and firm. After 24 hrs unwrap the cling film and place the Wellington on a baking tray with parchment paper, egg wash it and bake it on 200°C for 16-18 mins, leave it to rest for 10 mins. Slice both ends off and halve it.
- Serve the Wellington with some creamy horseradish mash potatoes, some local vegetables and rich red wine gravy.

Serves 4

Ingredients

- 4 x 7oz beef fillet, cleaned with sinew taken off
- 1 tbsp olive oil
- 1 tbsp thyme leaves, chopped
- 2 tbsp Pommery mustard
- 2 handfuls spinach leaves, cooked
- salt
- pepper

For the Duxelle mushroom mix

- 250g button mushrooms, chopped
- 4 shallots, chopped
- 2 garlic cloves, chopped
- 100ml Madeira
- 4 tbsp double cream
- butter
- salt
- pepper

For the pancakes

- 150g plain flour
- 2 eggs
- 140ml milk
- oil

To wrap the beef fillet

- 400g puff pastry