



Date of demo: Sat 2nd March, 2024

Demo host: St Hugo

Featured market producers: Breaking Bread, Abelsway Farm, K&R Produce

Recipe Title: **Chicken and leek terrine, served with baked garlic bread sauce**

Serving Size: 6

Ingredients: For chicken terrine

Quantity	Ingredient
4	Skinless, chicken thighs
½	Leek or spring onions
10	Parsley leaves
4	Chives
5 g	Salt and pepper
20g	Butter or oil

Method:

Place chicken thighs into a lightly oiled dish and roast in a moderate oven (180 degrees C) until cooked through. Retain any cooking liquid for later.

Add butter to a pan, then add the sliced leek or spring onion and gently cook until just tender. Set aside in a bowl with a lid to keep warm.

Chop all herbs and leave to one side.

Whilst still warm, pick roasted thighs to remove skin and any cartilage.

Roughly chop the chicken, working quite fast as you want to retain the heat.

Add to a bowl with the chopped leeks and herbs, and season to taste.

Add cooking juices to moisten the meat but not soaked through.

Line a loaf tin with cling film and add the terrine mix.

Place another loaf tin on top using something as a weight (such as a tinned can) to push down but not too hard.

Refrigerate overnight, remove from tin and slice.

Terrines like this will take all sort of herbs and seasonings like truffle oil- experiment and season as you wish!



Ingredients: For baked bread garlic sauce

Quantity	Ingredients
12	Roasted garlic cloves
5 sprigs	Parsley
½ tbsp	Dijon mustard
70g	Sourdough breadcrumbs
1 litre	Milk
Season to taste	Salt & pepper

Method:

Blend herbs and mustard, then add breadcrumbs. Add milk to reach desired consistency. Blend until smooth.

Recipe Title: **Bagnet vert dipping sauce**

Serving Size: 4 medium bowls

Ingredients:

Quantity	Ingredients
2 cups	Day old sourdough breadcrumbs
1 tbsp	Red wine vinegar
½ cup	Water
2 cups	Flat leaf parsley leaves
1 cup	Olive oil
1 tbsp	Capers, rinsed
4	Anchovy fillets in olive oil
½ tsp	Sea salt

Method:

Add parsley , capers, anchovy , blend to a paste then add the rest and blend until the consistency you desire.



Recipe Title: **Treacle Tart**

Serving Size: 1 large tart

Ingredients:

Quantity	Ingredients
60g	Butter
1 whole plus 1 yolk	Egg
3 tbsps	Pouring cream
6g	Salt
450g	Golden syrup
120g	Sourdough breadcrumbs
1	Large blind baked sweet pastry case

Method:

Line tart moulds with pastry and blind bake until golden.

For the filling, melt the butter in a saucepan until it starts to foam and turn brown, then take off the heat. Pour the butter through a sieve to remove the sediment.

Mix the egg, egg yolk, cream and salt in a bowl.

In a saucepan, heat the golden syrup gently for a few minutes until hot. Add the brown butter and mix well until it goes cloudy. Then add the cream mixture.

Add the breadcrumbs.

Mix well then pour the mixture into the cooked tart base.