

POTATO AND SOURED CREAM PIE

Serves 8-10

900g / 2lb white potatoes, peeled and sliced into approx. ¼ cm
2 large banana shallots, finely chopped
4 tbsp wild garlic, shredded
85g / 3oz butter, cut into small dice
575g / 1lb 4oz plain white flour
pinch of salt
200ml / 7 fl oz rapeseed oil
150ml / ¼ pint cold water
1 egg, beaten
90ml / 6tbsp crème fraiche

1. Place the sliced potatoes in a large bowl and season really well with salt and black pepper. Toss in the shallots, wild garlic and butter and set to one side for 15 minutes.
2. Meanwhile, make the pastry. Sieve the flour into a large mixing bowl and add a pinch salt. In a measuring jug mix together the oil and water. Make a well in the centre of the flour and pour in the oil mixture stirring with a wooden spoon. Gently with your hand bring the pastry together. If it's too dry add a little more water.
3. Pre heat the oven to 200C/400F or gas mark 6.
4. Roll out 1 third of the pastry into a round of 30cm and place on a flat baking tray lined with baking parchment. Pile on the potato mixture, leaving a 2.5cm border around the edge.
5. Roll out the remaining pastry to a round of 35cm and carefully place over the top. Gently press down to seal the edges and roll the edges up to form a thick rim.
6. Brush with egg glaze and place in the oven for 1 hour and 15 minutes.
7. If the pie becomes too dark, reduce the heat to 190C/375F or gas mark 5 and cover with a sheet of foil. When cooked, remove from the oven and allow to cool for a few minutes. With a serrated knife, carefully cut off the top of the pastry.
8. Dot the crème fraiche over the potatoes and gently spread over. Replace the pastry top and return to the oven for a final 5 minutes.
9. Serve hot or cold with a lightly dressed watercress salad or try serving with smoked salmon or glazed baked ham.

DORSET BLUE VINNY PORK

Serves 4

450g / 1lb pork fillet
8 small prunes
8 sage leaves
salt and freshly ground black pepper
½ tablespoon olive oil
30g / 1oz butter
200g Dorset Blue Vinny
200ml Dorset Nectar cider

1. Slice the pork fillet on a slant into 8 pieces. Using the palm of your hand, gently flatten the pieces of pork into medallion shapes.
2. Using a small, sharp knife cut two slits into the center of each medallion. Pull a small prune and a sage leaf through each cut. Season with black pepper.
3. Meanwhile heat a non-stick frying pan with the butter and oil. When foaming, lay in the stuffed pork medallions. Cook over a medium heat for 3-4 minutes on each side until golden and cooked through. Remove and keep warm. Splash in the cider and reduce by half then crumble in the cheese. Serve with the Flageolet Cassoulet.

BAKED FLAGEOLET AND SAGE CASSOULET

Serves 4-6

Cassoulet

30ml / 2tbsp extra virgin olive oil
250g / 9oz or 2 red onions, peeled and each cut into 8 wedges
5 garlic cloves whole with peel on
2 sticks celery washed and chopped into 2cm chunks
Freshly ground black pepper
4 coxes apples cored and cut into thick slices
100g / 4oz Tomorosso tomatoes
1tsp brown sugar
30ml / 2tbsp cider vinegar
175g / 6oz dried flageolet beans, soaked & cooked (350g cooked weight)
15g / ½ oz fresh sage, roughly chopped

Dressing

2tsp Dijon mustard
30ml / 2tbsp cider vinegar
90ml / 6tbsp olive oil

Preheat the oven to 200C/400F For Gas mark 6.

1. Toss onions, garlic, apples and celery in oil, season with black pepper and roast for 25 minutes.
2. Remove from oven and add the tomatoes, sugar, vinegar, beans, sage and cook for a further 20 minutes at 180C/350F For gas mark 4.
3. Remove from the oven and allow to cool slightly. Meanwhile, make the dressing by simply combining the ingredients together. Toss the dressing with the Cassoulet and serve.

HAZELNUT AND RAISIN BAGUETTES

Makes 8

675g / 1½ lb strong white flour, sieved
1½ sachets easy blend yeast
2tsp salt
425ml / 14floz milk
85g / 3oz butter
2 eggs
200g / 7oz hazelnuts
75g / 2½ oz raisins

1. Place the flour, yeast and 1tsp salt in a large mixing bowl and mix together well. Place the milk in a pan with the butter and heat until melted. Allow to cool until just warm. Whisk in one egg.
2. Make a well in the center of the flour and pour in the milk mixture, mixing gently with a wooden spoon until it all comes together.
3. Lightly flour your work surface and knead the dough for 5 minutes or until smooth. Form the dough into a ball and place in a clean bowl, cover and allow to prove for approximately 1 hour or until nearly doubled in size.
4. Preheat the oven to 200C/400F or gas mark 6.
5. Meanwhile, place the hazelnuts on a baking tray and sprinkle over the remaining salt. Toast in the oven for 5 minutes or until golden. Allow to cool for a few minutes and roughly chop. Mix with the raisins and set to one side.
6. Beat the remaining egg with a pinch of salt for glazing. Turn the dough out onto a lightly floured surface and stretch it out thinly. Scatter over the hazelnuts and raisins and knead into the dough.
7. Cut the dough into 8 equal pieces and roll each into lengths approximately 35cm. Place on parchment paper lined baking trays and bake for 15-18 minutes.
8. Remove the breads from the oven and tap the bases, if they don't sound hollow pop them back in for a few minutes. Cool on wire racks.

KILNER CHOCOLATE SPREAD

Makes 1 x 75ml Kilner jar – lasts up to 5-7 days in the fridge

600mls Dorset double cream
140g dark chocolate, broken into pieces
55g caster sugar
2tbsp Somerset brandy (optional)

1. Place all the ingredients in a pan and place on a gentle heat, bring up to the boil, stirring continuously. Stir in the brandy if using.
2. Pour into a sterilised Kilner jar and allow to chill before sealing the lid.
3. Serve at room temperature with hazelnut breads or superb served with raspberries, clotted cream and shortbreads. Try it heated through and poured over rich vanilla ice cream or serve as a dunking fondue for summer strawberries and nectarines.

