



In partnership with



LONDON RESTAURANT FESTIVAL 2016

recipe collection





In partnership with

ABOUT LONDON RESTAURANT FESTIVAL

Now in its eighth year, London Restaurant Festival is the citywide celebration of eating out. It takes place throughout October in over 350 restaurants across the capital, with over 50,000 diners taking part.

There are two elements to the festival: firstly, one-off restaurant experiences: gastronomic events starring the capital's top chefs, secondly, Festival Menus – great value menus in over 250 restaurants, from the Michelin starred to the neighbourhood favourites really making October the month for eating out.

ABOUT THIS RECIPE BOOK

For those of you who want a taste of the London Restaurant Festival at home, we have asked ten of capital's most well-known chefs and restaurants, all taking part in LRF this year, to create a recipe.

Don't worry, we asked all our chefs to suggest recipes that even an amateur cook could handle (but a couple are testing). The other chefs, and restaurants, include Yotam Ottolenghi, Tom Aikens, Angela Hartnett, Skye Gyngell, Roux at Landau, Hawksmoor and Pascal Aussignac.

CONTENTS

- 4 Little gem, candied walnuts and Caesar dressing — *Spring*
- 6 Orange french toast with spinach — *Ametsa*
- 8 Vension casserole recipe — *Tom's Kitchen*
- 10 Muscovado tart — *Café Murano*
- 12 Roasted chicken with Jerusalem artichoke & lemon — *NOPI*
- 14 Caramel apple financier — *Roux at The Landau*
- 16 Butternut squash risotto — *M Restaurant*
- 18 Grilled pheasant salad — *Heddon Street Kitchen*
- 20 Migas with morcilla patatera and papada Iberica — *Barrafina*
- 22 Gasconnade — *Club Gascon*

Spring

LITTLE GEM, CANDIED WALNUTS AND CAESAR DRESSING

SERVES 4-6

PREP TIME: 20 MINS

COOKING TIME: 10 MINS



INGREDIENTS

SALAD

2 heads of little gem lettuce
A small piece of Parmesan
A small bunch of flat leaf parsley, leaves only, finely chopped
A small bunch of chives, very finely chopped

CAESAR DRESSING

2 garlic cloves, peeled and roughly chopped
1½ tsp mustard powder
3 good quality anchovies (my favourite is Ortiz)
1 organic free-range egg yolk
Juice of 1 lemon
2 tbsps freshly grated Parmesan
200ml mild tasting extra virgin olive oil
2 tbsp crème fraîche
A splash of warm water

CANDIED WALNUTS

150g shelled walnuts
100g granulated sugar
A good pinch of sea salt



Spring is Skye Gyngell's latest London restaurant, based in Somerset House. Its food is celebrated for its conviviality and the joyfulness of sharing seasonal produce. The cooking is heartfelt, wholesome, produce driven, and cooked by a team of people who are passionate about what they do and who feel truly privileged to work with beautiful ingredients.

There is nothing better than a really good Caesar salad. At its finest, it's a simple, beautiful combination of ingredients, laced and stitched together by an unctuous dressing. The dressing is easy to get right but so often very disappointing – the trick is to use the best possible ingredients. I like to serve this salad with bruschetta, placed on the middle of the table, for everyone to mop up all the wonderful flavours.

METHOD

1. First prepare the candied walnuts. Preheat the oven to 200°C/Gas 6. Lay the walnut halves on a baking tray and toast on the middle shelf of the oven for a couple of minutes, being careful that they don't burn. Remove from the oven and set aside.
2. Tip the sugar into a small heavy based pan, place over a medium heat and stir until the sugar melts and begins to colour. Cook for a minute or so, until the sugar syrup is a warm amber colour. Add the nuts and stir to coat the nuts in the syrup. Remove from the heat and spreads out on a tray lined with baking parchment to cool. Sprinkle with salt and set aside until ready to use.
3. For the dressing, put the garlic, mustard powder, anchovies, egg yolk, lemon juice and Parmesan into a food processor and blitz for a few seconds to combine, then with the motor running, slowly drizzle in olive oil through the funnel, (It is important that you do this as slowly as possible to ensure that the dressing doesn't curdle.), transfer to a bowl and stir in the crème fraîche. Thin to a pouring consistency with a little warm water.
4. Separate the lettuce leaves, leaving them whole. Wash and pat dry, then arrange attractively in individual bowls or on a large platter. Spoon over the dressing, then shave some Parmesan over the salad, scatter over the candied nuts and finish with chopped parsley and chives.

ORANGE FRENCH TOAST WITH SPINACH



SERVES 4

PREP TIME: 4 HOURS
(INCL. REFRIGERATION)

COOKING TIME: 30 MINS



Ametsa's approach is rooted in the traditions of 'New Basque Cuisine', pairing the earthy flavours and techniques of Spain's Basque region with modern, surprising twists featuring locally-sourced and organic produce from land and sea.

METHOD

ORANGE BREAD

1. Boil the milk with the double cream, sugar and vanilla pod. Once boiled, pour over the bread rectangles and leave it to cool down to room temperature. Once cold, bring orange juice to the boil, add the Cointreau, then pour the mixture over the bread. Refrigerate for at least 4 hours.

CREAMY HONEY

2. Mix all of the ingredients together, cover with cling film (plastic wrap) and steam cook at 100°C for 11 minutes.

NUTMEG OIL

3. Mix the purée with the sugar and grated nutmeg, add the oil, and combine to emulsify.

LEAVES

4. Place the spinach leaves on a silicone baking mat. Sprinkle with salt, sugar and oil. Bake for 4 minutes at 170°C.

RHUBARB AIR

5. Using a hand blender, mix the juice with the sucro to create the air foam.

TO SERVE

- 6 Using a blowtorch, caramelize two pieces of the toast using the brown sugar. Place two drops of the creamy honey on a plate, and rest the toast on top (caramelised faces facing up). Place the leaves on the non-caramelized toast and pour 1 tbsp of the passion fruit and nutmeg sauce over each. Fill the gaps with the air foam. Serve ice-cream on the side.

INGREDIENTS

ORANGE BREAD

- 80g bread, crusts removed and cut into rectangles (10g each)
- 400ml double cream
- 900ml full fat milk
- 30g sugar
- 1 Vanilla pod
- 250ml orange juice
- 100ml cointreau

HONEY CREAM

- 20g powdered milk
- 25g condensed milk
- 40g honey
- 85g cream cheese

NUTMEG AND PASSION FRUIT SAUCE

- 50g passion fruit purée
- 75g caster sugar
- 80g olive oil
- 2g grated nutmeg

SPINACH LEAVES

- 8 Large spinach leaves
- 10g caster sugar
- 1 Pinch salt
- 1 Tbsp olive oil

RHUBARB AIR

- 200ml rhubarb juice
- 2G sucro or soya lecithin

BROWN SUGAR TO CARAMELISE

VENISON CASSEROLE WITH CRANBERRY SAUCE & MASHED ROOT VEGETABLES

SERVES 4

PREP TIME: 30 MINS

COOKING TIME: 3 HOURS



INGREDIENTS

CASSEROLE

500g ready diced venison haunch
 1 tsp fine sea salt
 A pinch fresh milled pepper
 150ml vegetable oil
 30g butter
 3 carrots, peeled and diced
 3 onions, peeled
 2 celery sticks, sliced
 ½ bay leaf
 5 tbsp red currant jelly
 2g fresh thyme
 1g fresh sage cut into long, thin strips
 150ml red wine
 150ml chicken stock
 20g plain flour (oven 170c)

MASHED ROOT VEGETABLE

150g carrots
 150g butternut squash
 150g swede
 100g parsnip
 100g celeriac
 1 banana shallot, peeled, cut in half, thinly sliced
 1 garlic clove thinly sliced
 50g butter
 50ml water
 1 pinch salt
 1 pinch of finely crushed black pepper
 1 table spoon honey
 1 bay leaves
 1 stick of thyme leaves

CRANBERRY SAUCE

150g cranberries
 90g sugar
 60ml orange juice
 Zest of 1 orange
 1 star anise
 1 cinnamon stick
 1 pinch crushed garlic
 1 pinch ground ginger
 1 pinch ground cinnamon
 1 pinch ground mixed spice
 1 tsp crushed black peppercorns
 2g freshly chopped ginger
 1 pinch all spice



The ethos of Tom's Kitchen is simple: use the very best seasonal and locally sourced ingredients wherever possible. The restaurants work with British suppliers and farmers that are as passionate about growing as the chefs are about cooking.

METHOD

- Season the meat with the salt and pepper, put a large frying pan on a high heat and add 150ml of veg oil, once it is hot add half the meat but not all at once as it could splash. Cook the meat till golden brown all over for approximately 8-12 minutes, turning the meat around the pan with tongs so they are evenly coloured. Remove the meat from the pan with a slotted spoon and place in a large, clean sieve to drain. Then place on a large oven tray.
- Keep the pan on high heat and add more oil if needed adding the carrots first, cook all of the vegetables separately with some of the thyme, bay leaves and seasoning. Cook each vegetable for approximately 5-8 minutes till golden in colour. Then place into a sieve to drain the oil, and repeat with the onions and celery, when drained place all the vegetables onto a second oven tray.
- Heat the chicken stock in a pan. At the same time, deglaze the pan with the red wine and reduce by half. Then add to the hot stock, with the butter to make the roux. Once melted, add the flour and cook out for 2 minutes and then add the hot red wine and stock to make the sauce. Turn the heat to full and bring to a simmer for 5 minutes then pass through a sieve.
- To make the cranberry sauce, place the cranberries, zest, orange juice, sugar, powdered spices, tie the star anise, cinnamon stick in a muslin bag and give it a bash to release the flavours. Bring this to a simmer and cook for 40-50 minutes on a low heat till thickened then place on a tray and leave to cool to room temperature and then put in the fridge to chill.
- Add the homemade cranberry sauce evenly to the tray of meat and tray of vegetables and cook in the oven for 2 1/2 hours at 170°C. Cook the vegetables for about 30-40 minutes till tender. Remove the meat and vegetables from the oven and place into a sieve to drain the sauce and then allow the meat and vegetables to cool.
- Place all the jus back on the stove to correct the consistency checking the seasoning and adding more cranberries if needs be. Once reduced and well-seasoned place the meat with the vegetables.
- To make the root vegetable mash, cut the root vegetables into small cubes, heat up a pan on a medium heat and add the butter. When melted add the shallots, thyme, bay leaves and garlic, cooking this with no colour till soft. Then add the vegetables, salt, pepper and sweat in the pan and cover with a lid, continue to cook for 10-12 minutes then add the water. Carry on cooking for a further 10-12 minutes without the lid and add the honey, cooking till soft. Mash the vegetables to a course puree.
- To serve, add a small knob of butter and handful of chopped parsley to the casserole, check the seasoning and place in four dishes. To finish add a large spoonful of the root vegetable mash.

Café Murano

MUSCOVADO TART

SERVES 4-6

PREP TIME: 1 HOUR

COOKING TIME: 1 HOUR



INGREDIENTS

MUSCOVADO TART

1120g Muscovado Sugar
4ltr Whipping Cream
20g Table Salt
1080g Egg Yolks
200g Maderia

PASTRY

750g Butter
345g Caster Sugar
6 Eggs
6 Egg Yolks
345g Dark Chocolate (melted)
1110g Plain Flour
150g Cocoa



Cafe Murano are Angela Hartnett's Northern Italian restaurants in the heart of both St James's and Covent Garden. Their kitchens takes a simple yet uncompromising approach to Italian cooking and they print the menu daily.

METHOD

1. Bring muscovado sugar to smoking point in a pot
2. Remove from heat and add Madeira
3. Mix salt and cream together and bring to a gentle simmer
4. Combine the cream and the caramel
5. Return to pot and heat gently to combine – finish mixing by hand
6. Remove from heat and add the egg yolks gradually
7. Pour into baked tart case, bake at 140 for 45 minutes until the centre has a little resistance (like a pannacotta wobble)
8. Remove from the oven and allow to cool. Tart firms up on standing

PASTRY

1. Combine butter, cocoa and flour until breadcrumb stage
2. Add sugar to mix
3. Beat eggs and yolks together and add to mix
4. Add melted chocolate until just combined
5. Wrap pastry in 320g flat portions
6. Roll/Chill and bake blind covered in cling film and baking beans at 160 for 35 minutes
7. Remove from oven, brush with egg yolk and return to the oven for 5-8min

NOPI

ROASTED CHICKEN WITH JERUSALEM ARTICHOKE & LEMON

SERVES 4

PREP TIME: 2 HOURS
(INCL. MARINATION)

COOKING TIME: 45 MINS



INGREDIENTS

450g Jerusalem artichokes, peeled and cut into six lengthways (1.5cm thick wedges)	1 tsp saffron threads
3 tbsp lemon juice	50ml olive oil
8 chicken thighs, on the bone with the skin on, or a medium whole chicken, divided into four	150ml cold water
12 banana shallots, peeled and halved lengthways	1 tbsp pink peppercorns, slightly crushed
12 large garlic cloves, sliced	10g fresh thyme leaves
1 medium lemon, cut in half lengthways and then into very thin slices	40g tarragon leaves, chopped
	2 tsp salt
	½ black pepper



NOPI is one of Yotam Ottolenghi's five London restaurants. Its perfectly formed bold and colourful small dishes reflect contemporary London with ingredients from around Britain and flavours from the Mediterranean, Middle East and Asia.

Jerusalem artichokes are well loved in the city but have actually got nothing to do with it; not officially anyway. The name is a distortion of the Italian name of this sunflower tuber, which has an artichoke-like flavour. From girasole articiocco to Jerusalem artichoke.

The combination of saffron and whole lemon slices does not only make for a beautiful-looking dish, it goes exceptionally well with the nutty earthiness of the artichokes. This is easy to prepare you just need to plan ahead and leave it to marinate properly.

METHOD

1. Put the Jerusalem artichokes in a medium saucepan, cover with plenty of water and add half the lemon juice. Bring to the boil, reduce the heat and simmer for 10–20 minutes, until tender but not soft. Drain and leave to cool.
2. Place the Jerusalem artichokes and all the remaining ingredients, excluding the remaining lemon juice and half of the tarragon, in a large mixing bowl and use your hands to mix everything together well. Cover and leave to marinate in the fridge overnight, or for at least 2 hours.
3. Preheat the oven to 240°C/220°C Fan/Gas Mark 9. Arrange the chicken pieces, skin-side up, in the centre of a roasting tin and spread the remaining ingredients around the chicken. Roast for 30 minutes. Cover the tin with foil and cook for a further 15 minutes. At this point, the chicken should be completely cooked. Remove from the oven and add the reserved tarragon and lemon juice. Stir well, taste and add more salt if needed. Serve at once.

Roux at The Landau

CARAMEL APPLE FINANCIER, WHIPPED CRÈME FRAÎCHE

SERVES 4

PREP TIME: 30 MINS

COOKING TIME: 30 MINS



INGREDIENTS

THE PASTRY

90g unsalted butter
90g caster sugar
3 medium egg whites
40g plain flour
40g almond powder
1/2 tsp salt
dark rum

THE PURÉE

3 opal, goldrush or cox apples
75g sugar
40g unsalted butter
1/4 pod vanilla, split
50ml cloudy apple juice

THE CRÈME

75ml crème fraîche
15ml double cream
15g icing sugar



Bringing together the formidable talents of Albert and Michel Roux Jr with Head Chef, Oliver Boon, Roux at the Landau serves exceptional French cuisine in the Landaus's elegant, circular dining room. The menus reflect the Roux trademark style of classically-constructed French dishes, blended with a modern approach.

These rich, buttery cakes are traditionally baked in little rectangular moulds shaped like a financier's stock in trade – a golden ingot. "I love them for the nuttiness they take from the browned butter and their willingness to absorb plenty of boozy dark rum," says Michel Roux Jr. You could serve these little fancies on their own with coffee or as here with a few butterscotch roast apples and some whipped crème fraîche.

METHOD

FOR THE PASTRY:

1. Put the butter in a heavy bottomed, saucepan over a medium heat. Without stirring allow the butter to first boil, then foam and finally settle down and quieten. The butter solids will stick to the bottom of the pan and caramelize into nutty little nuggets. Leave to cool.
2. With a whisk mix the egg whites and sugar in a bowl then incorporate the almond powder, sifted flour and the salt.
3. Scrape all of the cooled butter into the mix, including the toasty goodness in the bottom of the pan and whisk to incorporate.
4. Pour into buttered moulds – ingots, a muffin tin, ramekins – your choice.
5. Bake at 170c until golden and springy – about 10 minutes.
6. Turn out of the moulds and while still hot drench with plenty of dark rum.

FOR THE PURÉE:

1. Peel and dice the apples
2. Melt the sugar with just a splash of water in a heavy bottomed frying pan until a light caramel. Carefully add the apples, the butter and the vanilla (seeds scraped out). Cook over a medium heat, stirring, until the apples are coated and softened. Add the apple juice, take off the heat and keep warm.
3. Blitz half of the apples with the liquid in a blender until very smooth (add another dash of juice to help it go around if needs be)

FOR THE CRÈME:

1. Whisk the crème fraîche, double cream and icing sugar vigorously until smooth and glossy.
2. Serve the financiers still warm with a little of the apple compote, the whipped crème fraîche and the butterscotch-apple purée.

The Three 'M's

BUTTERNUT SQUASH RISOTTO



SERVES 4

PREP TIME: 45 MINS

COOKING TIME: 45 MINS



INGREDIENTS

THE PASTRY

60g butter, diced
vegetable oil
2 onions, finely chopped
200g risotto rice
100ml dry white wine
1.5 litres vegetable stock, simmering
200g Parmesan cheese, freshly grated, plus extra, to serve
pumpkin seeds, to garnish
sea salt and freshly ground black pepper

THE ROASTED SQUASH PURÉE AND CRISPY SQUASH SKINS

1 butternut squash, about 900g, cut into wedges
4 thyme sprigs
60g butter
vegetable oil, for deep-frying the skins

THE BROWN BUTTER

125g butter, diced
2 thyme sprigs
freshly squeezed juice of ½ lemon

M is a group that focus on five elements; grill, raw, wine, bar and den. At both of their locations they have two different restaurants; Grill & Raw - GRILL specialises in the best steaks from across the world and RAW specialises in small plates of sushi, sashimi, tartars, salads, caviar, hot stones and bao. At their wine bars futuristic 'Enothentic' machines offer a range of the world's highest quality and unusual wines to taste and sample from taps.

METHOD

1. Roast the squash early in the day, so the skins have time to be fried and dried.
2. Preheat the oven to 160°C/Gas Mark 3. Set aside one wedge of squash, then wrap the remaining wedges in kitchen foil with the thyme sprigs and salt and pepper to taste and roast for 1 hour, or until very tender. Remove from the oven and leave to cool. Use a spoon to scoop out and discard the seeds. Scrape all the flesh from the skins and reserve the flesh and skins separately.
3. Melt 60g butter in a large sauté pan over a medium-high heat until the butter turns a hazelnut colour, whisking constantly so the whey does not burn. Add the squash flesh, reduce the heat to medium and stir for 10 minutes. Transfer it to a food processor and blitz until smooth. Pass through a fine sieve and season with salt and pepper to taste. Set aside until required.
4. Meanwhile, to make the crispy squash skins for garnishing, deep-fry and dehydrate the skins.
5. To make the brown butter, melt the butter in a saucepan over a medium-high heat until the butter turns a hazelnut colour, whisking constantly so the whey does not burn. Add the thyme sprigs and lemon juice, then remove the pan from the heat and set aside for 30 minutes to infuse and cool. Pass the butter through a sieve lined with a double layer of muslin, then set aside until required.
6. To make the risotto, melt 60g butter with 1 tablespoon oil in a saucepan over a medium heat. When it is foaming, add the onions and fry, stirring, until they are soft and translucent. Add the risotto rice and continue stirring for 5 minutes, or until the rice absorbs the butter. Add the white wine, turn up the heat and leave it to bubble until it evaporates.
7. Slowly add the vegetable stock, stirring constantly and making sure each ladleful is absorbed before adding the next. Continue adding the stock until the rice is al dente, or just slightly firm to the bite.
8. Just before serving, peel and finely dice the reserved squash wedge. Heat a thin layer of oil in a large sauté pan over a medium heat. Add the squash dice and sauté for 2-3 minutes until they are tender and hot, then set aside. Reheat the squash purée and the brown butter at the last minute. Salt and pepper to taste. Taste before you add any salt, however, because the cheese is salty.
10. Divide the risotto among 4 bowls. Drizzle the brown butter around the edge of each portion and top with the sautéed squash and crispy squash skins. Sprinkle the remaining cheese over the top and serve immediately.

GRILLED PHEASANT SALAD WITH BITTER LEAVES, POMEGRANATE, WET WALNUTS AND PORT DRESSING

SERVES 2

PREP TIME: 35 MINS

COOKING TIME: 15 MINS



INGREDIENTS

50g fresh (wet) walnuts
1 head red endive
1 head yellow endive
1 head butter lettuce
1 pomegranate
2 pheasant breasts
2 pheasant thighs, deboned
salt and pepper
olive oil

THE DRESSING
100ml port wine
10ml cabernet sauvignon
vinegar
50ml olive oil



The Gordon Ramsay Group consists of 14 restaurants in London and 30 globally; headed by acclaimed chef, restaurateur, TV personality and author Gordon Ramsay. Located off Regent's Street, Heddon Street Kitchen is a stylish space open all day for brisk brunches and post-shopping pit stops through to lunch, dinners and after work cocktails with the theatre of an open kitchen.

When working with a whole pheasant, you need to take the legs off the crown, then de-bone the thighs using a small knife and being careful not to lose any of the meat. Gently take the breasts off the bone, too. Roast the rest of the bird and use it as the base of a strong game stock, which will freeze well and make a beautiful sauce for another game dish another time.

METHOD

1. Start the dressing by simmering the port in a saucepan until it has reduced by half. Keep in the fridge until needed.
2. Meanwhile, preheat the oven to 180°C. Use a nutcracker to crack the walnuts if they are not out of their shells already. Spread them out on a baking tray and sprinkle with a little salt. Toast in the oven for 5 minutes or so, until they have a lovely golden colour. Set aside to cool on the tray.
3. Cut into each endive and the lettuce at the core then pull the leaves off individually and wash in a large bowl of cold water. Drain well and leave to dry on a cloth.
4. Cut the leaves into long strips, keeping them looking as natural as possible, and put them in a large bowl.
5. Halve the pomegranate, squeeze it at the sides to loosen the seeds, then use a tablespoon to hit the seeds out of each half and into the bowl of leaves. Keep a couple of spoonfuls of the seeds back to garnish the dish.
6. To finish the dressing, put the reduced port, vinegar and olive oil in a beaker with a pinch of salt and blitz with a hand-blender so that the dressing emulsifies.
7. To cook the pheasant, preheat a barbecue or grill-pan. Once it is very hot, season the meat with a little oil, salt and pepper. Grill the pheasant for 2 minutes on each side, until charred and golden. Remove from the pan and leave to rest for 2 minutes before carving.
8. Finish the salad by adding most of the walnuts to the bowl. Pour in the dressing and toss until all the leaves are evenly coated. Transfer to serving dishes. Sit the carved pheasant on top and finish with the reserved pomegranate seeds and walnuts.

MIGAS WITH MORCILLA PATATERA AND PAPADA IBERICA

SERVES 2

PREP TIME: 2 HOURS
(INCL. SOAKING BREAD)

COOKING TIME: 30 MINS



INGREDIENTS

1/2 loaf bread (from the day before)	100g hazelnuts
50 ml water	75g pine nuts
50 ml milk	75 ml Alameda Vine or any kind of cream Sherry Wine
3 slices Papada Iberica (Iberian Pork Cured Jowl) or thinly sliced pancetta	1/2 tablespoon smoked paprika
100g chorizo, diced	Moscatel vinegar or Macetilla sherry vinegar
4 free range eggs	extra virgin olive oil
2 finely chopped shallots	salt, pepper and chopped parsley to garnish
2 garlic cloves (skin on)	



In partnership with



Recently voted the UK's Best Spanish Restaurant, Barrafina is an authentic Spanish tapas bar operated by restaurateurs Sam and Eddie Hart. Inspired by the bar dining culture of Barcelona, Barrafina provides a stylish setting to enjoy great tapas, wines and sherry. The menu comprises authentic regional dishes from around Spain which Executive Chef Nieves Barragan Mohacho's focus is on sourcing great ingredients and cooking them simply.

METHOD

1. Cut the bread into cubes of 1x1 cm. Put them in a plain tray and add the water and the milk and leave to soak for few hours.
2. Roast and break the hazelnuts. Roast the pine nuts.
3. Heat a large pan on a medium flame with 1/2 cm of olive oil. Fry the garlic in the oil for one minute. Add the chorizo and cook for 2 minutes. Then add the chopped shallots and cook until soft. Add the nuts and cook together for one minute.
4. Drop the Alameda Vine into the pan and evaporate the alcohol.
5. Then add the bread cubes, stirring all the time, trying not to break them
6. Stir the bread for at less 10 minutes, to dry the bread but keeping some juiciness inside. Season with salt, pepper, smoked paprika and chopped parsley.
7. Next, fry the eggs in olive oil, making sure the yolk is runny. Season with salt and pepper.
8. Place the migas in the base of the dish and cover them with the eggs.
9. Sprinkle some paprika, and extra virgin olive oil, and place some Papada or pancetta slices over the eggs.
10. Season with salt, pepper, olive oil, or Macetilla vinegar.

SERVES 4 PREP TIME: 12 HOURS/OVERNIGHT COOKING TIME: 2 HOURS
(INCL. REFRIGERATION)



INGREDIENTS

1x50g can anchovies in oil,
drained
3 fat fresh garlic cloves
2 tablespoons olive oil
2 sprigs of fresh thyme
1 leg of young lamb (about
1.5kg)
sea salt and freshly ground
pepper

Club Gascon is chef Pascal Aussignac's Michelin starred restaurant specialising in imaginative cuisine from the South West of France. Their food and produce are from Gascony as they take authenticity very seriously. Their food is monitored by "Le Comité Renaissance" who have a commitment to maintaining the highest standards of freshness and authenticity.

METHOD

1. Pat the anchovies with paper towel and cut the fillets lengthways. Cut the garlic cloves lengthways also, then into slices.
2. Heat the oil in a small pan with the thyme sprigs for about a minute, then remove.
3. Using a sharp pointed thin bladed knife make several stabs over the leg. Push an anchovy fillet and garlic shred into each hole, then place the leg in a small heatproof ovenproof dish. Wrap loosely with foil on top and chill for about 12 hours.
4. When ready to cook, heat the oven to 190C / Gas 5.
5. Pour the thyme oil around the leg and draw up the foil to seal. Cook in the preheated oven for 45 minutes to 1 hour, uncovering two or three times and spooning the cooking juices over. Check the meat is just cooked by piercing with a thin bladed knife. Lightly pink juices should run out; if the juices are quite bloody, then allow another 10-15 minutes.
6. When cooked, remove the pan of lamb from the oven and allow to stand for 15 minutes. Place the lamb on a warmed platter and carve.
7. Put the pan with the roasting juices back on the hob and stir in 2-3 tablespoons water. Heat until bubbling, scraping up the pan bottom with a wooden spoon to deglaze. Bubble for 2-3 minutes and season lightly then strain into a small jug. Pour over the lamb.



In partnership with



@LRF2016



London Restaurant Festival
americanexpressUK



lrf2016

londonrestaurantfestival.com

#EatOctober #AmexInvites