



daylesford love 2016
recipe collection



beetroot salmon gravlax

Jamie Oliver

Beetroot Cure

2 large fresh beetroots, peeled and quartered
1 orange, zested
2 lemons, zested
2 juniper berries, bashed
6 tablespoons rock salt
2 tablespoons demerara sugar
50 ml gin
800 g side of salmon, from sustainable sources,
ask your fishmonger

Herb Cure

1 small bunch fresh dill, finely chopped
1 small bunch fresh tarragon, leaves picked and
finely chopped
4 tablespoons freshly grated horseradish
50 ml gin

To Serve

1 loaf brown bread or bagels
a few handfuls watercress, washed and spun dry
1 lemon, cut into wedges

1. For the first cure, blitz the beetroots, orange and lemon zest, and bashed juniper berries in a food processor until you get a fairly smooth paste. Transfer this to a bowl and stir in the rock salt and sugar. Pour in the gin and give it a good mix.

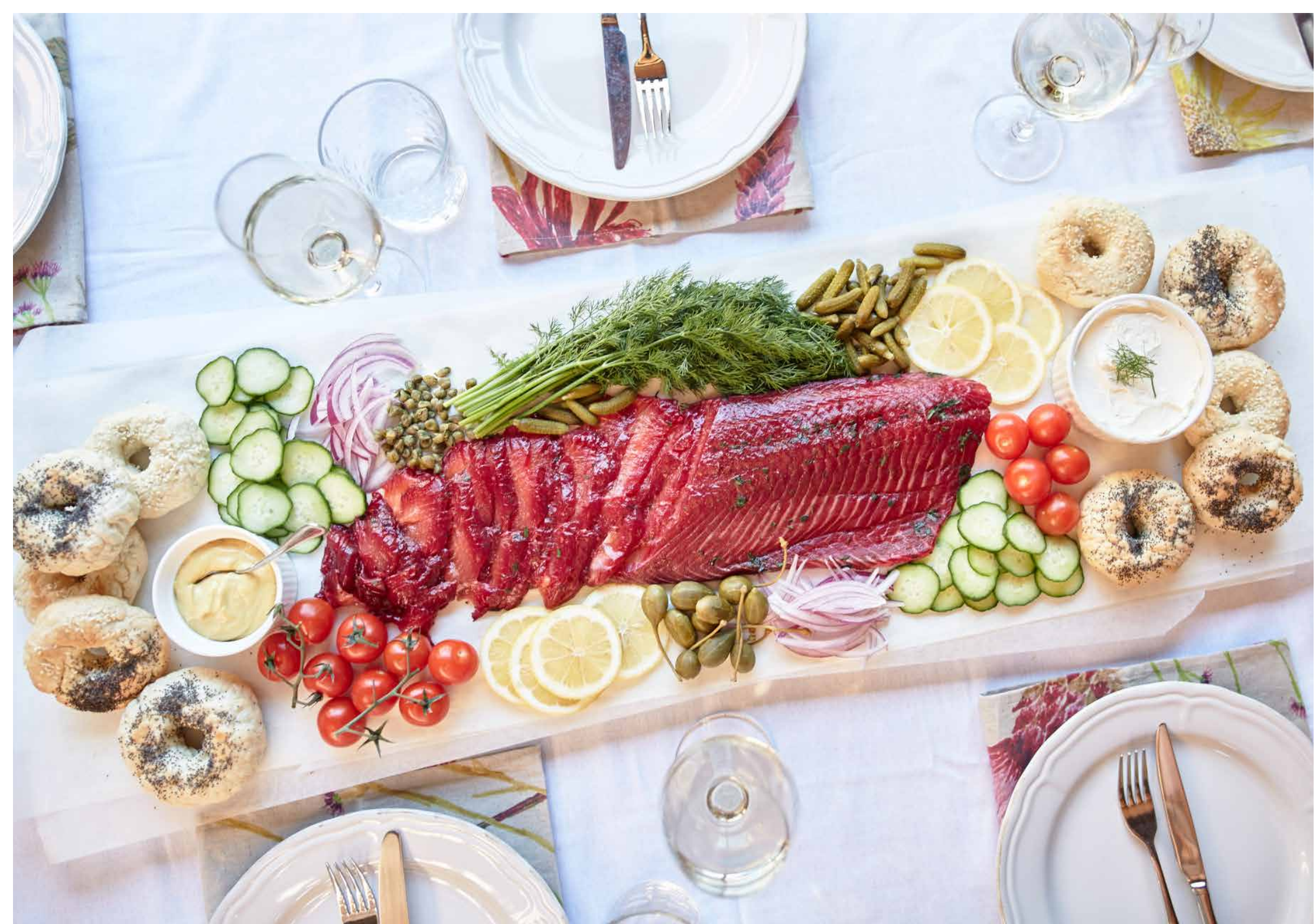
2. Lay the side of salmon skin-side down on a large baking tray and slowly pour over the beetroot cure. Use a spatula to spread it all over the salmon flesh. Once it is all well covered, wrap the salmon in a double layer of greaseproof paper then wrap it tightly with cling film and place it in the fridge for 24 hours.

3. The next day, take the salmon out of the fridge and carefully unwrap it so you can rinse off the cure. Either use 100ml of cold water or gin. Hold the salmon over a baking tray and pour a splash at a time over your salmon. Use a spoon to gently push the beetroot cure off the fish. By now it should have shared its wonderful flavours with the fish and turned it a really vibrant colour. Put the rinsed salmon to one side and run the tray under the tap.

4. For the second cure, mix together the chopped herbs, grated horseradish and gin. Put the salmon back into the clean tray, skin-side down, and pack the herby cure onto the salmon using your hands. Make sure you cover all the flesh – you don't want any air getting to it. Wrap it again with a double layer of greaseproof paper, then a tight layer of cling film. Pop the salmon back in the fridge for another 24 hours.

5. The next day your salmon will be perfectly cured and ready to eat. You don't need to rinse off that second cure – simply slice the salmon as finely as you can on an angle so you get gorgeous thin slices of gravadlax tinged with pink and topped with herbs. Pile these onto a plate and serve with a couple of slices of buttered brown bread, and some watercress and wedges of lemon.





harvest salad

Jamie Oliver

6 small beetroots
1 red onion
2 bulbs of fennel
olive oil
2 teaspoons coriander seeds
½ a bunch of fresh mint
½ a bunch of fresh flat-leaf parsley
1 pomegranate
150 g feta cheese

Dressing

2 tablespoon red wine vinegar
6 tablespoons extra virgin olive oil
1 teaspoon Dijon mustard

1. Preheat the oven to 190°C.
2. Scrub, then quarter the larger beetroots and halve the smaller ones, then add to the tray. Peel and slice the onion into sixths and tuck in among the other veg.
3. Remove the fronds from the fennel, popping them in cold water for later, then cut each bulb into 6 wedges and add to the tray. Drizzle with a little olive oil.
4. In a pestle and mortar pound the coriander seeds with a good pinch each of sea salt and black pepper. Sprinkle this over all the vegetables on the tray and toss to coat.
5. Roast the vegetables for about 40 minutes, shaking halfway through, until soft and golden and just starting to caramelise. Allow to cool slightly.
6. Meanwhile, make your dressing by combining the vinegar, extra virgin olive oil, mustard and seasoning in a small jug or jam jar. Mix well.
7. Dress the roasted veg while still warm so they soak up all the dressing, then pick and sprinkle over the herb leaves, and reserved fennel tops.
8. Cut the pomegranate in half and whack the back of each half with a wooden spoon to release the seeds, then add to the vegetables. Crumble over the feta, then gently toss everything together.



mandolin salad

Jamie Oliver

200 g soft goat's cheese

50 ml milk

3 large raw beetroots , different colours if possible,
such as golden, candy and red, peeled and trimmed

2 apples

grapeseed oil

cider vinegar

½ bunch of fresh mint , leaves picked and finely
sliced

1. Whizz the goat's cheese and milk in a food
processor until blended to the consistency of thick
cream. Season to taste, then spoon over a large
platter.

2. Finely slice the beetroots and apples (cores and
all) using a mandolin. Toss them together with a little
drizzle of grapeseed oil and a tiny splash of cider
vinegar. Pile it all on top of the goat's cheese mix,
sprinkle over the mint and serve immediately.



raspberry cheesecakes

Adapted from BBC Good Food

250g digestive biscuits
100g butter, melted
1 vanilla pod
600g soft cream cheese
100g icing sugar
285ml pot double cream

For the topping

200g fresh raspberries
25g icing sugar

1. To make the base put 250g digestive biscuits in a plastic food bag and crush to crumbs using a rolling pin. Transfer the crumbs to a bowl, then pour over 100g melted butter. Mix thoroughly until the crumbs are completely coated. Divide between serving glasses or jars. Chill in the fridge for 1 hr to set firmly.

2. Remove the vanilla seeds from 1 pod: Slice the vanilla pod in half lengthways, leaving the tip intact, so that the two halves are still joined. Holding onto the tip of the pod, scrape out the seeds using the back of a kitchen knife.

3. Make the filling: Place 600g soft cheese, 100g icing sugar and the vanilla seeds in a bowl, then beat with an electric mixer until smooth. Tip in 284ml pot double cream and continue beating until the mixture is completely combined. Now spoon the cream mixture onto the biscuit base, working from the edges inwards and making sure that there are no air bubbles. Smooth the top of the cheesecake down with the back of a dessert spoon or spatula. Leave to set in the fridge overnight.

4. To serve, top with raspberries and a sprinkling of icing sugar.





sage roasted pork belly

Donna Hay

2 heads garlic, cloves separated
2.3kg pork belly, on the bone
¼ cup (60ml) olive oil
⅓ cup sea salt flakes
4 bunches sage

1. Preheat oven to 160°C (320°F).
2. Arrange the garlic over the base of a baking dish. Rub the olive oil all over the pork belly and rub the salt into the skin. Place skin-side down on top of the garlic and cook for 3 hours.
3. Increase the heat to 180°C (355°F). Turn over the pork, add the sage and cook for a further 30 minutes or until the skin is golden and crunchy.





panzanella salad

Donna Hay

1.5kg mixed heirloom tomatoes, roughly chopped
1 tsp sea salt flakes
200g sourdough bread, torn
2 cups basil leaves
1 cup flat-leaf parsley leaves
1 red onion, thinly sliced
1 200g jar caperberries, drained
2 x 200g burrata, torn

Tomato Dressing

2 tsp tomato paste
1 tsp dijon mustard
2 tsp sherry vinegar
1 tsp finely grated lemon rind
sea salt and cracked black peppe
1/4 cup (60ml) extra virgin olive oil

1. Place the tomatoes in a large bowl with the salt and gently squeeze to release some juice. Set aside for 5 minutes.

2. To make the tomato dressing, place the tomato paste, mustard, vinegar, lemon rind, salt, pepper and olive oil in a bowl and whisk to combine. Add the bread, herbs, onion, caperberries and burrata to the bowl with tomatoes. Add the dressing and toss to combine.







kardemummabulle

Linda Lomelino

Scandinavian cinnamon scrolls often served at 'fika time'. Fika is 'to have coffee' accompanied by pastries or sandwiches. kardemummabulle is best served fresh from the oven, with a glass of cold milk.

Bun Dough

150g soft butter
90g caster sugar
½ tsp salt
2 tsp cardamom, freshly ground
500ml milk
50g fresh yeast or 17g of dried yeast
840g plain flour

Filling

175g soft butter
90g caster sugar
2 tbsp cinnamon
1/2 tsp cardamom, freshly ground
1/4 tsp vanilla powder*

Egg Wash

1 egg, lightly beaten
Pearl sugar, chopped almonds or granulated sugar

To Serve

Tall glasses of cold full cream milk

1. Mix butter, sugar, salt and cardamom until smooth in a large bowl.
2. Heat milk in a saucepan until approximately 37°C, remove from heat and add sprinkled yeast. Stir until dissolved. When yeast is completely dissolved, add milk to butter mixture.
3. Gradually add flour, then work until dough is smooth and elastic. Cover bowl with a cloth and leave to rise until doubled in size, about 45-60 minutes.
4. Meanwhile, mix the ingredients for the filling and set aside.
5. When dough is ready, divide it into two pieces. Start by rolling out the first piece of dough into a large rectangle, about 40x50 cm. Spread half of the filling on top.
6. To make the shape pictured here, fold the dough two times (so you have three layers of dough, kind of like a business letter!).
7. Cut out long strips of dough (about 2 cm wide) which you then cut in half lengthwise, leaving the top part uncut (imagine holding up a pair of pants in front of you, that's what it should look like but with super long legs!)

8. Twist together into a knot and put on parchment paper.
9. Repeat steps 5-8 with remaining piece of dough.
10. Cover with a cloth and leave to rise for 30 minutes.
11. Heat oven to 250°C. Brush with beaten egg. Sprinkle pearl sugar on top if desired. Bake for about 8-11 minutes, depending on the size of the buns.
12. Serve Swedish style, with a cold glass of milk.

**Substitute 1/4 teaspoon vanilla powder for each teaspoon vanilla extract.*



saturday night lasagne

Adapted from Neil Perry

9 instant or fresh lasagne sheets
500g fresh bocconcini
100g freshly grated parmesan

Meat sauce

1 tbsp extra virgin olive oil
1 onion, finely chopped
6 cloves garlic, finely chopped
300g pork mince
300g veal mince
sea salt and freshly ground pepper
2 tsp plain flour
2 tbsp balsamic vinegar
a pinch of caster sugar
700ml tomato passata
400g canned diced tomatoes
2 large handfuls basil leaves

Béchamel sauce

50g unsalted butter
4 tbsp plain flour
600ml milk
sea salt and freshly ground pepper

1. Preheat the oven to 190°C. Adjust the oven racks so the dish can sit in the middle.

2. To make the meat sauce, heat the oil in a large heavy-based frying pan over medium heat. Cook the onion, stirring occasionally, until softened but not browned. Add the garlic and cook until fragrant. Increase the heat to medium-high and add the meats and a pinch of salt and pepper. Cook, breaking up the meat with a wooden spoon, for 4 minutes or until it loses its raw colour but is not browned. Add the flour and cook, stirring, for 2 minutes. Add the vinegar and cook, stirring occasionally, until it has almost evaporated. Add the sugar, passata and tomatoes and simmer for 10 minutes or until the sauce thickens slightly. Check the seasoning, stir in the basil and set the meat sauce aside.

3. To make the béchamel, melt the butter in a heavy-based saucepan over low-medium heat. Add the flour and cook, stirring, for 1-2 minutes. Remove the pan from the heat and add the milk all at once, whisking constantly, to avoid any lumps. Return the pan to the heat and keep whisking, until the sauce boils and thickens. Remove from the heat and season.

4. To assemble the lasagne, spread a quarter of the meat sauce in the base of a 29cm x 23cm x 7cm lasagne dish. Place 3 of the lasagne sheets over the sauce. Spread another quarter of the sauce over the pasta, then a third of the mozzarella, torn

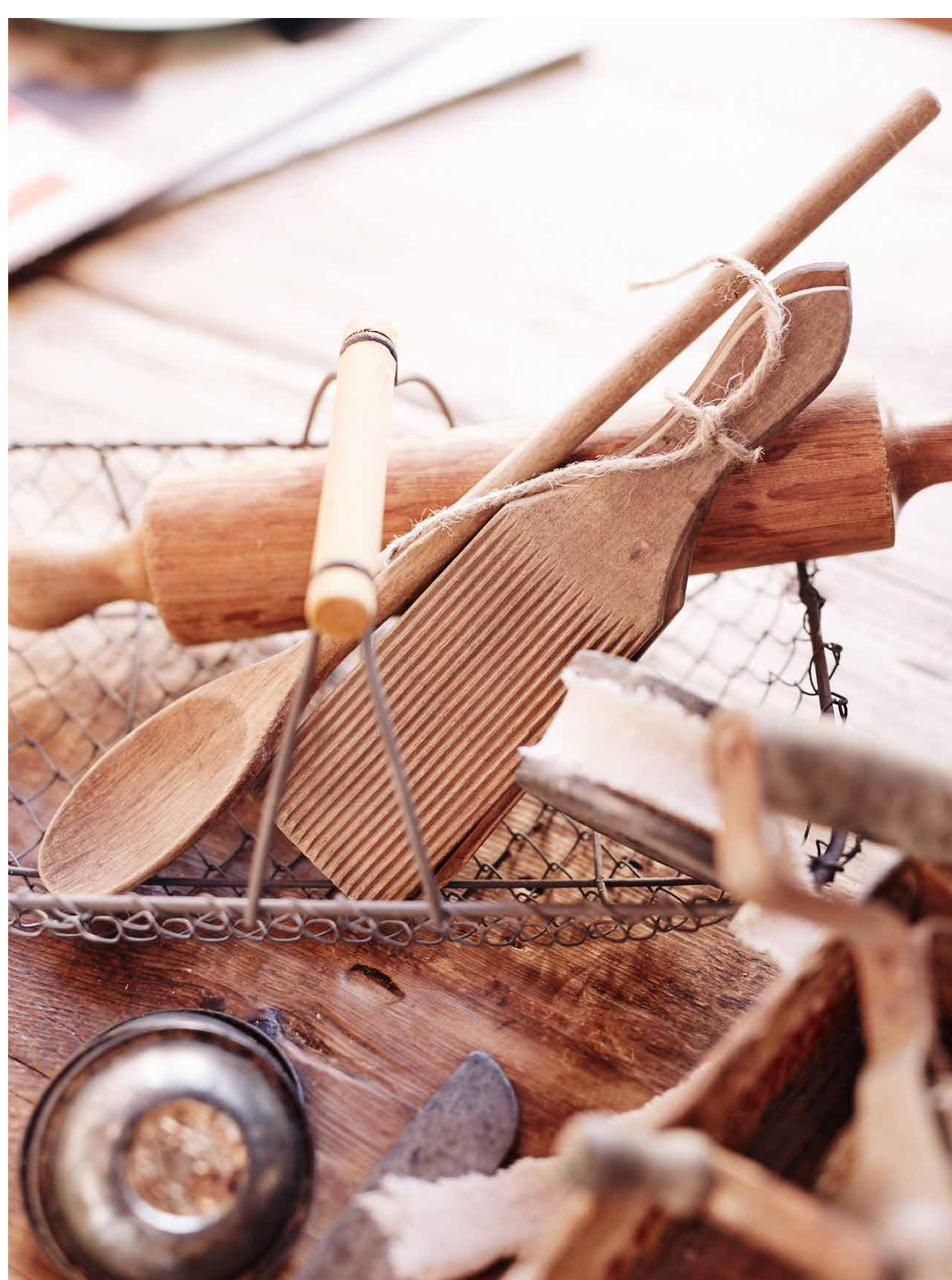
into pieces. Continue layering the pasta, meat sauce and mozzarella two more times.

5. Pour the béchamel sauce evenly over the final layer of mozzarella, then sprinkle with the parmesan.

6. Cook the lasagne for 30 minutes or until the cheese is brown and the sauce is bubbling. Let the lasagne stand for 10 minutes before serving.







grounded
PLEASURES
NOIR
EXQUISITE DARK DRINKING CHOCOLATE

grounded
PLEASURES
PANELA
ORGANIC
PANELA
THE ULTIMATE SUGAR

grounded
PLEASURES
EXQUISITE
FRENCH MINT
DRINKING
CHOCOLATE

grounded
PLEASURES
DRINKING
CHOCOLATE



farewell waffles

BBC Good Food

250g plain flour
7g baking powder
20g caster sugar
5g salt
475ml milk
2 eggs
30ml vegetable oil

1. Weigh all the dry ingredients, place in a large mixing bowl. Break the eggs into the milk and beat the mixture.
2. Add the egg and milk mixture to the dry ingredients. Add the oil and mix all ingredients together until all the large lumps have been broken up. Do not over mix otherwise the waffles will be heavy when cooked.
3. Pre heat the waffle maker and spray with oil.
4. Pour 3/4 of a cup of batter into the waffle maker and cook for 3-4 mins or until golden brown and crispy on the outside.
5. Serve hot with maple syrup.



thank you



Aghadoe Estate

An enormous thanks to Aghadoe Estate for being our constant source of inspiration, and a gorgeous place to bring the group together.



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Aghadoe Estate



Daylesford & Hepburn Mineral Springs Company

A huge thank you to these guys for keeping everyone well hydrated throughout the workshop.



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Jonai Farms

Thank you to Tammy and family for letting us come and visit the cute little piglets, as well as supplying the best pork for our cooking.



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