

Restaurants

Against Hunger

This booklet was originally produced to raise money for 'Restaurants Against Hunger', the chosen charity of Revolutions Restaurant.

One of the best selling points for the charity is its guarantee that every pound counts in the fight against hunger with 92% of expenditure being used directly to support the overseas programmes. Restaurants Against Hunger have current audited account to verify this.

At Revolutions we are very aware how privileged we are, not only to live in such an affluent country but also to have such an abundance of superb local food in Wiltshire. We do, indeed, attempt to use and promote local suppliers of food wherever possible. Because of this we have included a directory of our suppliers for you to access their superb food too.

Just remember, we should celebrate the fact that good wholesome food is available to us and at the same time attempt to help those who are not as fortunate as us.

We hope that you enjoy the recipes in this booklet and would like to thank all of our customers who have helped us with this.

This is truly a Wiltshire cookbook and we hope that you enjoy some of the tips we have included as well as some of the more quirky recipes.

Just remember, the main point of the booklet is fun, enjoy trying the recipes out and let us know if you succeed in producing the Eckie Thump with the centre unbroken!



RECIPIES

Sandie & Doug Webb



BOOZY BEEF BOURGOINGONNE (Wiltshire Style)

Equipment needed

Large Heavy bottomed Pan

Ingredients

1lb/ 450g good quality diced Wiltshire Beef

Flour to coat

Olive Oil to brown

1 large Onion peeled and diced

½ tbs of Lazy Garlic

¼ lb/225g Wiltshire streaky Bacon, diced

6oz/125g small Mushrooms

Quarter bottle Red Wine

½ pint Wadworths 6x

18 fluid oz/½ litre Beef Stock

Bisto Gravy Granules

Soft Brown Sugar to taste

Maldon Salt

Fresh Ground Pepper

Method

Place the onions and garlic in a heavy bottomed saucepan with a good slurp of olive oil. Fry until the onions are soft and translucent but not brown. Add the Bacon and cook for five minutes to release the salty flavour into the base mix. Coat the beef in the flour, season and add to the mixture, turning to ensure that each piece is covered.

Add the red wine and cook off until reduced. Add the beer and continue to reduce for a further five minutes Add the mushrooms and reduce the heat to a simmer. Gradually add the Beef Stock keeping the beef submerged in the liquid.

Allow to cook for about 1½ hours or until the beef melts when squeezed.

Add the Bisto to thicken and taste. If needed, lift the taste with a small amount of Brown Sugar.

SWEET POTATO SOUP

Equipment needed

Liquidiser

Heavy bottomed large saucepan

Ingredients

2 Red Onions

Virgin Olive Oil for frying

1 Iceberg Lettuce

8 Sweet Potatoes

Chicken Stock or Vegetable Stock to cover

2 pints Milk

Soft Brown Sugar

Method

Fry off the Onions in a little Virgin Olive Oil until just soft. Add a diced up Iceberg Lettuce and fry until the onions and lettuce have melted into each other but are not brown. Now add the Sweet Potatoes and coat them in the oil and softened base mix. Cover with hot water and season with either chicken stock cubes or (if vegetarian) good quality vegetable stock cubes. We attempt to use our own vegetable or chicken stock but in reality this is not always possible in a domestic kitchen and the quality of some commercial cubes these days is often good enough to do the job. When the potatoes are soft enough, puree the whole mixture in the liquidiser until a semi smooth paste is achieved. Return to the saucepan and add at least a couple of pints of milk. Bring to a gentle boil and simmer for a further 15 minutes. At all stages taste the soup to see if more seasoning is required. Remember, the milk will reduce the strength of the taste but it will give a more creamy consistence. If the soup seems a little flat, add a couple of pinches of soft brown sugar as this will often lift the dish.



TUNA PATE– from Maggie Nicholson

Sometimes a recipe is so easy, you can not believe your luck - this is just that example. The result is delicious, so enjoy it (and thank you Maggie).

Equipment needed

Oven proof dish or individual ramekins

Ingredients

Tin of Tuna Chunks in Sunflower Oil

2 Sticks Celery

4 tbs low fat Mayonnaise

½ pint semi skinned Milk

8oz/225g Cheddar Cheese – grated

2 Organic, Free Range Home Farm Eggs, beaten

Heat oven to 160/gas mark3

Method

Beat the eggs with the milk and cheese. Add all other ingredients Pour into and oven proof dish or individual ramekins Bake until golden and the top feels firm.



CHEESE & HAM RAMEKINS

Equipment needed

Baking tray

Baking parchment to line

Ingredients

2 Free Range Organic Home Farm Eggs

12 round Rolls

250g/8oz West Country Cheddar Cheese

250g/8oz Gloucester Cheese

4 tablespoons unsalted Butter

125g/4oz chopped Wiltshire Ham

Pepper to taste

Heat the oven at 400f (200c) gas mark 6

Method

Mix the ham with the cheese, add the pepper and butter. Beat the eggs together and add to the mixture. Blend well. Cut the rolls in half and scoop out the centres. Fill each half with the cheese mixture and place on a baking tray in the oven for about 20 minutes. They will rise to about twice the original size and should be eaten straight out of the oven.



SPINACH PASTIES WITH STINKING BISHOP CHEESE

Equipment needed

Baking tin
Baking Parchment to line

Ingredients

4oz/100g cooked Spinach, well drained and chopped
12oz/350g Puff Pastry (perfectly good to buy it in)
1 Free Range, Organic Home Farm Egg
1oz/30g Stinking Bishop Cheese, crumbled
1½ oz/40g Cream Cheese
Half a teaspoon of 'Trucklements' English Mustard
Salt & Pepper to taste

Heat the oven to 220c/gas mark 7

Method

Beat the cream cheese with almost all of the egg yolk, mustard and crumbled cheese. Add the chopped spinach to this mixture and season. Reserve a little of the egg to glaze the pastry. Roll out the pastry to a thickness of about 3mm or 1/8". Cut into 8 rounds about 9cm (3 ½") in diameter. Put some of the cheese and spinach mixture in the centre of each round. Damp the edges and fold into half moons. Pinch the edges hard to make a firm seal and glaze with the reserved egg. Cook for about 15 minutes until golden.

LEEK QUICHE

Equipment needed

7" Round Flan tin
Baking Parchment to line

Ingredients

16oz/500g Bromham Leeks
5oz/125g Shortcrust Pastry (perfectly good to buy it in)
2 Free Range, Organic Home Farm Egg
3oz/75g Grated Double Gloucester Cheese
2tbs/30ml Cream
2oz/50g Wiltshire unsmoked Bacon
2tbsp/30ml Cornflour
Salt & Pepper to taste

Heat the oven to 200c/gas mark 6

Method

Line the tin with the rolled out pastry and bake blind. Wash the leeks and blanch them in boiling salt water for 5 minutes. Drain well and cut into 1cm (½") rounds. Mix the cornflour with the milk and add the beaten eggs, cream and grated cheese. Season well. Fry the bacon lightly and cut into small dices. Cover the bottom of the flan with the bacon and leeks and spoon the egg mixture over. Return to the oven and bake until lightly brown and set.



STILTON TORTE

Equipment needed

One 10" round baking tin
Baking Parchment to line

Ingredients

8oz/225g Butter
8oz/225g Self Raising Flour
4 Organic, Free Range, Home Farm Eggs, beaten
8oz/225g Mature Cheddar or Wessex Purl Cheese
Half a teaspoon of 'Trucklements' English Mustard
Salt & Pepper to taste
4oz/225g Stilton Cheese
1tbsp Hot Water

Heat the oven to 200c or gas mark 6

Method

Beat together the butter and cheddar until you achieve a smooth paste. Slowly beat in the eggs and then add the flour. Season with salt and pepper to taste. Add the hot water to slightly loosen the mixture. Stir in the crumbled Stilton and mustard. Place in the lined tin and bake until set to the touch and golden brown. Leave to cool or serve warm with home made chutney and a fresh leaf salad dressed with tomato concassee.



SAVOURY BREAD & BUTTER PUDDING

Equipment needed

Large oval baking tin with high sides
Baking Parchment to line

Ingredients

½ pint Double Cream
1 pint Milk
6 Home Farm Free Range Organic Eggs
3oz/75g Mature Cheddar or Wessex Purl Cheese
3oz/75g Parmesan Reganio Cheese
1 tbsp 'Tracklements' Tomato Salsa
Salt & Pepper to taste
5 Tomatoes
2 tbsp Tomato Ketchup
1 loaf sliced white bread
Bunch Basil

Heat the oven to 350F/180C (gas mark 5)

Method

Beat the milk, cream and eggs together and add the salsa, ketchup and cheddar. Mix well together and season with the salt and pepper. Chop the Basil roughly trying not to bruise and mix into the custard mix. Cut the bread slices into triangles and place in rows in the baking tray. Pour on the mixture over the arranged bread and top with the grated parmesan.

Place in the oven and cook until brown on top and the mixture just moves when shaken.



SALMON AND DILL FISH CAKES

Equipment needed

Baking tin

Ingredients

6 large floury potatoes such as Maris Pipers
Salmon
1 large Red Onion
1 tsp Lazy Garlic
1 tsp Lazy Chilli
Handful of fresh Dill
8 sun blushed tomato segments
Salt & Pepper to season
¼ brown or white Loaf, blitzed into fresh breadcrumbs
4 Home Farm Free Range Organic Eggs - beaten
Flour to coat

Method

Boil and mash the potatoes and put to one side to cool. Pop the salmon into a microwave and cook to taste. Chop the red onions finely and fry in a little olive oil adding the garlic. Chop the dill and the sun blushed tomatoes and add to the onion along with the chilli. Fry for just a couple of minutes until well combined and then add to the cooled potato mix. Add Salt and Pepper to taste.

Form the mixture into small patties, dip in flour then egg then breadcrumbs. Be sure that the mixture is covered in the crumbs so that the potato mix is sealed in.

Cook over a low heat in virgin olive oil, ensuring that the middle is warm and the outside crispy.

Serve with Chilli sauce or 'Tracklements' Tomato Salsa.



SAVOURY CHEESECAKE

8" baking tin

Parchment to line

Ingredients

4oz/125 Butter
½ Pack Savoury Biscuits, ¼ pack of Digestives
2 small pots Cream Cheese
3 free range, Organic, Home Farm Eggs
1½ tbs Corn Flour
2oz/75g Cheddar Cheese
2oz/75g Sunblushed Tomatoes
5 fl oz Double Cream
½ tsp Trucklements English Mustard

Heat oven to 180c/gas mark 4

Method

Crush the biscuits and add the melted butter. Mix together and push into the base of the greased and lined tin. Place in the fridge to set.

Beat the cream cheese, cheddar, eggs and sun blushed tomatoes together, add salt and pepper to taste. Beat in the corn flour and when well mixed add the double cream a little at a time. Mix on full power in a processor.

Pour mixture over the crumb base and cook until set.



ECKIE THUMPS

These are a silly but tasty mix of ingredients that were originally meant to mimic a mini Full English breakfast as a starter. The idea came to me when I was on holiday in La Palma. That island specialises in the old traditional rissole/scotch egg type of pate and while I was awake one night thinking of the restaurant (sick that I am!) I thought this would go down a treat in Chippenham.

The problem with the recipe is the delicate construction putting an egg yolk into its casing without breaking the delicate seal around it.

I think the result is well worth the effort!

Equipment Needed

A pair of good nimble hands!

Frying Pan and Grill

Ingredients

8 Maris Piper Potatoes

Butter to mix

6 Home Farm Free Range Organic Egg Yolks

Flour to coat

2 beaten Eggs

Half a Loaf Bread crumbed in the mixer

Virgin Olive Oil to fry

Three rounds of Black pudding and half a slice of Wiltshire streaky Bacon and

Trucklements Tomato Salsa

Method

Boil the potatoes and beat with butter until a smooth, but firm, mash is achieved. Leave to cool. Make sure that the mash is firm enough to form a case for the egg. Separate six yolks from the whites and place them back in their broken shells balanced in the egg carton (the reason for this will become apparent later)

In one hand mould the mash into a small round ball.

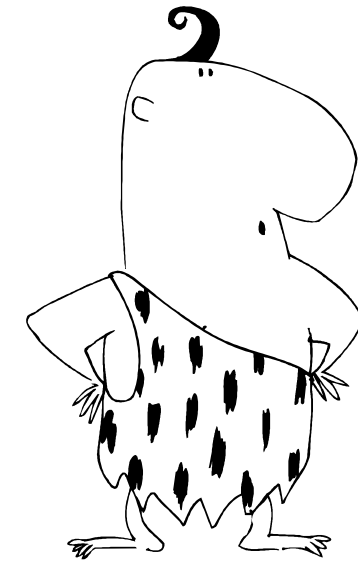
Push your index and middle finger into the centre and form a nest for the egg yolk to sit in. (This is now the hard bit) Drop the yolk into the hole and bring the rest of the potato around to form a type of Scotch egg shape and seal.

Don't use the egg yolk if it is broken as it will just seep into the potato. Carefully roll the Eckie in some flour and make sure the ball is an even shape. Dip into the beaten egg mix and then coat with the breadcrumbs. Shallow fry until golden brown in some Virgin Olive oil over a medium heat.

In the meantime fry three small rounds of Black Pudding and grill a small half piece of bacon. Place the Black Pudding in the centre of the plate with the Eckie on top and the well done grilled piece of Bacon on the top of that. Serve with warm Trucklements Tomato Salsa.

ECKIE THUMP – what a dish!

Ps Black Pudding can be replaced by a small Crouton of Bread for the veggie in your family or those who dislike the idea of Black Pudding



APPLE CHUTNEY

Ingredients

1kg Garden Cooking Apples

1lb Onions

8oz/225g Sultanas

1½lb/675g Demerara Sugar

4 tsp Salt

2 tsp mixed Spice

2 tsp Ground Ginger

1 Level tsp Cayenne Pepper

1½ pints White Wine Vinegar

Method

Chop the apples and put them into a large pan with the onions, fruit, spices and seasoning. Cover with a little water and cook until soft. This will prevent the fruit from sticking. When the fruit is soft, add the vinegar and sugar, simmer until it has thickened. Put into clean warm jars and allow to cool before sealing.



PLUM RELISH– from Maggie Nicholson

Ingredients

1kg washed garden Plums

4 peeled Onions

Half Pint Vinegar

12oz Demerara Sugar

12 crushed Peppercorns

2 deseeded Fresh Green Chillies

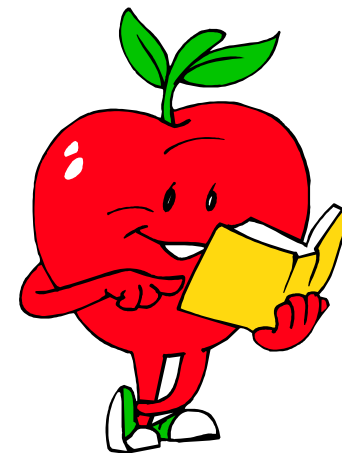
6 Cloves of Garlic

2tspn mixed Spice

Method

Put all ingredients in a pan and bring to the boil. Simmer until smooth with no vinegar left. Remove the stones. Sieve or put into a food processor. Return to the pan and boil for 5 minutes.

Bottle and store in a very cool place or in the refrigerator



BLACK & WHITE CHEESECAKE

Equipment needed

This is from an American recipe so you will need a cup of some description to measure things in (or a proper American measure).

Ingredients

Biscuit Crust

1½ cups of Crushed Digestive Biscuits

¼ cup sugar

3 tablespoons cocoa powder

½ cup melted butter

Filling

1½ lb Cream Cheese

1 cup plus 2 tablespoons sugar

2 tablespoons flour

1 teaspoon grated lemon zest

1 teaspoon grated orange zest

3 Church farm whole eggs plus 2 yolks

½ teaspoon vanilla extract

6oz semisweet chocolate, melted

3 tablespoons heavy cream

Heat oven to 220c/gas mark 7

Method

Toss the crushed ingredients together in a bowl. Press firmly into a 10 inch spring form pan and set aside.

Beat the cream cheese and sugar together until light and fluffy. Beat in the flour and zests, then slowly beat in the eggs, extra yolks and vanilla. In a separate bowl combine the melted chocolate and cream. Pour two-thirds of the cheesecake filling over the crust. Fold the chocolate mixture into the remaining filling until thoroughly combined. Using a knife, swirl the chocolate filling into the plain filling to get a marbled effect. Bake for 40 minutes. Turn off the oven, open the door, and let the cake stand for 20 more minutes inside the oven. Cool on a rack. Refrigerate overnight.

Hint - To make neat slices, cut the cheesecake with a hot knife, rinsing it off between each cut.

NORTH WILTSHIRE HONEY FLAP JACKS

Equipment needed

Baking tray with sides.

Baking Parchment to line

Ingredients

6oz/175g Butter

6oz/175g Soft Brown Sugar

8oz/225g Organic rolled Oats

2 tablespoons clear Devizes Honey

Pinch Salt

Heat the oven to 350F (180c) gas mark 4

Method

Put the oats, salt and sugar together in a mixing bowl. Melt the butter over a low heat and add the honey. When melted, pour onto the oat mixture and mix well.

Press the mixture into a well greased tray and cook in the oven for about ½ hour.

When ready remove from the oven and cut into squares. Cook the flapjacks before storing them in an air tight container.



LEMON- ALMOND POUND CAKE

Equipment needed

9 inch spring form cake tin
Parchment for lining

Ingredients

1 cup blanched Almonds
1 cup Sugar
1 cup softened unsalted Butter
4 Home Farm eggs
1 tablespoon grated Lemon zest
1 cup Flour
1 teaspoon Baking Powder
¼ teaspoon Salt
¼ teaspoon Lemon juice

Lemon Glaze

1 cup sifted powdered sugar dissolved into 2 tablespoons Lemon juice

Heat oven to 350 degrees

Method

Put the almonds and sugar into a processor and grind to a fine powder. Using an electric mixer, cream the butter, sugar and almonds together until light and fluffy. Beat in the eggs one at a time, and mix in the lemon zest. Sift the flour, baking powder and salt together into a separate bowl. Beat in the dry ingredients alternately with the lemon juice, about one-third of each at a time. Mix until thoroughly combined.

Pour the batter into the cake tin and bake for about 50 minutes or until a wooden toothpick inserts into the centre and comes out clean. Cool completely and remove from the tin. Pour the lemon glaze over the top and side.

PAT'S AMAZING SHORTBREAD

Equipment needed

10" baking tin
Parchment for lining

Ingredients

15oz/425g flour
12oz/325g butter
6oz/150g caster sugar
3oz/75g semolina

Heat oven to 350f/gas mark 4

Method

Place all ingredients into a bowl and mix until you achieve a smooth dough. Press into the baking tin and cook until lightly golden. Cut while still warm and leave to cool in the tin.



CHOCOLATE PUDDING CAKE

Equipment needed

Two 8½ cake tins or six ramekin dishes

Parchment to line

Ingredients

Cake

255g (8oz) best dark chocolate

225 (8oz) soft brown sugar

225 (8oz) butter

6 Home Farm eggs

225 (8oz) ground almonds

225 (8oz) white breadcrumbs

Filling

100g (4oz) butter

100g (4oz) dark chocolate

75g (3oz) icing sugar

100g (4oz) thick whipped cream

Heat oven to 190C/375F (gas mark 5)

Method

Cake

Melt the chocolate in a bowl over a pan of simmering water. In a separate bowl beat the butter and sugar until pale and light. Add the eggs one at a time. They will look curdled but don't worry. Add the chocolate, almonds and breadcrumbs and mix thoroughly.

Transfer to the cake tins and cook for about 20-25 minutes until just moist in the middle and firm on the edges.

When cooled, sandwich together with chocolate filling.

Filling

Melt the butter and the dark chocolate together in a bowl over gently simmering water. When melted stir in the icing sugar. Take off the heat and add the whipped cream. Leave in the refrigerator until the mixture begins to thicken.

If you want to adapt this to a pudding, try putting the mixture into six individual ramekin dishes or into a well greased 10 inch spring form tin.

COCA-COLA CAKE

Equipment needed

10" Springform Tin

Baking Parchment to line

Saucepan

Ingredients

5oz/125g Butter

9oz/250g Caster Sugar

7oz/200g Plain Flour

1 large Home Farm organic free-range Egg

1 can/175ml Coca-Cola

2tbls Cocoa Powder

1tsp Vanilla Essence

30g Yoghurt

100ml Milk

¼ teaspoon salt

½ teaspoon Bicarbonate of Soda

Heat the oven to 350F (180c) gas mark 4

Method

In a large bowl, combining the flour, sugar, bicarbonate of soda and salt. In a jug mix the egg, milk yoghurt and vanilla essence. Melt the butter in a heavy based pan and add the cola and cocoa. Pour into the dry ingredients and beat together well. Next beat in the milk mix. Pour into the prepared tin and bake for about 40 minutes until it has set when shaken.

Now eat - YUMMY!



GREEN PEPPER AND MUSHROOM RISSOTTO

Although the making of a good risotto is undoubtedly very time consuming, it is one of those dishes that is extremely satisfying when done well. Don't be tempted to cut corners and add the liquid too quickly as this will break down the rice and you will end up with an old fashioned (and not very pleasant) rice pudding.

Risotto is an Italian term meaning 'little rice' and originated as a dish to use Aboria rice grains that hold their shape (when treated well!) and afford a wonderful creaminess when cooked correctly.

Equipment needed

A large Frying Pan (we usually use a wok)
or a heavy bottomed saucepan

Ingredients

2 Red Onions
3 Green Peppers
Wild Field Mushrooms
Virgin Olive Oil
Two teaspoons of Lazy Garlic
Aboria Rice
Good Vegetable or Chicken Stock
White Wine
Salt & Pepper to taste
A handful of Parmesan Reganio Cheese grated

Method

Prepare the Peppers. Cut in half and deseed. Either place the peppers, skin side up, under a hot grill or pop in a deep fat fryer until the skins have semi-browned. When they are cool, peel off the skins and dice. Prepare the mushrooms - wash and dry. Chop into large chunks. In the wok fry off the garlic and onions in olive oil until soft. Add the rice and coat with the onion/ olive oil mix. At this stage the rice will take on a translucent appearance. Do not let the rice brown or stick to the bottom. Add the white wine and stir continually until the liquid has evaporated. Keep adding the stock now until it is absorbed. Don't allow the risotto to get too dry as it will stick or burn. After the fourth addition of water, add the mushrooms and stir in to coat with the rest of the ingredients. It will take about 15 minutes of continual attention for the risotto to be ready for the final introduction of the peppers and the Parmesan Reganio.

Don't be tempted to use an inferior cheese as the Parmesan Reganio gives this dish the lift that it needs with no aftertaste. You will know when the dish is ready because the rice will be slightly firm but the whole Risotto will have taken on a creamy appearance.

Leave the risotto to rest for about 15-20 minutes and then add just a little more cold water to loosen the mixture. Alternately, if you are not serving it immediately, add the water just before you re-heat.

At Revolutions we sometimes serve this in a pastry case to add another dimension and aid the appearance on the plate. These cases are made from ready made Rough Puff Pastry (why do it yourself if it is this good ready made) cut and draped over oiled oval ramekins. This gives the appearance needed and adds a crisp light contrast to the creaminess of the dish.

Variations on this dish are endless, and when you are confident enough with the method, you can, indeed try some quite wacky combinations.

