

# Menu

**Steamed Pork  
Dumpling**

**Cured Salmon**  
with a herb crust

**Lime & Chipotle Roast Chicken**  
with roast rosemary and poppy seed  
watermelon

**Chorizo Frittata**  
with sweet potato

**Shortbread**  
with strawberries

Thank you for joining the dream Team  
this evening we hope you enjoy this  
specially created menu

## Cured Salmon

with a herb crust

- Clean, Skin & Trim salmon and cut into bite size cubes.
- **Make a cure using 50% Table Salt & 50% Caster Sugar, mix well.**
- **If using a Vac pac machine, roll the Salmon in mix and vacuum and leave for 3-6hrs. Without the vac pac, leave the salmon in the cure mix and leave for 15-20hrs refrigerate both.**
- Once cured, gently and thoroughly wash off cure mix in cold water running water. Dry on a clean tea towel or j-cloth.
- **Take a selection of fresh herbs (parsley, dill, tarragon, basil, coriander) and finely chop. Mix gently and well in a bowl.**
- **Using a paint brush, paint the top of the salmon pieces with English mustard then dip the mustard side into the herb mix to give each one a herb crust.**
- Serve at room temp.

Your Notes:

## Lime & Chipotle Roast Chicken

with roast rosemary and poppy seed watermelon

- Take a bunch of rosemary, remove the stem and roughly chop. Sprinkle with a little oil then pop into the oven to roast for 5-10 minutes. Take out and place to one side.
- Take your chicken thighs, lay them out on a baking tray.
- In a bowl place the juice of 2/3 limes,  
50ml of Olive or Rapeseed Oil,  
2 teaspoon of paprika,  
1 teaspoon of chilli powder (if you can get chipotle chilli powder, use it)  
1 and a bit teaspoons of garlic poder/granules,  
Salt & pepper.
- Whisk up and lather over the chicken.

Your Notes:

## **Chorizo** and sweet potato frittata

- Small dice and gently par-boil some sweet potatoes, strain and allow to cool.
- Small dice the chorizo and sauté, turn the heat down as it starts to colour and allow the fat to sweat out, add your cooled sweet potatoes, remove from the heat and mix well.
- Lightly butter a Yorkshire pudding tray, vigorously whisk up your eggs with a little salt and pepper (approx. 1 large egg to each dimple).
- Add a generously heaped spoonful of chorizo and sweet potamix to each dimple then fill just off the top (2-3mm) with the whisked egg. Place in a Hot Oven (180-200c) for 15mins (check the middle is cooked and pipping hot).

**Your Notes:**

## Shortbread with Strawberries

- 24oz (1 1/2 Flour
- 16oz Butter
- 8oz Sugar
- 3 Egg Yolks
  
- **Mix the Cream butter, Egg yolks and sugar, then fold in the flour**
- Roll to 5mm-1cm thick and cut to desired size and shape
- Place on baking parchment and cook in the oven till edges are just about to go golden.
- **15-18 minutes at 190c.**
  
- Your Notes:

## Pork Dumplings

- Your Notes: