



# BRISKET CHILLI, RICE & TORTILLAS



SERVES 3

## INGREDIENTS

500g brisket  
15g white onion  
15g celery  
15g carrot  
4g garlic  
15g Cajun seasoning  
90g black pudding  
120g tomato puree  
60g dark chocolate callets  
1 flour tortilla  
20g smoked paprika  
100g long grain rice  
70g crème fraiche  
20g red chilli

## METHOD

1. Slow roast the brisket until fully cooked. Once cooled, pull and shred the beef.
2. In a pan add diced onion, carrot, celery garlic, Cajun seasoning and sweat off.
3. Add the shredded beef to the onion mixture and simmer.
4. In a separate pan add the black pudding, dark chocolate and tomato puree with a touch of water just to loosen.
5. Cook the rice, cut the tortillas in to triangles and deep fry, then toss in smoked paprika. Set aside.
6. Add the black pudding mix to the brisket a little at a time and taste, keep adding until it tastes rich, earthy and thick.
7. Serve with rice and tortillas and finish with finely diced red chilli and crème fraiche.





# SHAKSHUKA EGG & SAUSAGE

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SERVES 4

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## INGREDIENTS

550g tomatoes  
4 eggs  
120g onion, diced  
5g garlic clove  
150ml water  
Sourdough bread, toasted  
Salt & pepper  
50ml pomace oil  
4 sausages

## METHOD

1. Split the sausage skins and separate each sausage into four pieces and roll into mini sausage shapes/meatballs (16 in total).
2. Fry the sausages in 1 tbsp of olive oil till lightly brown all over, remove from pan and reserve.
3. Sweat the diced onion in the same pan, take care not to colour, add drop of water if they start to catch.
4. Once translucent add the chopped garlic and the chopped fresh tomato and simmer for 20 mins adding a little of the water at a time to prevent the mix becoming too thick and dry. Season to taste.
5. Heat individual skillet, pan or enamel dish slightly then add the sauce making a small reservoir in the centre using the back of a spoon, and place the stubbies around the perimeter.
6. Break an egg carefully into the centre space and bake in the oven for approx 10 mins at 170°C (until the egg is set).
7. Brush the sliced sourdough with remaining oil and griddle or toast. Serve dish with toasted bread.



# CHICKEN TIKKA NAANWICH

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SERVES 5

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## INGREDIENTS

750g boneless chicken thighs  
5 large naan breads  
50g tandoori paste  
150ml natural yoghurt  
Salt and pepper

### For the slaw

150g red cabbage  
150g white cabbage  
75g carrots  
75g red onion  
25g coriander bunch  
50ml sweet chilli sauce  
25g mint  
12g red chilli  
50g bombay mix

### For the dressing

Half cucumber  
2.5g curry powder

## METHOD

1. To make the marinade mix half the yoghurt with the tandoori paste, then marinate the chicken thighs for a couple of hours.
2. Place on a tray ready to be baked in the oven. Bake for around 20 mins at 170°C until lovely.
3. Make up the Bombay slaw with the shredded cabbage, onions, chopped chilli, chopped herbs, mix with the chilli sauce. Then add in Bombay mix at the last minute to stay crunchy.
4. Lay a naan down on the plate, place in the cooked chicken thighs, crunchy slaw, curry spiced cucumber and yoghurt.

Cheaper  
cuts

# KOREAN FRIED CHICKEN

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SERVES 5

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## INGREDIENTS

1250g chicken thighs, boneless

### For marinade

7g garlic  
3g red chilli  
200ml sweet chilli sauce  
25ml white wine vinegar  
15g mustard  
Sesame seeds to garnish

### For slaw

100g white cabbage  
100g mooli ribbons  
25g spring onion  
7g fresh ginger  
5g caster sugar  
5g garlic  
150g mayonnaise  
2g chilli flake

## METHOD

1. Make the marinade by adding garlic, chilli, sweet chilli sauce, vinegar, mustard and mix thoroughly.
2. Add the chicken to marinade and roast at 170°C until fully cooked. Keep the excess marinade and reduce in a pan to make a glaze.
3. In a bowl make the slaw by shredding the cabbage, peel the mooli into ribbons, finely dice the ginger and garlic then add chilli and sugar, fold in the mayonnaise. Slice the spring onion and place on top.
4. Serve the chicken with the glaze, sesame seeds and slaw on the side.



Cheaper cuts