

DAILY ECHO

Two recipes from the Charitable Bookings Signature Dish cookbook

365 of the best loved chefs from the UK's leading restaurants, private members clubs and 5* hotels have collaborated with app Charitable Bookings by sharing their secret main course Signature Dish recipe to help raise money and awareness for 1,000s of UK registered charities. These 365 mouthwatering recipes can be found in the the 754 page Charitable Bookings Signature Dish cook book, making the perfect gift for all foodies this

Christmas, priced at £40 with £5 going to a charity of to the buyer's choice from a growing list of more than 8,500 UK registered charities. Everyone can enjoy 100 of the recipes for free by downloading the Charitable Bookings app with the remaining 265 recipes accessible with a token in-app purchase of £3.99 with £1 going again to a cause close to the customer's heart.

Angela Hartnett's Hake with Romesco Crust

"Myself and everyone at Murano are delighted to share my popular dish with Charitable Bookings in support of the wonderful work of The Terrence Higgins Trust with the ability to help raise much needed unrestricted funds - I hope you enjoy it!"

SERVES 4

PREPARATION TIME: 20 MINUTES

COOKING TIME: 2 HOURS

For the Dish

1 x 290g jar roasted red peppers, drained and quartered

1 tbsp fresh rosemary leaves, chopped

2 cloves of garlic, thinly sliced

3 tbsp olive oil

50g skinned, salted almonds

50g dry white breadcrumbs

2 medium courgettes

4 x 150g hake portions, skin on

salt and freshly ground black pepper

Preheat the oven to 100°C, lay the peppers on a baking sheet and sprinkle with the rosemary, garlic, 1 tablespoon of olive oil and some seasoning.



Place in the oven and bake for 2 hours to dry out the peppers. Remove from the oven and allow to cool. Once cool, place the peppers in a food processor with the almonds and breadcrumbs and blend until they have a sandy texture.

Increase the oven temperature to 180°C.

Slice the courgettes into discs 5mm thick. Heat 1 tablespoon of olive oil in a non-stick frying pan, add the courgettes and season.

Cook for 2-3 minutes on each side or until golden. Remove from the pan and set aside. Heat the remaining 1 tablespoon of olive oil in the frying pan over a high heat. Add the hake portions, skin-side down, and cook for 2 minutes, or until the skin is golden brown. Transfer to a baking sheet, skin-side up, and sprinkle the prepared topping over the fish. Bake in the oven for 5-7 minutes, or until the flesh offers no resistance when you pierce it with the tip of a knife.

To serve, place the courgettes on individual plates and top with a piece of hake. Finish by spooning over some of the cooking juices.

Peter McKenna's Scotch Beef Diamond Muscle With Ayrshire Beets, Artichoke, Shallot, Broccoli and Madeira Sauce

"With more than 1 in 3 people affected by cancer in the west of Scotland, which in fact is the highest in Europe, myself and the team at The Gannet want to get behind and support Beatson and the specialist services this internationally renowned charity provides."

SERVES 4-6

PREPARATION TIME: 1 HOUR 30MINUTES

COOKING TIME: 1 HOUR

For the Beef

1kg beef diamond muscle

4 litres water

320g salt

4 bay leaves

8 black peppercorns

For the Salt-Baked Beetroots

2 medium beetroots

200g salt

30g egg white

1 sprig of thyme

1 clove of garlic

a little water

For the Globe Artichoke

2 globe artichokes

vegetable stock, enough to cover

For the Shallots

1 large banana shallot

100g caster sugar

1 splash of sherry vinegar

For the Beef Dripping Potatoes

4 Maris Piper potatoes

beef dripping, to cover

10g salt

1 clove of garlic

1 sprig of thyme

For the Tender Stem Broccoli

200g tender stem broccoli

For the Madeira Sauce

Jacob's ladder bones

2 shallots, sliced

1 clove of garlic, peeled

5 button mushrooms, sliced

1 tbsp sherry vinegar

100ml Madeira

1l chicken stock

200ml veal stock or demi glaze

20g butter

Brine the beef cut in an 8% brine with the bay leaves and black peppercorns for 1 hour before cooking. Once brined, rinse off lightly and pat dry. Shallow fry the meat until browned on all sides. Place in the oven at 160°C for 10 minutes, turning regularly.

You can cook the meat to your own preference, in the restaurant however, we prefer medium rare. It's important to leave the beef to rest for 10 minutes in a warm place after it comes out of the oven.

For the salt-baked beetroots, blend all the ingredients, apart from the beetroots, until you have a firm paste. It should not be too wet or too dry. Coat the beetroot in the paste, then bake at 170°C for 25-30 minutes. To check whether cooked, turn upside down and insert a knife. The flesh should be tender and the knife should slide out. Once cooked, leave to cool for 5 minutes. Crack and scrape off the salt crust and peel. Cut into rounds and purée the trimmed beetroot.

Peel the globe artichokes and cook in a light vegetable stock until tender, leaving to cool in the liquid. Once cold, cut each into 6 pieces. Cut the shallot into 4 discs. Leave the skin on while you do this to help maintain the shape, then discard it. Salt the shallot discs for 5 minutes, then dry the excess moisture on kitchen paper. Fry in oil and a little butter until golden brown. Drain the fat from the pan and add the sugar. Make a caramel, then once the shallot is golden and cooking nicely, add a splash of vinegar. Cook until soft but not falling apart.

For the beef dripping potatoes, peel and cut each potato into 3 circles, it's best to slice each one into thirds, then cut out circles using a pastry cutter. Once the desired shape has been achieved, blend the salt, thyme and garlic together. Coat the potatoes in the salt mix, leave for 15 minutes, then rinse under a tap. Melt the dripping and cover the potatoes in the fat. Cook in the oven slowly, at 160°C, until tender. This should take around 45 minutes.

Cut the tender stem broccoli to the desired size. Cook quickly in boiling, salted water and refresh in ice water, to retain bite.

To make the Madeira sauce, roast the bones at 180°C for 45 minutes, until nice and golden. Sweat the shallots with the garlic in butter. Once they are soft and the natural sugars have been released, add the mushrooms. Cook until the juices having evaporated and the mushrooms have also softened. Deglaze the pan with the vinegar, then reduce once more, until the pan is almost dry. Pour in the Madeira and reduce by a fifth. Incorporate the chicken and veal stock, along with the bones. Bring to the boil, then skim and simmer for 45 minutes. Make sure to skim as much as possible. Strain the liquid into a clean pan and reduce until the mixture coats the back of a spoon. Season to taste.