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cassonsrestaurant.co.uk

Recipes of dishes demonstrated at Parham House 23 September 2018

Pigeon Salad with celeriac, quince, wild mushrooms and hazelnuts

Ingredients serves 4

4 pigeon breasts

(often available in the supermarket or butcher, but failing that they are available online for example - <https://www.wildmeat.co.uk/collections/wood-pigeon>)

50 g whole hazelnuts, lightly toasted in the oven

300 ml hazelnut oil

100 ml sherry vinegar

pinch of sugar

salt and pepper to taste

Girolles or other wild mushrooms, cleaned

salt, pepper, lemon juice

1/2 head celeriac

300 ml single cream

20 g butter

salt and pepper to taste

250 g Membrillo (Quince paste - available on Amazon)

100 - 200 ml beef or chicken stock

Method

First make the celeriac purée. Peel with a sharp knife and chop into small pieces.

Add the cream and add water to cover. Bring to boil then simmer until tender.

Pour the contents into a blender and blitz until smooth. Add salt and pepper to taste.

You may need to add a little more cream. Keep warm, or keep in fridge until needed and rewarm.

For the quince gel, put the Membrillo paste in a blender and whilst mixing, trickle in enough stock to attain a smooth paste.

For the hazelnut dressing, place hazelnut oil, vinegar and sugar in a bowl and whisk.

Season to taste.

To serve

Heat a non stick fry pan, add a little rapeseed oil and when nearly smoking, add pigeon breasts, holding each one down with the back of a spoon for 30 seconds to stop them curling. When just beginning to brown, turn the breasts over. Add a knob of butter and throw in the wild mushrooms.

Season to taste. When the pigeon breasts are browned on both sides, take from pan and rest in a warm place. Continue to cook mushrooms until golden, add a squeeze of lemon juice. Remove from heat and keep warm.

Start plating with a spoon full of celeriac purée, and pull spoon through purée to form a 'teardrop'

Place dots of the quince purée around the celeriac. Scatter the hazelnuts around the plate.

Carve the pigeon and lay across the celeriac. Add the mushrooms, and finish with some micro herbs or baby salad leaves. Drizzle the hazelnut dressing across the dish.



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Rhubarb poached with Grenadine, elderflower curd, vanilla crème fraiche

Ingredients serves 8

4 sticks of rhubarb
200 ml Grenadine
100 ml water
200 g caster sugar

4 eggs
100 g caster sugar
200 ml elderflower cordial
100 g unsalted butter, chopped into 2 cm cubes

250 g crème fraiche

Method

Pre-heat the oven to 375 F or 190 C

Wash and cut the rhubarb into 4cm batons. Place in a single layer a shallow baking dish just big enough to hold the rhubarb. Melt the sugar and water together in a saucepan on a low heat and add the Grenadine. Pour the liquid over the rhubarb. Cover with a piece of silicone paper or greaseproof paper and cook in the oven for 15 to 20 minutes until the rhubarb has softened but not mushy. Remove from the oven and carefully lift the rhubarb out. Chill. Once cold, add the chilled cooking juices to the rhubarb and leave to marinate until ready to serve.

For the elderflower curd crack the eggs into a stainless steel mixing bowl. Add the sugar and elderflower cordial and whisk until just blended. Place over a pan of boiling water and whisk constantly until thickened (about 5 minutes)

Add the cubed butter and continue whisking until well blended. Immediately tip through a sieve into a container and chill.

For the vanilla crème fraiche, add seeds of one vanilla pod, or one teaspoon of vanilla paste and one dessertspoon of icing sugar. With a balloon whisk, mix until well blended. Taste and add more icing sugar if desired, but remember the rest of the dish is quite sweet.

To serve

This curd goes beautifully with many fruits - try it with strawberries or raspberries, or whatever fruit is in season.

Spoon curd onto plate and add drained rhubarb. Add a spoon of crème fraiche and a few mint leaves to garnish.

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