

Worcestershire News – Stuart’s Recipe Column

September 2018

Celebrating the local apple harvest

Apples are a major part of the Worcestershire heritage, and the county can boast scores of different varieties. Thanks to the Three Counties Orchard project launched in 2016, stocks of some of our most ancient varieties have been planted throughout the county to ensure their survival for future generations to enjoy.

Local apples have far more flavour than those mass produced purely because of their heavy cropping properties. Every year, Tenbury Wells celebrates this magnificent crop with the Applefest – this year to be held in the Burbage on 6th October.

Here at the Manor we thought we’d pay homage to the apple by conjuring up a special Applefest menu (from 5-7 October), where every course on the specials board will feature apple: from apple and pigeon breast to apple terrine for pudding. You might like to try this recipe of ours at home; it takes a little preparation but is totally delicious.

Slow Cooked Pork Belly, Mash, Toffee Apple, Celeriac & Apple Rémoulade - Serves 4

Pork belly

1/2 pork belly boned and scored
300ml apple juice
1 litre chicken stock

Sea salt for the skin
100ml white wine

- Salt the skin side of the belly & leave on a tray in the fridge for 1hr
- Sweat 1 leek, 3 carrots, 2 sticks celery & an onion in a little oil – colour & then add pork bones from belly
- After 5mins add wine & reduce by half, then add the chicken stock & apple juice - reduce by half
- Wash salt off belly
- Put the vegetables in bottom of a deep tray, put belly on top (skin side down), cover with stock & greaseproof over and then foil
- Cook for 4 hours at 145degrees
- Carefully take out & cool slightly then press - cover with greaseproof & press with a tray & heavy object for 6 hrs
- Strain the stock for the sauce & reduce if necessary for desired thickness of sauce
- Trim up sides of belly & neatly portion to size, drizzle oil in a cold pan & place belly skin side down, leave until golden
- Place in the oven for 12-15 mins at 170 degrees



Celeriac and Apple Rémoulade

1 celeriac (peeled and finely sliced)
3 banana shallots
1tbsp grain mustard
Pinch of chopped thyme
70g butter

2 cloves of garlic
2 medium cooking apples
200ml double cream
Seasoning

- Lightly cook shallots in butter, then add garlic & thyme, stir for 2mins,
- Then add cream & reduce by halve
- Then add celeriac, and apple & stir until tender, take off heat and add mustard and season

Mash

6 Desiree potatoes
100ml milk

150g butter
100ml cream

- Bake potatoes in their skins until soft – then scoop out & add milk, cream & butter (heated till bubbling)
- Then mash together until smooth & season

Toffee apples

2 eating apples (cut in half)
75g butter

75g demerara sugar

- Cut apple halves into 3 giving you barrel shapes, turn the edges with a small knife to smooth edges
- In a pan heat sugar and butter until bubbling and golden
- Place apples in & keep rolling around until soft and caramelised – cool on rack