



Asparagus & Cheddar Tart

SERVES 4 - 6 People DIFFICULTY Medium TIME 1 Hour

Ingredients

200g cream cheese
15g parsley, roughly chopped
Sea salt & cracked black pepper
1 egg
80g Old London Cheddar, grated
1 pack ready-rolled puff pastry (320g)
300g asparagus, trimmed - approx. 15 spears

Method

1. Preheat oven to 200C/180C fan/gas 6.
2. Combine the cream cheese, chopped parsley, egg in a bowl and season with salt and pepper. Stir through grated cheese to create a thick, cheesy paste.
3. Roll out pastry on a lined baking tray. Using a blunt knife, score a 2cm boarder lightly into the puff pastry. Spoon and spread out the cream cheese mixture within the boarder.
4. Lay on the trimmed asparagus with a little space between each spear - depending on the size of the asparagus, you will fit about 15 spears.
5. Bake in oven for 20 minutes until the pastry is golden and serve warm from the oven or when cool.





Cheese, Leek & Potato Cakes with Fried Egg & Crispy Parma Ham

SERVES 4, makes 12 potato cakes DIFFICULTY Medium TIME 1 Hour

Ingredients

30g salted butter
1 large leeks, finely sliced - approx. 200g
2 tsp dried thyme
2 tsp garlic puree
800g mashed potato
120g Old London Cheddar, crumbled into small pieces
Sea salt & Cracked black pepper
2 tbsp plain flour, plus more for flouring
Oil, for frying

To Serve

4 parma ham sheets
4 eggs

Method

1. Melt the butter in a frying pan and gently fry the leeks for 3 - 4 minutes until they start to soften. Add the thyme and garlic puree and fry for a further 3 minutes. Set aside to slightly cool.
2. In a large bowl combine the potatoes with the cooled leek, crumbled cheese, seasoning and 1 tablespoon flour. If mixture still very sticky add the second tablespoon of flour.
3. With floured hands to stop the mixture from sticking, divide the mixture into 12 and form into small, round patties. Place on a lined baking tray and chill in the fridge for at least 30 minutes to firm up.
4. Heat a little oil in non-stick pan. Carefully place the first batch of patties in the oil and fry on either side for 2 - 3 minutes until golden - do not overcrowd the pan. Place the cooked patties on baking tray and keep warm in a low oven whilst you fry the remaining patties.
5. Lay the parma ham in the pan and fry until crisp. Place on kitchen towel whilst you fry the eggs. To serve, stack up 3 cakes, top with the fried egg and finish with the crispy parma ham.



Creamy Old London Cheddar Mash with Sausages and Quick Onion Gravy

SERVES 4 People DIFFICULTY Medium TIME 1 Hour

Ingredients

1kg potatoes, peeled
& large diced
80g salted butter
100ml semi-skimmed milk
100g Old London Cheddar
Sea salt & cracked
black pepper

For the Onion Gravy

Knob of butter
1 red onion, sliced
1 tsp dried mixed herbs
2 heaped tbsp gravy granules
1 pint boiling water
1/2 tbsp caramelised red
onion chutney

To Serve

8 - 12 Somerset-style sausages
Onion Gravy

Method

1. Place the potatoes in a pan of salted water. Bring to the boil and cook for 15 minutes or until the potatoes are soft and cooked all the way through.
2. In the meantime, make the gravy. Melt the butter in a pan and add the sliced onions. Fry for 5 - 6 minutes until the onions begins to soften and caramelise. Add the dried mixed herbs and fry for a further minute.
3. Add the gravy granules along with the hot water to form a thick gravy. Stir through the caramelised onion chutney to sweet. Set aside until ready to serve.
4. When the potatoes are cooked, drain and return to the warm pan. Add the butter and milk and mash until smooth. For super-smooth mashed potatoes use a ricer.
5. Sprinkle and stir through the cheese - return to a very low heat if required. Season generously with salt and pepper.
6. Place the sausages under the grill and cook until browned on all sides. Spoon the cheesy mash into bowls and top with the sausages. Pour over a little warmed gravy and serve.



Cauliflower & Broccoli Cheese with Garlic & Herb Sourdough Crumb

SERVES 4-6 People DIFFICULTY Medium TIME 1 Hour

Ingredients

1 large cauliflower, approx. 800g
into large florets
1 large broccoli, approx. 300g

For the Cheese Sauce

50g butter
50g plain flour
450ml semi-skimmed milk
160g Old London Cheddar
1 tsp wholegrain mustard
1 tsp ground nutmeg
Sea salt & cracked
black pepper

For the Crumb

1 slice of stale sourdough
1 clove garlic
1 tsp mixed herbs

Method

1. Place the large cauliflower florets in a pan of salted water. Bring to boil and cook for 5 minutes before adding the broccoli and cooking for a further 2 minutes. Drain and set aside in baking dish whilst you make the cheese sauce.
2. Melt butter over a medium heat before sprinkling in the flour. Cook for a 1 minute to form a thick paste, stirring continuously to ensure it doesn't stick.
3. Gradually whisk in milk to form a thick sauce. Stir through 100g cheese, mustard and nutmeg and season.
4. Pour the sauce over the blanched vegetables and make the crumb.
5. Lightly toast the stale bread and allow to cool. Rub the raw garlic clove over the cooled toast and tear into food processor. Add the herbs and blitz to form breadcrumbs.
6. Combine the crumb with the remaining cheese and sprinkle over the top of the cauliflower and broccoli. Bake for 25 minutes at 200C/180C fan/gas 6 until golden and crispy.
7. Serve straight from the oven.





Smoked Salmon, Watercress & Cheddar Quiche

SERVES 8 People

DIFFICULTY Medium

TIME 1 Hour

For the Pastry

200g plain flour
100g salted butter
2 tbsp water

For the Quiche

1 white onion
1 knob of butter
1 tsp garlic puree
1/2 tbsp dried mixed herbs
Pinch of salt
3 eggs
1 tsp nutmeg
200ml double cream
100ml semi-skimmed milk
85g Old London Cheddar, grated
200g hot smoked salmon flakes
50g watercress, roughly chopped
10g dill, finely chopped
1 lemon

You will need

1 24cm non-stick quiche tin

Method

1. First, make the pastry. Combine the flour and butter in a food processor and briefly blitz to form a breadcrumb texture. Pour into a bowl and add 1 tbsp water. Bring the dough together and if needed add the second tbsp water to form a soft dough being careful not to overwork.
2. Wrap the dough in parchment paper and place in the fridge for 30 minutes to rest. Preheat oven to 200C/180C fan/gas 6.
3. For the quiche filling, finely dice the onion and fry in the butter for 5 - 6 minutes until softened. Add the garlic puree and mixed herbs and fry for a further 1 minute. Set aside to cool.
4. Roll out the chilled pastry on a flour surface to approx. 1cm thick. Line the quiche tin with the pastry, ensuring the pastry is pushed well into the corners of the tin. Prick the pastry with a fork before lining with parchment paper and baking beans. Bake blind for 10 minutes before removing baking beans and paper and baking for a further 10 minutes.
5. In a large jug, gently whisk the eggs, a pinch of salt and pepper and nutmeg. Pour in the double cream and milk. Add the cheese, salmon and chopped watercress and stir all the ingredients together well.
6. Once the pastry case is baked, remove from the oven and spoon in the onion mixture. Pour in the cream mixture carefully and return to the oven. Bake for 25 - 30 minutes until the quiche is set and just starting to turn brown on top.
7. Remove from oven and allow to cool slightly before slicing. Serve warm from the oven or allow to fully cool and refrigerate.





Crab Mac 'n' Cheese

SERVES 4 People

DIFFICULTY Medium

TIME 1 Hour

Ingredients

400g dried macaroni pasta
60g salted butter
60g plain flour
500ml semi-skimmed milk
150g Old London Cheddar
1 tsp mustard powder
1 tsp ground nutmeg
Sea salt & cracked
black pepper
100g brown crab meat
100g white crab meat, flaked
35g breadcrumbs

Method

1. Preheat the oven to 200C/180C fan/gas 6.
2. Place the pasta in a pan of salted boiling water and cook according to pack instructions.
3. In the meantime, make the cheese sauce. Melt butter over a medium heat before sprinkling in the flour. Cook for a 1 minute to form a thick paste, stirring continuously to ensure it doesn't stick.
4. Gradually whisk in milk to form a glossy sauce. Stir through 100g cheese, mustard and nutmeg. Loosen the sauce with 3 - 4 tablespoon pasta water.
5. Take the sauce off the heat and stir through both the brown and white crab meat. Season the sauce as necessary.
6. Pour the cooked pasta into the sauce and gently stir together. Pour the coated pasta into an oven proof dish and top with the breadcrumbs and remaining cheese.
7. Bake in the oven for 25 minutes until the top is golden and crispy and the pasta is bubbling at the sides.
8. Serve immediately.





Cheddar & Bacon Savoury Scones

SERVES 12 DIFFICULTY Medium TIME 1 Hour

Ingredients

100g unsmoked bacon lardons
500g self raising flour
140g unsalted butter
140g Old London Cheddar
(40g for top), finely grated
1 tsp baking powder
Sea salt & cracked
black pepper
2 eggs
180ml milk
1/2 tsp English mustard

Method

1. Preheat the oven to 200C/180C fan/gas 6.
2. Finely chop the bacon lardons and fry until crispy. Set aside on a piece of kitchen towel to cool.
3. Place the flour and butter in a food processor and briefly blitz to form a breadcrumb texture. Tip into a bowl and add 100g cheese and baking powder - season generously with salt and pepper.
4. In a jug, whisk 1 egg, milk and mustard together and pour into the flour mixture. Bring the mixture together with a knife and then your hands being careful to not overwork the dough.
5. Once a soft dough forms, turn out onto a floured surface. Roll out until the dough is approximately 4cm thick. Using a 6 - 7 cm cutter, cut out 12 scone shapes and place on a lined baking tray.
6. Lightly whisk the second egg and using a pastry brush, lightly brush the tops of each scone with a little egg ensure the egg does not drip down the side as this will hinder the rise.
7. Sprinkle with the remaining cheese and bake in the oven for 10 - 15 minutes until the scones have well risen and turned golden.
8. Eat warm straight from the oven with butter or allow to cool on a cooling rack.

