

Andrew Nutter Recipes

Voodoo Olives Makes 40 skewers

100g rosary goats cheese from Salisbury. Alternatively use any creamy goats cheese or try café 1999 ricotta version, 1 tablespoon chopped chives, Squeeze lemon juice, Dash Tabasco sauce, 40 large pitted olives, 55g plain flour, 1 egg, 55g breadcrumbs and Vegetable oil for frying.

- 1 Mix together the goats cheese, chives, lemon and Tabasco sauce. Season to taste.
- 2 Place the cheese mixture into a piping bag with a small nozzle and pipe the goats cheese into each olive.
- 3 Roll the olives in the flour first, then roll in the egg and finally toss in the breadcrumbs.
- 4 Heat the olive oil to 180° and deep fat fry the olives until a light golden colour.
- 5 Serve straight away on skewers.

Roast Seabass with Avocado Serves 4

2 x tablespoons olive oil, 4 x 180g seabass fillet- skin on but boned.

Guacamole

1 x shallot chopped fine, 1 x green chilli- de-seeded and chopped fine, 1 x clove of garlic, 1 x tablespoon chopped coriander, 1 x teaspoon of salt, 2 x avocados, ripe, skinned and de-stoned and Juice of one lime.

Caramelised onions

2 x tablespoons of olive oil, 20 button onions and 2 x tablespoons of runny honey.

Serve with creamy potatoes and light vinaigrette.

- 1 For the guacamole, place the shallot, chilli, garlic, coriander and salt into a pestle and mortar and grind to a paste. Add the avocado and lime juice and grind until the avocado breaks down- season to taste.
- 2 For the onions, heat the olive oil and gently fry the onions until slightly coloured. Add the honey then place in a hot oven 180°c for about 15 minutes until cooked through. Stir every 5 minutes for a good glaze. Season.
- 3 When ready to serve heat the olive oil in a pan and fry the seabass skin side down until coloured and crisp – turn and cook for a further minute or until the fish is cooked through.
- 4 Arrange the baby onions, creamy potatoes and guacamole on a plate – top with the fish and finally a drizzle of vinaigrette.

Beef Fillet with Designer Breakfast Serves 2

1 tablespoon olive oil, 2 Cumberland sausages, 4 rashers streaky bacon, few slices from a horseshoe black pudding, 6 small new potatoes- blanched in simmering water, 3 Roma tomatoes-halved, 4 chestnut mushrooms-halved then sautéed in a touch of butter and seasoned, 1 tablespoon olive oil, 1 knob butter, 2 x 175g Beef fillet, 1 clove garlic, 2 tablespoon brandy, 100ml red wine and 100ml strong beef stock. To Finish - 1 tablespoon olive oil, 2 quails eggs and few sprigs flat leaf parsley.

- 1 Place the sausages and bacon on a small tray then drizzle with the olive oil. Roast in a hot oven 180° for ten minutes until the sausage is cooked and the bacon crisp. Leave to cool then slice the sausage into lozenges.
- 2 Get a tray ready to go in the oven with the slice sausages, bacon, black pudding, potatoes, tomatoes and mushrooms. This will be warmed through in the oven 5 minutes before you serve up.
- 3 For the steak heat the olive oil, adding a knob of butter. When foaming add the steak and seal in the hot pan. Turn then continue cooking until it is done to your liking. Remove from pan, keep warm then pour off any excess fat.
- 4 Deglaze the pan with the brandy and red wine, reduce by half then add the beef stock. Reduce again then finally add the cream and adjust the seasoning.
- 5 For the fried egg, in a small non stick pan, heat the olive oil then carefully break in the eggs. Cook until the white is set but the yolk is still runny.
- 6 Take your warmed through breakfast mixture and arrange on your serving plate and place the rested steak on top with a few spoonfuls of your red wine sauce and finally finish with your cooked quail egg and a few herb sprigs.

Raspberry Eton Mess Serves 4

2 punnets fresh raspberries, squeeze fresh lemon, Icing sugar to taste, 250ml whipping cream, 25g icing sugar, 4 meringue nests crumbled (bought from supermarket), 4 tbsp Grand Marnier

To Finish – additional fruit, fresh mint, honeycomb chunks crumbled

- 1 Take one punnet of raspberries and liquidise to a puree – pass through a sieve, then add the lemon and icing sugar to taste.
- 2 Whisk the whipping cream and sugar together until it forms soft peaks.
- 3 Take 4 martini glasses, arrange some of the raspberries in the base, drizzle over the Grand Marnier then spoon on alternate layers of the raspberry coulis, crumbled meringue and whipped cream to create a layered trifle look.
- 4 Finish with some more whole fruit, mint and a showering of honeycomb.





**SMOOTH RADIO
STARLIGHT
SUPPER**

**ANDREW NUTTER'S
MENU**

Appetiser

Voodoo Olives

Starter

Roast Seabass with Avocado

Main Course

Beef Fillet with Designer Breakfast

Dessert

Raspberry Eton Mess

