CHEDDAR AND TRUFFLE CUSTARD TART

Gary Parsons, H&B Executive Chef

HARVEY & BROCKLESS

the fine food c°

Whatever we do, from sourcing amazing food to delivering it on time, we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

CHEDDAR AND TRUFFLE CUSTARD TART

Chef Gary Parsons

| Ingredients | SERVES 10 PORTIONS |
|-------------------------------------|--------------------|
| SC033 Isle of Mull Cheddar | 31g |
| IT130 Parigianno Regianno | 62g |
| HM307 Dell'ami White Truffle Oil | 10g |
| Double Cream | 310ml |
| Mushroom Powder | 31g |
| Wine Sherry Amontillado | 25ml |
| Puff Pastry Sheets 350mm x 230mm | 1 |
| Mushroom Powder | |
| Dried Cepes | 12g |
| Dried Shittake Mushroom | 12g |
| IN019 Cornish Sea Salt | 4g |
| Chilli Flakes | lg |
| Shallot Confit | |
| DB083 Croxton Manor Unsalted Butter | 25g |
| Banana Shallots | 250g |
| Garlic Cloves | 7g |
| Thyme | 2g |
| Bayleaf | lg |
| Cheese & Truffle Custard | |
| HB006 Farrington's Rapeseed Oil | 18ml |
| Shittake Mushroom | 31g |

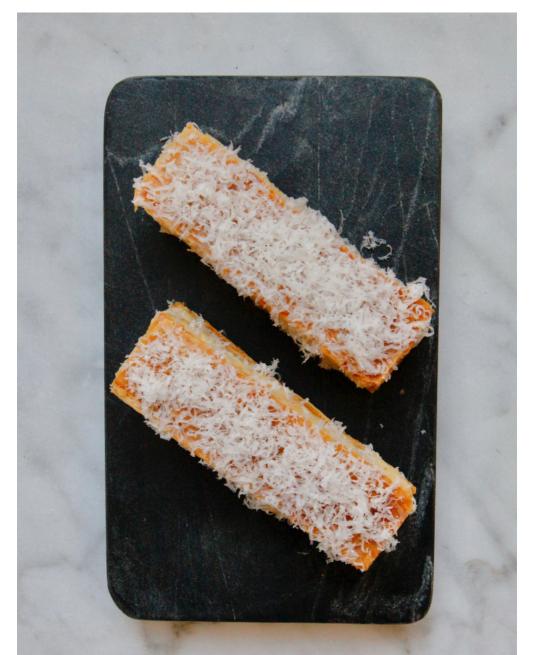
Method

Mushroom Powder Blend to powder, pass through a drum sieve. Keep in an air tight container.

Shallot Confit Brunoise the banana shallots.Puree the garlic,Cook down, lightly covered over a low heat for 2.5 – 3 hours. Cool before use. piping bag with the mix, keep warm.

Cheese & Truffle Custard Slice and cook the shitake mushrooms in the rapeseed oil and grate the cheese. After cooking the mushrooms, add the shallot confit & powder and cook for another 2 mins then deglaze with sherry vinegar. Add the double cream and bring to boil then add the cheese & truffle oil, turn right down and simmer for 1 min. Blend, pass and season. Fill a

Lay the 5 of the puff pastry shards on a flat surface, pipe the warm cheese & Truffle custard onto the puff pastry, top with the other puff pastry on top and gently push down, finish with freshly grated parmesan.



CHEDDAR AND TRUFFLE CUSTARD TART with Parmigianno Regianno and Shallot Confit

Croxton Manor Unsalted Butter

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards. Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets, the salted and unsalted butters are not blended and are additive free.

Dell'ami White Truffle Oil

Extra virgin olive oil laced with the complex aromas of white truffles – a balanced, fragrance that doesn't overpower the oil.

Isle of Mull Cheddar

As invigorating as a walk along a windswept beach, Isle of Mull cheddar has a tangy flavour that is all its own. The Reade family make the cheese using raw milk from their own cows (the only dairy herd on the island), which are fed on spent grain husks, called 'draff', from the nearby Tobermory whisky distillery, as well as grazing the island's lush grass. Their unique diet contributes to the clothbound cheddar's distinctive flavour: rich, savoury and salty with an earthy edge that echoes the island's peat soil.