

BEER & MATURE CHEDDAR SOUP

Gary Parsons, *Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

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.

BEER & MATURE CHEDDAR SOUP

Chef Gary Parsons

Ingredients

SERVES 8 PORTIONS

Beer & Mature Cheddar Soup

EC433 Quicke's Mature Cheddar, grated	680g
DB007 Croxton Manor Unsalted Butter	80g
FL053 Viron Flour La Classique T55	80g
Carrots, peeled & diced	3
Celery sticks, peeled & diced	2
Garlic Cloves, smashed & finely chopped	3
Chicken Stock	700ml
Strong Dark Ale	450ml
Whole Milk	800ml
Whole Nutmeg	1g
Worcestershire Sauce	15ml
Mustard Powder	3g

Red Devonshire Scones

EC693 Devonshire Red Cheese, grated	200g
Self-raising Flour	450g
DM013 Buttermilk	200ml
DB007 Croxton Manor Unsalted Butter	100g
Finely Chopped Sage, plus 8 small leaves	8g
English Mustard Powder	6g
Egg, beaten	2
IN166 Cornish Sea Salt	4g
Cracked Black Pepper	2g

Method for the Beer & Mature Cheddar Soup

1. Heat a large saucepan over heat and add the carrots, leek and celery letting them soften in their juices. Add the garlic and stir for another minute or so.
2. Deglaze the pan with the chicken stock, then remove from the heat. Allow it to settle to a simmer then add the beer.
3. Return the pan to the heat and simmer gently for 8-10 minutes, until the vegetables are totally tender and the beer smell has settled into that fresh bread aroma. Remove from the heat, blitz until smooth and set aside. If you want a super silky consistency, then pass through a fine sieve and muslin.
4. In another saucepan, combine the butter and flour over a low heat to make a roux. Cook for one minute, then gradually whisk in the milk.
5. Bring to a boil, stirring and whisking until thickened.
6. Add a couple of gratings of fresh nutmeg and then slowly whisk in the beer mixture until it's completely combines.
7. Slowly add in the cheese stirring until the mixture is smooth and well combined.
8. In a small bowl, whisk together the Worcestershire sauce and mustard powder. Pour into the soup and whisk. Taste for seasoning.

Method for the Red Devonshire Scones

1. Heat oven to 200°C fan.
2. Mix the flour, mustard powder, sea salt and a grinding of black pepper in a large bowl. Rub in the butter until the mixture resembles fine crumbs. Stir in half of the cheese and the sage. Mix the eggs and buttermilk together in a separate bowl.
3. Make a well in the centre of the flour mix and pour in all but 1/2 tbsp of the buttermilk. Tip onto a lightly floured surface and knead briefly until smooth.
4. Roll out to a 3cm-thick square. Cut into quarters, then half each quarter diagonally so that you have 8 triangles.
5. Place the scones on a floured baking tray, brush with the remaining buttermilk, sprinkle over the remaining cheese and top each with a sage leaf.
6. Bake for 12-15 minutes until they are well risen, golden and sound hollow when tapped on the bottom.



BEER & MATURE CHEDDAR SOUP
with Red Devonshire Scones

Quicke's Mature Cheddar

A complex, creamy cheddar that is matured for 12-15 months and offers outstanding depth of flavour. Our longstanding relationship with legendary cheese maker Mary Quicke means that our Quicques Mature is graded by Mary on a monthly basis and only the cheeses that match our preferred flavour profile are selected. Brothy, umami and meaty, this is a complex, savoury cheese that has a true heritage cheddar flavour.

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.

Viron La Flour Classique T55

One of the most famous flour mills in the 'bread basket' region of France is Minoteries Viron, which has won hearts and stomachs by supplying artisan bread makers for over seven generations. Harvey & Brockless remain sole distributor in the UK for this highly sought after traditionally ground flour with no additives, chemical products or improvers added... Viron flour is unequivocally the main ingredient for so many prize winning breads.

Quicke's Devonshire Red

This vibrant, full-flavoured cheese is Quicke's take on Red Leicester. Fresh, nutty flavours, with a lemony creaminess and a glorious crumbly texture.

Cornish Sea Salt

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs.