

# TEMPUS NO8 IN BLANKETS PIZZA

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Gary Parsons, *H&B Executive Chef*

## HARVEY & BROCKLESS

*the fine food co*

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.*

# TEMPUS NO8 IN BLANKETS PIZZA

*Chef Gary Parsons*

*Ingredients*

SERVES 1

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<b>HS744 Harvey &amp; Brockless Kitchen Clementine &amp; Cranberry chutney</b>	<b>12g</b>
<b>CA718 Tempus No8</b>	<b>119g</b>
<b>SN076 Arla Pro Diced Mozzarella</b>	<b>40g</b>
<b>CA129 Smoked Pancetta, sliced</b>	<b>7 slices</b>
<b>HS705 Harvey &amp; Brockless Kitchen Marinara Sauce</b>	<b>70g</b>
<b>IN377 Blackthorn Sea Salt</b>	<b>2g</b>
Pizza dough, hand stretched	120g
Flour & Semolina, for dusting	20g
Chestnuts, cooked and chopped	10g
Brussel Sprouts, finely sliced	10g
Olive Oil	8ml
Cracked black pepper	0.5g
Dried Cranberries	5g



TEMPUS NO8 IN BLANKETS PIZZA

*with crispy sprouts, chestnuts and Harvey and Brockless Kitchen  
clementine and cranberry chutney*

### *Method*

1. Pre heat the oven to the highest setting, if using a domestic oven. Place a pizza stone on the middle rack of the oven.
2. Weigh out 7 x 17g pieces of the Tempus No8, roll into a shape of a cocktail sausage, wrap each piece in one slice of the panncetta, so it looks like pigs in blankets, set aside and place in the fridge.
3. When you are ready to cook the pizza, fry the Tempus No8 in Blankets in a dry frying pan, just to colour.
4. Prepare the Brussels by cutting off the ends. Pull off the individual leaves around the outside, then trim off the newly exposed tough end, and continue until you have broken the sprout into leaves. Then slice the rest into thin slices from top to bottom. Drizzle the sprouts with 1 ½ teaspoons olive oil and toss well. Rub the oil into the sprout leaves so they're all lightly coated in oil. Season with Blackthorn Sea salt and pepper.
5. Spoon the Marinara sauce in middle of the dough and carefully spread around leaving an edge. Evenly sprinkle the diced mozzarella around, add the Tempus No8 in blankets.
6. Sprinkle the sliced sprouts and the leaves around and then finish with chopped chestnuts.
7. Slide the pizza onto the pre heated stone and bake for 5 minutes, if using a domstic oven. Spoon on some of the dried cranberrries and Clementine and Cranberry Chutney.

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### *Tempus No 8*

Tempus No 8's fire and intensity is a representation of it's southern Italian roots. The first step is to make a salami using sow belly; a big salami, circa 5kg with a baseline flavour of confit garlic, garlic oil, and dried chive that permeates through the meat during its drying phase. The salamis are then slow fermented for up to 3 days and aged for 2-3 months in our purpose-built aging room. Dried orange peel, fennel, two types of Mexican chilli, cayenne, and mace are expertly balanced to compliment the lactic tang of the slow ferment and the rich garlicky pork.

### *Harvey and Brockless Kitchen Marinara Sauce*

Tempus A rustic, glossy bright red sauce with infinite uses. A chunky sauce with sweet and tangy tomatos and a bright basil coming through at the end.

### *Blackthorn Sea Salt*

Made with wind, sea and thorns on the West Coast of Scotland, Blackthorn Salt is the ultimate transformative ingredient for today's kitchen. Poignant and bittersweet, with a taste echoing sea, Blackthorn Salt adds a rolling moreishness to any meal.

### *Smoked Pancetta*

Produced in Parma, pancetta is cured pork belly with salt and spices (ground peppers, garlic, nutmeg, fennel, black pepper). It is then air dried for at least three months.

### *Arla Pro Diced Mozzarella*

The smaller cut size means a quicker melt time, creating an even coverage of mozzarella when melting over a pizza. However, this mozzarella still has the same quality of taste and texture.