

*Churston Traditional*

# **FARM SHOP**

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CHURSTON FARM SHOP RECIPES JANUARY 2018

Christmas and New Year may well be over but we are still in the middle of the party season – and most of us will have lots of left-over seasonal food to use up. So here are a few suggestions.

The basis for all these ideas are the little pancakes which are simple to make and suitable for all kinds of topping. These quantities given here will yield a couple of dozen: any unused ones can be frozen until needed.

## CHICKPEA PANCAKES WITH ONION CONFIT

Ingredients. 175g chickpea flour, tablespoon olive oil plus a dash more, level teaspoon each fine sea salt, cumin and coriander, cold water, olive or sunflower oil for frying. For the topping: four medium onions, two teaspoons golden caster sugar, two tablespoons olive oil, 30g chopped black olives, teaspoon herbes de Provence, sea salt, freshly-ground black pepper.

Method. For the pancakes place the flour and seasonings in a bowl and whisk in the oil plus enough cold water to make a batter that's the consistency of single cream. Cover and allow to stand for a couple of hours then whisk again just before using. Lightly oil a heavy pan and place over a moderate heat. Using a small ladle pour the batter in to make three or four small pancakes no more than two and a half inches across. Cook until bubbles start to appear on the surface then flip over and cook the other side. Both sides should be no more than very lightly browned. Place on a rack and repeat the process with the remaining batter. For the onion confit, finely slice the onions and sweat for 10 minutes in the oil, shaking frequently. Add the sugar and herbs, mix well and cook gently for a further 20 minutes then stir in the chopped olives. Leave to cool before toping each pancake with a spoonful.

## CHICKEN LIVER AND SHALLOT MOUSSE

Ingredients. 500g chicken livers, 400ml milk, three medium shallots, finely-chopped, 150g softened butter, tablespoon Cognac, sea salt, freshly-ground black pepper, tablespoon fresh thyme leaves, chopped.

Method. Trim the livers and place in a bowl with the milk (this removes any bitterness). Leave in the fridge overnight, turning occasionally, then drain thoroughly and pat dry. Place a little of the butter in a frying pan and once melted add the shallots and sweat until translucent. Add the pieces of liver with plenty of salt and pepper and fry briskly for five minutes- the centres should still be pink. Add the Cognac and flame. Transfer to a food processor with the butter and whizz to a fine, lump-free mousse. Allow to cool, check the seasoning and serve on the chickpea pancakes.

## SMOKED SALMON MOUSSE

Ingredients. 250ml double cream, 150g smoked salmon, one jar salmon roe, tablespoon finely-chopped chives, sea salt, freshly-ground black pepper.

Method. Place the salmon in the food processor and whizz to a paste. Season the cream and whip until stiff but not too dry, fold in the salmon, pipe or spread onto the chickpea pancake, top with the roe and a few snips of chives and refrigerate before serving.