

Yorkshire Tapas

Serves 4

Deep Fried Whitby Smoked Haddock in Black Sheep Beer Batter

real chips and tartare sauce

Ingredients

4 goujons of smoked haddock
1 large potato, peeled and sliced into chips
100g self-raising flour
100ml Black Sheep Ale
pinch of salt

Method

To make the batter mix the flour, ale and a pinch of salt together until smooth and place in the fridge until required.
Blanche the chips in cold water until soft, then place in the fryer and cook until golden and crispy.
Lightly dust the haddock goujons in a little flour then coat in the beer batter.
Gently drop the goujons into the fryer and fry until golden & crispy.
Place the fish and chips into a printed newspaper cone and top with some tartare sauce.

Mini Yorkshire Pudding with Roast Sirloin of Yorkshire Beef

horseradish cream

Ingredients

4 small slices of cooked sirloin of Yorkshire beef
100g plain flour
100ml milk
2 medium eggs, beaten
Oil for cooking
1tblsp mascarpone
½ tsp chopped chives
1 tsp creamed horseradish

Method

Mix together the flour, egg and milk, add a pinch of salt.
Sieve the mixture and refrigerate for ½ hour. Skim the mix before use.

Pour a drop of oil into each mini Yorkshire pudding mould and place in the oven until very hot. Pour the mixture into the moulds and return to a hot oven until cooked.

To make the horseradish cream, mix the mascarpone, chives and horseradish together. Add a little salt & pepper to taste.

Place a slice of the beef sirloin into each pudding and top with horseradish cream.

Bleikers Smoked Salmon Parcel

Ingredients

1 sheet of spring roll pastry cut into 4 smaller squares
30 gms sliced Bleikers smoked salmon
30 gms soft Yorkshire cream cheese
4 hazelnuts
1 tblsp plain flour mixed with 1 tblsp water to form a thick paste

Method

Place the smoked salmon and cream cheese in the centre of each spring roll square with a whole hazelnut in the middle.

Place the square on a diagonal and fold the 2 edges to meet in the middle, fold the bottom edge into the middle and then roll to form a spring roll shape.

Seal the edges with the flour and water paste.

Set in the fridge and deep fry when needed.

Holme Farm Venison with Poached Pear

Ingredients

2 slices of lightly smoked Holme Farm venison
1 pear, peeled
½ pint red wine
2 tblsp caster sugar
½ cinnamon stick
½ bay leaf

Method

Place the red wine, sugar, cinnamon stick and bay leaf in a pan and simmer over a low heat.

Poach the pear in the liquid for approximately 8 minutes until cooked through and soft. Allow the pear to cool and cut in half to remove the core.

Slice into small nuggets

Trim the slices of venison and cut into 4 strips.

Place a piece of pear onto the venison, roll and skewer with a bamboo skewer, serve cold.

Masham Award Winning Sausages

Cook 2 pork sausages then slice into 4 on the diagonal and glaze with some Thurcroft Borage honey to add a great shine and extra flavour. Skewer with a bamboo skewer and serve.