

Perfect *pea panna cotta*

This colourful starter recipe is from Catherine McNair. Catherine is the junior sous chef at Le Bouchon Restaurant. She trained under Tony Fleming at the Michelin star Angler Restaurant in London.



Method

1 Gently sweat shallots, garlic and celery in a heavy based pot, without adding any colour to the vegetables.

2 Add the peas to the pot, cook for a couple of minutes continuously stirring and then add the hot stock.

3 Bring to boil and simmer for 4 minutes, add a splash of double cream and bring back to the boil again.

4 Blitz and pass through a fine sieve. To help maintain the bright green colour cool down the mixture as quickly as possible by pouring into a shallow dish placed on a bed of ice.

5 For each 540gm of mixture, soak 2 sheets of bronze grade gelatine. Bring the mix to boil and add the soaked gelatine whisking until fully dissolved.

Pour the mix into individual bowls and let it set in the fridge.

6 Garnish each bowl with some slices of pickled radishes, a few torched cucumber cubes, small pieces of Iberico ham and pea shoots.

Pickled Radish

1 Mix all ingredients except radishes in a pan and bring to the boil. Simmer stirring continuously until all the sugar is dissolved.

2 Sieve to remove bay leaves, cloves and peppercorn and allow to cool.

3 Thinly slice radish and place in cooled liquid for four hours.

4 Remove from liquid and use.

Torched cucumber

1 Peel the cucumber and cut it lengthwise in 4 pieces

2 Remove and discard the centre segment with seeds. Cut

Pea panna cotta with Iberico ham, pickled radish and cucumber

Serves 1

- 3 shallots (finely diced)
- 1 garlic clove (finely chopped)
- 1 stick of celery (finely chopped)
- 900gm of defrosted garden peas
- 800ml of vegetable stock
- A splash of double cream

For the pickled radish

- 50gm sugar
- 100gm white wine vinegar
- 150gm water
- 2 bay leaves
- 5 peppercorns
- 2 cloves
- 2 radishes

For the torched cucumber

- ½ cucumber

remaining cucumber into cubes of approximately a centimetre.

3 Use a blowtorch to scorch the cucumber cubes. Serve warm.

Le Bouchon

The Square, Holloway Road,
Heybridge, Maldon,
Essex CM9 4LT.

Tel: 01621 856511
enquiries@lebouchon.co.uk
www.lebouchon.co.uk