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WEDGWOOD THE RESTAURANT

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Winner of Harden's Restaurant Guide, "Best UK Up and Coming Restaurant 2010" and a Fodor's Choice Award, Wedgwood the Restaurant is a key player in Edinburgh's restaurant scene. Creating the perfect night out in the perfect surroundings was Paul Wedgwood and Lisa Channon's basis for creating Wedgwood the Restaurant. The couple are deeply passionate about food and wine together with the whole dining experience. Surrounded by one of the best natural larders in the world, naturally most of the ingredients are locally sourced and the innovative dishes are all prepared by Paul in a creative international style.

Paul gains inspiration for his style of dishes from regular travels around the world. Favourite dishes in the restaurant include Panko and black sesame crusted Mullet or Tuna, chilli and coriander roulade with wasabi caviar as well as the recently introduced Salmon with biltong crust. Paul is also renowned for using interesting wild herbs and salads which are regular features on the menu. Many of these ingredients Paul forages himself.

With his vivacious and enthusiastic character Paul is often called upon to perform cooking demonstrations and he is a regular favourite at the Taste of Edinburgh Festival, as well as The Royal Highland Show. Wedgwood the Restaurant also offers Wedgwood at Home, Wedgwood in the Office and Wedgwood in the Park. In short, if people aren't able to get to the restaurant or need to be elsewhere then Wedgwood the Restaurant can arrive in dinner party, canapé or picnic hamper format to almost wherever requested.





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TOMATO TERRINE WITH VODKA & CHILLI JELLY AND CUCUMBER CONSOMMÉ

SERVES 6 - MAKES A SMALL LOAF TIN



Ingredients

12 large and very ripe tomatoes
1/2 tsp sugar
40 ml balsamic vinegar
salt and pepper

Vodka and Chilli Jelly

1 x 125ml bottle tomato juice
2 drops of Tabasco sauce
1 red chillies deseeded
2tbsp white wine vinegar
20 ml vodka
1 1/4 tsp agar- agar
pinch salt and pepper
150 ml vegetable oil placed in freezer for 30 minutes prior to commencing recipe

Cucumber Consommé

1 1/2 cucumbers
4 mint leaves
2 basil leaves
2 tbsp fresh lime juice
couple of pinches of salt and pepper

Method

Score tomatoes and then blanch for a couple of seconds in boiling water, refresh in iced water, peel, quarter and deseed.

Lay on clean cloth to dry.

Season with salt and pepper and place in a bowl and pour over balsamic vinegar.

Leave for 1 hour and taste, adjust seasoning as required.

Line a small loaf tin with cling film leaving plenty overlapped to wrap.

Lay tomatoes flat in layers to fill mould and press down firmly and wrap over excess cling film, pierce the top of the film in a couple of places and place in fridge with a heavy weight on top. Chill to set for several hours.

For the jelly

Chop chillies very finely and place in a pan with all other ingredients except agar-agar and chilled oil and bring to the boil, simmer for 3 minutes. Strain.

Add agar-agar and dissolve slowly.

Fill a food injector syringe with the jelly mix.

Remove oil from freezer.

Slowly drip jelly mix into oil. This process will make the jelly set in small spheres.

Pour oil and jelly spheres into a sieve, drain off oil for future use and gently rinse off oil from jelly spheres left in sieve.

For the consommé

Put all ingredients into a liquidiser and blitz until smooth.

Strain through muslin and season to taste.

Refrigerate for use.

To serve

Cut 2 slices of terrine and place in bottom of a bowl, pour around cucumber consommé. Top with jelly spheres and place some spheres into consommé. Top terrine with a crisp basil leaf.



CONFIT PORK BELLY, WEST COAST DIVER CAUGHT SCALLOPS IN CAUL, CURRIED POTATO, CAULIFLOWER FRITTERS, SPINACH PURÉE

SERVES 4

Ingredients

Cure

180g salt
90g caster sugar

Pork

1kg slab pork belly
goose or duck fat to cover

Scallops

12 diver caught scallops in shell
100g Caul fat

Cauliflower Fritters

½ head cauliflower cut down into very small florets
200g plain flour
40g cornflour
10g turmeric
15g black onion seeds
330ml good pale ale
pinch fresh yeast
flour for dusting

Curried Potato

500g mashed potato
100g unsalted butter
75ml double cream
10g curry powder

Spinach Purée

1 shallot finely chopped
300g spinach washed and stalks removed
25g unsalted butter
15ml veg stock
25ml double cream
salt and pepper

Method

For the pork

In a deep tray rub cure mix into the pork, cover with cling film, chill for 24 hours. Wash the pork off thoroughly and pat dry. Heat oven to 95°C, place fat into a deep tray just slightly larger than the piece of pork belly, it should have a lid or cover with foil. Heat gently. Once liquid put pork in on top ensuring it is covered by min. 2cm. Cover and cook for about 4 hours but check after about 3. When cooked press between 2 trays with a 2 kilo weight.

Refrigerate overnight. Cut into 4cm cubes, remove skin, leaving some fat intact. To reheat place fat side down in a warm pan and cook for 8 minutes 190°C.

For the scallops

Shell the scallops and pass through running water to clean. Place on cloth and dry for 2 hours. Wrap individually in cleansed caul fat, gently fry the scallops on all sides and baste.

For the fritters

Whisk all ingredients together to make smooth paste. Leave somewhere warm for 75 minutes.

Coat florets with flour and dip into batter mix and deep fry at 190°C for 90 seconds or until golden and cooked.

For the potato

Heat 50g of butter gently to melt. Add curry powder and gently fry for about 30 seconds. Pour in cream and add remaining butter and bring to boil, lower heat and slowly add mashed potato to the pan incorporating until you have a smooth but soft mash. It should very slowly slide off a spoon.

For the purée

Gently soften shallots in pan with butter. Add cream and stock and bring to boil. Leave to cool to room temperature. Add to food processor along with the spinach and blitz to a fine smooth paste.

To serve

On a long rectangular plate put 3 dessertspoons of potato purée at equal spaces apart on the left hand side of the plate and using the tip of spoon drag some purée across the plate. On the right side of the plate using a teaspoon make 4 pools of spinach purée again at even distances ending on the top right hand side of the plate and fill each gap with a scallop. Down the centre of the plate place the pork belly so each one sits on the potato purée. Scatter the fritters over the entire plate and drizzle with curry oil.



CAORUNN GIN, PINK PEPPER, RHUBARB AND VANILLA TRIFLE

SERVES 4

Ingredients

Cooking time 25 minutes

Prep time 45 minutes (plus cooling, infusing and chilling)

Rhubarb Jelly

- 4 rhubarb stalks peeled and peel reserved
- 3 pink peppercorns
- 250g caster sugar
- 100ml dry white wine
- 1/2 orange - zest and juice
- 25ml Grenadine
- 25ml Caorunn Gin
- 2 leaves gelatine softened in cold water

Pink Pepper and Vanilla Sponge

- 2 room temperature eggs
- 10 pink peppercorns crushed
- 40g caster sugar
- 1/2 vanilla pod seeds scraped
- 60g self raising flour finely sieved
- 10g melted unsalted butter

Custard

- 400ml double cream
- 1/2 vanilla pod split and scraped
- 8 egg yolks
- 75g caster sugar
- 3 juniper berries



Method

For the sponge

Preheat oven to 200°C. Whisk eggs, pink pepper, vanilla and sugar with an electric whisk for about 5 minutes until light, fluffy and doubled in volume. Sift in flour and carefully fold to incorporate fully, then do the same with the butter. Pour onto lined baking tray and bake for about 6 minutes until nicely golden brown. Leave to cool for 10 minutes then turn out onto a cooling wire and cool completely. Cut into shapes of trifle glasses and place in bottom.

Turn oven down to 170°C.

Cut rhubarb into 5cm pieces and then again into 3 strips lengthways. Reserve trimmings.

For the jelly and baked rhubarb

Put sugar, wine, rind, pink pepper, rhubarb trimmings and peelings, grenadine with 100ml of water and bring to the boil. Boil for 3 minutes and set aside to infuse. Place rhubarb strips into a roasting dish and strain syrup over rhubarb. Cover with baking paper then foil and cook for about 10 minutes until just tender. Leave to cool in syrup. Strain syrup again, add gin and drizzle a small amount over the sponge. Heat remaining syrup add gelatine (water squeezed out) and stir to dissolve. Set aside somewhere not too cool.

For the custard

Bring cream, juniper and vanilla to boil in thick bottomed pan. Set aside to cool. Whisk yolks and sugar in a bowl until light and fluffy. Pour in a small amount of the boiled cream mix onto the eggs to scorch. Add rest of cream mix very slowly a bit at a time, whisking all the time. Return mix to pan and with a thermometer on the back of a spoon keep stirring the mix over a low heat until the mix reaches 82°C. Remove from heat and quickly pour over sponge until glass is 3/4 full. Gently tap the glass to even out the top and place on a tray and refrigerate.

When chilled pour over the rhubarb jelly until glass is nearly full. Finish with roasted rhubarb, rhubarb crisp.

