

Gareth Reid, 4 Vicars | www.4vicars.com

Duck Liver Pate Armagh Bramley Apple Jelly

[Serves 10, starter size]

Ingredients:

500g duck livers, trimmed
1lt Armagh Bramley apple Juice
450g salted butter
½ tsp pink salt
½ tsp Malden sea salt
2 tbsp roasted fresh garlic

1 sprig fresh thyme
10 leaves sage
4 leaves gelatine, soaked in ice water
½ lemon, juiced
75g caster sugar

Method:

- Heat 500ml apple juice with herbs, garlic and salts, poach livers gently in this liquid until they reach 75 degrees in the centre.
- Remove livers with a slotted spoon and puree in a blender gradually adding cubes of butter until completely smooth. 5minutes
- Taste and adjust seasoning, pass through a fine sieve and place in individual ramekins or greased and lined terrine mould then place in refrigerator to set.
- Heat 100ml apple juice with sugar and lemon juice. Once hot, remove from heat source, add soaked and drained gelatine and stir until completely dissolved.
- Add remaining apple juice stir and pass through a fine sieve allow to semi set in refrigerator.
- Once cold but still fluid, pour jelly over set pate and place in refrigerator to fully set.
- Serve with hot toast and a lightly dressed salad.



Armagh Cider Mussels

Ingredients:

1kg Local Mussels
1 bottle MacIvors Medium Dry Cider
250ml double cream
200g Smoked Bacon
2 Scallions
3tbsp rapeseed oil

Method:

- Place a pot (which has a lid) on a medium heat.
- Dice the smoked bacon into small strips.
- Slice the scallions into bitesize pieces.
- Place the rapeseed oil in the pot and add the bacon.
- Gently fry the bacon until it colours slightly and releases the flavour.
- Add the bottle of Mac Ivors Cider and reduce down by half.
- Season the cooking liquor with sea salt and black pepper and turn it up to high heat.
- Once reduced add the mussels and place the lid on top.
- The mussels will steam and the flavour of the bacon and cider will make them taste amazing.
- When the mussels are all cooked add the cream and scallions for crunch.
- Serve in a big bowl with some toasted bread for the juices.



Roast Ulster belly of pork with seared local scallops, Gracehill Black Pudding bonbon, cauliflower puree, apple slaw, roast potatoes and Armagh craft cider reduction

[Serves 1]

Ingredients:

1 tablespoon vegetable oil | 200g pork belly | 1 Pink lady apple, cut into 8 wedges | 1 star anise | 2 tablespoons fish sauce | 50-100ml water | Cauliflower puree | ¼ cauliflower, cut into florets | 400ml double cream | 20g butter | Sauce | 300ml Long | Meadow Armagh craft apple cider | 2 shallots, finely diced | 300ml Long Meadow pressed apple juice | ½ cup pork stock | 20ml calvados | Roast potato cubes | 1 baked potato cut into 1 inch cubes and Pork fat saved from cooking belly of pork. (3/4 cubes per portion)

Ingredients for Black Pudding Bonbon:

30g Grace Hill black pudding, rolled into a small ball, coated with flour, beaten egg and rolled in breadcrumb | Scallops | 1 tablespoon olive oil | 3 local scallops (3 only) | 20g butter | 1 pink lady, julienned, dressed in lemon juice, to serve | 30g finely shredded soft cabbage | 1 teaspoon herb mayonnaise (parsley, chive and dill)

Method:

- Preheat oven to 160°C.
- Pour oil into roasting pan & place pork skin side down. Place over high heat and cook until skin has turned golden & started to crisp up.
- Turn pork over, add apple, star anise, fish sauce and water and roast in oven to 1½ hours. Remove from oven and rest.
- For cauliflower puree, place cauliflower and cream in a medium saucepan, bring to the boil and simmer until tender. Add butter, season with salt and puree with a hand blender until smooth.
- For sauce, pour cider into a medium saucepan over medium heat and reduce to a syrup. Add apple juice and reduce again, add juices

from roasting pan and stock and continue to reduce. Once sauce is glossy add calvados. Strain and keep warm.

- For apple slaw, mix apple, cabbage and herb mayonnaise together. season with lemon juice, salt and pepper.
- Heat a frying pan, add pork fat and fry the potato cubes until golden brown and soft (place into heated oven to allow even cooking if desired).
- For scallops, heat oil in a small frying pan over high heat, salt scallops cook for 30 seconds each side. Add butter to pan, allow to melt and baste the scallops with the melted butter.
- Deep fry bonbon in deep fat fryer until golden brown.



Stuffed Armagh Pork Fillet with Gracehill black pudding & Armagh Bramley apple wrapped in streaky bacon with a Cider & mustard cream sauce

Ingredients:

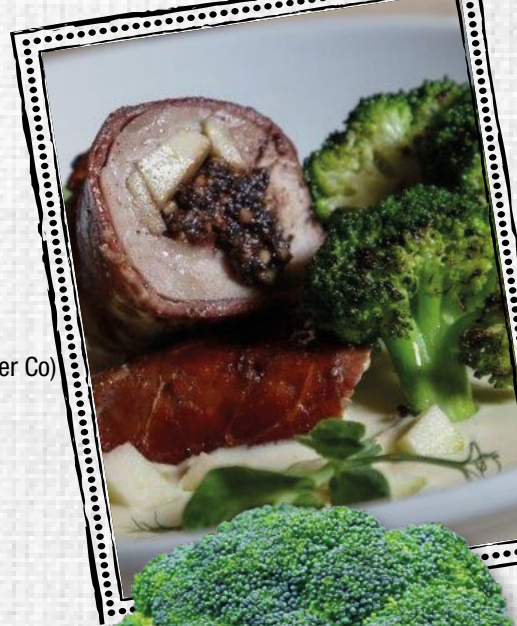
2 Pork Fillets from Pinkerton's, Armagh
3 Armagh Bramley apples
500g Gracehill Black pudding
8 Slices of Streaky Bacon from Pinkerton's Armagh
Harnett's Rapeseed Oil
Salt & Pepper

Ingredients for sauce:

1 onion finely chopped
1 bottle of Carson's Crisp Cider (Armagh Cider Co)
2 tbsp cider vinegar (Armagh Cider Co)
3 tbsp wholegrain mustard
1/4 pint of chicken stock
1/2-pint double cream
Salt & pepper to season
Cornflour to thicken if needed.

Method:

- Pre heat oven to 190c, 375f, gas 5.
- Cut a lengthways slit in each piece of pork to make a pocket.
- Fill each pocket with apple and black pudding, but don't overfill.
- Wrap each fillet with streaky bacon from end to end so it's completely covered. Cut each fillet in half.
- Heat a large frying pan with Rapeseed Oil and a knob of Abernathy butter, add the wrapped pork fillets & fry until lightly browned all over.
- Then transfer to a baking tray and roast for 10-15 mins until cooked.
- Remove from oven and allow to rest for 5 mins.
- Pour sauce in the bowl
- Cut the pork fillet in 2 and place on the sauce
- Add some charred broccoli and pea shoots to finish.



Sean Farnan, The Moody Boar | www.themoodyboar.com/

Beef Steak with roasted tomatoes, polenta chips and caramelised onions

[Serves 2]

Ingredients:

2 white onions
1 tomato, wedges

2tbsp olive oil
Salt & Pepper
220g polenta

600ml water
30g butter
50g finely grated hard cheese

500g beef
(your preferred cut)
220g balsamic vinegar

Method:

- Preheat oven to 160c.
- In a large saucepan, bring the water to boil.
- On a large baking tray, toss tomato wedges in some oil.
- Roast until tomatoes are tender, 30 minutes.
- Add 1 teaspoon of salt to the boiling water and whisk in the polenta. Simmer very gently over low heat, whisking occasionally, until polenta is thickened and cooked through, about 10 minutes.
- Beat in the butter and cheese.
- Place in a tray lined with greaseproof paper, packing it in tight place it in the fridge until cool and set.
- When the polenta is set, cut it into sizes of chips. Preheat a fryer to 180c. Add the polenta to the fryer 3 mins before serving.
- Heat a large pan over high heat and add the oil just when you are about to add the steak. Season the steak. Cook, turning, 6 to 8 minutes total for medium-rare. Transfer to a plate, cover loosely with tinfoil, and rest, 5 to 10 mins.
- Add balsamic to the pan and boil over a high heat until reduced to about 100ml, 5 to 7 mins; stir in any juices from resting steak. Slice the steak, and serve with the vinegar sauce, polenta chips, onions and tomatoes.



Jane Searle, The Studio Café @ Wright's Interiors

Blueberry and Lemon Polenta Cake

This wee cake is full of blueberry goodness and yet uses polenta and is suitable for gluten free diets.

Ingredients

100g caster sugar
100g soft butter or margarine
2 medium eggs, beaten
100g ground almonds
90g polenta
grated zest and juice of 1 lemon
1 teaspoon gluten free baking powder
100ml natural greek yoghurt
120g blueberries

Method

- Preheat oven to 180c , gas mark 4, fan 160c.
- Line a 2lb loaf tin with greaseproof paper.
- Cream the butter and sugar together in a bowl until soft. Beat in the eggs one at a time. Add a little of the ground almonds with each egg.
- Stir through the polenta, lemon zest and juice, baking powder and remaining ground almonds, then stir in yoghurt and 60g blueberries.
- Put in tin and sprinkle rest of blueberries over the top.
- Bake for 45 mins until skewer comes out clean.
- Serve with fresh blueberries and double cream or natural yoghurt if you want to cut the calories! Yummy!!



Armagh Strawberry Mascarpone Tart with Chocolate Pastry [Serves 12]

Ingredients for Pastry:

200g Plain Flour
50g Unrefined Caster Sugar
35g Cocoa Powder
125g Butter, plus extra for greasing
2 egg yolks

Filling

500g mascarpone
3 tbsp runny honey
1 tsp vanilla extract
150ml double cream lightly whipped

Ingredients for Topping:

350g strawberries, quartered
50g apricot jam, warmed gently
& sieved to give a smooth Glaze

Method:

- To make the pastry, mix together all the dry ingredients. Rub in the butter with the tips of your fingers until the mixture resembles breadcrumbs. Add the egg yolks and mix well. The pastry should come together in a ball at this point; if it looks very dry, add a little water. This pastry tends to be a little dry and hard to handle, but persevere - it's worth it.
- Place the pastry in a clean bowl, cover it with cling film and chill for 1 hour.
- Preheat the oven to 180c. Grease a 23cm round, 2.5cm deep loose bottomed flan tin with butter.
- On a floured surface, roll the pastry to a thickness of about 5mm and use to line the prepared tin, allowing the pastry to hang over the sides a little. This pastry is quite soft, so you will need to patch

up holes as necessary with leftovers. Prick the base a few times with a fork.

- Place a circle of greaseproof paper over the bottom of the case and fill it with dried beans.
- Bake blind for 25 mins, then remove the beans and cook the case for a further 5 mins. This helps to dry and crisp the pastry so that it has a satisfying snap when you cut through it with your fork.
- To prepare the mascarpone filling, beat the mascarpone until soft. Stir in the honey and vanilla extract, then fold in the cream until well mixed.
- When the case is completely cool, trim any excess pastry from around the edge of the tart. Fill with the mascarpone mixture, and top with the strawberries. Brush the apricot glaze over the top and serve.



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Armagh Bramley Apple Tarte Tatin with Brandy Crème [Serves 10]

Ingredients for Tarte Tatin:

100g butter
100g caster sugar
1 tsp ground cinnamon
12 medium Armagh Bramley apples peeled, quartered & cored
Packet ready to roll puff pastry

Method for Tarte Tatin:

- Preheat oven to 220C/gas 7/fan 200C.
- Over a medium heat in a pan heat the sugar until starting to caramelise. Stir in the cinnamon.
- Place the apples on the sugar in a circle, outer side of the apple faced down. Cook over a medium heat for about 10 minutes, using the lid of a pot to gently move the apples around the pan every now and then to prevent them sticking.
- After ten minutes break up the butter into knobs and drop them around the top ensuring that they fall through the apples into the sugar causing it to bubble and appear like toffee.
- Meanwhile roll out the pastry to about 3mm thick and prick it all over with a fork. Quickly lay the pastry over the apples.

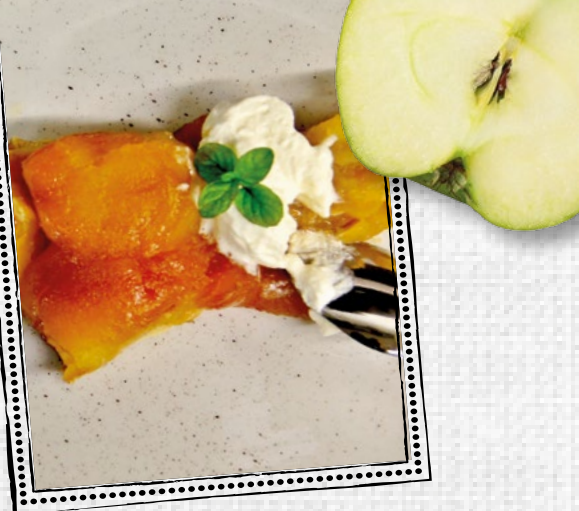
Ingredients for Brandy Crème:

400ml carton crème fraîche
4 tbsp icing sugar
2 tbsp brandy or calvados

- Tuck any excess pastry with a spoon snugly round the outer edge of the apples down the inside of the pan.
- Bake in the oven for 20-30 minutes until the pastry is risen, firm and golden.
- When the tart is cooked, leave it to settle in the pan for 5 minutes or so before running the blade of a knife round the edge to dislodge any pastry that has stuck.
- Place a plate that is larger than the pan on top and turn it upside down so the tart falls out onto the plate.

Method for Brandy Crème:

- Mix the crème fraîche with the icing sugar and brandy or calvados.



Co Armagh Apple mousse served in a wine glass

Ingredients

3 medium sized Co Armagh cooking apples, peeled, quartered and cored
3 ½ fl oz/100ml water
½ oz/15g white sugar
Dash of lemon juice
10 fl oz/300ml Co Armagh Medium or Dry cider
3 gelatine leaves softened in a little cold water, or 1 ½tsp powdered gelatine
½ pt/300 ml whipping cream

Method:

- Place the apples in a saucepan; add the water, sugar and lemon juice. Simmer for 10 minutes until the apples are tender and just starting to break up. Liquidize and then push through a fine sieve to create a fine sauce.
- Place the cider into another saucepan, boil until reduced to about 5 tablespoons. Remove from the heat then add the softened gelatine leaves or sprinkle over the powdered gelatine, stir until dissolved and leave to cool.
- Whip the cream until it forms soft peaks and fold in the apple purée and cider. Divide into wine glasses and leave to set in the refrigerator for 2 hours.
- Serve immediately garnished with a sprig of fresh mint. We serve this on a slate with apple puree, our award winning vanilla ice cream and with chocolate chip cookies!!



Armagh Apple Cider Hot Toddy

Ingredients

1oz Bushmills Whiskey

1tsp local honey

½oz freshly squeezed lemon juice

6oz hot Orchard County Cider of your choice

Method:

This is a spin on the classic hot toddy cocktail. The Orchard County Cider combined with Bushmills Whiskey, local honey and lemon makes for a delicious, comforting and cosy cocktail. Combine all the ingredients into a regular mug or glass. Stir and enjoy while hot.

