

Peter's Perfect Parsnip and Apple Patties

Takes – 12 minutes

Serves - 4

300g parsnip

300g eating apples, such as Cox or Russets

1 medium egg, lightly beaten

2 level tbsp plain flour

Salt and freshly ground pepper

Sunflower oil, for frying

Peel the parsnip, quarter it and remove any tough core. Quarter the apples and cut out the cores, but don't bother peeling them. Grate the parsnip and apples, combine the two, then add the egg, flour and plenty of salt and pepper, and mix well.

Heat a non-stick frying pan over a medium heat and add enough oil to coat the base all over. When the oil is hot, take a handful of the parsnip and apple mixture and squash into a rough patty. Squeeze out any excess liquid (there may not be any - it depends on the juiciness of your apples). Put the patty in the pan and press down with a spatula to make a thin cake. Repeat with more of the mixture (you'll probably have to make these in two batches). Turn down the heat a little and fry for about 10 minutes or until golden brown on the base, then turn carefully and fry the other side until golden brown. Keep the heat fairly low and fry the cakes slowly, to avoid burning.

Serve hot.

The Old Rascals Chicken Breast with Wild Mushrooms and Tarragon

Takes – 18 minutes

Serves: - 2

50 grams butter

A splash olive oil

2 free range chicken breasts

125 grams wild mushrooms – sliced

200 ml Thatchers Old Rascal Cider

50 grams chopped fresh tarragon

Melt the butter in a frying pan with a little olive oil, when hot seal the chicken breasts so that they are brown all over. Add the wild mushrooms to the pan and fry them so that they are coloured too.

Add the cider and a handful of chopped fresh tarragon.

Just let it come to a gentle simmer, put a lid on it and let it braise for a good 10-15 minutes. Check on it every 3 minutes or so, turning the chicken and giving the pan a gentle shake.

When cooked, lift out the chicken and keep warm, add a knob bit of butter and reduce the sauce, giving it a gentle stir.

Serve the chicken with the sauce poured over it, with salad and a nice glass of Old Rascal cider.

Peach Tatin with Dutch Chocolate Cream



Takes – 25 minutes

Serves - 4

1 pack readymade puff pastry

6 peaches peeled, and cut into 8-12 wedges each

¼ lemon

110g caster sugar

110g butter

Preheat the oven to 250C/500F/Gas 9.

Add butter to the frying pan and sprinkle the sugar and place on the hob over a medium heat, stirring the pan frequently and making sure the sugar doesn't burn. Allow the sugar to caramelize a little and become a pale golden brown, then remove from the heat and arrange the peach pieces in one layer over the bottom of the pan.

Cook for 2 minutes and then remove from the heat.

Roll the pastry and cover the top of the peaches. Do not press down. Place in the oven, turn the heat down to 220C/425F/Gas 7 and bake until the pastry is golden brown - about 15 minutes. Remove from the oven and leave to rest for a minute or two.

Take a heatproof serving dish that is generously larger than the pan on all sides and place over the pan. Protecting your hands with a dry folded tea-towel, and holding the dish and pan firmly together, quickly and carefully flip the pan and the dish so that the pan is on top. Tap the pan sharply a few times all round with a wooden spoon, then lift off. The tart should be left on the serving dish with the peaches on top.

Serve warm with cream, ice cream or Dutch Chocolate Cream.

Dutch Chocolate Cream

Takes - 2 minutes

Serves - 4

150 ml double or clotted cream

A good measure of Tia Maria or any chocolate liqueur

Whisk together with a fork and serve.