

## **Shallot and Thyme Tarte with Goats Cheese**



**Takes – 25 minutes**

**Serves - 6**

**500g shallots**

**2 tbsp olive oil**

**25g butter**

**2 tbsp balsamic vinegar**

**1 tbsp fresh thyme leaves or 2 tsp dried thyme**

**300g puff pastry, defrosted if frozen**

**100g goats' cheese**

**Put the shallots in a large bowl and pour over boiling water to cover. Leave for 5 mins, then drain and peel. Cut the shallots in half (some will naturally break into two sections).**

**Heat the oil and butter in a frying pan, add the shallots and fry gently for 10 mins, until they are softened and lightly browned. Stir in the vinegar, thyme and 1 tbsp water, then cook for a further 5 mins, stirring occasionally. Remove from the heat and tip into a non-stick shallow cake or pie tin, about 20cm across. Leave to cool.**

**Heat oven to 200C/fan 180C/gas 6. Cut the pastry into two. Roll out each piece to about 5cm larger than the top of the pan. Put one piece of pastry over the shallots. Sprinkle evenly with cheese and cover with the second piece. Trim the edges of the pastry to a little larger than the tin, then tuck the edges of the pastry down the sides of the tin.**

**Bake for 20 minutes, until pastry is crisp and golden. Leave to cool in pan for 5 mins, turn out onto a flat plate, cut into wedges and serve warm.**

## **Cucumber and Cider Salad**

**Takes – 10 mins plus chilling**

**Serves 4**

**150ml Thatchers Vintage Cider**

**3 tbsp fresh parsley, chopped**

**1 teaspoon sugar**

**Salt and white pepper**

**1 large cucumber**

**In a large bowl, mix together the cider, parsley, sugar salt and pepper.**

**Peel and then cut the cucumber in half lengthways and scoop out the seeds with a teaspoon. Thinly slice then add to the bowl containing the dressing. Mix well then refrigerate for at least 1 hour.**

**To serve - Toss well again and serve at once.**

## Katys Pancetta Risotto



**Takes – 20 minutes**

**Serves - 4.**

**150 grams smoked pancetta: - cubed**

**25 grams butter**

**1 large onion, diced**

**1 clove garlic, crushed**

**Freshly ground black pepper**

**2 - 4 mushrooms (depending upon size; flat/field are ideal), finely sliced/diced**

**200 g Arborio risotto rice**

**1 pint Thatchers Katy Cider**

**About 3/4 pint hot pork stock**

**1 tin sweet corn**

**1 handful garden peas – fresh or frozen**

**Seasoning to taste**

**Grated Parmesan for sprinkling over**

**Heat a large, deep frying pan or large saucepan over a medium heat and add the butter and melt. Add the pancetta and cook, stirring occasionally until well browned all over. Remove the pan from the heat and drain off all fat. Place about 4 pieces of kitchen roll onto a plate and spoon the cooked pancetta onto this to soak up any remaining fat; leave to drain. Pour off any remaining fat from the pan but do not clean or wipe the pan.**

**Reduce the heat slightly, put the pan back on the hob and add about 2 tablespoons of butter to the pan. Add the diced onion. Stir occasionally until starting to soften and then add the crushed garlic. Cook, stirring for a minute or two and add the cooked pancetta. Cook for a minute or two and then add the mushrooms.**

**Mix well in the pan, heat through and then add the rice, cook stirring for a couple of minutes until the rice is well coated with oil, but don't allow the rice to brown. Add about a quarter of the cider and stir well. Stir occasionally until the liquid is starting to be absorbed, then add another quarter of the cider and stir well. Continue stirring occasionally and adding the cider as the liquid is absorbed, until all the cider has been used. Then add the stock a ladle at a time and continue to cook, adding further stock when required as the liquid is absorbed.**

**Drain the sweet corn and peas, and add to the pan, stirring well. After 20 minutes or so from adding the first of the cider, taste the rice to check how well it is cooked. Cooking time for risottos can be very variable and depends on the type of rice used; the rice should be cooked through and the risotto should have a creamy consistency - it shouldn't be dry.**

**Check the seasoning and adjust if necessary. Serve with the grated Parmesan cheese sprinkled over to taste.**

## **Caramel Apple Betty**



**Serves - 4**

**Takes 20 minutes**

**For the topping**

**50 g butter**

**150g fresh breadcrumbs**

**50g brown sugar**

**2 teaspoons ground cinnamon**

**1 teaspoon mixed spice**

**For apple sauce**

**1 kg cooking apples, peeled, cored and chopped**

**150 g sugar**

**25g butter**

**Heat the butter in a heavy based pan, add the breadcrumbs and stir until they become crisp. When they have turned golden, remove from the heat and stir in the sugar and spices. Leave to cool.**

**Place the apples in another pan with a splash of water and the sugar, cover and cook on a low heat for about 10 minutes. Remove from heat and stir in the butter and check taste, you want to keep a certain amount of sharpness.**

**Place apple into bowls or glasses and sprinkle the crumbs over and top with crème fraîche.**