

Cook up a New Year CELEBRATION



'If I'm entertaining at home, I like to make the room and table just as glamorous as the food,' says French patissier and Cake & Bake Show ambassador Eric Lanlard. 'When you're cooking for a group, start preparing in good time and use the finest ingredients. If you plan everything in advance, you'll be less stressed and will be able to enjoy your own party'

Scallop & courgette crumble pies

'These cute little casseroles make a perfect starter for a dinner party or family lunch - the crunchy topping is a lovely contrast to the creamy filling'

PREP 20 minutes

COOKING TIME 1 hour 20 minutes

SERVES 6

75g unsalted butter

1 onion, finely chopped

4 carrots, finely diced

3 leeks (the white part only), sliced thinly

1 tbsp chopped tarragon

½ tbsp chopped dill

300g courgettes, diced

Salt and freshly ground black pepper

200ml fish stock

2 tbsp flour

1 tbsp of dry white wine

2 tbsp double cream

12 fresh shelled scallops

30 fresh peeled king prawns

FOR THE CRUMBLE TOPPING

65g unsalted butter, chopped into pieces

175g wholemeal flour

2 tsp dried mixed herbs

50g Parmesan, finely grated

1 Heat the butter in a frying pan and gently fry the onion until soft. Add the carrots and leeks, cover and cook over a low heat for 10 minutes, stirring occasionally. Meanwhile, preheat the oven to 180°C/fan 160°C/gas 4.

2 Add the tarragon, dill and courgettes to the pan and stir, cover with a lid and cook for a further 5 minutes. Season with salt and pepper.

3 In a small saucepan, heat up the fish stock. Whisk in the flour, a little at a

time, then simmer for 1 minute. Pour the wine and cream into a jug and mix together, then add to the hot stock in the pan and season with salt and pepper. Arrange six mini casserole dishes on a worktop and place two scallops and five prawns in the centre of each of them. Spoon the vegetables on top and pour over the liquid mixture.

4 To make the crumble topping, rub all the ingredients together with the tips of your fingers until you get a chunky type of breadcrumb. Cover each casserole with a good layer of this mixture.

5 Bake in the oven for 25-30 minutes, or until the topping is nice and golden and the sauce is bubbling. Serve immediately with a hunk of crusty bread to soak up all the delicious juices.



↑ MODERN ADDITIONS

Range of white crockery, glasses and pots, from £20 for a copper pan, all John Lewis



STOCKISTS
Turn to p181

↑ NATURAL ELEMENTS

The new marble collection at Oliver Bonas offers a touch of luxury, from £18.50 for four coasters



↑ ON-TREND CLASSIC

At Sainsbury's you can achieve a French chic look - and on a budget, from £7.50 for utensils

WINE TIP

'Start with bubbles. Simonsig, a South African wine company, has a great selection, and there's also some incredible English sparkling wines around. Make sure it's chilled to perfection'

Toulouse sausage & root vegetable pies

'This is a proper winter treat for a time when only comfort food will do'

PREP 25 minutes
COOKING TIME 30 minutes

SERVES 6
2 red onions, cut into wedges
2 parsnips, cut into 5cm chunks
4 carrots (mixed colours), peeled and cut into chunks
3 fresh beetroots (mixed colours), cut into wedges
2 tsp olive oil
2 tbsp clear honey
1 tbsp chopped thyme
6 Toulouse sausages, cut into chunks
200ml double cream
150ml chicken stock
Salt and freshly ground black pepper
200g wholemeal flour
100g plain flour
150g unsalted butter
125g mature Cheddar cheese, grated

1 Place all the vegetables in a roasting tray. Pour over the olive oil and honey, add the thyme and toss together using your hands. Roast in a preheated oven, 180°C/fan 160°C/gas 4 for 50 minutes, or until the vegetables start to soften.

2 Leave the oven on and transfer the roasted vegetables to a large pie dish or divide between six individual dishes or large ramekins. Add the sausages, pour over the cream and stock, then season with salt and pepper.

3 Put the remaining ingredients into a bowl and rub together using your fingertips to make a chunky crumble. Sprinkle over the sausage and vegetable filling and bake in the oven for 25-30 minutes, or until the crumble is golden. Serve with a fennel salad with walnut dressing.



Upside-down heirloom tomato tatin

'I love heirloom tomatoes and now, thanks to the number of farmers' markets in our cities, you can easily buy a huge variety of vegetables and fruits'

PREP 15 minutes
COOKING TIME 50 minutes

SERVES 8
500g ready-made puff pastry
Plain flour, for dusting
2 tsp extra virgin olive oil
Bunch of thyme, leaves picked
12 heirloom tomatoes in mixed colours, halved
Salt and freshly ground black pepper
75g Gruyère cheese, finely grated
2 tbsp wholegrain mustard
Bunch of basil

1 Take a 25cm diameter, 4cm-deep ovenproof flan dish. Roll out the pastry on a lightly floured surface

to 3-4mm thickness. Cut out a large disc 7cm bigger in diameter than the dish.

2 Rub olive oil inside the dish and scatter the thyme leaves over the bottom.

3 Season the tomatoes, then place in the dish, cut-side up, packed very tightly together. Bake in a preheated oven at 200°C/fan 180°C/gas 6, for 25 minutes, then carefully pour away all the excess juices and sprinkle over the cheese.

4 Using a palette knife, spread the mustard over the pastry disc. Place this, mustard side-down, on top of the tomatoes and tuck in the overhanging edges to create a crust. Prick this with a knife a few times to help release steam.

5 Place back in the oven and bake for 25-30 minutes, or until the pastry is golden and crisp. Put a large plate over

COOK'S TIP

'This tatin also works well with goat's cheese - try Sainte-Maure de Touraine, a chevre from the Loire region that is smooth and slightly salty with a lovely, nutty aroma'

the flan dish, hold them together firmly, then turn them over so that the tart is on the plate, being careful not to burn yourself on any hot juices. Just before serving, scatter basil leaves over the tart.

6 Serve with warm crusty bread and a salad of broad and French beans with a sweet shallot dressing.



Hot gingerbread soufflé

'This dessert contains all the flavour of the traditional biscuit, but is presented in a much lighter way. It's sure to dazzle your guests'

PREP 30 minutes
COOKING TIME 11 minutes

SERVES 8
50g unsalted butter
135g caster sugar
210g dark chocolate (70% cocoa solids), broken into pieces
2 tsp ground ginger
1 tsp ground cinnamon
2 tsp dark rum
¼ tsp vanilla extract
5 eggs, separated

FOR THE CUSTARD
300ml full-fat milk
2 large egg yolks
2 tbsp cornflour
2 tbsp caster sugar
¼ tsp vanilla extract

1 Preheat the oven to 180°C/fan 160°C/gas 4. Melt half the butter and brush this inside eight ramekins, and lightly coat with 25g of the caster sugar.

2 Melt the chocolate with the spices, rum, vanilla extract and remaining butter in a heatproof bowl over a pan of gently simmering water. Stir until smooth. Remove the bowl from the heat and mix the egg yolks in one at a time.

3 Whisk the egg whites until they form peaks, then add the remaining sugar. Mix a little into the chocolate, then gently fold in the rest, using a metal spoon.

4 Divide the soufflé mixture between the ramekins and place on a baking sheet. Bake in the oven for 11 minutes.

5 For the custard, put the milk in a pan and heat. Put the egg yolks, cornflour and sugar in a bowl and beat together. Pour the milk over the egg mixture and whisk until well-combined. Return to the pan and stir with a wooden spoon over a low heat until the mixture thickens.

6 Pour the custard into a bowl and stir in the vanilla. Leave to cool - heat before pouring over the centre of the soufflés.

FOR MORE TASTY RECIPES

See *Tart It Up!* and *Home Bake* by Eric Lanlard (Mitchell Beazley, £18.99/£14.99), available to *Good Homes* readers for £20 for both books, plus free UK P&P. To order, tel 01903 828503 quoting MB631. Subject to availability; allow seven days for delivery.

