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Great Yorkshire Cookery Competition 2006

Lionel's Winning Recipe

Category: Starter

Tiam of Mrs Bell Olde York Cheese and Rhubarb
Wrapped with Oak Smoked Venison,
Ampleforth Abbey Crab Apple & Cider Jelly,
Organic Walnut Toast.

Ingredients.

For the Tiam:

100gr. Olde York cheese: Shepherds Purse Yorkshire Cheese Company, North Yorkshire.
30gr. Wakefield red rhubarb.
30gr. Oak smoked venison: Holme Farmed venison from Sherburn-in-Elmet.
1 tablespoon of Yorkshire honey.

For the Crab Apple & Cider Jelly:

500gr. Ampleforth Abbey apples.
300ml. Yorkshire cider: Scarborough.
½ sachet of vege gel.

For the Walnut Bread:

400gr. organic brown flour: Sunflour's Mill, Ripon.
25gr. fresh local walnut: Boston Spa.
25gr. fresh yeast & 5gr. low salt.
150ml. warm water.

Recipe.

For the Tiam

Peel & gently blanch the rhubarb leave to cool.

Place the cheese into a mixing bowl and add freshly ground salt & pepper, 1 tablespoon of honey, and then mix with a wooden spoon until smooth.

Prepare two 3 inch diameter rings on greaseproof paper.

Put a slice of apple cut thinly in the bottom of the ring.

Lightly grease the ring with a little olive oil then line the ring with 3 thin slices of smoked venison.

Put a spoon of the cheese in the ring and flatten with a spoon.

Add a thin slice of apple, and then a layer of rhubarb, and a final thin slice of apple.

Fill with the remaining cheese mixture. Leave to rest for 30 minutes.

Ampleforth crab apple & cider jelly:

Peel & core the apple, chop into cubes.

Pour the cider in a small pan, add a teaspoon of honey and add the apple.

Simmer for 20 minutes. Strain the apple out using a jelly bag and reduce for a further 10 minutes.

Add ½ sachet of vege gel.

Using a small piece of cooked apple put it into a small shot glass & pour the remaining apple & cider jelly to the top.

Leave to cool.

Bread preparation:

Mix the flour, salt and chopped walnut into a mixing bowl,

Add the yeast with warm water.

Mix well until texture is elastic.

Leave to prove for 10 minutes.

Knead back & shape in to a small loaf tin.

Leave to prove a further 15 minutes.

Cook for 20 minutes at 180* C.