

## Mains

Seared Fillets of West Country Red Mullet, River Fowey Oyster Beignet, Fresh Egg Tagliatelle, sautéed Cornish Savoy Cabbage, and Crispy Denhay Ham.

Serves 2

### **Pasta**

OO pasta flour

Egg yolks 5

Salt

Olive oil 2tbsp

### **Method**

Place all ingredients into a bowl and mix to a smooth dough. Rest for approximately 1 hour before rolling for tagliatelle. Cook in boiling water until firm to the bite, approximately 3 minutes

### **Beignet Batter for the Oyster**

2 oysters

38ml skimmers cider

25g self-raising

Cracked black pepper to taste

### **Method**

Place all ingredients into a mixing bowl and whisk until smooth

### **Savoy cabbage**

200g Savoy cabbage leave

5tbsp water

10g butter

Salt and pepper to taste

Picked fresh thyme leaves

### **Method**

Remove the centre stalk from the leaves and finely shred to ensure a quick cooking time. Heat a saucepan until hot then very quickly add the water, butter and cabbage then place a lid on top so the cabbage steams. After approximately 1 minute remove the lid, add the thyme, season to taste, cook for a further minute. Remove from the heat and serve.

### **Red Mullet**

360g Red Mullet fillet

Olive oil

10g Butter

### **Method**

Heat a non stick frying pan until very hot, add a splash of Olive oil.

Season the Mullet fillets with salt and pepper to taste.

Gently lay the fillets into the frying pan skin side down and fry until golden. Last minute add the butter flip the fillets over, baste with the butter and serve.

### **Denhay Ham**

2 slices of Denhay air dried ham

Olive oil

#### **Method**

Heat a small amount of olive oil in a non stick frying pan, gently lay the slices in the pan and fry on both sides until crispy, place onto kitchen tissue to absorb any excess fat and allow the ham to crisp more.

## **Seared South Devon Sirloin, Sautéed Cornish Blue Cheese and Flat Mushrooms salad**

2 x180g sirloin steaks

90g Cornish blue cheese

200g flat mushrooms

7 cherry tomatoes cut into 1/2s

Salad dressing

Butter 10g

Mixed leaves

#### **Method**

##### **Dressing**

White wine vinegar

10ml

Olive oil

200ml

Dijon mustard

10g

Place all ingredients into

A bowl and mix

##### **Cheese and mushrooms**

Dice the flat mushrooms and cheese into large dice.

Sauté the mushrooms in hot olive oil, season,

Add the butter to caramelize, add the blue cheese

Last minute.

Mix the leaves with the cherry tomatoes, leaves

And dress.