



THE COOKERY SCHOOL

AT THE GRAND, YORK

Bubble & Squeak | Parent & Child Class

Bubble & Squeak, Poached Eggs, Crispy Bacon, Rocket Parmesan Salad

Lemon Pot with Orange Caramel



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Bubble & Squeak, Poached Eggs, Crispy Bacon, Rocket Parmesan Salad

Step One: Bubble & Squeak

220g mashed potato
50g savoy cabbage, sliced and blanched
1 small onion, finely diced and cooked
2 spring onions, finely diced
5g chopped parsley
Salt and pepper
Flour for dusting
Vegetable oil for frying
20g unsalted butter

1. Pre-heat the oven to 170°C.
2. In a deep bowl, add the potato, cabbage, cooked onion, spring onions and parsley. Season with salt and pepper then mix well.
3. Form the mash into 2 patty shapes and place into the fridge for 10 minutes.
4. Heat a non-stick pan on a medium heat and drizzle the oil into the pan. Dip the bubble and squeak into the seasoned flour and shake off any excess.
5. Place into the pan once hot and cook each side until golden brown. Turn over and add the butter. Once golden brown on both sides, take out and place onto a lined baking tray before placing into the oven for 4-5 minutes until warmed through.
6. Keep warm until needed.

Step Two: Garnish

2 large eggs
50ml white wine vinegar
4 rashers of smoked sliced pancetta

1. Place the pancetta slices onto a lined baking tray and cook until golden and crispy on both sides. When ready, drain on kitchen paper and leave to cool.
2. Prepare two pans of boiling salted water, then pour the vinegar into one pan. Using a spoon, stir the centre of the pan to make a whirlpool effect and crack the eggs into the centre, one at a time.



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3. Turn the heat down to a medium heat and cook for 2 – 3 minutes, until the white has formed to create a round egg. Gently take out the eggs and put into the other pan of water (with no vinegar).
4. Cook for 2 minutes until the white is cooked but the yolk is still soft. Once ready, take the eggs out and drain on kitchen paper, then season with salt and pepper. Keep warm until needed.

Step Three: Serve

1 handful of wild rocket
10g parmesan shavings
Juice of ¼ lemon
Drizzle of olive oil

1. In a bowl, add the wild rocket, drizzle of oil and a squeeze of lemon. Season to taste and gently fold the parmesan shavings through.
2. Warm the bubble and squeak in the oven if needed, making sure it is warmed all the way through.
3. Place in the centre of the plate with the crispy pancetta on one side and the warm poached egg on the opposite side.
4. Place a nice mound of rocket salad on top of the bubble and squeak, resting next to the egg.

Lemon Pot with Orange Caramel

Step One: Lemon Pot

Zest and juice of 2 lemons
170g caster sugar
500ml double cream

1. In a saucepan, add the double cream and lemon zest. Bring to the boil then add the sugar. Turn the heat down and simmer for 3 – 4 minutes, making sure no cream catches on the side of the pan.
2. Add the lemon juice to the cream and bring it back to the boil, then take off the heat. Pour the mixture into the chilled glasses and chill for 3 – 4 hours before serving.

Step Two: Orange Caramel

****This recipe must be made by an adult, and you must wear gloves for protection****

200g caster sugar

200ml fresh squeezed orange juice

1. Sieve the sugar into a wide bottomed saucepan. Heat the pan on a medium heat and shake so the sugar covers the bottom of the pan – do not touch the sugar.
2. Heat the pan until the sugar starts to melt and colour around the edges, then use a spoonula to carefully bring the sugar from the edges into the centre, to help it melt.
3. Once all the sugar starts to melt, mix together until it is dark golden brown, then take off the heat and add the orange juice a quarter at a time while whisking to incorporate the juice into the sugar.
4. Once all the juice is mixed, place the pan back onto a low heat and reduce for 2 minutes. Pass through a sieve into a measuring jug and leave to cool.
5. Once cool, pour into a squeezey bottle and keep at room temperature to serve.
6. To serve, take the lemon pots out of the fridge and squeeze a thin layer of caramel sauce on top.