

Warm Hotpot Salad, Sweetbreads, Pickled Red Cabbage

Servings: 4 Portions

Ingredients: Mustard seed oil

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| ½ | Chopped White Onion |
| 2 | Garlic Cloves (roasted and skin removed) |
| 300ml | Sunflower Oil |

Method:

1. Grind the mustard seeds in a pestle and mortar.
2. Place in a small heavy-based pan, add the onion and garlic, cover with oil and cook over a very low heat for 6-10 hours stirring occasionally to prevent sticking.
3. Cool, then blend with a hand blender until smooth.

Ingredients: Caramel Syrup

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| 100g | Sugar |
| 50ml | Water |
| 30ml | Fresh Lime Juice |

Method:

1. Place the sugar, water and lime juice into a small pan, place over a moderate heat and leave to simmer.
2. As soon as the mixture turns golden brown, remove from the heat.

Ingredients: Lamb

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| 1 | Loin Salt Marsh Lamb (fully trimmed of fat and sinew) |
| 10g | Roast Onion Powder |

Method:

1. Dust the lamb loin with the onion powder, and then roll the lamb tightly in several layers of cling film.
2. Prepare a steamer and steam the lamb for nine minutes.
3. Set aside and allow to rest for five minutes.

Ingredients: Lamb Sweetbreads

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| 4 | Lamb Sweetbreads |
| 1 | Medium Onion (finely chopped) |
| 2 | Cloves |
| 1 | Bay Leaf |
| | Handful of parsley stalks |
| | Salt |
| 1 tsp | Icing Sugar |
| 2 tbsps | Clarified Butter |

Method:

1. Run the sweetbreads under cold water. Then place them in a non-reactive bowl of cold water and keep changing the water ever five minutes or so for at least two hours to release any blood from them.
2. Place the sweetbreads in a heavy-based pan, barely cover with water, add the onion, cloves, bay leaf and parsley stalks then season with salt (it is important to make sure the water is well season, but not over seasoned).
3. Bring to the boil, skim and allow to simmer for five minutes.
4. Remove from the heat and leave to cool in the stock. Remove and refrigerate.
5. When ready to serve, dust the sweetbreads in icing sugar. Heat the clarified butter in a pan, add the sweetbreads to the pan and fry for one minute each side.

Ingredients: Pickled Red Cabbage

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| 2tbsps | Mustard Oil (see recipe above) |
| 50g | Carrots (finely chopped) |
| 50g | Onions (finely chopped) |
| | Salt and Freshly Ground Black Pepper |
| 1 | Red Cabbage |
| 55g | Coarse Sea Salt |
| 150ml | Bilberry and African Basil-Infused Vinegar |
| 150ml | White Wine Vinegar |
| 150ml | Balsamic Vinegar |
| 400ml | Red Wine |
| 300g | Caster Sugar |
| 2 | Star Anise |
| 5 | Bay Leaves |
| 10 | Whole Cloves |
| 1tsp | Whole Black Peppercorns |
| 1tsp | Whole Pink Peppercorns |
| 1 | Cinnamon Stick |
| 5 | Whole dried Red Chillies |

Method:

1. Heat two tablespoons of the prepared mustard oil in a large saucepan, add the carrots and onions, and gently fry for a few minutes. Season with salt and freshly ground pepper and leave to cool.

2. Meanwhile, half and quarter the red cabbage, remove the large stem in the middle and finely slice the red cabbage leaves or chop in a food processor.
3. Place the red cabbage into a colander, cover with the sea salt and leave for two hours or until a deep rich colour is achieved. Drain and wash all the salt away thoroughly and pat dry with kitchen paper.
4. Place all the vinegars, wine and sugar in a non-reactive pan, place over a medium heat and boil until the volume of liquid has reduced by half.
5. Place all the remaining spices into a pestle and mortar grinder and grind coarsely
6. When the reduction is near completion, place all the ground dry spices into the reduction and allow to infuse for five minutes. Pass the reduction through a fine sieve and, while hot, pour onto the red cabbage in a suitable container. Leave the red cabbage out overnight to cool and then refrigerate.

Ingredients: Potato Crisps

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| 300ml | Vegetable Oil (for deep frying) |
| 1 | Maris Piper Potato |

Method:

1. Pour the vegetable oil into a large saucepan and heat until a small cube of bread turns golden-brown in 30 seconds. (CAUTION: do not leave hot oil unattended as hot oil can be dangerous.)
2. Finely slice the potato on a mandoline and dry with kitchen paper. Carefully drop the potato slices into the hot oil and fry until golden-brown and crisp.
3. Remove with a slotted spoon and drain on kitchen paper.

To Serve:

1. Place two spoonfuls of red cabbage onto each of four plates.
2. Remove the lamb from the cling film, keeping the juices, and then cut the loin in half lengthways and then again in half across giving four portions in total.
3. Place a piece of loin on top of the red cabbage and place a sweetbread alongside.
4. Place the chopped spring onions, summer leaves, a little of the remaining mustard oil, a squeeze of lemon juice and the lamb juices into a bowl (the rest of the mustard oil can be covered and set aside for 2-3 days to use for another dish). Mix together and season with salt and freshly ground black pepper.
5. Divide the dressed leaves equally among the plates, garnish with the potato crisps and serve immediately.