



# TRINITY

RECIPE BOOKLET



A Special Edition for Old Members and Friends



## MESSAGE FROM THE HEAD CHEF



When the Alumni and Development Office approached me with a request to put together some special recipes for our Old Members and Friends, I accepted without any hesitation. What was there to decide? It is a pleasure and an honour to share with you the recipes of some of the most popular meals I've been cooking for the last 24 years at Trinity.

This recipe book is not a regular cookbook; it is much more than that. I've put all my heart into it and I do hope you'll enjoy trying out these banquet recipes for yourselves. I can't wait until better times come and I'll see you back at Trinity where my team and I can cook for you again.

In the meantime, why don't you take part in the challenge at the back of the book? I will be very happy to look, observe, judge and of course, take notes of the method of your own way of cooking Trinity dishes.

Keep well and Bon Appétit!

Julian Smith  
**Head Chef of Trinity College**



## Starter

# TWICE-BAKED CHEESE SOUFFLÉ WITH WHITE WINE SAUCE, LEEKS AND CHIVES

serves 6 portions



### INGREDIENTS

#### Cheese soufflé

6 x 180ml ramekins lined with 20g melted unsalted butter and 50g grated Parmesan cheese mixed with 30g breadcrumbs.  
60g plain flour  
75g unsalted butter  
350ml warm milk  
100g grated mature cheddar or flavourful cheese of your choice (we also use Oxford Blue)  
3 eggs, separated  
Splash of white wine vinegar  
Sea salt  
Freshly ground white pepper

#### Riesling sauce

20g very finely chopped shallot  
10g unsalted butter  
100ml Alsace Riesling wine  
200ml double cream  
50g unsalted butter  
Sea salt  
White pepper  
Lemon juice to season  
4g finely chopped chives

#### Garnish

Tips from the chives  
Deep-fried leek spaghetti  
Tomato concassé

### METHOD

1. Lining the ramekin: Use a pastry brush to 'paint' the melted butter up the sides of the ramekin. While the butter is still warm, place the grated Parmesan and bread crumb mix in the ramekin and shake it around, coating the melted butter. Tip the excess cheese into the next ramekin and repeat the process – you may need some more Parmesan and breadcrumbs.
2. Making the soufflé base: Melt the butter in a heavy based saucepan and stir in the flour, cook gently for 5 minutes stirring constantly. Gradually add the warm milk using a whisk to create a smooth sauce. Cook gently for a further five minutes stirring constantly, then add the grated cheese and cook until it is fully incorporated in the sauce. Season with the salt and pepper and leave to cool. Once cool, mix in the egg yolks. Meanwhile whisk the egg whites with the white wine vinegar until white and fluffy. Add one third of the egg white to the cheese sauce, beating well. Then fold in the other two thirds of the egg white gently so as to not knock out too much of the air. Ladle the mixture into the lined ramekins.
3. Cooking the soufflés: Pre-heat your oven to 170°C. Choose a high-sided baking tray, place the soufflés in and pour in hot water halfway up the side of the ramekins. Cook for about 25 minutes or until the soufflés are a golden colour and have a slight wobble to them. Allow to cool, then run a small knife around the inside of the ramekin and gently ease out the soufflés. Cover and refrigerate until needed – they will keep for up to three days.
4. Making the sauce: Melt the butter in a small heavy based saucepan, add the shallots and cook gently until they are transparent and soft. Add the wine and reduce by half, then add the cream, bring to the boil and simmer until it has thickened to a consistency that will coat the back of a spoon. Season with the lemon juice, salt and pepper, then just before serving, add the butter cubes and the chopped chives.
5. Prepare the leek spaghetti: Cut the white of the leek into 8cm batons. Tightly roll up the layers and slice into 'Julienne' or thin slices. Deep-fry at 110°C until golden brown then drain on kitchen paper. This can be done in advance; once cool, keep in airtight container until needed.
6. Tomato concassé: Cut the tomato into quarters. Take out the middle, and skin. Trim the sides to get a uniform shape. Cut into even-sized squares.

### GET READY FOR SERVING

Pre-heat your oven to 160°C. Place the the soufflés on a non-stick baking sheet and reheat for 6-8 minutes or until a core temperature of 75°C has been achieved. When the soufflés are hot, drizzle the sauce on a warm plate, place the soufflé in the middle of the plate. Top the soufflé with the deep-fried leeks and chive tips then scatter the tomato concassé in the sauce.

## Starter



### INGREDIENTS

#### Gazpacho

½ each of red, yellow and green peppers  
1 slice white bread, crusts removed  
½ medium onion, peeled and roughly chopped  
2 small cloves garlic, peeled  
¼ cucumber, diced  
1 small red chilli, deseeded  
50ml white wine vinegar  
50g sugar, boiled and cooled  
salt and pepper  
400g tin plum tomatoes + 100g water  
4 large ice cubes

#### Avocado and wasabi sorbet

110g/4oz caster sugar  
110ml/4fl oz water  
100g crème fraiche  
4 avocados, cut in half, peeled, stones removed  
4 tbsp lime juice  
4 tbsp chopped fresh coriander  
½ tsp ground coriander  
Salt and pepper to taste  
Wasabi to taste

#### Finishing the dish

75ml gazpacho from recipe  
1 x small ball of avocado and wasabi sorbet – leave in the kitchen to soften for about 5 minutes before serving.  
30g flaked hot-smoked salmon per portion  
3 x each tomlberries (red and yellow) per portion (substitute with small cherry tomatoes cut in half if you can't get tomlberries)  
6 x cucumber balls  
Micro coriander  
Extra virgin olive oil  
Good quality balsamic vinegar  
Pepper 'confetti' – Red, yellow and green pepper skins, placed on a plate and microwaved in 30 second bursts until dried. Use a spice grinder or mortar and pestle to create 'confetti'  
Edible pansies – finely sliced.

# GAZPACHO WITH OAK-ROAST SALMON, AVOCADO SORBET, BALSAMIC VINEGAR AND OLIVE OIL

serves 6-8 portions

### METHOD

1. Making the gazpacho: In a food processor, blend together all ingredients until smooth (the ice will help to break down the other ingredients). Pass the liquid through a fine sieve. Chill for at least 4 hours to allow the flavours to develop.
2. Preparing the avocado and wasabi sorbet: Boil the sugar and water and leave to cool. Puree avocados with the lime juice and coriander. Mix together the syrup, crème fraiche and avocado mix, season with wasabi, salt and pepper. Churn in an ice cream machine and freeze overnight before shaping into balls.

### GET READY FOR SERVING

Sprinkle the rim of the serving bowl with the pepper 'confetti'. Place the flaked hot-smoked salmon in the middle of the serving bowl. Add the gazpacho. Gently place in the tomlberries and cucumber balls. Drizzle with the olive oil and balsamic vinegar. Sprinkle with the micro coriander. To finish, place the sorbet on top of the salmon and garnish with the chopped pansies.

## BEEF WELLINGTON

serves 6 portions

**INGREDIENTS**

600g good beef fillet, taken from the centre of the fillet  
50g olive oil

**Duxelles**

50g butter  
1 clove garlic, finely chopped  
20g finely chopped shallots  
300g Chestnut mushrooms, washed and dried  
100g Madeira  
5g chopped tarragon

**METHOD**

- At least one day in advance, wrap the beef fillet in a triple layer of cling film to set its shape and refrigerate overnight. Next day, remove the cling film from the beef fillet; baste with the olive oil and season with pepper. Heat the frying pan until very hot, sear the fillet for 60 seconds then rotate by a quarter and sear for another 60 seconds, repeat until the whole fillet is nicely browned. Remove from the pan to cool.
- Making the duxelles: While the beef is cooling, melt the butter in the frying pan used to sear the fillet, add the shallots and garlic and cook gently. Meanwhile blitz the mushrooms to a coarse consistency – you don't want a puree! When the shallots are translucent, add the chopped mushrooms, cook until tender, then add the Madeira and reduce until all the liquid has evaporated. Remove from the pan and cool.
- Making the Wellington: Roll out the puff pastry to about 30cm by 25cm with a depth of ½cm. Lay the Parma ham slices on the pastry, leaving a gap at one end. Spread the duxelles over the Parma ham. Place the beef at the end where the duxelles are flush with the pastry and roll it in the pastry until there is a slight overlap. Egg wash the overlap to seal tightly.

**Finishing the dish**

6 slices Parma ham  
500g puff pastry  
Flour for dusting  
1 egg beaten with ½ tsp salt - egg wash  
Salt and pepper for seasoning  
Sesame seeds, poppy seeds and sea salt - optional

Egg wash the Wellington. Score it with the back of a knife to make a pattern. Egg wash again. Sprinkle with the optional poppy seeds and the sea salt and place on a baking tray lined with baking parchment.

- Cooking the Wellington: Pre-heat your oven to 175°C and cook the Wellington for between 35 and 40 minutes until the pastry is golden brown.

I would start it on the top shelf of the oven then move it to the bottom after 10 to 15 minutes.

**GET READY FOR SERVING**

Remove from the oven and rest for at least 15 to 20 minutes before carving and serving.

**NOTES**

This dish needs a bit of planning. You will need to start it the day before you are going to cook it.  
Equipment you will need: Clingfilm, 1 x chopping board, 1 x frying pan, 1 x heat-proof spoon, 1 x rolling pin, 1 x pastry brush, 1 x roasting tray lined with silicone paper

CUMIN-SPICED DUCK BREAST WITH OLIVES,  
CARROT PURÉE AND SAFFRON FONDANT POTATO

serves 4 portions

**INGREDIENTS**

4 x fresh 170g duck breasts  
Cumin, celery, salt and pepper  
and fig liqueur (optional)

**Saffron fondant potatoes**

4 x King Edward or similar potatoes  
25g unsalted butter  
Saffron  
200ml hot chicken stock

**Carrot purée**

200g young carrots  
30g unsalted butter  
50g double cream  
Salt and pepper

**Baby carrots**

12 x baby carrots  
20g maple syrup  
25g unsalted butter

**Fine beans**

100g fine beans  
20g butter  
White pepper

**Tapenade**

200g pitted black olives (keep any stones for the sauce),  
30g capers, 2 anchovies, 1 large clove of garlic, 3g fresh thyme, Juice of ½ lemon, 75g extra-virgin olive oil.

**Sauce**

1 x small shallot, 1 small clove garlic, both finely diced together with 50g chopped black olives, any olive stones and 1 tsp cumin  
20ml sherry vinegar, 20ml maple syrup and 20ml sweet soy sauce (kecap manis)  
50ml Madeira  
200ml onion stock

**METHOD**

- Prepare the duck: Trim and remove any feathers then crosshatch(score) the skin, lay skin-side down on a sprinkle of sea salt. Marinade the flesh side with ground cumin, celery salt, white pepper and optional fig liquor for at least 4 hours.
- Cooking the duck: remove any excess salt then place the breast skin-side down in a dry, medium-hot frying pan; fry for 5 minutes then turn over and cook for a further 4 minutes on the flesh side. Pour off any excess fat (we won't be using it in this recipe but keep for roasting potatoes), turn over onto the skin side and cook for a further 2 minutes. Allow to rest for at least five minutes before carving.
- Cooking the fondant potatoes: Pre-heat the oven to 170°C. Peel and cut the potatoes into rounds using a pastry cutter, place in a hot pan with the butter, sear to get a nice colour on one side. Meanwhile infuse a pinch of saffron in the hot chicken stock. Turn the potato over and cover with the saffron stock. Place in the oven and cook until tender for between 30 and 40 minutes. Keep warm.
- Prepare the carrot purée: Carrots need to be washed, peeled chopped into small pieces. Place in a pan with the butter and double cream, cook gently until the carrots are tender. Season with salt and freshly ground white pepper. Blend then pass through a fine sieve. Decant into a squirty bottle and keep warm.
- Prepare the baby carrots and fine beans: Carrots – wash, peel and trim off the tops – reserve the tops



for garnish. Place in a small pan with the maple syrup and unsalted butter, filtered water to just cover the carrots, salt and white pepper. Boil until just cooked, remove the carrots and reduce the cooking liquid to a syrup. Return the carrots to the syrup and keep warm for service.

Fine Beans – wash, top and tail and trim the beans to the same length. Cut each bean lengthways in half. Cook in plenty of salted boiling water until just cooked. Toss in butter and white pepper.

- Get the Tapenade ready: Blitz all the ingredients together. When smooth decant into a squirty bottle.
- Making the sauce: In a saucepan, sauté in butter the shallot, garlic and olives. Cook until the shallots and garlic are tender. Add the sherry vinegar, maple syrup and soy sauce and reduce to a third. Add the Madeira and reduce by half. Add the onion stock and reduce until the consistency becomes syrupy. Pass through a fine sieve into a sauceboat and keep warm.

**GET READY FOR SERVING**

Make sure everything is hot. Scatter the beans across the middle of the plate. Lay three baby carrots at angles to each other on top of the beans. Squirt three large dollops of carrot puree between the baby carrots. Place the fondant potato at one end of the plate. Squirt a line of tapenade over the beans then drizzle some of the sauce over. Finally place the carved duck breast on top of everything else and scatter the carrot tops and optional micro mustard frills.



## Mains

# ROAST GUINEA FOWL SUPRÊME WITH PEA RISOTTO AND ASPARAGUS, PORTABELLO MUSHROOMS AND BASIL OIL

serves 4 portions



### INGREDIENTS

4 x fresh 170g guinea fowl breasts  
4 x slices smoked pancetta

### Pea Risotto

25g finely diced shallots  
20g unsalted butter  
100g Arborio rice  
250ml mushroom stock  
50g double cream  
150g peas

### Vegetables

4x Large Portabello mushrooms  
Salt and pepper  
12 x asparagus spears  
20g of butter  
70g bunch of basil  
100g extra-virgin olive oil  
100g frozen broad beans

### Sauce

1 small shallot,  
1 small clove garlic  
50g chopped mushroom stalks  
20ml sherry vinegar  
20ml maple syrup  
50ml Madeira  
200 ml chicken or guinea fowl stock

### METHOD

1. Cooking the pancetta: Pre-heat the oven to 170°C. Place the pancetta, on an oven tray lined with silicone. Cook until crispy for 6-7 minutes, cool and remove from the tray. At Trinity, we cook the pancetta first then use the tray to roast the guinea fowl on – it helps develop flavours!
2. Preparing and cooking the guinea fowl: Trim and remove any feathers. Pre-heat the oven to 185°C. Lightly oil the breasts then place skin-side down in a medium-hot frying pan; fry for 2 - 3 minutes until browned. Place on the pancetta-cooking tray and cook for about 10 minutes or to a core temperature of 65°C. Allow to rest for at least five minutes.
3. Making the pea risotto: In a small saucepan fry the shallots with the butter until soft. Add the rice and continue to sauté. Then add the mushroom stock, gently cook for about 20 minutes, consistently stirring. When the rice is 'al dente' add double cream. Meanwhile cook the peas, reserve 100g and puree the 50g with a little water. Add the peas and pea puree to the rice, season with salt and fresh ground white pepper. Keep warm.
4. Preparing the vegetables:  
Portabello mushrooms - Take off the stalks and reserve for the sauce. Cut each mushroom into 5 pieces. Pan-fry in unsalted butter until tender, season with salt and pepper then keep warm.  
Asparagus - Wash, peel and trim to the same length. Cook in plenty of salted boiling water until just cooked. Toss in the butter and white pepper.  
Basil - In a large pan of boiling salted water blanch the basil for about 1 minute. Plunge the blanched basil into iced water to cool rapidly. Drain and dry on kitchen paper removing as much excess water as possible. Blitz with olive oil, and when smooth, decant into a squirt bottle.  
Broad beans - Pour boiling water over the beans. Squeeze each bean to remove the skin and release the tender inside. Cook very quickly in boiling water, drain and toss in butter and chopped tarragon.
5. Making the sauce: In a saucepan, sauté the shallot, garlic (both finely diced together) and the chopped mushroom stalks in the butter. Cook until the shallots and garlic are tender. Then add the sherry vinegar and maple syrup and reduce to a third. Add Madeira and reduce by half. Add 200ml stock and reduce until the consistency becomes syrupy. Pass through a fine sieve into a sauceboat and keep warm.

### GET READY FOR SERVING

Make sure everything is hot. Place an ice cream scoop of pea risotto in middle of the plate. Lay five pieces of Portabello mushrooms evenly around the risotto. Drizzle some of the sauce over the mushrooms to fill the plate. Squirt basil oil over the sauce. Scatter the beans around the plate. Finally place the Guinea fowl breast on top of the risotto, place the three spears of asparagus on top of the Guinea fowl and finish with the crispy pancetta slice.

## Mains

# ROAST PARTRIDGE BREAST AND CONFIT LEG WITH CARAMELISED CHICORY, BEETROOT, CABBAGE AND WALNUTS

serves 4 portions



### INGREDIENTS

2 x fresh Grey-Legged partridges, jointed  
partridge bones  
¼ onion  
1 small carrot  
1 x stick celery

### Belgian endive

2 x Belgian endive (chicory)  
50g unsalted butter  
1 medium orange  
20g icing sugar

### METHOD

1. Preparing and cooking the partridges:  
Breasts - left on the bone (crown) for roasting, remove all feathers. To cook, pre-heat the oven to 190°C. In an ovenproof frying pan, sear the crown on each breast then place in the oven for about 10 minutes. Remove and allow to rest, carve just before service.  
Legs - Remove the thighbone, the claw, and all the feathers. Season with white pepper and celery salt, place in small ovenproof dish, cover with duck fat and a tight fitting lid. Pre-heat your oven to 130°C, cook for about 90 minutes or until the meat is tender. Leave to cool in the fat. Warm through just before serving.  
Bones for stock - roast, place in a small pan with the finely chopped onion, just cover with filtered water, bring to the boil then simmer for one hour skimming to remove impurities. Pass through a fine sieve and reserve for the sauce.
2. Cooking the Belgian endive: The Belgian endive needs to be cut in half and the root removed. Blanch for 30 seconds in boiling water then plunge into iced water to cool rapidly, drain then dry on kitchen paper. Melt the butter in a frying pan then add the endive flat-side down with the zest and juice of the orange. Add the icing sugar and season with salt and white pepper, cook until tender and caramelised. Cool, place on silicone paper, warm just before serving.
3. The potatoes need to be peeled and cut into chunks, placed in a pan with cold water and boiled until tender. Drain, mash then mix

### Mash

500g King Edward or similar potatoes  
50g milk from cooking walnuts  
25g walnut oil  
Salt and white pepper

### Cabbage

1 small savoy cabbage  
25g unsalted butter

### Walnuts

12 x walnut halves  
Milk - just enough to cover the walnuts

### Beetroot

1 x cooked beetroot  
Balsamic vinegar  
Salt and Pepper  
Sauce  
1 x small shallot  
100ml red wine

with the milk from cooking the walnuts, add the walnut oil, salt and white pepper. Keep warm.

Cabbage - The cabbage needs to be quartered, finely chopped and washed, and then boiled in salted water until just cooked. Toss in the butter, salt and white pepper. Keep warm.

Walnuts - Place the walnuts in a small pan, just cover in milk, simmer until skins start to come off for 3-4 minutes, drain the milk and reserve for the mash. Peel the walnuts, break into pieces, lightly cover in icing sugar, heat in a small non-stick frying pan until the sugar caramelises, splash with a small amount of brandy, cook until the brandy has evaporated, place on a cold plate and reserve.

Beetroot - Square off the beetroot and cut into ½ cm cubes. Place in a small pan and lightly sousé with balsamic vinegar, sea salt and black pepper. This will be warmed later just before plating.

4. Making the sauce: Finely dice the shallot, sauté in butter until tender, add the red wine (the wine that you will serve with the partridge) reduce to a third, add the reserved partridge stock and reduce until the consistency becomes syrupy.

### GET READY FOR SERVING

Make sure everything is hot. Scatter the cabbage on one-half of the plate. In the middle of the plate, place a ball of mash. Place the endive on the opposite side to the cabbage. Place the partridge breast on top of the mash then the confit partridge leg on top of the breast. Drizzle some of the sauce over the leg and breast. Finally scatter beetroot and the walnuts over the cabbage.

## Desserts

# PASSION FRUIT AND WHITE CHOCOLATE POSSET WITH PISTACHIO SHORTBREAD AND HONEYCOMB

serves 6 portions



### INGREDIENTS

#### Honeycomb - makes 500g

400g caster sugar  
90g golden syrup  
20g bicarbonate of soda

#### Posset - Makes 6 x 160ml glasses

600ml double cream  
100g caster sugar  
200g passion fruit juice/puree  
120g white chocolate – melted

#### Pistachio shortbread

300g plain flour, sifted  
175g salted butter, diced and kept cold  
50g caster sugar  
Large pinch of salt  
50g pistachio paste  
50g chopped pistachios

### METHOD

- 1 Making the honeycomb: Line a heavy metal baking tray with parchment paper or a silpat. Mix the caster sugar and syrup in a deep saucepan and stir over a gentle heat until the sugar has melted. Try not to let the mixture bubble until the sugar grains have disappeared.

Once completely melted, turn up the heat a little and simmer until you have an amber coloured caramel (this won't take long), then as quickly as you can, turn off the heat, tip in the bicarbonate and beat in with a wooden spoon until it has all disappeared and the mixture is foaming. Scrape into the tin immediately.

The mixture will continue bubbling in the tin, simply leave it and in after 1 hr - 1 hr 30 mins, the honeycomb will be hard and ready to crumble or snap into chunks.

- 2 Preparing the posset: Heat the cream and sugar to scalding point, not boiling, in a small saucepan. While still on the heat, whisk in the passion fruit juice and bring to the boil for 30 seconds, whisking all the time. Pour the mixture over the white chocolate and mix well.

Remove the pan from the heat and put to one side for the posset mixture to cool. When cool, pour into the glasses and refrigerate until set. This should take around 30 minutes.

3. Making and baking the shortbread: Preheat the oven to 160°C/ fan 140°C/gas mark 3. To make the shortbread, mix all the ingredients together in a food processor, until the mixture comes together. Alternatively you can do this with your hands by rubbing the mixture together between your fingertips and then lightly pressing it together to form a ball – don't overwork the dough at this stage. Turn out on to a sheet of non-stick greaseproof paper and roll out to ½cm thick using a floured rolling pin. Carefully transfer to a baking sheet lined with more greaseproof paper. Sprinkle with some extra caster sugar and bake in the preheated oven for 9 minutes or until lightly golden. Once out of the oven allow the shortbread to rest for 5 minutes before cutting whilst still warm, allow to chill before serving

### NOTES

Portions are 140g each

### FINISHING THE DISH

Passion fruit seeds  
Edible flowers – we use violas  
Chopped pistachio nuts  
Honeycomb – crushed  
Pistachio shortbread  
See picture above & get creative!

## Desserts

# OXFORD MARMALADE SOUFFLÉ

serves 8 portions



### INGREDIENTS

#### Crème Pâtissière

100 g egg yolk  
120 g caster sugar  
50 g cornflour  
500 g milk  
1 vanilla pod  
50 g butter

#### Soufflé

8 x ramekins lined with butter and sugar  
800g Crème Pâtissière – ingredients above  
10 egg whites  
50g caster sugar  
Zest of 2 oranges  
50g Cointreau  
Orange Marmalade

### METHOD

1. Making the Crème Pâtissière: In a stainless-steel bowl, whisk the egg yolk with the sugar. Add the cornflour. Now pour the milk into a saucepan with the seeds scraped from a vanilla pod and the pod itself. Bring the milk to the boil, remove the vanilla pod, pour half the milk over the egg yolks, sugar and cornflour mixture and whisk. Return to the saucepan and heat rapidly adding the rest of the milk while whisking. As the mixture thickens, continue to whisk. From the time it starts to boil, count 90 seconds. Remove from the heat and add the butter. Pour into a baking tin to cool rapidly and cover with plastic wrap, with the plastic touching the surface of the cream.
2. Baking the Soufflé: Whip egg whites to peak, add sugar – whip until a meringue consistency. Add the orange zest, Cointreau and meringue mix to the cooled Crème Pâtissière. Pipe into each ramekin half way up. Place a teaspoon of Oxford marmalade in the middle of the soufflé mix. Pipe up to the top and skim off, run a small knife around the top of the ramekin. Place in oven at 220°C for about 7-8 minutes

### FINISHING THE DISH

Dredge with icing sugar and serve immediately.



## SUMMER PUDDING WITH FRUIT COULIS AND ELDERFLOWER JELLY

serves 4 portions



### INGREDIENTS

#### Pudding

8 thin slices of white bread (gluten free works well too)  
600g seasonal soft fruits or frozen fruits of the forest mix  
100g caster sugar

#### Elderflower jelly

170g elderflower pressé  
1 leaf gelatine soaked in cold water (bloomed)

#### Fruit Coulis

200g seasonal soft fruits  
65g stock syrup (100g caster sugar + 100g filtered water brought to the boil then chilled)  
Juice of ½ lime

### METHOD

1. Remove the crusts and roll each slice of bread with a rolling pin. For four of the slices use a pastry cutter to cut out a base and lid that will fit flush inside the mould, two discs from each slice of bread. Use the other four slices to line the sides of the moulds. Reserve the lid. Meanwhile heat the fruit with the sugar. Cook for about 3-5 minutes until the fruit starts to break down and release its juices. Divide the fruit mixture between the lined moulds and press it in, then push the lid on top. Cling film and place a weight on top and refrigerate overnight.

Elderflower jelly - In a small pan, warm 50g of the elderflower pressé with the bloomed gelatine. When the gelatine has fully melted, add the rest of the pressé, mix well and pour into a jelly mould then refrigerate until set.

Fruit coulis - Blend the fruits together with the stock syrup then pass through a fine sieve, season with the lime juice. Refrigerate until required.

### GET READY FOR SERVING

Squirt three lines of coulis onto the plate  
Unmould the summer pudding and place at one end of the plate

### NOTES

At Trinity, we use moulds that are cut from lengths of drainpipes 4.5cm in diameter and 4.5 cm tall!

### FINISHING THE DISH

3 each of blueberries and raspberries per portion  
1½ strawberries per portion  
1 blackberry cut in half per portion  
Blackcurrants, white currants and redcurrants if available  
Micro mint or mint leaves finely chopped  
Elderflower jelly cut into cubes  
Fruit coulis dispensed from a squirry bottle  
Vanilla ice cream in balls

## CHOCOLATE MOUSSE WITH GRAND MARNIER AND AMORETTI BISCUITS

serves 4 portions

### INGREDIENTS

4 x Amoretti biscuits + 1 extra crushed for garnish  
Grand Marnier  
20g caster sugar  
85g egg yolk  
225g dark chocolate 70% cocoa melted + extra for garnish  
25g whole milk  
125g double cream + extra for whipping  
100g egg white

### METHOD

Preparing guidance: Place one Amoretto biscuit in the bottom of the glass or individual dish then sprinkle liberally with Grand Marnier.

Mix the milk and cream, bring to the boil then pour it over the melted chocolate. Stir to a smooth consistency. Heat again and at 40°C add the butter and the egg yolks. Meanwhile make a meringue mixture by whisking the egg white and caster sugar to form stiff peaks. Add a third of the meringue to the chocolate, mix well then add the remaining meringue in thirds.

Pour into serving dishes and refrigerate for at least one hour before serving.

Garnish with whipped cream, crushed Amoretti biscuits and chocolate shavings

### NOTES

Portions are 150g each



## CHOCOLATE FONDANT WITH VANILLA ICE CREAM AND COFFEE SAUCE

serves 6 portions

**INGREDIENTS****Fondant**

50g melted butter, for brushing the moulds, cocoa powder, for dusting  
200g good-quality dark chocolate, chopped into small pieces  
200g butter, in small pieces  
200g golden caster sugar  
4 eggs and 4 yolks  
200g plain flour

**Chocolate Tuile**

115g unsalted butter (room temperature)  
115g icing sugar, sifted  
120ml egg whites, at room temperature  
2.5ml vanilla extract  
85g plain flour, sifted  
35g unsweetened cocoa powder, sifted

**Coffee Sauce**

3 egg yolks  
65g caster sugar  
250ml whole milk  
1 x shot espresso

**FINISHING THE DISH**

Chocolate popping candy  
Vanilla ice cream balled  
Coffee sauce in squirry bottle  
Chocolate tuile  
Chocolate fondant

**NOTES**

Portions are 140g each

**METHOD**

1. Making the fondant: First get your moulds ready. Using upward strokes, heavily brush the melted butter all over the inside of the pudding mould. Place the mould in the fridge or freezer. Brush more melted butter over the chilled butter, then add a good spoonful of cocoa powder into the mould. Tip the mould so the powder completely coats the butter. Tap any excess cocoa back into the jar, then repeat with the next mould.

Place a bowl over a pan of barely simmering water, then slowly melt the chocolate and butter together. Remove bowl from the heat and stir until smooth. Leave to cool for about 10 minutes. In a separate bowl whisk the eggs and yolks together with the sugar until thick and pale and the whisk leaves a trail; use an electric whisk if you want. Sift the flour into the eggs, then beat together.

Pour the melted chocolate into the egg mixture in thirds, beating well between each addition, until all the chocolate is added and the mixture is completely combined to a loose cake batter.

Tip the fondant batter into a jug, then evenly divide between the moulds. The fondants can now be frozen for up to a month and cooked from frozen. Chill for at least 20 mins or up to the night before. To bake from frozen, simply carry on as stated, adding 5 mins more to the cooking time.

Heat oven to 200°C/fan 180°C/GM 6. Place the fondants on a baking tray, then cook for 10-12 mins until the tops have formed a crust and they are starting to come away from the sides of their moulds. Remove from the oven, then leave to sit for 1 minute before turning out.

Loosen the fondants by moving the tops very gently so they come

away from the sides, easing them out of the moulds. Tip each fondant slightly onto your hand so you know it has come away, then tip back into the mould ready to plate up.

2. Preparing the coffee sauce: Whisk a third of the sugar with egg yolks until thick (sabayon). Meanwhile combine the milk with the remaining sugar and bring to the boil. Pour the milk mixture over the sabayon, return to the pan stirring continuously. Cook to 83°C and/or until mixture is thick enough to coat the spatula then add the espresso. Pass through a fine sieve and cool, stirring occasionally to prevent a skin forming.
3. Making the chocolate tuile: Cream the butter and icing sugar together. Incorporate the egg whites, a little at a time. Add the vanilla. Add the flour and cocoa powder, mix just until incorporated; do not overmix. Stored covered in the refrigerator, tuile decorating paste will keep for one week. Allow the paste to soften slightly after removing it from the refrigerator, then stir it smooth and into a spreadable consistency before using. Spread onto silicone paper using a template for shape. Bake in a hot oven 185°C for about 3 minutes. Cool before using.

**GET READY FOR SERVING**

Squirt the coffee sauce onto the plate in diagonal lines. Sprinkle the popping candy on one side then place the vanilla ice cream on top. Finally unmould the chocolate fondant and place opposite the ice cream, finish by placing the tuile at an angle on the ice cream.

## CHERRY CLAFOUTIS WITH CHERRY COMPOTE AND CRÈME FRAICHE

serves 4 portions

**INGREDIENTS****Crème Pâtissière**

100g egg yolk  
120g caster sugar  
50g cornflour  
500g milk  
1 vanilla pod  
50g butter

**METHOD**

1. Making the crème pâtissière: In a stainless-steel bowl whisk the egg yolk with the sugar. Add the cornflour. Pour the milk into a saucepan with the seeds scraped from a vanilla pod and the pod itself. Bring the milk to the boil, remove the vanilla pod, pour half the milk over the egg yolk, sugar and cornflour mixture and whisk. Return to the saucepan and heat rapidly adding the rest of the milk while whisking. When the mixture thickens, continue to whisk. From the time it starts to boil, count 90 seconds. Remove from the heat and add the butter. Pour into a baking tin to cool rapidly and cover with plastic wrap, with the plastic touching the surface of the cream.
2. Preparing the cherry clafoutis: Line 4 ramekins with butter and silicone paper. Cream the butter and the icing sugar. Add the ground almonds and cornflour, then the egg and the crème pâtissière. Mix well. Place the mixture in the ramekins,

**Cherry clafoutis**

Butter for lining the moulds  
120g drained girotttes, reserve the juice for making the cherry compote  
100g soft unsalted butter  
100g icing sugar  
5g cornflour  
100g ground almonds  
1 egg  
90g Crème Pâtissière

**Cherry compote**

500g fresh cherries, pitted  
75g filtered water  
200g cherry conserve  
Juice of one lemon  
Two tbsp Kirsch

**FINISHING THE DISH**

Cherry clafoutis  
Cherry compote  
Crème fraîche – quenelled  
Toasted flaked almonds  
Micro mint or a small sprig of mint

no fuller than two-thirds. Divide the cherries between the ramekins pushing them down into the mix slightly. Cook at 170°C for 25 to 30 minutes. Remove from the oven, the clafoutis should be slightly golden on top. Set aside and allow to cool.

3. Making the compote: Combine the cherries, water and conserve in a pan and bring to the boil. Simmer until the fruit collapses and the sauce is syrupy. Cool, then season with lemon juice and the kirsch.

**GET READY FOR SERVING**

Warm the clafoutis and place on one side of a cold plate. Spoon on some of the warm cherry compote. Scatter some toasted almonds and place a quenelle of crème fraîche on the top. Finish with a sprig of micro mint.



## Cooking Challenges

### SCALLOP AND VENISON BROCHETTE WITH LIGHT CURRY CREAM, MANGO AND LENTILS



3x pièces venison + juniper, black pepper + olive oil  
 2x Scallops  
 ou 1x rosemary chiffade  
 Curry cream = onion, shallot, ginger, garlic, stock  
 cream, mango trim, season with curry powder  
 mango puree - squirty  
 mango dice  
 puy lentils  
 mango chutney - passed - squirty  
 natural yog - squirty  
 poppadum - soak - julienne - fry - deep fry  
 micro coriander  
 sesame oil - squirty  
 nasturtium flowers x 1  
 nasturtium leaves x 2 } not on photo!

This recipe, along with following three, is in its original format and therefore comes as a challenge to all of our Old Members and Friends. This is actually what our chefs go by when cooking Trinity dishes. Please send further details on the method of preparation along with a picture of your final result to [alumni@trinity.ox.ac.uk](mailto:alumni@trinity.ox.ac.uk)

## Cooking Challenges

### FILLET STEAK EN CROUTE WITH MUSHROOMS, MADEIRA AND ASPARAGUS



Fillet steak - 4oz (112g) Steak - peppered,  
 Seared + Duxelle + croûton  
 + pâte  
 wrapped in puff + egg wash  
 Sesame + poppy seeds.  
 Parisienne potatoes x3 + glace + parsley  
 Broad beans + Tarragon emulsion.  
 Cauli flower puree  
 Wild mushrooms (seasonal)  
 Madeira jus - shallot, garlic, field mushrooms,  
 sherry vinegar, maple syrup,  
 Madeira, stock, cap powder.  
 Tom berries (when available) or Toulouse  
 Couronne  
 Asparagus x3  
 Truffle oil + truffle bits  
 Micro tarragon  
 Veggie = from steak en croute with  
 mushrooms, Madeira + asparagus.

## Cooking Challenges



### RIOJA-BRAISED LAMB SHANK WITH CHORIZO, OLIVE AND CHICKPEA CASSOULET, PEDRO XIMENEZ GLAZE

Shank :- sear all over  
 braise - 170°C 1 hour then 150°C for 3 hours  
 Braising liquor - mirepoix, garlic, redcurrant, rosemary, thyme, port, Rioja, lamb stock.  
 remove from liquor, place wire rack  
 reduce cooking liquor, strain and pass for sauce  
 Glaze :- Pedro Ximenez + Honey.  
 crushed new potatoes + confit shallot.  
 Cassoulet :- carrots, peppers, chorizo, chickpeas, garlic cream, flat parsley, olives (black) peas.  
 Allergens :- Celery; milk; Sulphates

## Cooking Challenges

### ROAST SEA BASS FILLET WITH SPECIAL RAISIN COUSCOUS, CITRUS, STIR-FRIED VEGETABLES AND CHILLI



Bass - trim, score - lay on oiled seasoned tray, cook at 210°C @ 5-7 mins  
 season with lime juice  
 couscous - raisins - soak in warm Earl Grey tea for at least 24 hours  
 Chiff - spring onions, red chilli, flat parsley + coriander  
 large couscous - sweeten in olive oil, add raisin liquid, water, olive oil st.p.  
 Citrus :- pink grapefruit, orange, lime + lemon - small wedges - keep juice for :-  
 Citrus reduction :- Juice from citrus + O/S + sugar - reduce to syrup place in squirty  
 mixed chilli sauce - squirty  
 + virgin olive oil - squirty  
 vegetables - chiff - mange tout, Baby corn, Bean sprouts.  
 micro coriander.



## Further information

### How to contact us

If you would like further details about any of the recipes mentioned in this booklet, please contact the Alumni & Development Office.



By email on:

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