

# CREATE

BEAUTIFUL FOOD AT HOME

ADRIAN MARTIN





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# Scallops, Black Pudding and Butternut Squash

An elegant starter that gets a beautiful balance from the meatiness of the black pudding, the sweetness of the scallops and butternut, and the crispy, salty texture of the Parma ham.

SERVES 2

## INGREDIENTS

1 small butternut squash, peeled  
200ml white wine vinegar  
1 tablespoon caster sugar  
 $\frac{1}{2}$  teaspoon mixed peppercorns  
 $\frac{1}{2}$  teaspoon fennel seeds  
1 tablespoon butter  
100ml chicken stock or water  
2 slices of Parma ham  
6 large scallops, trimmed and row removed  
Sea salt to season  
2 tablespoons olive oil  
6 thin slices of black pudding

## TO GARNISH

Butternut squash purée (see page 175)  
A handful of micro coriander

## METHOD

First, prepare the squash. With a mandoline, slice the top half of the squash as thin as you can for the pickle. You will really only need five to six nice round slices. Place the slices in a jar or container.

Place the white wine vinegar, sugar, peppercorns and fennel seeds in a medium-sized saucepan and bring to the boil. Then pour this mixture over the squash slices, completely covering them. Allow to cool, then refrigerate.

With an extra-small melon baller, cut out ten little balls of butternut squash. Keep the rest of the squash for soups or even purée for this dish.

Place the butternut squash balls in a saucepan with the butter and stock, and cook on a really low heat for 3–4 minutes. Set aside and keep warm.

Place the Parma ham between two sheets of parchment paper and sandwich it between two trays. Place into a preheated oven at 190°C/410°F/gas mark 6 for 12–14 minutes until crisp. You can do this the day before.



# Carrot and Coconut Soup

Sometimes the simple things are just amazing as a starter. To keep everyone happy a good-flavoured soup can really hit the spot. French baguettes (page 39) or the white bread plait (page 32) both go really well with this.

**SERVES 6**

## INGREDIENTS

1 onion, peeled and roughly chopped  
4 sprigs of thyme, chopped  
2 cloves of garlic, peeled and roughly chopped  
2 tablespoons olive oil  
900g carrots, peeled and chopped  
1.25 litres chicken stock  
400g tin of coconut milk  
Sea salt to season

## TO SERVE

200ml softly whipped cream  
10g affila cress  
Crusty home-made bread

## METHOD

Put a large saucepan on a high heat and sweat the onions, thyme and garlic in the olive oil until nicely softened.

Add in the chopped carrots and reduce the heat to medium. Sweat the carrots for around 10–15 minutes to release the maximum flavour from them. Add the chicken stock and bring to the boil. Reduce the heat to medium and allow to simmer until the carrots soften.

Once soft enough, blend with a hand blender. Once blended, add the coconut milk and return to the heat for 3–4 minutes. Season to taste with sea salt.

When serving this soup I like to give it a froth for presentation purposes. To do this, pour the soup into a jug and use the hand blender on a low speed with up and down motions to make the soup frothy.

Pour into a bowl and then top with a dollop of whipped cream. Place a piece of affila cress on top of the cream and then serve with some crusty home-made bread.



# Chicken and Mushroom Tortellini

A light, gorgeous starter that is so delicate and enjoyable on the palate. Every bite of these tortellini is more enjoyable than the first. I love making the pasta as it's so therapeutic, but if you don't want to go to the effort you can use wontons, which you can buy from the freezer section in most Asian markets. You can make these tortellini 1–2 days in advance for convenience: just blanch them in boiling water, refresh in ice-cold water and store on a tray in the fridge.

## SERVES 6–8

### INGREDIENTS

Fresh pasta dough (see page 24)  
Red wine jus (see page 183)  
½ onion, diced  
2 cloves of garlic, chopped  
2 tablespoons olive oil  
100g wild/shiitake/chestnut mushrooms,  
diced nice and small  
400g chicken mince  
Sea salt and cracked black pepper to season  
10g chopped flat-leaf parsley  
2 tablespoons mascarpone cheese  
2 eggs yolks, beaten

### TO GARNISH

100g wild mushrooms (I use girolles)  
1 teaspoon butter  
2 tablespoons olive oil  
1 head of bok choi, leaves cut off  
Sea salt to season  
Salad or herb of choice (I use chervil and  
edible flowers)

### METHOD

Start by rolling out the pasta through a pasta machine or with a rolling pin into long thin pieces, until you can see your hand through the pasta. It needs to be this thin as it will expand when boiled.

Make the jus and pass it through a sieve. Set aside and keep warm.

Sauté the onion and garlic in the olive oil in a hot pan until soft. Now add in the diced mushrooms and cook on a high heat until softened. Add the mince to the pan and cook until you have achieved a nice golden colour. This normally takes about 10–12 minutes.

Put the mince mixture in a bowl and season nicely with sea salt and black pepper. Add the parsley and the mascarpone cheese. Mix well and taste the mixture to check the seasoning.

With a 7cm round cutter, cut out nice rounds of pasta. Place half a teaspoon of mixture into the centre and brush around one half of the edge of the pasta with egg yolk. Fold the tortellini into a half moon over itself, making sure you press



# Seared Foie Gras,

## Sesame Seeds, Green Beans and Toasted Brioche

Gorgeously rich foie gras on buttery brioche bread is quite a simple one to put together, but you'll need to order the foie gras in advance from a quality butcher. When serving this, if you don't have basil purée, you can use a simple red wine jus spooned around the plate instead.

**SERVES 4**

### INGREDIENTS

15 green beans, topped and tailed  
1 tablespoon butter  
200ml chicken stock  
4 slices of brioche (see page 31)  
4 x 60g slices of foie gras  
Sea salt to season  
1 tablespoon black sesame seeds  
1 tablespoon white sesame seeds

### TO SERVE

Basil purée to garnish (see page 178)  
Micro salad to garnish

### METHOD

Preheat the oven to 180°C/400°F/gas mark 6.

This is quite a quick one to prepare. Start by cutting the beans into inch-thick portions. Blanch them in a pot of boiling salted water for a minute and then refresh by placing them into iced water.

Now get all your ingredients lined up and ready to go. Once you have done that, heat a small

saucepans on a high heat, then add the butter, stock and beans. Bring to the boil and then lower to a simmer for 3 minutes. Toast the brioche and have it ready to serve.

Heat a dry frying pan and season the foie gras with sea salt. Lay the foie gras onto the hot pan and fry on both sides until you achieve a nice colour. You won't need any oil as it will release its own. Mix the sesame seeds together and once the foie gras has enough colour, dip the serving side of the foie gras in the mixed sesame seeds.

The seeds should stick nicely due to the fattiness of the foie gras. Transfer the foie gras to the oven on a baking tray, seed side up, to soften further for 3–4 minutes.

To plate, lay the brioche in the middle. Lay the foie gras on top of the brioche and then arrange the beans in a criss-cross pattern around the outside. Squeeze or pipe the basil purée around the outside of the plate in dots, finish with the micro leaves and serve.



# Tiramisu

This is my twist on the classic tiramisu. I love serving food in martini glasses. It makes it look so elegant.

SERVES 4

## INGREDIENTS

100ml espresso (or strong instant) coffee  
2 tablespoons coffee liqueur  
4 Savoiardi biscuits  
2 large egg whites  
250g mascarpone cheese  
2 tablespoons honey  
2 tablespoons Marsala

## TO SERVE

2 teaspoons good-quality cocoa powder

## METHOD

Make your espresso and pour it into a heatproof jug, then add the coffee liqueur and leave it to cool.

Break a Savoiardi sponge finger into about four and drop the pieces into a martini glass, then pour some of the cooled espresso mixture over the pieces. Push them down gently, making sure the biscuits are soaked all over. Repeat in three more glasses.

Using a hand-held electric whisk, beat the egg whites until they form soft peaks, then set aside.

Scrape the mascarpone into another bowl and add the honey. Beat with the whisk (no need to clean it first) and, when smooth, slowly beat in the Marsala.

Fold in the egg whites, a third at a time, with a spatula, then dollop this mixture over the soused Savoiardi in each glass. Using a palette knife, smooth off the top.

Let these stand in the fridge for at least 20 minutes and up to 24 hours, then dust with cocoa powder, pushing it through a sieve, just before serving.





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Adrian Martin believes that anyone can make amazing food and in *Create Beautiful Food at Home* he shows you how easy it is to cook and present restaurant-standard food. Whether you want to host the ultimate dinner party or prepare something memorable for that someone special in your life, this is the book for you. The dishes encompass a host of breads; starters such as crab ravioli and wild mushroom velouté; palate cleansers; mains such as braised beef feather blade, mushroom ravioli and burnt onion, and halibut with chorizo, mussels and girolle mushrooms; tempting desserts, including pear tart tatin and lemon posset; and petit fours – everything you need for a sensational meal and each with a beautiful image to guide your presentation. There is also a handy 'how to' section and a host of kitchen basics, so you can adapt the recipes to your own tastes and make your own masterpieces.



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