

CHEDDAR AND TRUFFLE CUSTARD TART

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

CHEDDAR AND TRUFFLE CUSTARD TART

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

SC033 Isle of Mull Cheddar	31g
IT130 Parigianno Regianno	62g
HM307 Dell'ami White Truffle Oil	10g
Double Cream	310ml
Mushroom Powder	31g
Wine Sherry Amontillado	25ml
Puff Pastry Sheets 350mm x 230mm	1

Mushroom Powder

Dried Cepes	12g
Dried Shittake Mushroom	12g
IN019 Cornish Sea Salt	4g
Chilli Flakes	1g

Shallot Confit

DB083 Croxton Manor Unsalted Butter	25g
Banana Shallots	250g
Garlic Cloves	7g
Thyme	2g
Bayleaf	1g

Cheese & Truffle Custard

HB006 Farrington's Rapeseed Oil	18ml
Shittake Mushroom	31g

Method

Mushroom Powder Blend to powder, pass through a drum sieve. Keep in an air tight container.

Shallot Confit Brunoise the banana shallots. Puree the garlic, Cook down, lightly covered over a low heat for 2.5 – 3 hours. Cool before use. piping bag with the mix, keep warm.

Cheese & Truffle Custard Slice and cook the shitake mushrooms in the rapeseed oil and grate the cheese. After cooking the mushrooms, add the shallot confit & powder and cook for another 2 mins then deglaze with sherry vinegar. Add the double cream and bring to boil then add the cheese & truffle oil, turn right down and simmer for 1 min. Blend, pass and season. Fill a

Lay the 5 of the puff pastry shards on a flat surface, pipe the warm cheese & Truffle custard onto the puff pastry, top with the other puff pastry on top and gently push down, finish with freshly grated parmesan.



CHEDDAR AND TRUFFLE CUSTARD TART
with Parmigiano Reggiano and Shallot Confit

Croxton Manor Unsalted Butter

We're particularly proud of our own range of Croxton Manor butters, which are made with fresh milk from British cows raised to strict quality standards. Perfect for enriching pastry dough, melting into sauces or lavishing on hot crumpets, the salted and unsalted butters are not blended and are additive free.

Dell'ami White Truffle Oil

Extra virgin olive oil laced with the complex aromas of white truffles – a balanced, fragrance that doesn't overpower the oil.

Isle of Mull Cheddar

As invigorating as a walk along a windswept beach, Isle of Mull cheddar has a tangy flavour that is all its own. The Reade family make the cheese using raw milk from their own cows (the only dairy herd on the island), which are fed on spent grain husks, called 'draff', from the nearby Tobermory whisky distillery, as well as grazing the island's lush grass. Their unique diet contributes to the clothbound cheddar's distinctive flavour: rich, savoury and salty with an earthy edge that echoes the island's peat soil.
