

Novelli Academy

Carte D'Or Masterclass

Caramel

Ingredients

Sugar
Water

Method

1. In a clean pan place some sugar and enough water to melt the sugar, stir and clean the side of the pan.
2. Place on the heat and leave to cook until all the water has evaporated.
3. As soon as the sugar syrup starts to change colour, reduce the heat and cook until golden.
4. When the desired colour has been reached, stop the cooking process by placing the bottom of the pan in cold water, making sure that no water comes into contact with the caramel itself. You might need to repeat this step a couple of times.
5. Once totally cold, cover the caramel and keep in a dry place.
6. The caramel can then be gently warmed up to create your decorations and cooled down as many times as required or until the caramel is used.

Apple tart tatin

Ingredients

200 g caster sugar
Water
6 Granny Smith apples
6 star anise
3 vanilla pods, halved
12 cardamom pods
3 cinnamon sticks
300 g puff pastry

Method

1. Preheat the oven to 180°C
2. Line deep tart tins with greaseproof paper.
3. Put the sugar into a small saucepan and add just enough water so that the sugar starts to liquefy, heat gently until the sugar has dissolved.
4. Bring to a simmer and boil for approximately 5 minutes, without stirring, or until you have a rich golden brown caramel.
5. Pour the caramel into the bases of the tart tins.
6. Put one star anise, half vanilla pod, half cinnamon stick and a couple of cardamom pods in the caramel
7. Peel the apples and place in the centre of the tin
8. Roll out the pastry and cut into discs large enough to totally cover the apple
9. Cover the apple, tucking the edges of the pastry down the sides, making sure it touches the caramel
10. Place the tarts to the oven and bake for 20/30 minutes, until the pastry is crisp and golden and the apples are soft when a knife is inserted into them.
11. Leave to cool slightly, then invert onto serving plates and serve with a scoop of vanilla or caramel ice cream.

Slow braised Honey and cider caramelised pork belly

Serve 6-8

Ingredients

1.5kg pork belly with rind removed but fat left on (keep out of fridge for two hours before cooking)
2 large onions peeled and sliced
4 sprigs of thyme
2 garlic cloves crushed in their husk
Salt and pepper
½tsp caraway seeds
½tsp fennel seeds
1 star anise
2 bay leaves
1 litre dry cider
100ml runny honey
8 medium onions cut into quarters

Method

1. In a hot pan, seal the pork belly on both sides
2. Drain off the fat and discard
3. Add the sliced onion and shake the pan, cover and cook for a couple of minutes until the onions are soft.
4. Add the thyme, garlic, caraway, fennel, bay leaves, a little seasoning, the honey and the cider
5. Bring to a fast boil and skim the top of the juices.
6. Cover and cook in a pre-heated oven at 160°C for 1 ¼ hour
7. Add the rest of the onions and cook for a further 20 minutes or until the pork is cooked (the pork is ready when the bones can be easily removed from the belly)
8. When the pork is ready, remove the onions and keep warm
9. Glaze the pork with the cooking liquor and return uncovered to a high oven, for a couple of minutes
10. Repeat step 9 for a couple of times or until the pork is nicely glazed and the top is shiny.
11. Remove the meat from the pan and leave to rest for 10 minutes before serving
12. Skim any excess fat from the braising liquor (if needed) and reduce to the consistency of a sauce.
13. Cut and serve the pork with mash potatoes and celeriac, the onions reserved and a little of the sauce

Gratin Dauphinoise

6 to 8 people

Ingredients

½ kg potatoes
½ kg celeriac
600ml whipping cream
4 garlic cloves chopped
Nutmeg to taste
2 sprigs of thyme
2 bay leaves
½tsp cumin seeds
1tsp curry powder
1tsp sugar
Salt and pepper
300g strong grated cheese (Emmental, Gruyere, Beaufort or cheddar)

Method

1. Slice the potatoes and celeriac very thin (2mm thick) and place in a large bowl.
2. Add the garlic, nutmeg, cumin seeds, sugar and curry powder and mix well.
3. Pour the cream over the vegetables and mix.
4. Grease a large ovenproof dish and layer the vegetables with 2/3 of the cheese, sprinkle the top with the remaining cheese, add the thyme and bay leaves and bake in a pre-heated oven 160°C for about 60 minutes or until golden brown and tender

Mixed selection of winter greens

Asparagus
Sprouts
Mange tout
Green beans
Courgettes
Savoy cabbage
Spinach
Spices
Garlic
Olive/rapeseed oil
Honey

Brandy snap

Ingredients

230g caster sugar
230g soft unsalted butter
290g golden syrup
140g plain flour
Vanilla to taste

Method

1. Place the sugar and golden syrup in a heavy bottom pan and place on the heat stirring occasionally until all the sugar has melted
2. Add the flour, mix well and cook for 1 minute
3. Remove from the fire add vanilla and butter and mix. Leave to cool down before use

4. Preheat an oven to 180°C.
5. When cold roll into small balls and place onto a nonstick tray, allow plenty of room between each one as they will spread out.
6. Spread the mixture into circles around 5 cm wide. Place the tray in a preheated oven and leave them to cook for 10-15 minutes.
7. You will need to check them regularly as they will easily burn. The brandy snaps are ready when they have spread out and are a rich golden brown. Remove them from the oven and allow them to cool for 1 minute.
8. Place some ramekins or small teacups upside down on a work surface. Carefully remove the brandy snaps from the tray (they should be pliable if they aren't return them to the oven for a few minutes), place them on the upturned ramekin or cup and mould them around it to shape as a basket. Set them aside to harden.
9. When they are set remove them from the mould and store them in an air tight container until ready to use.

Spiced fruits

Ingredients

1/2 Kg selection of fresh fruit Cherries, blueberries, raspberry, blackberries, strawberries
1/2 vanilla pod cut lengthwise, seeds scooped out
2 green cardamom pods
2 star anise
5cm piece cinnamon stick
Dash of rum/kirsch/brandy
Squeeze honey
Sprig of mint

Method

1. Place all the spices in a hot pan and cook for a minute
2. Add the fruits, a squeeze of honey and shake the pan, cook for 1 minute
3. Add the liquor and mint, shake the pan again and cover.
4. Remove from the heat and leave to infuse for 10 minutes
5. Leave to cool down before refrigerate

Chocolate & Cranberry Tart

Sweet pastry

175g unsalted butter
75g icing sugar
2 Egg yolks
25ml water
250g plain flour

Method

1. Cream the butter and sugar together.
2. Add the yolks and mix well.

3. Add the flour mix well, then water the pastry will look sticky and you might think that something has gone wrong; but that is fine.
4. Wrap in cling film and refrigerate for at least one hour before use
5. Roll out the pastry on a lightly floured surface, to a size large enough to cover your tart case base and sides
6. Gently place the pastry into the tin making sure to ease the dough into the corners of the tin, for a more perfect result leave a little of the pastry overhanging the sides (if presentation is not paramount, trim the excess pastry from raw, you will be able to make extra tarts)
7. Line the tart with greaseproof paper or doubled up cling film and fill with enough baking beans to ensure that the sides will keep their shape during cooking.
8. Bake in a pre-heated oven 180°C for 10 minutes. After 10 minutes remove the beans and paper/cling film (trim the sides if you left the pastry overhanging) and cook for a further 10/15 minutes.
9. When cooked remove from the oven and leave to cool down.
10. Delicately, remove the base from the base.

Chocolate & Whisky filling

150ml semi skimmed milk

150ml double cream

40g honey

200g bitter chocolate, 70% cocoa solids broken up in bits

50g sieved cocoa powder

2-3 dessert spoons whisky

Method

1. Place the milk and cream in a heavy base saucepan and place onto the hob and heat up.
2. When the mixture is hot (not boiling), add the honey and stir.
3. Take it off the heat and add the chocolate and stir it until the chocolate is melted and it's rich and glossy.
4. Mix in the cocoa powder and the honey
5. Add your favourite whisky and stir
6. Leave to cool down for 10 minutes before pouring into the pastry cases.
7. Leave to set

White chocolate ganache

75g double cream

75g white chocolate

Slash of Kirsch

Method

1. Place the cream in a heavy base saucepan and place onto the hob and heat up.
2. When the cream is hot (not boiling), take it off the heat and add the chocolate and stir it until the chocolate is melted and it's rich and glossy.
3. Leave to cool down a little before pouring over the chocolate tart

Cranberry Compote

300g cranberry

1/2 vanilla pod cut lengthwise, seeds scooped out
2 green cardamom pods
2 star anise
5cm piece cinnamon stick
Dash whisky
Honey/sugar to taste

Method

1. Place all the spices in a hot pan and cook for a minute
2. Add the fruits, some honey/sugar and shake the pan, cover and cook for 1 minute
3. Add the liquor and flame
4. Remove from the heat add the mint and leave to infuse for 10 minutes

Sprig of mint
Icing sugar

1. When cold, place the cranberry over the tart, decorate with the mint and dust with icing sugar before serving