



SMOKED CHEDDAR CUSTARD AND BACON JAM

From Lucy Kelly, SVR executive head chef

Cheese custard

Two eggs

200g grated hard cheese (I like to use smoked but you can vary the flavour; goats cheese is also lovely)

600ml double cream

Salt

Equipment: You will need a blender, cheese grater and a saucepan for this recipe

1. Grate cheese and bring water to the boil
2. Gently lower eggs into water using a slotted spoon
3. Boil eggs for six mins only!
4. Remove eggs and peel whilst warm
5. Bring cream to the boil
6. Transfer cream to a blender add peeled whole soft-boiled eggs and 200g of cheese
7. Leave to cool (Can eat hot or cold)

Bacon jam

Equipment: You will need an oven, sharp knife and a saucepan

450g smoked bacon

200g chorizo

400g cherry tomatoes

3 cloves garlic

1 x white onion

1 tbsp olive oil

60g dark brown sugar

1 tbsp sweet chilli sauce

125ml black coffee

50ml maple vinegar (or cider vinegar)

50ml cider vinegar

170ml dark maple syrup

1. Tray up bacon and cook in the oven
2. Remove bacon and dice (this is important to prevent the jam becoming greasy)
3. Dice onion and sweat the onion off in a saucepan, then add garlic, then add chorizo, cooked bacon and cherry tomatoes (halved)
4. Next add both vinegars and coffee (125ml of a hot cup of black coffee)
5. Reduce by a third, then add rest of ingredients and reduce again (Be careful not to take it too far, or it will be too thick when cooled)

To serve: Spread custard onto a cheese cracker and top with bacon Jam – and enjoy!