

Yorkshire Tapas

Deep Fried Whitby Smoked Haddock in Black Sheep Beer Batter with real chips and tartar sauce

4 goujons of smoked haddock • 1 large potato, peeled and sliced into chips • 100g self-raising flour • 100ml Black Sheep Ale • pinch of salt

To make the batter mix the flour, ale and salt together until smooth and place in the fridge until required.

Blanche the chips in cold water until soft, then place in the fryer and cook until golden and crispy

Lightly dust the haddock goujons in a little flour coat in the beer batter. Gently drop into the fryer and fry until golden & crispy.

Place the fish and chips into a printed newspaper cone and top with some tartar sauce.

Mini Yorkshire Pudding with Roast Sirloin of Yorkshire Beef and Horseradish Cream

4 small slices of cooked sirloin of Yorkshire beef • 100g plain flour • 100ml milk • 2 medium eggs, beaten • oil for cooking • 1tblsp mascarpone • ½ tsp chopped chives • 1 tsp creamed horseradish

Mix together the flour, egg and milk, add a pinch of salt. Sieve the mixture and refrigerate for ½ hour. Skim the mix before use.

Pour a drop of oil into each mini Yorkshire pudding mould and place in the oven until very hot. Pour the mix into the moulds and return to a hot oven until cooked.

To make the horseradish cream, mix the mascarpone, chives and horseradish together. Add a little salt & pepper to taste.

Place a slice of the beef sirloin into each pudding and top with horseradish cream.

Bleikers Smoked Salmon Parcel

1 sheet of spring roll pastry cut into 4 smaller squares • 30 gms sliced smoked salmon • 30 gms soft Yorkshire cream cheese • 4 hazelnuts • 1 tblsp plain flour mixed with 1 tblsp water to form a thick paste

Place the smoked salmon and cream cheese in the centre of each spring roll square with a whole hazelnut in the middle.

Place the square on a diagonal and fold the 2 edges to meet in the middle, fold the bottom edge into the middle and then roll to form a spring roll shape.

Seal the edges with the flour and water paste.

Set in the fridge and deep fry when needed.

Holme Farm Venison with Poached Pear

2 slices of lightly smoked Holme Farm venison • 1 pear, peeled • ½ pint red wine • 2 tblsp caster sugar • ½ cinnamon stick • ½ bay leaf

Place the red wine, sugar, cinnamon stick and bay leaf in a pan and simmer over a low heat. Poach the pear in the liquid for approximately 8 minutes until cooked through and soft. Allow to cool, cut in half to remove the core and slice into small nugget shapes.

Trim the slices of venison and cut into 4 strips. Place a slice of pear onto the venison, roll and skewer with a bamboo skewer, serve cold.

Masham Award Winning Sausages

Cook 2 pork sausages then slice into 4 on the diagonal and glaze with some Thurcroft Borage honey to add a great shine and extra flavour. Skewer with a bamboo skewer and serve.

Flat Mushroom with Red Onion Marmalade, glazed with Wensleydale Cheese

4 small flat mushrooms • 2 tblsp butter • 2 thinly sliced red onions • 2 tblsp brown sugar • 1 glass red wine • 1 tblsp red wine vinegar • 1 tsp chopped thyme • 100g Wensleydale cheese, grated

To make the marmalade fry the onions in ½ of the butter, add the brown sugar and caramelise. Add the vinegar, evaporate, then add the wine and reduce with the thyme. When soft remove and cool.

Peel the mushrooms, place on a tray and season. Add a small knob of butter in the centre of each and bake until soft [approx 5 minutes]

Spoon a little red onion marmalade in the centre of each mushroom, then top with the grated Wensleydale. Grill until golden and serve.

Tartlet of Sauteed Leeks with Settle Quince Jelly and Ribblesdale Goats Cheese

4 canape tartlet cases • 1 leek, washed, cut and diced • 100g Ribblesdale goats cheese, grated • 4 tsp quince jelly

Saute the diced leeks in a little butter. Place a teaspoon of leeks into the base of the pastry case. Add a teaspoon of quince jelly on top and cover with grated cheese. Gently press the contents down into the case and then bake in the oven for 3 minutes at 180.