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Headline Sponsor

UNILEVER



We believe our care homes should feel just like home. That's why we're making residents our top priority, by providing added value services and being the preferred Food Solutions partner within the Care Sector.

Our four core principles are what drives us. MIND means providing meaningful activities to boost the overall mental and physical wellbeing of residents in a care setting. HEART means to bring people together to create happy environments and a sense of belonging. BODY means to care for the nutrition of each resident via our recipes and menu inspirations. And GROWTH means to empower, train and inspire chefs through our elderly care specialist culinary team, in the hopes of enhancing the mealtime experiences of residents.

Whether it's cooking from scratch or for convenience, and whether it's meat free meat, bouillons, gravies, sauces or dressings, we've got the backs of all chefs. Our extensive range of products have been developed to deliver the flavour your residents will love and enjoy.

www.unileverfoodsolutions.co.uk

Sponsors

WORSHIPFUL COMPANY OF COOKS LONDON

www.cooks.org.uk



The Worshipful Company of Cooks of London is one of the oldest Livery Companies in the City of London. Incorporated by Royal Charter in 1482, its origins can be traced back to around 1170 with the joining of two medieval guilds of cooks to regulate the profession within the City – the Cooks of Eastcheap and the Cooks of Bread Street. We are the smallest Livery Company and rank 35th in the City's order of precedence. Today we are an active and vibrant organisation with a renewed role and relevance. We champion excellence in the craft of cooking and offer support and assistance in education and training, particularly for young people. Our members give freely of their time and experience to ensure the Company remains active in the catering industry and is a force for good for society in general.

BLUELEAF CARE www.blueleafcare.com



Blueleaf offer a complete collection of care and nursing home products and have recently launched n-kind, an affordable plant-based cleaning solution that is taking the industry by storm. Already adopted by national groups including Anchor, We Care, Aria Care and Care UK, n-kind's elimin8 is a chemical-free disinfectant that can be used to clean and disinfect all the waterproof surfaces in care home kitchens. Extensively tested to deliver excellent infection control and cleaning performance, it conforms to BS EN 1276 and BS EN 14476 and boasts a 30 second contact time. Cleaning with elimin8, helps chefs maintain the highest of standards.

FOODCARE SYSTEMS LTD www.foodcaredirect.com



At Foodcare, our solutions have been shaped by more than three decades of innovation. Working with care homes we recognise the need to enhance the eating experience and continue to evolve our range, providing solutions for residents with physical difficulties. Our specialist tableware and meal delivery systems improve presentation and dignity, whilst aiding appetite and hydration.

METCALFE CATERING EQUIPMENT www.metcalfecatering.com



Metcalfe Catering Equipment Ltd, established in 1928, has grown to become one of the premier independent manufacturers and suppliers of commercial food preparation equipment in the UK. As well as manufacturing our own industry leading range of food preparation equipment, Metcalfe are the UK distributors for several other world renowned manufacturers including; HALLDE, ROBAND, PACOJET, CEADO, EDLUND, FÖRJE and TORMEK.

RATIONAL UK www.rational-online.com/en_gb/home



Rational is the leading provider in hot food preparation equipment and with the iVario Pro technologically advanced bratt pan and the iCombi Pro combi-steamer delivers a complete care home kitchen solution, revolutionising processes, maximising staff efficiency and minimising waste. ConnectedCooking the network solution from Rational offers convenient application options.





*The Worshipful Company of Cooks
of London*

Worshipful Company of Cooks London

www.cooks.org.uk

Since 2009, the **Worshipful Company of Cooks of London** has stood as one of the most loyal and generous supporters of the NACC Care Chef of the Year competition. Their partnership has not only provided sponsorship but also brought with it heritage, prestige and a deep commitment to the education and encouragement of chefs working in care. From the very beginning of their involvement, the Cooks recognised that this competition was about more than trophies – it was about raising standards, celebrating talent and shining a light on the often overlooked creativity and skill of care chefs.

At the heart of this partnership was the late **Bev Puxley**, Past Master of the Worshipful Company of Cooks and long-standing **Head Judge** of the competition. Bev gave countless hours of his time to the NACC and to Care Chef of the Year. He judged with fairness, kindness and great humour, ensuring that every entrant, whether a finalist or not, walked away richer in knowledge and confidence. His insistence on professional standards, coupled with his warmth and generosity, made him a mentor to many and a true friend to the competition. As colleagues said so fondly on his passing in 2022, “He was one of life’s true gentlemen, so passionate about food, chefs and the NACC”.

Today, the Worshipful Company of Cooks continues its valued involvement through the work of **Marcus Appleton**, a Past Master of the Cooks. Marcus has brought his own passion and expertise to the judging panel, with a particular focus on sustainability and waste management – themes that reflect both modern challenges in catering and the timeless ethos of the Cooks. His presence ensures that the Company’s support remains active, relevant and forward-looking, honouring Bev’s legacy while also guiding the competition into the future.

The ongoing involvement of the Worshipful Company of Cooks of London is a cornerstone of Care Chef of the Year. Their commitment reminds us that this competition is not only about skill and creativity, but about professional pride, nurturing the next generation and recognising the power of food to enrich lives. It is thanks to partners like the Cooks – and individuals like Bev Puxley and Marcus Appleton – that the Care Chef of the Year has flourished and will continue to inspire for many more years to come.



Bev Puxley
Past Master of the Worshipful
Company of Cooks



Marcus Appleton
Past Master of the Worshipful
Company of Cooks

**“The Care Chef of the Year has
flourished and will continue to inspire
for many more years to come”.**

Competition Timeline

2000

Launch of NACC Care Cook of the Year Competition

Champion: **Cliff Hamilton**

2001

Champion: **Paula McAllister**

2002

Champion: **Amanda Steel**

2003

Champion: **Barbara Walker**

2004

Champion: **Judy Reynolds**

2005

Champion: **Gary Brailsford**

Region: **North**
Final: **9th July**

Birmingham College of Catering, Tourism & Creative Studies

Food cost: **£0.95**



2006

Champion: **Garry Maundrill**

Region: **North**
Final: **29th June**

Birmingham College of Catering, Tourism & Creative Studies

Food cost: **£1.10**



2007

Champion: **Patrick Moore**

Region: **South West**
Final: **21st June**

Birmingham College of Catering, Tourism & Creative Studies

Food cost: **£1.20**



2008

Champion: **Gareth Cartledge**

Region: **South West**
Final: **3rd July**

Birmingham College of Catering, Tourism and Creative Studies

Food cost: **£1.25**



2009

Champion: **Mark Wilkinson**

Region: **North**
Final: **9th July**

University College Birmingham

Food cost: **£1.30**



2010

Champion: **Craig Dewhurst**

Region: **Midlands**
Final: **13th July**

Birmingham College of Food

Food cost: **£1.30**



2011

Champion: **Malcolm Shipton**

Region: **Midlands**
Final: **6th July**

Unilever, Leatherhead

Food cost: **£1.30**



2012

2012 NACC Care Cook of the Year

Champion: **Ellie Cook**

Region: **North**
Final: **20th June**

Unilever, Leatherhead

Food cost: **£1.30**



2013

Champion: **Simon Lawrence**

Region: **North**
Final: **12th June**

Unilever, Leatherhead

Food cost: **£1.30**



2014



Finalists increased from 6 to 12

Champion: **Jennie-May Smith**

Region: **Midlands**
Final: **11th June**

Barking & Dagenham Technical Skills Academy

Food cost: **£1.50**



2015

Champion: **Oliver Smith**

Region: **North**
Final: **10th June**

**Barking &
Dagenham
Technical Skills
Academy**

Food cost: **£1.50**



2016

Champion: **Alex Morte**

Region: **South East**
Final: **8th June**

**Barking &
Dagenham
Technical Skills
Academy**

Food cost: **£1.50**



2017



Champion: **Stuart Middleton**

Region: **Scotland**
Final: **7th June**

**Barking &
Dagenham
Technical Skills
Academy**

Food cost: **£2.25**



2018

Champion: **John Grover**

Region: **Scotland**
Final: **6th June**

**Barking &
Dagenham
Technical Skills
Academy**

Food cost: **£2.25**



2019

Champion: **Martin McKee**

Region: **Midlands**
Final: **5th June**

**Stratford Upon
Avon College**

Food cost: **£2.25**



2020

Covid-19

Champion: **Tim Ware**

Region: **South West**
Final: **14th January 2021**

Location: **Virtually via Zoom**

Food cost: **£2.25**

2021

Champion: **Aaron Watson**

Region: **North**
Final: **6th October**

**Manor Farm
Cookery School
in Grantham**

Food cost: **£2.25**



2022

Champion: **Chris Pickard**

Region: **North**
Final: **5th October**

**West Nottingham
College**

Food cost: **£3.00**



2023

Champion: **Brian Preston**

Region: **North**
Final: **3rd October**

**Manor Farm
Cookery School
in Grantham**

Food cost: **£3.50**



2024

Champion: **Samuel Sewell**

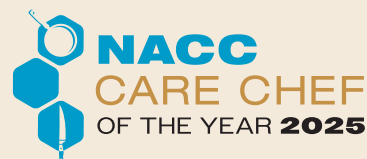
Region: **South East**
Final: **1st October**

**Manor Farm
Cookery School
in Grantham**

Food cost: **£4.50**



2025



**25th Anniversary
Celebration**

Final: **1st October**

Food cost: **£4.50**

CARE CHEF CHAMPIONS

2000 – 2008

25

CELEBRATING
25 YEARS



Cliff Hamilton

CARE CHEF OF THE YEAR **2000**

Gary Brailsford

CARE CHEF OF THE YEAR **2005**

Paula McAllister

CARE CHEF OF THE YEAR **2001**

Garry Maundrill

CARE CHEF OF THE YEAR **2006**

Amanda Steel

CARE CHEF OF THE YEAR **2002**



Patrick Moore

CARE CHEF OF THE
YEAR **2007**

Barbara Walker

CARE CHEF OF THE YEAR **2003**



Gareth Cartledge

CARE CHEF OF THE
YEAR **2008**

Judy Reynolds

CARE CHEF OF THE YEAR **2004**



MARK WILKINSON

CARE CHEF OF THE YEAR 2009

25

CELEBRATING
25 YEARS



Grilled Trout Fillet with Wilted Leeks and Spinach

SERVES 4

Ingredients

- 400g Trout
- 100g Tomatoes
- 100g Leeks
- 50g Spinach/Basil
- 200g Potatoes
- 1 Clove of Garlic
- 1 Shallot
- ½ Pint 1% Fat Milk
- 100ml Olive Oil

Method

1. Check that the fish has no bones. Deskin and seed the tomatoes and dice into small cubes.
2. Cook the potatoes, drain, add milk, mash and season.
3. Finely chop the shallot and garlic and warm the olive oil, add the tomatoes and season.
4. Wash the spinach, finely chop the leeks and wilt with a pan with a lid with a little olive oil, then add the spinach and cook for further 30 seconds.
5. Grill the trout with a brushing of olive oil for 5 minutes under a hot grill.
6. Place on top of leeks and spinach. Pipe the mash and surround with the tomato dressing and finely shredded basil.

Summer Pudding with Cornish Clotted Cream

SERVES 4

Ingredients

- 4 Slices Wholemeal Bread
- 200g Summer Fruits
- 50g Icing Sugar
- 2 5ml Scoops Food Thickener
- 40g Clotted Cream
- 4 Sprigs Mint

Method

1. Hold the fruit in a sieve and allow the juice to collect in a tray.
2. Add 10g sugar to juice then soak bread and line mould with bread.
3. Add the remaining juice back into the fruit and add the remaining sugar and food thickener, leave to stand for 1 minute, then fill the moulds with the fruit and refrigerate for 30 minutes.
4. Demould into a small plate with a small lip on.
5. With a spoon dipped in hot water scoop a spoon of clotted cream and place on top of pudding, decorate with mint.

Mark's recipes
can also be
found online





CRAIG DEWHURST

CARE CHEF OF THE YEAR 2010

25

CELEBRATING
25 YEARS



Poached Fillet of Haddock, Rosti Potato, Wilted Spinach, Carrot, Poached Egg with Marjoram Butter

SERVES 1

Ingredients

- 200g Potato
- 2 Eggs
- 25g Baby Spinach
- 140g Smoked Haddock
- 20g Butter
- 100g Carrots
- 1 Sprig of Marjoram

Method

1. Cut the haddock into 2 equal pieces
2. Finely julienne the carrot and potato
3. Gently pan fry the potato in a metal ring to keep the shape until golden brown on both sides, remove and drain well
4. Poach the haddock for 4 minutes remove and drain well
5. Pan fry the spinach in butter for 20 seconds remove and drain any excess butter
6. Poach the egg for 3 minutes ensuring the centre is still runny
7. Arrange all of the ingredients on a plate and finish with the marjoram butter

Dark Chocolate and Espresso Cream with Orange Tuille Biscuits

SERVES 1

Ingredients

- 100g Dark Chocolate
- 100ml Cream
- 1 tsp Coffee
- 100g Sugar
- 1 Egg
- 100g Flour
- ½ Orange (zest only)
- 50g Butter

Method

Dark Chocolate and Espresso Cream

1. Melt the chocolate with the cream stirring continuously ensuring the chocolate does not burn
2. Once melted add the coffee and stir
3. Cream the egg yolk and sugar together then pour into the chocolate mixture and stir well
4. Pour the finished mix into espresso cups and cook in a bain marie for approximately 35 minutes
5. Remove from the oven and cool

Method

Tuille Biscuit

1. Melt the butter then add the sugar, egg white, flour and orange zest
2. Place in the refrigerator for 15 minutes
3. Remove from the refrigerator and spread the mixture into your desired shape cook for 3 minutes or until golden brown

Craig's recipes
can also be
found online





MALCOLM SHIPTON

CARE CHEF OF THE YEAR 2011

25

CELEBRATING
25 YEARS



Pan-Fried Spiced Mackerel Fillet with Roasted Red Pepper Couscous

SERVES 4

Ingredients

- 2 Whole Mackerel
- 150g Couscous
- 125ml Rapeseed Oil
- 20g Curry Powder
- 50g Sugar
- 2 Red Peppers
- ¼ Red Onion
- 400g Beetroot
- 25g Sea Salt
- 2 Oranges
- 4 tbsp White Balsamic Vinegar
- 250ml Mild Fish Stock

Method

1. Prepare and roast peppers and beetroot, prepare mackerel fillet, pin, score, dust with curry, brush with oil, cover and refrigerate
2. Prepare and cook orange dressing – place zest, orange juice and sugar in pan, cook until caramelises. Add orange segments and cook until lightly brown, whisk in rapeseed oil and white balsamic vinegar
3. Boil the fish stock and add into a bowl with the couscous and leave for 5 minutes. Add diced roasted red peppers and red onion and stir
4. Pan-fry mackerel fillets skin side down first 1-2 minutes. Turn over for another 30 seconds until cooked
5. To serve, put the mackerel onto a bed of couscous, arrange beetroot drizzle dressing over

Jasmine Rice and Ginger Pudding with Honey Glazed Pineapple

SERVES 4

Ingredients

- 200g Jasmine Rice
- 75ml Double Cream
- 400ml Milk
- 70g Ginger
- 35g Caster Sugar
- 40g Icing Sugar
- Approx ¼ Medium Pineapple
- 3 tbsp Honey

Method

1. Preheat oven to Gas 6/200°C/395°F
2. Place jasmine rice, diced ginger, milk, cream and caster sugar into thick bottomed pan. Gradually bring to boil and simmer for 10-15 minutes until cooked
3. Place into dish, top with pineapple and drizzle with honey
4. Put into oven for 10 minutes, remove and with icing sugar, caramelise to glaze

Malcolm's recipes
can also be
found online





ELLIE COOK

CARE CHEF OF THE YEAR **2012**

25

CELEBRATING
25 YEARS



Lemon Chicken Tagine

SERVES 4

Ingredients

- 2 Chicken Breasts
- 2 Lemons
- 2 Red Onions
- ½ Bulb of Garlic
- Approx 8-10 Olives
- Approx 16 Dried Apricots
- Small amount of Spices (Paprika, Cumin, Cinnamon, Coriander)
- Few Stems and Leaves of Fresh Coriander
- ½ Pint Stock
- 150g Couscous
- 1 Large Sweet Potato
- 1 Large Parsnip
- 1 Large Courgette
- Half Capsicum

Method

1. Mix oil, turmeric, cumin, ground coriander and cinnamon together in a bowl to form a paste, marinate chicken overnight in a fridge
2. Preheat oven to 175°C
3. Heat some oil in a frying pan, fry onions, add garlic, pour on stock. Stir in apricots and lemon zest, bring to the boil
4. Place marinated chicken into ovenproof dish, pour on the sauce and cover with a tight lid or foil. Cook for 45 minutes or until tender, season to taste
5. Stir in the olives and chopped fresh coriander and lemon slices
6. Soak the couscous in veg stock, cover and leave for 5 minutes, add garlic, juice from the zested lemons, coriander and mix together. Season to taste

Lemon Cheesecake

SERVES 4

Ingredients

- 4oz Digestives
- ½ Can Condensed Milk
- 1oz Demerara Sugar
- 11/2oz Butter
- Few Pieces Preserved Ginger
- 2 Lemons
- ¼ Pint Double Cream
- 100g Cream Cheese

Method

1. Put digestives in a sealed bag and use a rolling pin to crush
2. Melt butter in a small pan, once melted add biscuit crumbs and demerara sugar
3. Place the rind and juice from the lemons in a bowl with the cream cheese and condensed milk and mix well together.
4. Whip the cream in a separate bowl till thick and combine with the lemon mixture
5. Place biscuit base mix into moulds and pat down, pour on the cheesecake mix and refrigerate

Ellie's recipes
can also be
found online





SIMON LAWRENCE

CARE CHEF OF THE YEAR 2013

25

CELEBRATING
25 YEARS



Oat Crumbed Mackerel and Sweet Potato Fishcakes

Served with Pea Purée and Roasted Thyme Potatoes with a Homemade Horseradish Sauce

SERVES 4

Ingredients

- 400g Mackerel
- 50g Horseradish Root
- 1 Sweet Potato
- 300g Peas
- 1 tsp Lemon Zest
- 1 Egg
- 2tbsp Crème Fraîche
- 2 tbsp Plain Flour
- 75g Wholemeal Bread Crumbs
- 50g Rolled Oats
- Salt and Pepper
- 3 tbsp Oil
- Pinch Parsley/Thyme
- 1 Potato

Method

1. Boil the sweet potato, grill mackerel fillets with salt & pepper and a squeeze of lemon
2. Cool and mix together with zest of lemon and half the egg and parsley.
3. Make into 8 small fishcakes
4. Mix rolled oats with wholemeal crumbs, season well
5. Pass fishcakes through the flour, egg and crumb and shallow fry until golden brown
6. Boil the peas with salt and pepper and a hint of vinegar and purée
7. Cut the potato into flat squares and roast with a little oil, thyme and black pepper
8. Grate horseradish, add a hint of vinegar and mix with crème fraîche
9. Serve

Pannacotta with Roasted Rhubarb & Caramelised Fig

SERVES 4

Ingredients

- 2½ Pints Milk
- 1 Vanilla Pod
- Zest of 1 Lemon
- 375ml Double Cream
- 1½ Leaves of Gelatine
- 70g Icing Sugar
- 200g Rhubarb
- 1 Large Fig
- 2 tbsp Caster Sugar
- 1 tsp Ginger
- 1 tsp Cinnamon

Method

1. Place milk, vanilla pod seeds, vanilla pod, lemon zest and half the cream into a small pan and slowly simmer until reduced by a third
2. Remove from heat and stir in soaked gelatine leaves allow to cool and remove vanilla pod
3. Whip together icing sugar and remaining cream
4. Mix the two creams together and place into cups, cool in the fridge
5. Chop rhubarb into 1½ inch pieces, sprinkle with caster sugar and a little ginger and cinnamon lightly brown under grill.
6. Place in the oven to cook then leave to cool. Serve at the side of the pannacotta

Simon's recipes
can also be
found online





JENNIE-MAY SMITH

CARE CHEF OF THE YEAR **2014**

25

CELEBRATING
25 YEARS



Smoked Mackerel Frittata

SERVES 4

Ingredients

- 2 Smoked Mackerel Fillet
- 4 Eggs
- 50-70ml Cream
- ½ Onion
- Pinch of Seasoning
- 20ml Olive Oil
- 375g Root Vegetables
- 100g Probiotic Yoghurt

Method

1. Finely dice the onion and soften in olive oil and divide among tins
2. Flake mackerel and divide between tins
3. Combine eggs, cream and seasoning. Pour into tins ¾ full and bake at 200°C until just firm
4. Blanch root veg, cook in olive oil and roast until tender
5. Combine puréed beetroot and horseradish with probiotic yoghurt and season

Lemon Posset with Hemp Thins and Berries

SERVES 4

Ingredients

- 400ml Double Cream
- 2 Lemons
- Sugar to Taste
- 50g Milled Hempseed
- 75g Plain Flour
- 30g Margarine
- Pinch of Sugar
- 100g Berries

Method

1. Zest and juice lemons
2. Heat cream in pan and add lemon, sweeten to taste. When thick, pour into glasses
3. Combine flour and hemp seed, rub in margarine and shape
4. Bake at 180°C for 5 minutes
5. Sweeten berries and place on top of set posset
6. Serve with hemp seed thins

Jennie-May's
recipes can also
be found online





OLIVER SMITH

CARE CHEF OF THE YEAR 2015

25

CELEBRATING
25 YEARS



Pork Tenderloin, Celeriac Purée, Crispy Potatoes and Apple

SERVES 1

Ingredients

- 100g Pork Tenderloin
- 100g Celeriac
- 100g Potato
- 100g Carrot
- 5g Parsley
- 10ml Cream
- 100ml Milk
- 10g Dijon Mustard
- 2.5g Veg Stock
- 50ml Apple Juice
- 20g Green Apple
- 10g Butter

Method

1. Cut potatoes to two 50g cubes and place in salted simmering water. Trim tenderloin and cut to 100g pieces, wrap tight in clingfilm
2. Cut celeriac into cubes and simmer in pan with milk and 100ml water until soft, then pass through a sieve until smooth
3. Cut carrots to 100g and boil whole until soft, reduce apple juice and stock and finish with cream
4. Add pork to simmering water, cook until soft then remove and rest, allow to air dry
5. Remove clingfilm then pan fry with butter for colour, rest again and coat with Dijon then roll in parsley
6. Remove potatoes when cooked, allow to air dry, then fry at 130°C for 10 minutes then at 180°C for 5–6 minutes

Chocolate Mousse with Beetroot

SERVES 1

Ingredients

- 50g Egg White
- 38g Beetroot
- 85g Sugar
- 3.2g Gelatine
- 21g Dark Chocolate
- 12.5g Flour
- 12.5g Icing Sugar
- 6.25g Butter

Method

1. Mix 6.25g of butter, flour, icing sugar and egg white to a paste, spread into mould and bake at 160°C for 8 minutes. Remove and cool over a spoon for shape
2. Soak the gelatine in 125ml cold water, blend 1 piece of beetroot with 125ml hot water, then mix with strained gelatine. Set aside
3. Mix 250g sugar with 125ml water and boil until it reaches 122°C, then add gelatine mix into sugar and mix until smooth, set aside
4. Whisk the egg white to soft peaks, then slowly add the gelatine mix and continue to whisk until mix becomes ribbony
5. Mix icing sugar and flour together and dust over a greased container. Pour marshmallow mix in and allow to set
6. Melt chocolate over simmering water. Whisk 3 egg whites to soft peaks then add 40g of sugar slowly until firm peaks. Mix 1/3 of whites into chocolate and mix fast until smooth, then fold in rest of egg whites. Finely chop one beetroot and fold into mix. Pipe mix into a chef ring and allow to cool
7. Blend one beetroot with 50ml water and 50g sugar until smooth
8. Heat sides of chef ring to remove mousse, add beetroot coulis on top and around the plate, place marshmallows on top and spoon upright between marshmallows

Oliver's recipes can
also be found online





ALEX MORTE

CARE CHEF OF THE YEAR 2016

25

CELEBRATING
25 YEARS



Grilled Hake with Asparagus, Pea and Crispy Potatoes

SERVES 4

Ingredients

- 180g Hake Fillet
- 4 Spears of Asparagus
- 150g Peas
- 2 Large Potatoes
- 50g Bacon Lardons
- 100g Cherry Tomatoes
- 3g Dill

Method

1. Peel and dice potato into small cubes, part boil then leave to cool ready to fry until golden and crisp to serve – toss in with chopped dill
2. Cover peas in water and boil till soft
3. Once boiled, drain off liquid and add a pinch of butter and blend until smooth to finish a pea purée
4. Half the asparagus length ways and rub in oil, cook on charr pan until cooked and lines are created
5. Pan fry bacon lardons until crisp, ready to serve
6. Cook the tomatoes under the grill until slightly blistered
7. For the Hakes, season and lightly drizzle with oil, then cook under grill until the skin is crispy
8. Once all cooked and hot, the dish is ready to be assembled as you wish and serve

Dark Chocolate & Salted Caramel Delice with a Chocolate Tuille

SERVES 4

Ingredients

- 250g Custard
- 130g Dark Chocolate
- 57m Double Cream
- 2 Egg Whites
- 85g Plain Flour
- 100g Caster Sugar
- 150g Condensed Milk
- 1 Geletine Leaves
- 10g Coco Powder

Method

Chocolate Delice

1. Heat custard and chocolate together until the chocolate has melted, add your softened gelatine leaf and leave to cool slightly
2. Whip the double cream until soft peaks and fold into the chocolate and custard mix
3. Mix your condensed milk with a pinch of salt to create salted caramel
4. Pour the chocolate mix into mould half way, then add the caramel and fill the second half with chocolate mix again, this will create the caramel centre in the delice – leave to cool in mould for approximately an hour or until set

Method

Chocolate Tuille

1. Whip the egg whites to soft peaks and then mix in sugar, flour and coco powder until combined
2. Spread mixture over tray and bake until cooked, ready to serve
3. Once the tuille and delice are ready, place delice on plates garnished with a chocolate tuille, ready to serve

Alex's recipes
can also be
found online





STUART MIDDLETON

CARE CHEF OF THE YEAR 2017

25

CELEBRATING
25 YEARS



Haggis, Neeps and Tatties

SERVES 4

Ingredients

- 6 Sheets Filo Pastry
- 100g Meadowland Professional Spread
- 400g Haggis
- 250g Maris Piper Potatoes
- 2 Carrots, Large
- ½ Swede
- 25g Granulated Sugar
- 16 Baby Turnips, Small
- 1 tbsp Oil
- 5g Seasoning
- 1 Onion, Small
- 1 tbsp Wholegrain Mustard
- 5g Bisto Vegetable Bouillon
- 75ml Meadowland Cream
- 5g Chives
- 5g Parsley

Method

1. Layer 3 sheets of filo pastry on top of each other, buttering between layers. Shape half the haggis into a sausage and place on the pastry. Roll into a cigar shape and crimp the edges. Repeat with the remaining filo pastry and haggis and then set aside to chill
2. Peel the potatoes, carrots and swede
3. Place the potatoes in salted water and boil until soft
4. Dice the swede and carrots and boil in slightly-salted water with the sugar until tender
5. Prep the baby turnips and roast with a tbsp of oil and seasoning until tender
6. Place the haggis roll in the oven at 190°C, until the pastry is cooked and golden and the haggis is heated to above 82°C
7. Dice the onion and sweat off in a saucepan. Add the wholegrain mustard, vegetable bouillon, cream and 20ml water and bring to the boil. Add the chopped chives and serve in a Quaich to be passed around the table
8. Purée the carrots and swede with 20g of the butter and keep warm
9. Mash the potatoes with the remaining butter and place into a piping bag with a large plain nozzle
10. Take the haggis out of oven and slice at an angle
11. To plate, sweep the purée all the way around the plate and pipe the mash slightly off-centre
12. Stand the haggis up on the left-hand side of the mash and add the baby turnips
13. Garnish with a sprig of parsley

More of Stuart's
recipes can be
found online





JOHN GROVER

CARE CHEF OF THE YEAR **2018**

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Lamb with Black Pudding and Herbs

SERVES 3

Ingredients

- 250g Lamb Mince
- 50g Mint, Rosemary, Thyme, Chives, Parsley and Sage
- 2 Eggs
- 150g Black Pudding
- 1 Apple
- 300ml Cream
- 1kg Maris Piper Potatoes
- 20g Butter
- 1 Butternut Squash
- 25g Chicken Powder to Make
- 1 ltr of Stock
- 150g Garden Peas
- 50g Gravy Mix
- 50g Redcurrant Jelly
- Pinch of White Pepper

Method

1. Mix the lamb with half the herbs and 1 egg, then set aside
2. Add the black pudding, 1 egg, chopped apple and cream to a processor to make the mousse
3. Pin out the lamb and encase the mousse inside wrapping tightly in cling film, then refrigerate
4. Peel the potatoes and slice thinly. Layer in the mould with a rub of butter on the mould and on each layer of potato to grease. Bake in the oven at 180°C, until golden and soft
5. Peel the butternut squash and poach in half the chicken stock. Blend with the butter and stock
6. Cook the peas in the remaining chicken stock and blend with butter and stock when cooked
7. Cook the lamb in the oven at 180°C, until cooked through and the juices run clear. Once cooked, remove clingfilm and roll in the chopped herbs
8. Make a sauce with the gravy mix, redcurrant jelly and white pepper
9. Dress the lamb on the plate with the redcurrant sauce

Chocolate & Raspberry Fondant Cheesecake with Caramel Port Cream

SERVES 3

Ingredients

- 150g Mascarpone Cheese
- 50g Icing Sugar
- 200ml Cream
- 25g Cocoa Powder
- 150g Raspberries
- 50g Butter
- 100g Digestive Biscuits
- 75g Caster Sugar
- 25ml Port
- 3 Sprigs of Mint

Method

1. Mix the mascarpone cheese, 30g icing sugar, cream and cocoa powder in a bowl to make the cheesecake filling
2. Blend the raspberries and 20g icing sugar to make the coulis
3. Melt the butter and add crushed digestive biscuits, line the bottom of the mould and chill
4. Pipe chocolate cheesecake around the mould and fill the cavity with the coulis. Pipe cheesecake over the top and level with a palette knife, refrigerate
5. Make caramel by melting 75g caster sugar then adding cream. Add the port and boil, remove from heat and chill
6. Using a blow torch, remove rings from cheesecake and place on the plate. Garnish with fresh raspberries and coulis, pipe caramel port cream on a plate and decorate with mint leaves



MARTIN MCKEE

CARE CHEF OF THE YEAR 2019

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Pan-Roast Cod, Fondant Potatoes with Garden Peas and Vegetables with Sauce Vierge

SERVES 3

Ingredients

- 330g Potatoes
- 40g Goose Fat
- ½ Pint Chicken Stock
- 90g Large Tomatoes
- 45g Spring Onions
- 60g Cucumber
- ¼ Garlic Clove
- 60g Olive Oil
- 30g Lemon Juice
- 30g Orange Juice
- Pinch of Salt
- Pinch of Pepper
- 1 tbsp Fresh Basil
- 1 tbsp Fresh Mint
- 60g Cherry Tomatoes
- 45g Parsnip
- 75g Carrot
- 90g Peas
- 60g Broad Beans
- 510g Cod Fillet

Method

1. Peel and cut potatoes for fondants, you should wash and dry then season them with salt and pepper
2. Heat a pan, add the goose fat and cook potatoes on both sides until golden
3. Add chicken stock to the pan until the potatoes are half covered
4. Put the pan in the oven at 150°C until the potatoes are tender.
5. Remove core and cut a cross on top of the large tomatoes and blanch in salted boiling water for 5 seconds then place straight into ice water to cool. Remove the skins then cut into quarters and remove the seeds and dice the tomato flesh
6. Wash the spring onions then chargrill for 30 seconds on each side to colour
7. Peel the cucumber and cut into desired shapes then lightly pan sear
8. Make the sauce vierge by chopping up the garlic, add to the oil and whisk in the lemon and orange juice. Season with salt and pepper then chop the basil and mint and stir into the sauce
9. Slice the cherry tomatoes in half and place in a mixing bowl with the cucumber, diced tomatoes and spring onions then mix in the sauce vierge and leave to marinade
10. Peel the inner layers of the parsnips for crisps, lightly coat in oil and season with salt and pepper. Place on a baking sheet and cook in the oven for 20 minutes at 140°C
11. Prepare the carrots, peas and broad beans for cooking in time with the fish
12. Heat a heavy-based pan on medium to high heat, then add a good splash of oil. Season the portions of cod and sear the fillets skin side down. Cook for 3-5 minutes until the fish is cooked over half way through, then flip the fish over and finish in the oven for 2 minutes
13. Use fondant potatoes and vegetables to plate the meal with the fish and sauce vierge dressing

More of Martin's
recipes can be
found online





TIM WARE

CARE CHEF OF THE YEAR 2020

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Butter Roast Chicken Served with Bombay Potatoes, Spinach and Shallot Bhajis

SERVES 3

Ingredients

- 140g Chicken Breast
- 30g Spinach
- 80g Potatoes
- 60g Shallots
- 20g Tinned Tomatoes
- 20g Plain Flour
- Seasoning: Turmeric, Madras Curry Powder, Mustard Seeds and Gara Masala, Ground Coriander, Cardamom
- Splash of Milk

Method

1. Dice potato, heat pan and fry in rapeseed oil
2. Add turmeric, madras curry powder, mustard seeds and gara masala
3. Place in oven and roast at 170°C till soft
4. Roll chicken breast in cling film with ground coriander, madras and gara masala
5. Place in fridge to marinade
6. Wash spinach
7. Slice shallots and mix with flour, gara masala and madras powder pour in milk till a thick batter
8. Heat fryer to 180°C and get 2 spoons and shape batter in to a cone shape and drop in to fryer till golden
9. Unwrap chicken and pan fry skin side down till golden, turn over breast and place in oven at 180°C for 14 minutes
10. Sweat off the shallots, add curry powder and cardamom, cook till soft. Add tin of tomatoes and simmer
11. To plate, press potato in to a ring, add spinach and carved chicken breast. Top with bhaji and finish with sauce

Poached Apricots, Coconut & Lime Espuma with Pistachio Filo Pastry

SERVES 3

Ingredients

- 125g Fresh Apricots
- 25ml Coconut Cream
- 8tg Filo Pastry
- 1g Pistachio Nuts
- Cinnamon Stick
- Star Anise
- Pinch of Brown Sugar
- Handful of Pistachios

Method

1. Half apricots and place in a pan with cinnamon stick and star anise and turn on low heat for 20 minutes
2. Take one sheet of filo pastry, brush with butter and brown sugar and sprinkle with blitzed pistachios
3. Place sheet on top and press between two baking trays and cook at 170°C for 7 minutes
4. Add the coconut cream to a espuma gun and charge with 2x CO₂

Tim's recipes
can also be
found online





AARON WATSON

CARE CHEF OF THE YEAR 2021

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Honey and Ginger Glazed Pork Fillet

SERVES 3

Ingredients

- 360g Pork Fillet
- 150g Pak Choi
- 3 Cloves Fresh Garlic
- Half of 1 Chilli
- 200g Carrots
- 200g Marris Piper Potatoes
- 50g Plain Flour
- 3 Egg Whites
- 50g Panko Breadcrumbs
- 2g Micro Herbs – Red Amaranth, Micro Basil
- 1 Red Eating Apple
- 30g Knorr Professional Ginger Purée
- 10g Garlic Powder
- 50g Honey
- 20g Soy Sauce
- 25ml Cider Vinegar
- S&P Seasoning
- Vegetable Oil to Fry

Method

1. Peel and chop potatoes into halves or quarters depending on their size, place in saucepan and cover with cold water and a pinch of salt. Bring to the boil and cook until potatoes are soft and cooked through. Drain and mash them – taste and season until happy
2. Spread mash out thinly on a tray and place in a freezer or blast chiller if available to cool down
3. Peel and thinly slice carrots and place in the Thermomix with the butterfly attachment, cover with water and a pinch of salt, heat to 100°C on speed one for 15 – 20 mins until fully cooked through then drain the carrots (keep the water) and blitz on full speed adding a tiny amount of the cooking water into the carrots to create the correct consistency – taste and season as required
4. Trim up the 3 centre cut portions of pork fillet removing any of the silver skin or fat
5. To make the sauce, add the ginger purée and garlic powder and heat in a saucepan on a low heat to release some of the aromas then add the honey, soy sauce and cider vinegar and allow to simmer until the sauce has reduced by half
6. Remove the cooled mash and shape into table tennis sized balls, then gently pane the croquette by rolling them in the flour followed by egg wash and finally rolled in the panko breadcrumbs. Place the croquettes in a fridge to help them hold together until it is time to cook them
7. Slice the apple into 3 circle slices and remove the core with a food ring, place into a frying pan on a very low heat with a tiny amount of oil to gently warm through
8. Heat up a little oil in a hot frying pan and add the seasoned pork fillets to sear, turning over as required to evenly brown, then brush the fillets with some of the sauce and place in oven preheated at 175°C for 6 to 8 minutes. Keep basting with the sauce if required, then remove from oven checking it is fully cooked through and lightly cover with foil to allow it to rest
9. Prep the pak choi by removing the base and separating into separate leaves. Clean in fresh water, remove and drain. Thinly slice garlic and chilli and place in frying pan or wok with a drop of oil. Very gently heat up so the garlic does not burn, then when the garlic is golden turn the heat all the way up and add the pak choi to the pan with a splash of water to stop burning and quickly cook (approximately 60 seconds) until it has slightly wilted but retains some crunch. Remove from pan and drain
10. Place potato croquette into a deep fat fryer preheated at 175°C until golden, then remove, drain and season with salt
11. To plate up, add a tablespoon of carrot purée to plate then slice pork into 3 or 4 pieces and spread out followed by the pak choi on the left-hand side and the apple ring on the right-hand side of the pork, sit the croquette in the apple ring and dress the plate with the remaining sauce and garnish with the micro basil and red amaranth

More of Aaron's
recipes can be
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CHRIS PICKARD

CARE CHEF OF THE YEAR 2022

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Chicken Ballotine with Pistachio and Basil Stuffing

Served with Sweet Potato Fondant, Pea Purée and a Smoked Pepper and Tomato Sauce

SERVES 10

Ingredients

- 45g Banana Shallots
- 10ml Rapeseed Oil
- 300g Chicken Thigh
- 300g Smoked Streaky Bacon
- 50g Riverdene Roast Peppers
- 90g Chopped Tomatoes
- Salt and Pepper
- 300g Sweet Potato
- 3g Fresh Thyme
- 75g Garden Peas
- 60g Sliced White bread
- 38g Half an Egg
- 75g Unsalted Butter
- 15ml Single Cream
- 30g Mature Cheddar
- 12g Knorr Vegetable Paste
- 15g Pistachio Nuts
- 2g Smoked Paprika
- 12g Garlic
- 5g Tomato paste
- 8g Fresh Basil
- 3g Sugar
- 5ml Malt Vinegar

Method

1. Pre-Heat oven to 180°C. Remove skin from chicken thigh and trim excess fat. Line a small tray with parchment paper and place the skin on top and season. Add more parchment paper on top of the skin and weigh down with another tray. Bake until golden and crispy
2. Flatten the thigh out between cling film using a rolling pin and chill in the fridge
3. Mix the stock with 450ml of hot water
4. In a pan heat some oil on a medium heat and sweat the shallots and garlic off. Place the bread, cheese, basil and pistachio nuts in a food processor and blend to coarse breadcrumbs. Once onions and garlic are soft, remove half of the mix and bind with the stuffing mix along with the egg
5. With the remainder of the shallots and garlic in the pan, add the smoked paprika and heat through for 2 mins. Add the tomato paste, roast peppers, chopped tomatoes and some stock. Season with salt, pepper, sugar and vinegar. Leave to simmer
6. Prepare the sweet potato into shapes required. In a non stick pan, heat some oil, add the thyme and brown one side until caramelized. Finish with the butter. Turn over and pour the stock into the pan and place into the oven for 40 minutes
7. Boil some water in a large pan. Place the rashers of bacon on some cling film. Top with the flattened chicken thigh and season. Spread the stuffing on top making sure not to go right to the edges. Roll tightly and tie each end. Reduce heat and poach the chicken gently for 25-30 minutes
8. Whilst everything is simmering, boil the peas for 5 mins. Once cooked, drain and add to a food processor along with seasoning. Once puréed pass through a fine sieve and keep hot
9. Once the roast pepper and tomato sauce is cooked. Blend and pass through a fine sieve and finish with the cream
10. In a non stick pan heat some oil. Remove chicken from the water and discard cling film. Pan fry the chicken to gain some colour on the outside
11. Once the fondant is tender and soft, remove from the stock
12. Plate the dish and garnish with vegetables, crispy chicken skin. Add sauce to a jug ready to pour over

More of Chris's
recipes can be
found online





BRIAN PRESTON

CARE CHEF OF THE YEAR 2023

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Chicken Paupiettes with Black Pudding and Apricots

SERVES 10

Ingredients

- 6 Chicken Fillets
- 18 Rashers of Streaky Bacon
- 6 oz Dried Apricots
- 3-4 Slices of Black Pudding
- 1 tsp Chicken Bouillon
- 1 tsp Mushroom Bouillon
- 1 Onion In Small Dice
- 6 oz Button Mushrooms Sliced
- 1 pt Double Cream (Fresh or Carton)
- A Good Splash of Brandy

Method

1. Split the chicken fillets flat ways and bash out between layers of cling film
2. Finely chop the dried apricots and mix with the black pudding
3. Stretch the streaky bacon with the back of a knife and lay out on cling film to form a sheet of bacon, lay out the chicken breast to cover, with open bacon at the bottom. You will have to split the bacon and chicken in half and do this twice
4. Roll small sausages of the black pudding mix and lay along the top third of the chicken
5. Using the cling film under the chicken, roll the bacon and chicken towards you making a chicken sausage with black pudding in the centre and bacon wrapped around the outside. Roll up the cling film and leave to rest. Chill in the fridge. This can be done the day before if you wish
6. To cook the paupiettes, unwrap from the clingfilm and trap up with the overlap of bacon on the bottom so it can't unwrap. Oven roast in a hot oven until the bacon is coloured and slightly crisp over 75 x and leave to rest
7. To make the sauce, sauté the onions and the mushrooms, add ½ a pint of water and the bouillon. Reduce down until the onions are soft, add the cream and the brandy and bring to simmer. If the sauce is too thin, thicken with a little cornflour
8. Thickly slice the paupiettes into 1½ inch slices and plate with the sauce, two per serving
9. I serve mine with homemade croquettes, minted pea purée and whole rustic carrots

More of Brian's
recipes can be
found online





SAMUEL SEWELL

CARE CHEF OF THE YEAR 2024

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Fish and Chips

SERVES 3

Ingredients

- 350g Fresh Cod Fillet
- 400g Large Potatoes
- 50g Butter
- 50ml Sparkling Water
- 25g Self-Raising Flour Gluten Free
- 60g Sugar Snaps
- 100g Garden Peas
- 20g Samphire
- 25g Capers
- 25g Gherkins
- 2 Egg Yolks
- 10g Dijon Mustard
- 1 Lemon
- 100ml Olive Oil
- 50g Gem Lettuce
- Chervil
- 10ml White Wine Vinegar
- Fish Stock – Using Left Over Fish
- 50ml Double Cream

Method

1. Place egg yolk, mustard and vinegar in a mixer and blend, emulsify with oil, then loosen with double cream and fish stock
2. Dice potatoes and par boil till soft, fry in butter till golden and crisp
3. Mix through capers, gherkins and chervil with some lemon zest in sauce above
4. Take strips of the cod fillets, batter and fry (1/3 of cod)
5. Pan fry the remaining cod till golden
6. Boil peas, sugar snaps, samphire in salted water till al dente.
7. To serve place tartare sauce at bottom, potatoes, part of the peas and layer the pan-fried cod and cod goujons on top, decorate with lemon, chervil, samphire and remaining sugar snaps

Caramalised Namalaka with Bourbon Cherries and Granola

SERVES 3

Ingredients

- 150g White Chocolate
- 5g Glucose
- 150ml Milk
- 200g Double Cream
- 50g Flaked Almonds
- 50g Buckwheat
- 75g Oats
- 1 tsp Maple Syrup
- 7g Gelatin
- 25ml Jack Daniels
- 50g Cherries
- 50g Caster Sugar

Method

1. Cook white chocolate at 140°C for 10 minutes
2. Soften the gelatine in water
3. Heat cream and milk and add gelatine
4. Add the chocolate into the cream mix and blend
5. Pass through sieve and set in a fridge or freezer to cool
6. Pit and halve cherries, heat Jack Daniels and sugar and add cherries. Leave
7. To make the granola, mix the oats, buckwheat and almonds together, add salt, maple syrup and oil to bind together and bake at 170°C for 15 minutes, add some left-over chocolate and set aside
8. To serve place granola in bowl, quenelle Namalaka and place cherries and sauce drizzled on top

Samuel's recipes can
also be found online





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