



## Braised red cabbage with savoy and pancetta lardons cooked with granny smith apples cranberries and port wine

**Prepared by:** Scott Anderson

Preparation time 10 minutes

Serves 4

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### Ingredients

Savoy cabbage - 200g  
Pancetta lardons – 200g  
Red cabbage 3mm slice - 300g  
Red onion 3mm slice - 100g  
Dried cranberries - 100g  
Granny Smith apples - 200g  
Raisins - 50g  
Port wine - 200ml  
Cinnamon bark - 5g  
Red current jelly - 70g  
Black pepper - 1g  
Salt - 2g

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### Method

1. Cut the red cabbage into a 3mm slice then cut the onion into 3mm slice
2. Sweat the onions until clear about 5 minutes then add the cabbage cook for 10 minutes
3. Add the cinnamon and red current jelly then add the sliced apples and port wine cook for 10 minutes
4. Add the remaining ingredients and cook for 20 minutes or until the cabbage is soft
5. There should be a small amount of liquid left in the pot
6. Cool and use as required it should last a couple of weeks in a sterilised jar in the fridge
7. To serve heat up then sauté off shallots then add pancetta lardons and savoy cabbage then stir through the red cabbage and serve
8. Enjoy with some succulent roast pork!

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## Kentish apples and rhubarb crumble

Preparation time 15 minutes

Serves 4

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### Ingredients

Fresh root ginger cut into fine strips - 40g  
Orange zest strips - 12g  
Muscavado sugar - 35g  
Orange juice - 130ml  
Water - 46g  
Corn flour - 8g  
Maple syrup - 130g  
Rhubarb – 200g  
Apples 300g

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### Crumble mix

Flour – 375g  
White sugar – 249g  
Unsalted butter – 249g  
Ground almonds – 124g

### Method

1. To make the jam put all the ingredients into a pot and gently boil for 10 minutes then cool and jar
2. In a earthenware dish put some of the jam mix then top with the apple and rhubarb.
3. Mix the crumble ingredients and bake off in the oven until golden crunch the mix up then spread over the fruit bake for 10 minutes until golden.
4. Perfect with vanilla ice cream on cool Autumn evening

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## Pan fried duck with sesame seed and apple relish

Preparation time 20 minutes

Serves 2

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### Ingredients

Duck breast - 500g

Rocket - 20g

Sesame and apple relish - 60g

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### Apple Relish

Local Kentish apples - 200g

roughly chopped peeled

White onion thinly sliced - 50g

Sesame seeds – 10g

Dried pomegranate seeds - 25g

Caster sugar - 50g

Cracked black pepper - 2g

Dried chilli - 1g

Apple juice - 50ml

### Method

1. Thinly slice the onion and sweat off without colour about 5 minutes until they turn opaque
2. Add the caster sugar, spices and seeds followed by the apples and apple juice, cook until the apples are soft in texture but not mushy
3. Remove from the heat and allow to cool
4. Cut the haloumi into slabs about 1cm thick then fry in a hot pan and lightly season with salt and pepper
5. Serve on fresh rocket and top with your sesame seed apple relish