



MONTHLY RECIPE - JUNE 2015

Salad of Calderdale cheese bon bons, Yorkshire beetroots, Denholme apiary honey, picked rocket & baby herbs, orange syrup



Ingredients

150g Ivy house Nettle nipper cheese
(Southwarm Halifax)
20ml cream
1 whole egg
100ml milk
100g plain flour
200g pako bread crumb
500g of large skin on red beetroots
salt & pepper

100g Denholme gate apiary honeycomb
50g wild rocket
10g chervil
10g chives
50ml water
50g sugar
zest of half of orange
extra virgin olive oil

Method

1. Cook beetroots in salted water for one hour in simmering water, once cooked place in ice cold water and peel straight away, place to one side at room temperature.
2. In a large mixing bowl place the cheese, cream & salt & pepper and beat with a wooden spoon until all incorporated, and then place in the fridge for hour until firm. After one hour ball the cheese mix into 25g balls using your hands to make the shapes then place in the freezer.
3. Wash the rocket leaves & baby herbs in ice cold water for one / two minutes to get any grit or sand out of them and place in the fridge on a dry cloth.
4. For the syrup bring the water, sugar & orange zest to the boil and set aside until at room temperature.
5. Now the cheese balls (bon bons) are frozen you can pannè them (cover in bread crumbs): place the whole egg & milk in a bowl and whisk together, in two other bowls have the flour & bread crumbs. Place each bon bon, one at a time, into the flour until covered, then into the milk & egg mix and finally into the bread crumbs making sure the cheese is totally covered with the crumbs.

Enjoy!