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COOKING WITH ANDY**Andy McLeish**

Game, set & match

The chef patron and now owner of award-winning Chapter One celebrates with a delicious grouse dish

WORDS BY: ANDY MCLEISH

THE last few months have been extremely hectic and tense for me – even more so than usual. Starting out as a chef all those years ago, I never imagined experiencing all that I have achieved. I count myself to be very fortunate.

I've worked in some of the world's best restaurants, I've had the privilege of working for the legendary Nico Ladenis and alongside some of the UK's best chefs, who have gone on to achieve amazing success. A highlight for me was of course winning a Michelin star.

However after 20 years of working in the hospitality industry I now feel it's time to simplify my offering, concentrate on our fantastic local Kentish produce and above all the dining experience for the customer. What's key is that the service is just as important as the food. It is with this I can now say I'm the proud owner of Chapter One.

Myself and two of my friends (and business partners) Marcel Faulstich and Ekrem Hassan have bought Chapter One. I will continue as the chef patron, working in the kitchen alongside



my talented head chef Dean Ferguson. Marcel will join us to oversee front-of-house operations alongside Michele and Paula, our restaurant managers. I am grateful that after all these years I'm in a position to buy a restaurant I truly love and have worked hard to build it into what it is today. It never gets old when we get great feedback from customers who have been coming for years and still enjoy their experience. We have a lot planned (it's under wraps for now), but there are exciting times ahead!

This month's recipe pays tribute to game, my first love, and to celebrate my news I'm sharing one of my favourite recipes, Grouse Wellington. Enjoy.♦

RECIPE: Grouse Wellington**4 grouse breasts****MUSHROOM DUXELLE**

- 250g button mushrooms
- 4 shallots, chopped
- 2 cloves garlic, chopped
- 100ml Madeira
- 4 tbsp double cream

FOR THE PANCAKES

- 5oz / 150g plain flour
- 2 eggs
- 140ml milk

TO WRAP GROUSE

- 6-8 leaves of spinach
- 400g puff pastry
- Egg glaze for pastry
- 1 egg yolk beaten

Method

Heat 1tbsp oil in a large frying pan. Season the grouse breasts and add to

the pan, turning every one to two minutes to colour on all sides, until cooked to rare. Remove and refrigerate.

Melt the butter in the same pan, chop the mushrooms finely and sauté until golden brown. Remove and put to one side.

Add the shallots and chopped garlic to the pan. Cook until soft, add the mushrooms again and cook quickly until no liquid is left. Add 100ml of Madeira and boil until reduced by half.

Add the cream and cook until the mixture is thick and beginning to darken. Season with salt and pepper and leave to one side.

To make the pancakes, whisk together the flour, whole eggs and milk to make a smooth batter. Heat a frying pan and add a drop of oil. When the oil is hot, pour in a enough batter to cover the base with a very

thin layer and cook until set. Turn over and cook the other side.

Repeat the process again until the mixture is finished, keeping the cooked pancakes to one side.

Quickly blanch the spinach leaves in boiling water and then cool in iced water. Dry the leaves well.

Lay a sheet of clingfilm on a board and put three pancakes overlapping on it.

Lay the spinach on top in a single layer. Spread the mushroom mix over the spinach and lay the grouse on top. Roll the pancakes, spinach and mushroom mix around the grouse. Wrap tightly in the clingfilm and leave to cool in the fridge, preferably overnight.

Roll out the puff pastry thinly (if it is ready rolled it will need to be rolled thinner still). Remove the grouse and pancake layers

from the clingfilm and lay them on the pastry.

Brush the edges with the egg glaze and roll up, sealing the edges well. Brush the rest of the egg yolk glaze over the outside.

Bake in a pre-heated oven at 180°C for 20-25 minutes, until the pastry is golden brown. Place a thin metal skewer in the centre of the grouse, it should be slightly warm (which means the internal temp is about 49-52C)

Remove from the oven, rest for at least 10 minutes in a warm place, then slice and serve.

To accompany:

- 500g Brussels sprouts
- 300g peeled chestnuts
- 100ml Madeira
- 100ml chicken stock
- 300g parsnips
- 100g pancetta lardons

Remove the outside leaves from the Brussels sprouts and score the base with a cross.

Colour the chestnuts in a hot pan with a little butter. Add 100ml Madeira and reduce, then add 100ml chicken stock and reduce further until the chestnuts have a nice sticky glaze. Remove from the pan and keep warm.

Blanch the sprouts in boiling salted water for approximately two to three minutes. Drain and refresh in iced water.

Peel and cut the parsnips into batons. Roast in a hot pan until nicely coloured. Add the pancetta lardons, colour and add the drained sprouts, remove from the heat but keep in the pan then add the glazed chestnuts. Season and serve.

NEXT MONTH

October is all about comfort food