

CHEF LAURIE GEAR

November recipe & kitchen news

November signals the start of the autumn into winter transition and the days feel distinctly shorter as the dark evenings draw in. In the kitchen we turn the heat up a notch with warming and comforting dishes, game is in full swing and root vegetables coming into their own. This month I have shared a recipe for pain d'epices, a delicious spiced ginger bread which can be served warm with some good West Country salted butter, you may also like to dry and crumb any leftover slices to create a wonderful breadcrumb coating for you to

experiment with or simply lightly toast some crumbly pieces to add to a warm salad such as duck to add a rich warm textured spice note perhaps with a few toasted sesame seeds and a little honey, ginger, orange and soy dressing. ■

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Autumn Michelin Starred Lunch Tasting Menu Offer

For this November, we invite *Life Magazines* readers to sample our Five Course Lunch Tasting Menu, with a complimentary glass of Kir Cardinal with Crème de Mûre - served upon arrival.

For just £45 per person - optional wine flight £29 (an additional sixth course @ £6.00)

The Lunch Tasting Offer is available from Wednesday to Friday until the end of November 2020.

(Maximum of 6 guests per reservation)

please, mention 'lunch tasting offer' when making your reservation



RECIPE: PAIN D'EPICES (SPICED GINGER BREAD)

Ingredients

Makes 1 loaf

- 250 g aromatic clear honey
- 125 ml milk
- 50 g caster sugar
- 3 eggs
- 120g dark rye flour
- 120 g plain white flour
- 2 tsp mixed spice
- 2 tsp ground ginger
- Finely grated rind of 1/2 lemon & 1/2 orange
- 2 teaspoons vanilla extract

Method

1. Butter a 23 x 12 cm loaf tin and line with greaseproof paper
2. Pre heat oven 160C/325F/ Gas Mark 3
3. Heat the honey with the milk until melted – keep warm
4. Whisk the sugar and eggs until very light and smooth then stir in the warm honey and milk mixture and add the vanilla extract
5. Sift and then mix the dry ingredients together, fold them into the egg milk and honey mixture
6. Turn out the mixture into the loaf tin
7. Bake for 30 minutes then turn the oven down to 150 C/300F/Gas Mark 2 and bake for 1 hour
8. Leave to cool for 30 minutes before turning out

