

ASK THE CHEF?



I heard a rumour on the jungle drums that there is a chef in our midst that appears to be doing rather well – then my family dotted around the village pointed out it was me!

Who am I? What do I do? Well in a nutshell, if it involves food then that's what I do.

Everything from catering for weddings,

prestigious events – even royalty in January, exclusive cookery classes, filming and live demonstrations at food festivals around the country. I'm very excited about my next appearance at Hull Truck Theatre on 7th March with fellow chef James Martin, it's great to work so close to home using local produce.

By nature, chefs need to be very resourceful - you

never know if your supplier is going to deliver spam instead of fois gras because of a computer glitch or the gas supply runs out half way through a demonstration in a marquee 10 miles from anywhere.

To that end, when the Gander team suggested a regular 'Ask The Chef' feature?

I thought hey, why not!

In my 25 years in the kitchen, on stage and on film, there's probably not many culinary quandries I haven't come across at some point. So if your yorkshire's are soggy, your sponges are flat, not sure how to use that flat egg turny thingy you found at the back of the cupboard, then write or email the gander team and I'll try and cure as many kitchen calamities as space allows.

Until then, happy cooking!

Nigel Brown

www.nigelbrownchef.co.uk

Nigel
BROWN

Pan Seared Haddock Tagliatelle with Hot Tartar Sauce

Serves 2 main course portions or 4 starter size portions

Prep time 10mins

Cooking time 8 – 10 mins

Ingredients:

450g haddock skinned
150g fresh tagliatelle
50g capers
50g small gherkins
50g peas
175g mange tout
75g baby leeks
100mls fish stock
200mls hollandaise sauce
Olive oil
Salt and pepper to taste

Method:

Cook the tagliatelle in boiling salted water for 3 minutes

Sear the haddock in a hot pan with a little olive oil

Add the capers, gherkins, peas and fish stock to the pan and cook for a further 2 minutes

Finally, add the hollandaise sauce, season with salt and pepper and serve on a bed of the tagliatelle

Serving suggestion:

Serve with steamed baby leeks, mange tout, peas and a wedge of fresh lemon and black pepper

