



“If you can dream it, you can do it”



Thomas The Caterer  
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### Tapenade and Oven dried cherry tomato tarts

#### Makes 24

One shop bought puff pastry  
Jar of green olives in brine/ water  
1 Peeled and crushed garlic clove.  
100g almonds  
1 dessertspoon of capers  
Anchovy if you have them.  
25ml olive oil.

Punnet of cherry tomatoes.  
Bunch of basil  
Olive oil  
Salt and pepper

Method.

Pre heat oven at 180

Un roll your pre rolled pastry, using a small cutter cut 3-4 cm diameter circles although square will work too! Lay the pastry discs on to a lined tray cover with another piece of baking paper and then lay a snug fitting tray on top of this piece of paper sandwiching the circles of pastry between two trays and sheets of baking paper this will make the pastry discs crispy and keep them flat.

Pop them into the oven and back for 8/10 minutes until evenly golden brown all over.

In a food processor, blend the olives capers, almonds and garlic to a paste and hey presto! Tapenade. Transfer this paste into a tub and refrigerate until needed. Nb. Save a few whole olives for pretty garnish.

Keep the oven on cut the cherry tomatoes into halves spread onto a lined tray and drizzle with olive oil, salt and pepper, place in the oven and immediately switch off the oven let the tomatoes soften for a few hours but ideally over night, This just sweetens the tomatoes and takes away their crunch, which you have replaced with your lovely pastry circles.

To serve simply spread a little tapenade onto the pastry and top with a few tomatoes, a slice of olive and, a picked basil leaf.

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### **Celeriac and truffle soup**

One whole celeriac,	Bunch of thyme,
2 large Maris piper potatoes	1 ltrs milk
One large Spanish onion,	500ml chicken stock,
4 cloves of garlic,	Salt and pepper.
25g of un salted butter	Truffle oil to drip into shot glasses

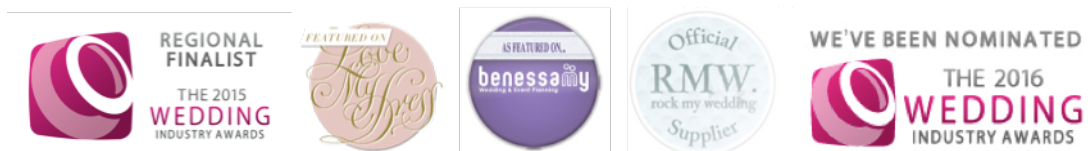
### **Makes 24 shot glass canapés / 6 starter sized portions**

Peel and chop the celeriac and potatoes into 2-3cm chunks  
Finely chop the onion and crush the garlic. Fry the onion and garlic gently in the butter, until translucent, add the celeriac and cover with the flavours, season a little at this point. Toss the thyme into the pan, cover with the milk and stock leave to simmer until the celeriac and potatoes are soft and ready to puree.

Blend using a stick blender or if you have a super fancy pureeing machine use that! Season well then pass thru a sieve to remove any large pieces and thyme stalks.

Taste again add a few drops of truffle oil to scent the soup pour into shot glasses for your guests to enjoy with a few snipped chives and a few more drops of truffle oil.

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### Chicken liver parfait

200g chicken livers  
200g butter  
300g banana shallot  
2 egg  
100 ml port  
100 ml brandy  
6 cloves of garlic.  
Thyme.  
2 tsp. pink salt (this helps the parfait not to go too grey)

Put the egg and butter and livers into a large bowl and get them to room temperature, shred the shallots and garlic, into a pan sweat them down to translucent in a little olive oil, try to get a little caramelisation on the shallots this will add huge amounts of flavor the finished product, once they are the stage of caramelisation, add in the booze and burn off the alcohol. Add the thyme right at the end, and the pink salt too. Remove this pan from the heat and let cool in a super dooper blender mix all the ingredients together and strain thru a fine sieve into a jug  
At this point you can cook this in a water bath for Phenomenal results or in the oven more traditionally.

#### Water bath:

Pour mixture into jars seal them finger tight. Place into a water bath 68 degrees for 90 minutes.  
Remove a chill for 24 hours before use.

#### Oven.

Transfer to an oven able tin or dish, lay cling film over the top to stop it crusting so much.  
Bake at 115 for 1 hour or until the mixture reaches 73 degrees.  
Remove a chill for 24 hours before use.

Serve on some lovely toasted brioche sour dough or plain toast! The addition of some yummy chutney never goes un noticed and a sprinkle of sea salt too.

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### Dolcealatte and fig bruscettas

1 x 6" ciabatta  
125g dolcellate  
4 fresh figs  
Small bunch of dill, parsley, chive and basil.  
Reduced balsamic vinegar

Cut the ciabatta down the middle, then into 1 cm slices, lay these on a baking tray drizzle with olive oil and salt bake until just crispy to make the croutons.

Break the cheese up lightly and press onto the croutons cut the fig up to fit the crouton (8/10 pieces) chop all the herbs and drizzle with the balsamic the sprinkle on the herbs to stick to the canapés

Yummy!

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