



Recipe Information from the Smithfield Award Winners 2019



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These recipes are from the 2019 Smithfield Awards winning butchers. Each product entered is stringently judged, firstly for its allergy or labelling details, then on raw and cooked appearance, texture and mouthfeel, product description compared to taste and finally overall appeal. The judges start with 100 points and deduct points for any mistakes or issues. Golds are achieved for those who reach 90 points or above. All the Golds awarded within each category are then put forward and re-judged by another set of judges for the title of Category or Country of Origin Award. Once all the category winners are chosen these are then put through another set of judges to find the one Supreme Champion. The judges are well respected industry representatives, butchers, chefs, from all over the country and from a variety of industry.

We hope you enjoy producing these products and thank the members concerned for sharing their recipes. If there are any questions please contact the member directly.

"This and all our events are at the heart of what the Guild is about - the sharing of ideas, growth and innovation. Together we can grow and be even stronger." **David Lishman, Q Guild Chairman**





GUINEA FOWL DELIGHT

Aubrey Allen

Ingredients

Guinea fowl supreme, French trimmed

Stuffing

Unsalted butter

Black truffle oil

Duxelle farce

Method

1. Turn Guinea fowl supreme, French trimmed onto its skin, flesh side up.
2. Make a pocket & carefully bash out the goujon from underneath.
3. Make the stuffing by adding the butter and oil together to make a truffle butter and mix with the duxelle farce. Put the stuffing into a piping bag.
4. Pipe the farce into pocket on the supreme and seal with goujon.
5. Place in preheated oven 180°C, cook for 15-17 minutes and rest for 10.

Serve with dauphinoise potatoes, green beans with smoked pancetta and a red wine jus.

Any questions email delicatessen@aubreyallen.co.uk





CHICKEN DHANSAK

Cherrington Farm Shop

Ingredients

(Makes about 20 pots)

Vegetable oil 500ml

Onions 800g

Garlic 120g

Turmeric 30g

Garam Masala 30g

Cardamon Pods 12

Curry Powder 50g

Cayenne 10g

Salt 80g

Pepper 10g

Red lentils 1500g

Chicken Thighs cubed 5000g

Mango Chutney 500ml

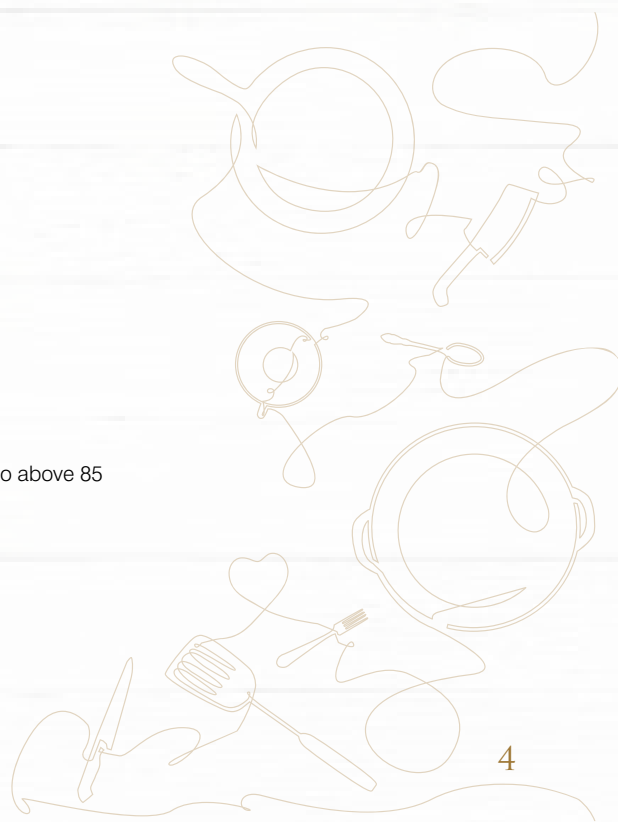
Tomatoes 2500g

Lemon juice 180ml

Method

1. Rinse lentils until water runs clear, cook gently in enough water, until this is no water left.
2. Fry onions until very soft.
3. Mix all spice and seasoning ingredients together and add to onion mixture.
4. Add tomatoes, lemon juice, mango chutney and seasoning.
5. Bring to a simmer and when fully cooked, cool and process in food processor.
6. Combine with lentils and add chicken.
7. Cook gently until chicken is tender, stir frequently to prevent burning. Check temperature to above 85 degrees, tub in 600ml tamper pots.

Any questions email info@cherringtonbutchers.co.uk





LAMB ROGAN JOSH

Cherrington Farm Shop

Ingredients

(Makes about 20 pots)

Vegetable oil **500ml**

Onions **3000g**

Garlic **450g**

Ginger ground **40g**

Corriander ground **90g**

Cumin ground **90g**

Paprika **40g**

Cayenne **20g**

Cardamon pods **20**

Turmeric **40g**

Fenugreek **20g**

Garam Masala **25g**

Mace ground **25g**

Cinnamon ground **5g**

Bay leaves **2**

Salt **135g**

Pepper **25g**

Sugar **180g**

Lamb shoulder diced **5000g**

Tomatoes chopped **5000g**

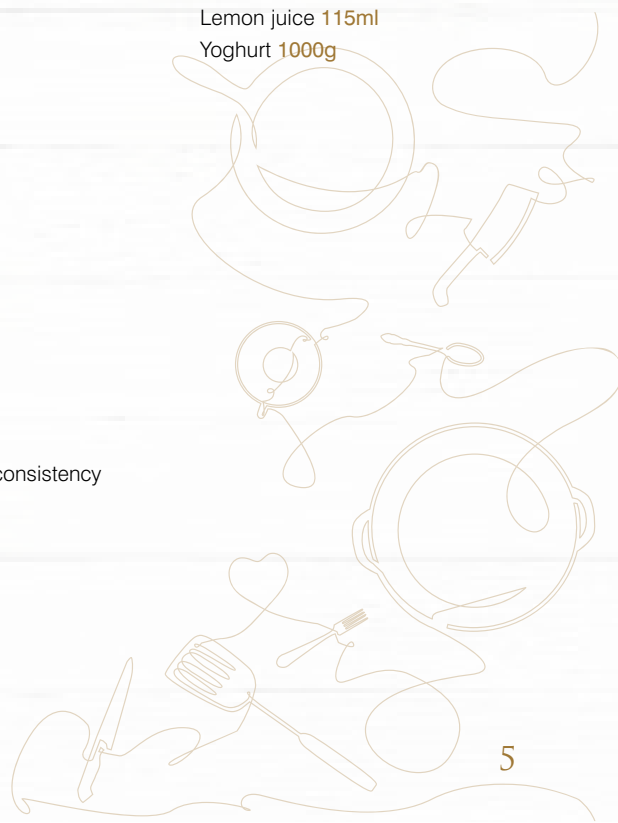
Lemon juice **115ml**

Yoghurt **1000g**

Method

1. Soften onions in oil then add garlic and ginger, sauté until very soft.
2. Add spices and seasonings and combine into the mixture. cook for 3 mins.
3. Add meat to the pan, mix well and cook until the meat starts to brown.
4. Add chopped tomatoes and lemon juice, stir well.
5. Bring the mixture to a simmer; add the yoghurt, a little at a time, stirring well each time.
6. Cover the pan and simmer over a low heat for 1.5hrs, stirring from time to time.
7. Remove the lid and continue to simmer gently until the mixture reduces to the desired consistency and the meat is tender.
8. Season to taste, check temperature to above 85 degrees. Tub into 600ml tamper pots.

Any questions email info@cherringtonbutchers.co.uk





GARLIC & ROSEMARY LAMB RUMP

Dales Traditional Butchers

Ingredients

Lamb rumps
Versrtegen spice mix
Verstegen French Garden Marinade
Dried rosemary
Garlic
Salt & pepper

Method

1. Trim lamb rumps into a square or rectangle, weighing around 190gms - 200gms each.
2. Sprinkle a little salt and pepper over each one or use Versrtegen spicemix for steak.
3. Cover in Verstegen French Garden marinade - 10% to weight of meat.
4. Sprinkle a little dried rosemary on top.

Dales packaging suggestion:

'2 in a sealed tray sells really well' Very simple and has proved immensely popular with many repeat purchases.

Oven: Preheat fan oven to 180° degrees and cook for appx 25mins. Leave to rest for 5 mins.

BBQ: Gently cook on a BBQ turning regularly for around 20 - 25 mins.

Serve with either a crunchy green salad or steamed seasonal greens and dauphinoise potatoes.

Any questions email mark@dalesbutchers.co.uk





8OZ BRISKET & WILD MUSHROOM BURGER

Ellison Butchers

Ingredients

One pack of Tasty Burger mix + Onion from W R Wrights of Liverpool.

Lean brisket trim **3.6kg**

Good sprinkle of Verstegen season pepper wild mushroom.

Method

1. Mince beef trim.
2. Add seasoning and a good sprinkle of the wild mushroom. Add a bit of water if needed.
3. Mix then mince again.
4. Portion and press out into whatever weight and shape required.

Allergens: Soya , gluten , sulphites.

Any questions please email John at info@ellisonsbutchers.co.uk





PORK SAUSAGES

Frasers Butchers

Ingredients

Pork Meat 90vl - **26lb**
Dalesman Desire Pork
Seasoning - **16oz**
Ripon Pinhead rusk - **3lb 8oz**
Water - **8lb**

Method

1. Mince meat through a fine plate.
2. Mix seasoning & rusk into minced meat.
3. Add water & mix until combined.
4. Fill into natural pork casings.

Any questions email andy@frasersfoods.co.uk



PORK & APPLE SAUSAGE

House of Bruar

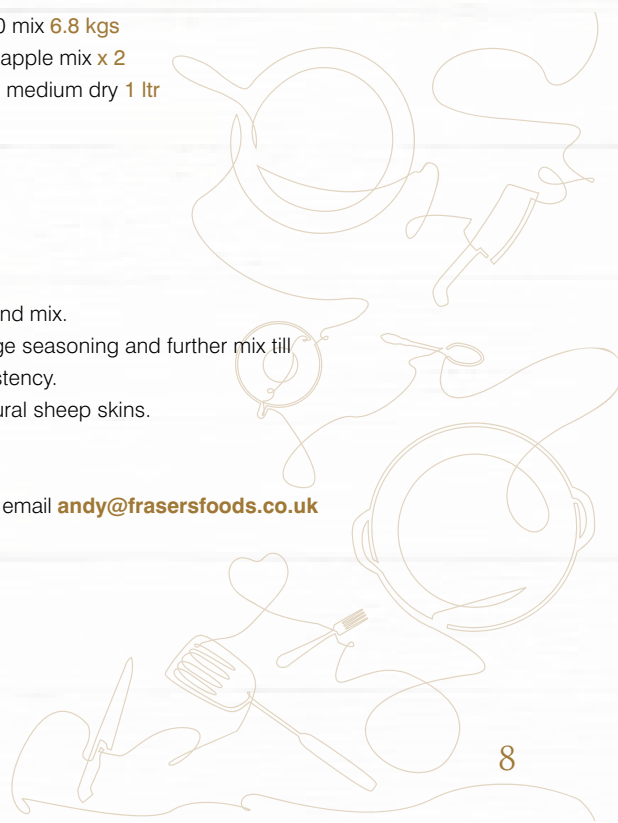
Ingredients

Pork trim 70/30 mix **6.8 kgs**
Dalziel pork & apple mix **x 2**
Scrumpy cider medium dry **1 ltr**

Method

1. Mince pork.
2. Add cider and mix.
3. Add sausage seasoning and further mix till even consistency.
4. Fill into natural sheep skins.

Any questions email andy@frasersfoods.co.uk





STEAK AND ALE PIE

House of Bruar

Ingredients

Diced lean beef **3.750 kgs**
Sliced mushrooms **0.750kgs**
1 large onion finely chopped
2 cans of stout ale
Black ground pepper **0.010g**

McNaughton & Watson Gravy Mix
Puff Pastry Sheets
Egg wash

Method

1. Cook beef, mushrooms, onion, stout & pepper until meat is tender.
2. Drain off stock and bring to the boil.
3. Add mcnaughton & Watson gravy mix till thickened.
4. Fill ashets with meat filling and pour gravy over the filling till ashet is full.
5. Top with egged puff pastry and cook off until internal temp is >82 degrees core and the pastry is golden brown.

Please feel free to amend any of the recipes within reason to spice it up if required.

Any questions email Gilbert on butchery@houseofbruar.com





PASTRAMI RECIPE

Owen Taylor

Ingredients

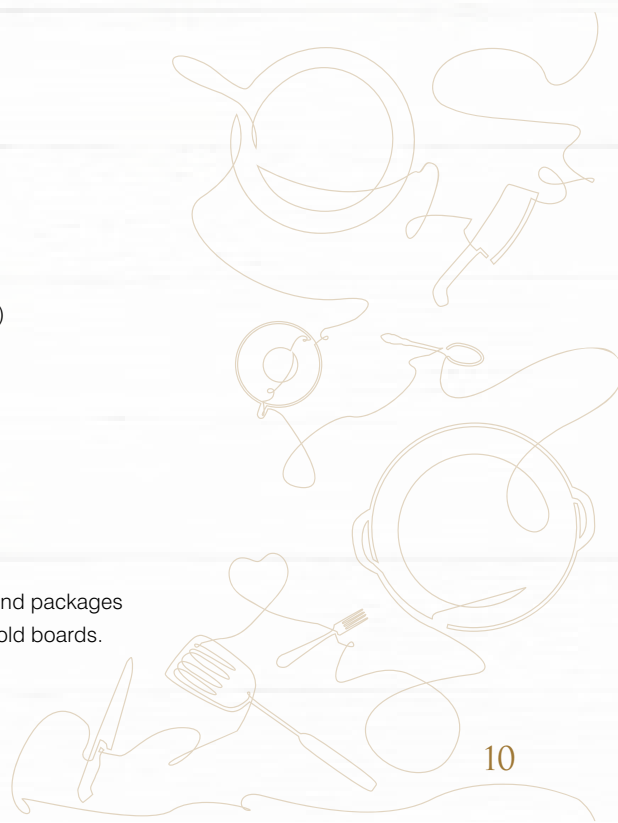
Ex salmon cut silverside **6Kg** standard trim
Commercial Cure mix (Owen Taylors use a bespoke mix made by Dalziel)
Course ground black pepper
Water (for the mix)
Cooking bag

Method

1. Joint selection and preparation (remove salmon cut then top and tail)
2. Prepare mix as per manufacturers recommendations.
3. Run the mix and the joint through the curing injector (as per manufacturer's instructions)
4. Submerge in curing tub for minimum 5 days (10 days recommended)
5. Place in cooking bag and seal.
6. Steam cook for 12 hours (or as per manufacturers guidance)
7. Rest for 24 hours (use a blast chiller if available)
8. Strip out of cooking bag and place in vac bag
9. Add black pepper and shake until coated, vacuum pack
10. Slice thinly as possible and present shingled

N.B Due to the pepper coating the slicer needs fully cleaning so Owen Taylors pre-slices and packages using MAP so it can be served without inconvenience. Alternative is vacuum packing on gold boards.

Any questions contact Carl Evans on Carl@owentaylor.co.uk





TANDOORI TOMAHAWK CHOPS

Martin Player High Class Butcher

Ingredients

Rack of lamb
Angus & Oink Tandoori Tikka Gold Rub
Marrinade bag

Method

1. French trim a rack of lamb
2. Lightly score the fat
3. Cut into chops
4. Cover with Angus & Oink Tandoori Tikka Gold Rub
5. Place in a bag and marinade overnight



MONTREAL GOURMET BURGERS

Martin Player High Class Butcher

Ingredients

Dry Aged Rib Cap
Verstegen Liquic Preserver
Angus & Oink Montreal

Method

1. Trim excess fat from dry aged rib cap.
2. Mince into bowl.
3. Add Verstegen Liquid Preserver according to weight of mix.
4. Shape into burgers.
5. Sprinkle Angus & Oink Montreal over the top of each burger.

Any queries contact Martin Player at
info@martinplayer.com





GLUTEN FREE BLACK PUDDING

Thomas Johnston Butchers

Ingredients

Dried Rice 1kg

Rice Flour 350g

Water 3kg

Salt 85g

Gluten Free Black Pudding Seasoning 150g

Dried Onions 300g

Black Pepper 120g

Smoked Ham/Skin 1.35kg

Pork Fat 1.35kg

Beef Fat 1.35kg

Dried Blood 700g

Corn Flour 350g

Method

1. Place dried rice, rice flour and water in a cooking bag and cook for 4 hours.
2. Mince ham/skin, pork fat and beef fat with cooked rice and rice flour from step 1.
3. Add dry ingredients and mix well. Do not add extra water.
4. Fill mix into skins and heat to 82°C.

Any questions contact falkirk@johnstonbutchers.co.uk





PORK PIE, SAUSAGES AND BACON

C N Wright Butchers

Pork pie

Pork meat 70% V/L	7.265kg
Water	1.075kg
Pinhead rusk	0.455kg
Champion pork pie seasoning	0.285kg

Pastry

Plain flour	6.379kg
Lard	3.203kg
Boiling Water	2.268kg
Prova mix	0.570kg
Salt	0.060kg

Pork & Sage Sausage

Pork meat 70% V/L	6.810kg
Cold Water	1.365kg
Pinhead rusk	1.020kg
C N Wright special seasoning	0.221kg
Protenate	0.115kg

Pork sausage

Pork meat 70% V/L	6.810kg
Cold Water	1.365kg
Pinhead rusk	1.020kg
Lucas Flavaburst seasoning	0.175kg
Protenate	0.115kg

Pork & Tomato Sausage

Pork meat 70% V/L	5.448kg
Tinned chopped tomatoes	1.589kg
Pinhead rusk	0.970kg
Flavourburst seasoning	0.150kg
Protenate	0.090kg

Home Dry cured Back Bacon

Boneless loin of Farm assured British pork
Dalesman super bacon cure

1. Place boned piece of loin of pork into a vac bag and weigh 50g of cure per kilo of meat.
2. Spread evenly and rub into the pork.
3. Vacuum pac and place into a tub to cure for 10 days.
4. Remove from the bag and hang to air dry and then slice.

Any questions email Arthur on cyril.wright@btconnect.com



HUNTSMANS PIE

Robinsons Butchers, Deli & Bistro

Ingredients

Minced venison **4kg**
 Water **3kg**
 Thick pie gravy mix FRM **500gm**
 Diced mixed veg **500gm**
 Cooked root veg mashed (Potato, swede, parsnip) **3kg**

Method

1. Bring venison and water to boil ,simmer for 10 minutes
2. Mix gravy mix with water until a smooth paste is achieved
3. Add to venison mix, return to cooker until thickened
4. Tray up, then blast chill or freeze, top with mash
5. Defrost then bake off

Contains: Venison 20% Colour, Flavour enhancer, Flavouring
 Allergens, Celery, sulphites, wheat gluten, milk sulphur dioxide.

Any questions email info@cookingbutcher.co.uk

CHRISTMAS TINSEL PANCETTA

Any questions email john@johndavidsons.com

JUICY LUCY BURGER

Any questions email john@johndavidsons.com

