



ENTERTAINING

French Polish

Head chef of Michelin-starred London restaurant Pied à Terre, Marcus Eaves serves up some favourite seasonal dishes from the French eatery's menu to inspire you to bring a touch of refined dining to your own table

SEARED LOCH DUART SALMON WITH A DRESSED SALAD OF RED ENDIVE AND WATERCRESS

Serves 4
Preparation time 30 minutes

INGREDIENTS

- 600g/1 1/4lb side of salmon (we've used Loch Duart salmon)
- Splash of olive oil
- 1 red endive
- 1/4 banana shallot, peeled and finely diced
- 1 bunch watercress, picked
- 1/2 bunch fresh dill, chopped

- 1/4 bunch fresh chives, snipped
- For the lemon vinaigrette**
- Sea salt
- 25ml/1fl oz lemon vinegar
- 100ml/4fl oz extra virgin olive oil
- For the green mayonnaise**
- 75g/3oz spinach, cooked and drained
- 1/2 tsp each chopped tarragon, chives, chervil and basil
- 1 tsp fresh lemon juice
- 150g/1/4pt basic mayonnaise

1. Sear the salmon in a smoking-hot non-stick pan with a generous splash of olive oil until golden brown (approximately 20 seconds each side) then set aside.
2. Next make the vinaigrette. Mix together the salt, lemon vinegar and olive oil in a small bowl.
3. Separate the endive leaves and roughly shred.
4. Place all the ingredients for the green mayonnaise in a blender jug

- and blitz until smooth. Set aside.
5. Put the endive, diced shallot and watercress into a large bowl and dress with the vinaigrette.
 6. Break down the salmon into natural flakes and arrange on 4 chilled plates.
 7. Top the salmon with the dressed salad then sprinkle over the dill and chives. Finish with a final drizzle of lemon vinaigrette and pearls of green mayonnaise.

ROASTED QUAIL WITH RED WINE SHALLOTS, OVEN-BAKED BEETROOTS AND BABY WOOD SORREL

Serves 4
Preparation time 30-45 minutes
Cooking time 25-30 minutes

INGREDIENTS

- 1 bunch mixed-colour baby beetroots
- Sprig of fresh thyme
- 40g/1 1/2oz butter
- 1 large beetroot
- 250ml/9fl oz ruby port
- Sea salt
- Generous pinch of sugar
- 2 banana shallots, peeled and finely diced
- 100ml/4fl oz red wine vinegar
- 1/2 bunch fresh chives, finely snipped
- Extra virgin olive oil
- 4 medium-sized oven-ready quails
- Splash of vegetable oil
- 25g/1oz wood sorrel, if available

1. Preheat the oven to 180°C, 350°F, Gas 4.
2. Wrap the baby beetroots in foil with the sprig of thyme and half the butter and bake in the



3. Preheated oven for around 20 minutes or until tender. Once cooked, cool slightly, remove the skins and cut into quarters.
4. Finely chop the single large beetroot into small dice and place in a small saucepan. Cover with the ruby port, add a pinch of salt and the sugar and cook until soft. Once cooked, transfer to a processor and blend to a purée.
5. Put the chopped shallots into a

6. preheated oven for around 4-6 minutes. Once cooked, remove from the oven and leave to rest for at least 5 minutes.
7. To serve, spoon 2 dollops of the beetroot purée onto each plate. Cut each quail into 4 pieces and arrange on the plates. Spoon the quartered beetroots over and around, followed by the shallots. Finish off each serving with a sprinkling of wood sorrel.



MARINATED HAND-DIVED SCALLOPS WITH FENNEL, GRAPEFRUIT AND YUZU DRESSING

Serves 4
Preparation time 20 minutes, plus marinating time

INGREDIENTS

- 10 hand-dived scallops, cleaned and prepared (ask your fishmonger to do this for you)
- 1/2 bulb fennel

- Salt, sugar and lemon juice, to taste
- Sprigs of fresh dill
- 12 fresh coriander leaves
- 1 grapefruit, peel, pith and membrane removed, flesh divided into segments and finely chopped
- 1/2 banana shallot, peeled and very finely chopped
- 1 tbsp olive oil

For the marinade

- 2 tsp yuzu (a Japanese citrus fruit, available in Waitrose) or 2 tsp lime juice
- 75ml/3fl oz vegetable stock
- 1 tbsp olive oil
- Generous pinch sea salt
- Generous pinch caster sugar
- 2 tsp lemon juice

1. First make the marinade. Put the yuzu or lime juice, vegetable stock, olive oil, a generous pinch of sea salt and caster sugar and the lemon juice in a bowl and mix well until the sugar and salt have dissolved. Set aside.
2. Slice the scallops in half horizontally, add to the marinade and leave for 5 minutes.
3. Meanwhile, finely slice the fennel, preferably on a mandolin, and season with a little salt, sugar and lemon juice, to taste.
4. Remove the scallops from the marinade (reserving the liquid) and place 5 halves onto each of 4 chilled serving plates.
5. Place some fennel on top of each scallop followed by a small sprig of dill.
6. Place 1/4 of the reserved scallop marinade into a mixing bowl, add the coriander leaves, chopped grapefruit, chopped shallot and the olive oil. Check and adjust the seasoning – a pinch of salt or sugar may be needed for balance.
7. Spoon the mix over and around the scallops and serve.

TRUFFLE RISOTTO

Serves **6** as a starter, **4** as a main course
Preparation time **20 minutes**
Cooking time **25-35 minutes**

INGREDIENTS

- 1.5ltr/2¼pt vegetable stock
- 3 tbsp olive oil
- 1 shallot, peeled and finely chopped
- 350g/12oz Arborio rice
- 3 cloves garlic, peeled and finely chopped
- Salt and freshly ground black pepper
- 150ml/¼pt white wine
- 40g/1½oz Alba truffles, ½ of them finely chopped, rest left whole
- 125g/4½oz Parmesan cheese, freshly grated
- 125g/4½oz crème fraîche
- Handful finely chopped parsley

1. Bring the vegetable stock to the boil then turn off the heat.
2. Heat a large heavy-bottomed saucepan on a medium heat, add the olive oil and shallot and cook until the shallot is softened but not browned.
3. Add the rice and the garlic and stir gently over a medium heat



4. Add a generous pinch of salt then pour in the white wine and cook until it has evaporated.
5. Next, add the hot vegetable

6. Add the chopped truffles and continue cooking until the rice is tender.
7. Add the Parmesan, crème fraîche and parsley, stirring continuously, and season with salt and freshly ground black pepper.

8. Using a truffle slicer or mandolin, shave the remaining truffles over the top. Serve straightaway.

ORANGE CREME CAMEL

Serves **4**
Preparation time **25-35 minutes,**
plus chilling
Cooking time **45 minutes to 1 hour**

INGREDIENTS

- 175g/6oz caster sugar
- 375ml/13fl oz milk
- 125ml/4½fl oz cream
- 5 free-range eggs
- 1 vanilla pod, split in half lengthways and seeds scraped out
- Grated zest of 1 orange
- Golden raisins and micro Atsina leaves (optional and if available), to garnish

1. Preheat the oven to 160°C, 300°F, Gas 2.
2. Put 100g/4oz of the caster sugar in a medium saucepan, just cover with water and place over a gentle heat. When the sugar begins to melt, increase the heat slightly and bring to the boil. Once the sugar turns to a caramel (slightly darker

- than golden syrup) pour into 4 ramekins and set aside.
3. Gently heat the milk and cream in a heavy-bottomed saucepan.
4. Whisk the eggs, remaining sugar, vanilla seeds and the orange zest in a large bowl. When the milk is steaming hot, pour it onto the egg mixture and whisk together.
5. Strain the mix into a clean bowl then pour or ladle the liquid into the ramekins. Place the ramekins in a large roasting tin, transfer to the oven, then pour boiling water into the tin so that it comes about ¾ up the sides of the ramekins
6. Bake for 45 minutes to 1 hour. Remove from the oven and leave to cool then chill until needed.
7. To release the caramels, run a hot knife around their edges and invert onto serving plates.
8. To serve, garnish with golden raisins and Atsina leaves then pour over any excess caramel that's left in the moulds.



Star quality

Much-loved Michelin-starred restaurant Pied à Terre (34 Charlotte Street, London W1T 2NH) is now in its 23rd year and has undergone a £100,000 makeover to enhance visitors' dining experience.

- With a quiet sophistication that allows guests to savour French-style cuisine in a contemporary environment, you can expect exceptional food with thoughtful combinations of

flavours, meticulously prepared using the highest-quality seasonal ingredients.

- Under the control of celebrity restaurateur David Moore and head chef Marcus Eaves, Pied à Terre has been ranked as the 24th best restaurant in the UK by *The Good Food Guide 2015*.
- For more information or to make a reservation, visit pied-a-terre.co.uk.