



# CHARDONS

## DAY 2 - MAIN COURSE

Roast Pork with roast potatoes, cauliflower cheese, Vichy carrots, peas, stuffing, Yorkshire Pudding and Apple Sauce (S), (NF), (GF), (LF)

Nut Roast with roast potatoes, cauliflower cheese, Vichy carrots, peas, stuffing, Yorkshire Pudding and Apple Sauce (V)

Nut Roast with roast potatoes, Cauliflower, Vichy carrots, peas, stuffing, and Apple Sauce (VG), (LF)

*Serves: 10 persons/5 persons*



**Standard**



**Nut Roast with roast potatoes, cauliflower cheese, Vichy carrots, peas, stuffing, Yorkshire Pudding and Apple Sauce (V)**



**Cauliflower Cheese**



**Vegetables**



# CHARILLONS

## Recipe Ingredients

### Meat

- Shoulder of pork, average 2.5-3kg Not suitable for (V), (VG)
- 2tbsp Chicken stock Not suitable for (V), (VG)
- Mixed dry herbs

### Gravy

- Juices from the roasting tray Not suitable for (V), (VG)
- 300ml Wine and water - equal amounts
- 1tbsp Beef Not suitable for (V), (VG) or 1tbsp Vegetable stock (V), (VG)
- Splash of gravy browning (V), (VG)
- Pepper for seasoning

### Potatoes

- 10 Large potatoes (1 per person)
- Duck fat or vegetable oil (V), (VG)
- 1tbsp Frozen garlic
- Mixed herbs, salt and pepper for seasoning

### Stuffing

Not suitable for (V), (VG)

- 0.5kg Bacon lardons
- 1 small tin Chopped tomatoes
- 100ml Red wine
- 1tbsp Lemon juice
- 100g Frozen onion
- 1tsp Frozen garlic
- 1tsp Mixed herbs
- 0.33kg Breadcrumbs



### Cauliflower Cheese and Vegetables

- 1kg fresh cauliflower
- 120g Butter Not suitable for (VG), (LF)
- 100g Flour
- 1L Milk Not suitable for (VG), (LF)
- 100g Grated Emmental cheese for sauce Not suitable for (VG), (LF)
- 100g Grated Emmental cheese for the topping Not suitable (VG), (LF)
- 10 medium Carrots (1 per person)
- 0.5kg Frozen peas

### Nut roast

- 100g Frozen onions
- 1tsp Frozen garlic
- 1 large Carrot, peeled
- Courgette
- 300g Hazelnuts (or walnuts) May not be suitable for (NF)
- 1 Egg Not suitable for (VG)
- 100g Breadcrumbs

#### CHEF'S TIPS

1. Pork **must** be in by 10am and turned off by 11am for slow cooking this particular joint.
2. If there is time in the morning, peel the potatoes and carrots to save time in the evening.
3. The juices in the roasting pan should be reserved to make the gravy.
4. The stuffing can be made in a double batch and frozen for the next week.
5. Nut roast can be made in batches, individually wrapped and frozen for the next week.
6. Leftover pork can be used for staff sandwiches the next day.
7. Keep an eye on the gravy jugs and refill if needed.
8. Use different serving implements for meat and vegetarian dishes.
9. Make sure guests have enough meat, stuffing and potatoes – offer extras.



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## Morning Preparation

### 9:00am

1. Place a colander filled with the cauliflower in a large glass bowl, and run hot water from the tap over it until defrosted. Drain properly and set aside.
2. Peel the potatoes, cut into quarters and wash in cold water thoroughly.
3. Place in a large saucepan, cover with water, add a pinch of salt and put on a high heat to boil for 25 minutes until soft.
4. Peel and cut the carrots in batons then boil on a high heat for 20 minutes.

### 9.45am

5. Put the pork on a roasting tray lined with baking paper and sprinkle mixed herbs over the top.
6. Cover the base of the tray with boiling water up to approximately half the height of the tray.
7. Raise the oven temperature to 220°C.
8. Sprinkle chicken stock into the water, cover the dish with tin foil and put in the oven to steam roast for 1 hour. Not suitable for (V), (VG)
9. As the vegetables are cooked, drain them well in a colander. Place the potatoes in a large shallow oven tray, return the carrots and the peas to their pans and leave to cool.
10. Cover all the vegetable dishes with cling film and set aside.

### 10.20am

11. Chop up the cauliflower into florets and wash with cold in collider.
12. Place the lardons in a small pan and fry them on a medium heat until cooked and golden. It should take 15-20 minutes, make sure to stir regularly.
13. Discard the excess juice into the sink, running hot water from the tap at the same time to avoid the drains getting blocked.
14. In a medium saucepan, melt the butter then add flour and mix with a whisk until combined.
15. Gradually add milk, whisking continuously to ensure the bottom of the pan does not burn.
16. Continue adding milk and cooking until it has a thick and smooth consistency.



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17. When ready take off the heat, season with salt and pepper to taste, add cheese and mix well making sure the cheese is completely melted.
18. Add already fresh cauliflower, mix well and transfer into an oval dish.
19. Sprinkle remaining cheese and leave on the side to cool down.
20. For vegan or dairy free guests save one portion of plain cauliflower and warm up in microwave before serving. **(VG)**, **(LF)**
21. To make the stuffing, add all ingredients except the breadcrumbs into a food processor and blitz well. Put the wet ingredients in first.
22. Transfer into a large glass bowl, add breadcrumbs and mix well. It should become really thick.
23. Transfer into a small baking tray lined with cling film and pack it down tightly. Cover the top with the cling film as well and put to one side until later.

## **10:45am**

24. After 1 hour, remove the pork from the oven and take off the tin foil. Continue roasting for a further 15 minutes to get a nice brown colour on the joint.
25. Put the tin foil back on, turn off the oven and leave the pork in the oven until evening preparation. At this stage the pork will not be fully cooked just yet but will continue cooking in the warm oven.
26. Combine French onion soup ingredients and ice the afternoon tea cake

**[VIDEO UPDATE: THIS VIDEO DOES NOT CONTAIN YORKSHIRE PUDDING RECIPE, PLEASE CLICK ON LINK BELOW FOR THE RECIPE.]**

**[For Yorkshire Puddings see separate recipe for Yorkshire Pudding Recipe](#)**

## **Evening Preparation**

### **5:00pm**

27. Take the meat out of the cold oven and wrap the joint in cling film. It will still be warm from the morning.
28. Drain all liquid left in the roasting tray through a fine sieve into a saucepan for the gravy.
29. Add wine and water and bring to the boil on a high heat.
30. When boiling, add beef stock and whisk to dissolve.
31. Bring the soup to boil on a high heat then simmer on a low heat for about 2 hours.
32. Preheat the oven to 190°C and put stuffing in to roast, on the middle shelf for 45-50 minutes.



### 5.15pm

33. Make a nut roast.
34. Sweat the onions and garlic in a small saucepan on a medium heat.
35. In the meantime, grate a carrot and courgette and add to the onions.
36. Cook for a further 10 minutes, stirring continuously.
37. When cooked, transfer into a large mixing bowl and add chopped walnuts. Either chop by hand or use food processor with a knife attachment, but just make sure the nuts are still a little chunky.
38. Add 1 egg (unless there is a vegan guest combine 1 tablespoon veg oil, 1 tablespoon water, and 1 teaspoon of baking powder into the mix) and breadcrumbs. **(VG)**
39. Season well and combine all ingredients together, adding more breadcrumbs if the consistency should be thicker.
40. Form the mixture into individual patties and fry in veg oil on a high heat for 2 minutes each side to give them a nice brown colour. Set aside to warm up later before service.
41. Taste the gravy for seasoning; if it is too salty then add more water.
42. Thicken up the gravy with a little corn flour mix and add the gravy browning.
43. When ready, remove from the heat and set aside on foil so they can be kept warm in the oven.

### 5.45pm (When stuffing comes out of the oven)

44. Heat up veg oil in a small pan.
45. Season pre-boiled potatoes well with salt, pepper, garlic and mixed herbs.
46. When oil is really hot, pour it over the potatoes. This will help them cook and become crispy. (unless there is a vegan guest and instead combine 1 tablespoon veg oil, 1 tablespoon water, and 1 teaspoon of baking powder into the mix)
47. Place the potatoes on the top shelf of the oven and roast for 1.5 hours until they are golden brown and crispy. Remember to turn them over every 20 minutes to get them cooked evenly. They should be perfectly cooked by 7.30pm.

### 6.30pm

48. Prepare the meat and stuffing to be warmed up later.
49. Unwrap the pork from the cling film, then, using a knife, take off the string and slice thinly whilst waiting for the croutons to roast.
50. Put pork slices onto a baking tray and pour a little gravy over the top. Set aside.



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51. Transfer the stuffing onto a chopping board and carefully remove all of the cling film. Cut into small even pieces and put back in the tray, set aside.
52. Remember to turn over potatoes so they roast equally
53. To make the vegan gravy, pour 200ml of water into a small pan and bring to the boil on a high heat. (VG)
54. Whilst boiling, add 1 tbsp. of veg stock and mix well to remove all lumps.
55. Season with pepper and add a splash of gravy browning for colour.
56. Remove from the heat and warm up just before serving.

## **7:00pm**

57. Put cauliflower cheese on the middle shelf of the oven, below the potatoes.
58. Roast the cauliflower for 30 minutes until the cheese on top is golden and the sauce is bubbling.
59. Put a medium saucepan with a splash of vegetable oil on a high heat and add carrots.
60. Cook them for about 5 minutes, stirring them constantly until they are golden brown, then add a splash of honey and mix well.
61. Finish and serve the canapés.

## **7:20pm**

62. Warm the gravy on a medium heat.
63. Pour a little warm gravy over your sliced pork then cover with tin foil.
64. Cover the stuffing and nut roast patty dishes with foil as well and put all three dishes back in the oven to warm up. It should take about 15-20 minutes and they will be nice and hot by the time guests have finished their starter.
65. Add peas to the carrot pan, season with salt and pepper, then cover and leave on the side ready to heat up before service.
66. Serve the soup starter.
67. Rotate the dishes in the oven if any of them are over cooking.

## **To Serve**

68. Transfer the carrots and peas into an oval dish and finish off with a sprinkle of chopped parsley. Serve together with cauliflower cheese and ramekins of apple sauce on the table for guests to help themselves.



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69. On a warm plate, arrange 3 roast potatoes just off the centre of the plate, then 2-3 slices of pork - size dependent - and a piece of stuffing on the other side.
70. For vegetarians and vegans, substitute meat and stuffing with a patty of nut roast. (V), (VG)
71. To finish, add a half-filled small jug of gravy to each plate.
72. Any extra potatoes, stuffing, meat and gravy can be transferred into separate small dishes (could be bowls or small metal sauce boats) and placed on the table as extras for guests to serve themselves.

## Dietaries

**(V)** – For vegetarians serve a portion of nut roast and make a separate gravy without the pork juices.

**(VG)** – For any vegan guests serve a portion of nut roast and make a separate gravy without the pork juices. Instead of Cauliflower cheese serve them a portion of cauliflower. Do not serve Yorkshire Pudding.

**(LF)** – for Lactose Free guests instead of Cauliflower cheese serve them a portion of cauliflower. Do not serve Yorkshire Pudding.

**(GF)** – for Gluten Free guests do not serve stuffing balls or Yorkshire Pudding.

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**[For Yorkshire Puddings see separate recipe Yorkshire Pudding Preparation](#)**