

Host to Hairy Bikers



Matt Davies, the executive chef of The Moat House in Acton Trussell and the Swan in Stafford, recently played host to two of the BBC's favourite chefs — the Hairy Bikers

CHEF Matt Davies has gone head-to-head with television's Hairy Bikers for a programme to be screened in August.

Matt, 41, was invited to take part in a 'cook-off' against the two celebrities using food which best represented Staffordshire. He said: "My recipe was written using

some great independent local suppliers which championed our great diversity with great foods in season.

"It was a great day filming, and I am honoured to have been able to represent my own county of Staffordshire, and cook with two fantastic celebrity cooks."



The Hairy Bikers

Matt's recipe for fillet of Tamworth pork and cured ham, local mousseline potato, Canelside Farm creamed courgettes and Bertelin Farm cheese, young carrots, roast shallots and Freedom Brewery organic lager sauce

You Will Need:

4 x 6oz trimmed fillet of pork
8 x slices prosciutto ham
1.5kg wilja potatoes
2x medium courgettes
250g mature cheddar cheese
12 single baby carrots
1 bottle pilsner 300ml
100ml milk
250ml chicken stock
250ml beef stock
150g finely chopped shallots
1 bayleaf
1 sprig thyme
250g butter
500ml double cream
Chopped parsley
Salt and pepper
12 small baby onions
12 chervil pieces
80ml olive oil
200g chopped shallot

Method

- Wrap the pork fillet in the Prosciutto ham, using cling film, rolling tight to form a tight cylindrical shape, then refrigerate for one hour. This can be done the day before.
- Peel, wash and rewash the potatoes, cut into equal size pieces, place into salted boiling water and cook until tender, approx. 18 — 20 mins. Drain the potatoes through a colander, add back into the pan and cook over heat. Then using a fine potato ricer, pass the potatoes through. Add 100g cream, and 120g of butter, season to taste, and whisk quickly to form soft fluffy potatoes, cover and keep warm.
- Peel and wash the carrots. Cook in simmering salted water till just tender. Drain, add a little butter and keep warm.
- Peel the baby onions and place onto a small roasting tray. Add a little olive oil and sea salt and cook in the oven at 180c, till just cooked. Keep warm.
- Poach the wrapped pork fillets in poaching water for about 14 mins, then take out of water and rest for eight

minutes. Take the pork out of cling film and keep warm.

- Heat olive oil in a pan, add shallots and cook until soft without colour. Add a bottle of lager and reduce until it is nearly all evaporated, then add both stocks and reduce by two-thirds. Add 300ml of cream and reduce again until it coats the back of the spoon. Season to taste and keep warm.
- Wash and grate the courgette and cook in a little butter for three minutes then add 100ml or the rest of the cream, and reduce until it thickens. Grate the cheese, add to the courgette mix and stir until it melts into the sauce.
- Arrange four warmed plates, and, using a very sharp knife, slice the pork fillets into equal slices. Place a little of the creamed courgette mix on the left hand side of the plate and on the other side of the plate carefully arrange the potato. Sit equal slices of the pork fillet over the courgette mix, finish with the roast shallots and carrots, pour over a little of the sauce, garnish with the chervil pieces, and present to your guests . . . Bon appetit!