



THE GREAT BRITISH COOKBOOK

DELICIOUS RECIPES WITH GREAT BRITISH PRODUCE

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Get involved with British Food Fortnight!



British food has come leaps and bounds over the past few years. Traditional dishes have been taken by world class chefs and tweaked and revamped to become tasty cuisine that is appreciated by all!

The food of England is constantly evolving into exciting dishes with fresh ingredients, inventive flavours and seasonal produce. Here at [British Corner Shop](#), we simply love British food and like to get in the kitchen trying out recipes that use typical ingredients from the English countryside and top British brands.

British Corner Shop is the world's number one international online supermarket that is stocked full of British brands. Popular with British expats, we can ship your favourite products to you wherever you are in the world bringing you a taste of home and some British happiness.

With British Food Fortnight launching on 19th September 2015, we decided to bring out this little CookBook full of exciting foods that you can try out during the British food celebration!

With help from our resident chef, Alex MacClane, we've come up with five classic recipes that everyone should try and share with friends and family. Whether you want a sweet seasonal pie or classic scotch eggs, we have a variety of dishes that utilise the flavours of England perfectly.

We also reached out to our British Corner Shop community and requested contributions of favourite recipes. The winners have also been included, and we're so excited to be able to include dishes from British expats who shop with us!

We hope you enjoy the recipes and celebrate British Food Fortnight with us! Share some delightful lovely meals with friends wherever you are in the world and spread the word on the tasty nature of British produce.

Do share any photographs of your British meals with us on our [Facebook](#) or [Twitter](#) as we'd love to see what you'll be munching on during British Food Fortnight! Happy cooking!

HAPPY COOKING!

STRAWBERRY, GOAT'S (CHEESE & WATERCRESS SALAD

This is a great salad to combine some of the best produce that fills up the green grocers during summer. It's not that common to come across strawberries in salads, but we don't believe they should be completely left to desserts!

Ingredients:

- 300g Broad Beans in their pods
- 1 Bunch of watercress
- 400g [Strawberries](#)
- 150g [Capricorn Goats Cheese](#)
- 100g Walnuts
- 1 tbsp [Silver Spoon Icing Sugar](#)
- 2 [Little Gem Lettuces](#)
- 1 [Lemon](#), juiced
- 1 tsp [Rowse Manuka Honey](#)
- 3 tbsp [Napolina Olive Oil](#)



Method:

1. Preheat the oven to 150°C. Coat the walnuts in the icing sugar and add a tablespoon of water.
2. Place onto a baking sheet and into the oven for 15 minutes until golden, leave to cool.
3. De-pod the broad beans, quarter the strawberries, the baby gems and crumble the goats cheese.

Dressing Method:

Mix the honey, lemon juice and olive oil - season with salt and pepper.
Place the salad into a large bowl and dress. Serve immediately!



POTTED CRAB

A crab dish is the perfect starter to any dinner party. It's simple and quick to create, and packs a punch in flavour! The Mace, Cayenne and Nutmeg are very subtle and take nothing away from the flavour of the crab. Serve with peppery radish or cress.

Ingredients:

350g Fresh Crab
200g [Anchor Butter](#)
4 [Bart Bay Leaves](#)
1/2 tsp [Nutmeg](#)
1/2 tsp [Bart Cayenne Pepper](#)
½ tsp [Bart Blade Mace](#)
1 [Lemon](#) zest & juice
2 tbsp chopped fresh [Parsley](#)
1 tbsp chopped fresh [Dill](#)
[Radishes](#) and [Crostini](#) to serve



Method:

1. Melt the butter in a saucepan over a low heat. Melt it gently and skim all froth from the surface. This is called 'clarifying' and you should be left with a clear yellow layer on top of a milky layer.
2. In a large bowl, mix 125g of the butter with the crab, spices, lemon zest and juice, herbs, season with salt and pepper.
3. Spoon the mixture into 4 suitably sized ramekins, pressing down with the spoon to create a flat surface.
4. Add the remaining clarified butter to the top and set in the fridge for 10 minutes. Serve with fresh radishes and crostinis.



SCOTCH EGGS WITH PICCALILLI MAYONNAISE

Everyone loves a lovely little scotch egg, but the thought of making them can sometimes be quite intimidating. This is a never fail method and the acidity of the piccalilli and the creaminess of the mayo provide the perfect accompaniment.

Ingredients:

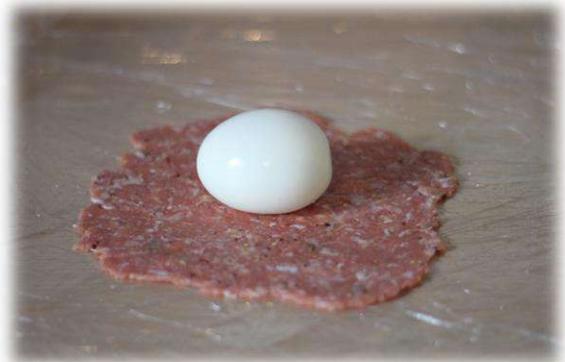
- 10 Medium eggs
- 450g [Jon Thorners Sausage Meat](#)
- 1 tbsp chopped Thyme
- 1 tbsp [Heinz Tomato Ketchup](#)
- 1 tbsp [Maille Dijon Mustard](#)
- 1/2 tsp [Bart Cayenne Pepper](#)
- 1 tsp [Maldon Sea Salt](#)
- 2 tsp [Barts Black Pepper](#)
- 100g [McDougalls Plain Flour](#)
- 50g Whole Milk
- 125g Breadcrumbs
- [Napolina Olive Oil](#) (for frying)
- 460g [Haywards Piccalilli](#)
- 100g [Mayonnaise](#)



SCOTCH EGGS WITH PICCALILLI MAYONNAISE

Method:

1. Put 8 eggs into a saucepan, cover with cool water and bring to the boil. Once boiling, immediately turn down to a gentle simmer for 2 minutes and remove from the heat. Run the eggs under cold running water for a few minutes to stop them overcooking.
2. Season your sausage meat with the salt, pepper, thyme, ketchup, dijon mustard, and cayenne. Mix until well combined and split into 60g balls and put them in the fridge.
3. Peel your eggs by gently tapping the top of the egg (the wider tip) on the counter and run it under cold water to help you smoothly peel away the shell.
4. Layer two pieces of cling film onto the counter and smooth down with a tea towel to make it stay in place. Place one of the sausage balls in the middle and take another new piece of cling film and place over the top.
5. Flatten with a rolling pin until it's about the size of a fried egg and place an egg in the middle. Use the cling film to wrap the sausage meat around the boiled egg. Repeat with the rest and place them in the fridge for 10 minutes to firm up.
6. Put your flour and breadcrumbs in separate bowls, mix 2 raw eggs with milk and place in another bowl. Pop a sausage meat covered egg into the flour, then the egg mix, and finally into the breadcrumbs ensuring they are evenly coated.
7. Preheat your oven to 190C, and heat your oil on the hob to 190C (use a cooking thermometer). Carefully fry the eggs a few at a time for 2 minutes then when complete place them all in the oven for 10 minutes.
8. Mix your piccalilli and mayonnaise together and enjoy.



BEEF WELLINGTON

Beef Wellington is a robust meaty dish that is popular in Britain as it makes for a hearty meal with an abundance of flavours.

This year marks the 200th anniversary of the battle of Waterloo and whilst there is no clear cut evidence this dish was named after the Duke of Wellington, it is none the less always a crowd pleaser.

In more traditional recipes the fillet is coated in pate and mushroom duxelle, however a little mustard and a thin layer of spinach is best - why choose such a great cut of beef and disguise its flavour? Make sure you use a tasty wine for the sauce as it really does make all the difference.

Ingredients:

700g Prime Beef Fillet
2 Tbsp [Colmans English Mustard](#)
8 slices of Parma Ham
500g [Jus Rol Puff Pastry](#)
2 Egg Yolks
1 bag of [Baby Spinach](#)

Ingredients for the Shallot & Red Wine Sauce:

200g Shallots
4 Tbsp [Napolina Olive Oil](#)
2 Garlic Cloves
1 Tbsp [Rosemary](#)
5 Tbsp [English Provender Balsamic](#)
400ml Red Wine
400ml Chicken Stock ([OXO](#))
50g [Anchor Butter](#)



BEEF WELLINGTON

Method:

1. Season the beef fillet with salt and pepper. Heat 1 tbsp of oil in a heavy-based frying pan and sear the beef for 30 seconds on each side, remove and leave to cool.
2. Put the spinach into a colander and carefully pour hot water over to quickly cook it. Smear the mustard on the beef.
3. Lay two sheets of cling film on the counter and smooth down with a tea-towel. Layer the parma ham and spinach on the cling film and then place the beef fillet in the middle. Carefully roll it up and place it in the fridge for 30 minutes.
4. Split your pastry into two pieces and roll them out to 5mm with a little flour. Take the cling film off the beef and place it in the middle of one of the puff pastry's. Brush the egg yolk down the sides and place the other sheet on top, press down all around it with a fork to secure it.
5. Chill for 15 minutes and preheat your oven to 200C. Score the Wellington with the blunt side of a knife in a criss-cross pattern and glaze with the remaining egg yolk.
6. Place it into the oven for 20 minutes then reduce the oven to 180C for 15 minutes. Remove and rest for at least 15 minutes.

Method for the sauce:

1. Heat the oil in a heavy based saucepan and sweat the shallots, garlic and rosemary for 10 minutes on a gentle heat. Add the balsamic and stir for another 2 minutes.
2. Add the red wine and reduce by two thirds, then add the chicken stock and reduce it on the hob by half its quantity.
3. Finish by whisking in the butter.



GOOSEBERRY PIE WITH ELDERFLOWER (LOTTED) CREAM

Gooseberries should never be neglected! They're a classic British ingredient that has been popular as far back as the Elizabethan times. Be sure to cook with them when they are hard and tart as they cook down great with a sprinkle of sugar.

If you can't get hold of fresh gooseberries then tinned ones will do for this dish, just make sure and check how sweet they are when adding the sugar.

Ingredients:

- A 20cm Tart Case
- 500g [McDougalls Plain Flour](#)
- A pinch of [Maldon Sea Salt](#)
- 250g [Anchor Butter](#)
- 100g [Silver Spoon Caster Sugar](#)
- 3 eggs, plus 1 for glazing
- 500g Gooseberries
- 175g Caster sugar
- [Roddas Clotted Cream](#)
- [Belvoir Elderflower Cordial](#)



GOOSEBERRY PIE WITH ELDERFLOWER CLOTTED CREAM

Pastry Method:

1. Place the flour, salt and butter in a large bowl and rub between your fingers until you have a breadcrumb consistency.
2. Add the sugar and the eggs and mix until it all comes together in a smooth dough. Wrap it in cling film and place in the fridge to rest for 30 minutes.
3. Lightly flour your surface and roll out two thirds of your pastry into a 4mm thick circle, making sure the edges will overlap over the tart case.

Pie Method:

1. Preheat your oven to 200°C.
2. Grease your tart case and carefully transfer the pastry into it, pressing down the sides to make it fit snugly.
3. Add your gooseberries, remaining sugar and 2 tbsp of elderflower cordial.
4. Roll out your last third of pastry for the lid and place on top with the aid of the rolling pin. Poke two holes in the centre to allow the steam to escape, and crimp all the edges with a fork to seal.
5. Glaze the pie with the remaining egg and sprinkle over a little more sugar. Place into the oven for 20 minutes, then reduce the temperature to 160C. Bake for another 30-40 minutes until golden. Allow to cool before removing from the tart case.
6. Mix your clotted cream with 2 tbsp of elderflower cordial and serve!



BRITISH CORNER SHOP'S COMMUNITY RECIPES

CULLEN SKINK

By Fiona Sutherland

Whilst this is a traditional Scottish dish, it's still a great way to showcase some lovely British flavours! Many Scottish cooks will have their own recipes for this lovely warming soup, but Fiona thinks this is the best! It certainly looks tasty.

Ingredients:

2 Leeks	1 tsp Colmans English Mustard
2 Smoked Haddocks	Pinch Sugar
2 Large Potatoes	Fresh Parsley
65g Anchor Butter	1 Dessert Spoon of Flour
400ml Milk	Splash of Longley Farm Double Cream

Method:

1. Put the fish in a pan with milk. Heat to simmering and strain, keeping the milk.
2. Slice the leeks and peel and dice the potatoes.
3. In a large saucepan gently fry the vegetables in the butter for a few minutes, Do not allow them to colour. Add 150 ml water and simmer for 5 minutes or until the potatoes begin to soften.
4. Reduce the liquid and add the flour to form a rough roux, Slowly add the flavoured milk until you have a thickish soup.
5. Flake the fish and add to the soup with the mustard, parsley, sugar and cream. Season well and add more milk if it's too thick.
6. Garnish with more parsley, serve and enjoy!



BRITISH CORNER SHOP'S COMMUNITY RECIPES

LEMON CURD

By Tracey Brynes

Ingredients:

Juice of 3 [lemons](#)

Zest of 2 lemons

3 eggs, plus 1 extra egg yolk (beaten)

200g [Silver Spoon Caster Sugar](#)

100g [Anchor Butter](#)

Method:

1. Grate and squeeze the juice out of the lemons.
2. Place the juice and zest in a pan with the butter and sugar. Heat until the sugar has dissolved and the butter has melted.
3. Add this mixture to the eggs gradually, stirring after each addition.
4. Pour back into the pan and place on medium heat again.
5. Heat the lemon curd while stirring continuously until the lemon curd thickens.
6. When the lemon curd coats the back of a wooden spoon, it is thick enough to be removed off the heat. Place in a jam jar and leave to cool. As it cools, it will thicken up more.



BRITISH CORNER SHOP'S COMMUNITY RECIPES

RHUBARB & LEMON CURD CAKE

By Karen Chatland

Ingredients:

- 225g Softened [Anchor Unsalted Butter](#)
- 225g [Silver Spoon Caster Sugar](#)
- 3 Large Eggs (Beaten)
- 3 tbs Lemon Curd – Homemade if possible
- 85g [Curtis Ground Almonds](#)
- 200g [McDougalls Self-Raising Flour](#)
- 170g Rhubarb, washed and cut into small chunks

Method:

1. Preheat oven to 180°C/160°C fan. Line a cake tin with cake liner.
2. Beat butter and sugar until light and fluffy. Add eggs and lemon curd, mix again.
3. Fold in ground almonds and self-raising flour. Fold in half the rhubarb and then transfer the mixture into a cake tin. Sprinkle the remaining rhubarb over.
4. Bake cake for 45/50 mins. Insert a skewer and if it comes out clean, then it is ready.
5. Allow cake to fully cool down.
6. Serve with crème fraiche on the side, or decorate with whipped double cream gently mixed with Lemon Curd.





We hope you enjoyed our Great British Cookbook!

Be sure to join in with British Food Fortnight, wherever you may be in the world. And be sure to pick up some British essentials from [British Corner Shop](#) to aid your cooking.

We're helping British Food Fortnight [go international](#) and get all those abroad celebrating British produce! To learn how you can get involved, check out our blog for [how you can get involved!](#)

Do share any photographs of your British meals with us on our [Facebook](#) or [Twitter](#) as we'd love to see what you'll be munching on during British Food Fortnight.

HAPPY COOKING!

Love
British
Food