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MARCHÉ DE NOËL

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Franck Cammas
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Château Les Bruyères

Set in 10 hectares of majestic woodland in the tranquil Pays d'Auge, this magnificent 18C Manoir is a haven of peace and quiet. Chef and gentleman farmer Philippe Harfaux has a menu bursting with delights for your taste buds, using meticulously sourced produce together with herbs and vegetables from the Château's potager. There is a swimming pool for sunny days or a cosy fireside for the winter visitor - everything you need to relax and unwind!

Château Les Bruyères - Route du Cadran - 14340 Cambremer
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Dos de cabillaud rôti au chutney de pommes et croustillant de Pont l'Evêque

Roast cod steaks with apple chutney and crunchy Pont l'Evêque crust

Ingredients:

- 13 kgs of cod
- 10 grams of clarified butter
- ¼ ltr of *crème fleurette* (single or light cream)

Stock

- 5 cls of aged Calvados
- 75 grams of butter
- 2 litres of cider
- 4 shallots
- 1 stick of cinnamon
- 2 cloves
- 1 coffee spoon of Cayenne pepper
- 1 coffee spoon of apple jelly

Chutney

- 5 large red onions
- 2 Granny Smith apples
- 80 grams of butter
- 50 grams of sugar
- 70 cls of vinaigre de cidre (cider vinegar)

Crust

- 6 sheets of filo pastry
- 1 ripe farm-produced Pont l'Evêque cheese
- 3 potatoes (vitelotte or ratte varieties for preference)
- 75 grams of clarified butter



Suggestion of presentation

To prepare the fish and the stock:

Ask the fishmonger to cut the cod into thick steaks. Keep the trimmings (head and bones etc.) for the stock and put them into a large pan with the butter, finely chopped shallots, the cinnamon stick, Cayenne pepper, cloves and a coffee spoon of coarse salt, then add the liquids, the cider and the Calvados. Leave to reduce by $\frac{3}{4}$ and then strain using a conical sieve: add the apple jelly and leave to reduce a bit more.

To prepare the chutney and the apples:

Pre-heat the oven to 250 C and cook the whole onions for 1 hour, without peeling, on a baking tray. Peel the apples, cut them in two and then into strips.

Get the onions out of the oven and (when cool enough) remove the skins so you just have the inner pulp left: make into a 'jam' in a heavy casserole with the butter and sugar. Add the apples and, when they start to caramelize, deglaze with the cider vinegar. Let the mixture reduce over a medium heat for about 15 minutes.

To prepare the clarified butter:

Take a good knob of butter and put it in a saucepan, which in turn you put into a slightly bigger saucepan with water in the bottom to make a *bain marie*. Heat the water gently until the butter has completely melted. You will see that the butter has separated

into 2 different substances - the *petit lait* which is a white foam, and the clarified butter which looks like an oil. Scoop up the foam and discard it. The clear liquid can be stored in a container and kept cold until you need it. You can use it in all types of cooking and it has the advantages of not having any cholesterol and not burning when used to cook ingredients.

For the crust:

Cook the potatoes in their skins, then peel them whilst they are still warm and cut them into lengthways slices. After removing the rind, cut the cheese into a dozen or so slices.

Clarify the butter as above. Spread out the sheets of filo pastry and spread butter over them using a brush. On each sheet, place one piece of potato and 2 of cheese and seal the pastry carefully.

Put the parcels on a baking tray and brown them in the oven at 180°C for 5 minutes.

To serve:

Choose deep dishes: place the chutney in the middle and lay the fish (which you have cooked over a gentle heat in a frying pan with a little clarified butter). Spread the fish stock around the bottom of the dish and place the crust on the side.