



SHEEP'S CHEESE FRITTER, GOLDEN MARMALADE CHUTNEY, BEETROOT BLUSH

Serves 4

INGREDIENTS

200g El Pastor Spanish sheep's cheese 200g panko breadcrumbs 100g flour 2 beaten eggs 2 tbsp Crossogue Marmalade jam 2 tbsp Janet's Beetroot Blush Salad leaves to dress

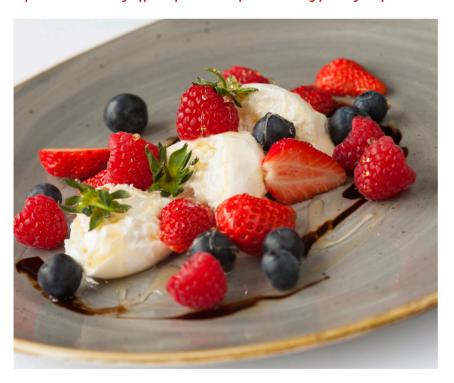
METHOD

Roll 50g of cheese into a sphere and place into the fridge for 30 minutes, repeat to make 4 portions. Beat the eggs in a dish, then pane the cheese balls in the flour, egg and panko bread crumbs. Set aside and repeat for the following three. Deep fry at 170°C until golden and crisp. Set aside on kitchen paper while you prepare the plate.

Place a half tablespoon of the chutney into the centre of the plate and dress with some beetroot blush. You can of course use any chutney or freshly cooked beetroot.

Place the cheese fritter onto the chutney and place some salad leaves on top to dress. This starter can be prepared in advance and served at room temperature.

*Special introductory offer El pastor sheep's cheese log for only €8 for the month of June.



METHOD

Gently slice the Burrata in half. Place on a plate and drizzle with a teaspoon of honey. Add the summer berries and dress with the balsamic vinegar. Finish with a grind of black pepper.

You can use a fruity balsamic such as raspberry or blackcurrant to complement the dish.



BURRATA CHEESE WITH SUMMER BERRIES, HONEY, BALSAMIC AND CRACKED BLACK PEPPER

Serves 4

INGREDIENTS

340g of Burrata cheese or one ball per person 450g of mixed berries of your choice 4 tsp honey Balsamic vinegar Freshly ground black pepper



YesChef are proud to work with Hugh Jordan, supplying YesChef with superb crockery.