



ASCOT

THE ASCOT RECIPE COLLECTION



WELCOME

Welcome to the Ascot Recipe Collection, an assortment of delicious recipes for you to enjoy trying out at home.

The first weekend in September usually sees Ascot host the enduringly popular Festival of Food & Wine Racing Weekend – a veritable feast for the senses at which thrilling Flat racing and culinary excellence share top billing.

For understandable reasons, the event cannot be held in its usual guise this year. Whilst we are delighted that racing at Ascot goes ahead, sadly we cannot welcome our usual crowd of racegoers, nor the exceptional array of food and wine and unmissable demonstrations from culinary experts and celebrity chefs which always make this two day meeting so enjoyable.

Nevertheless, we are very pleased to enclose a selection of wonderful recipes, all of which have been expertly devised by the Ascot chefs and our renowned Royal Ascot ‘Chefs in Residence’.

The recipes have been carefully curated to provide inspiration for any home chef; browse through this booklet to discover a colourful array of delicious dishes and drinks you can easily create at home, including a range of flavours to tempt every taste and techniques suited to all levels of culinary ability!

We very much hope you enjoy trying out these recipes in your own kitchen and look forward to welcoming you back to Ascot in the future.

CONTENTS

04

SAVOURY

Wild boar sausage rolls with piccalilli *p.04*

Ascot mac n cheese *p.08*

Salt and chilli squid miso mayo *p.10*

Short rib of beef, pickled mushroom, farm leek and confit potato *p.12*

Plant-based gnocchi with carrot top pesto and Prosciutto *p.16*

Roasted Scottish salmon, leek and dill tart *p.18*

Fig, ricotta and mozzarella tart *p.20*

Homegrown courgette, blackened broccoli, fresh ricotta, wild honey and pumpkin seeds *p.22*

Monkfish wrapped in chard with white beans and lemon sauce *p.24*

Texas BBQ brisket *p.26*

28

SWEET

Cherry clafoutis *p.28*

Pistachio and rose financiers *p.30*

Yoghurt pannacotta with pink grapefruit jelly *p.32*

Lemon scones *p.34*

Chocolate roulade *p.36*

Egg custard tart *p.38*

40

DRINKS

Front runner mojito *p.40*

Monkey went to Ascot *p.41*

Mediterranean jewel *p.42*



WILD BOAR SAUSAGE ROLLS WITH PICCALILLI

OLLIE DABBOUS - HIDE RESTAURANT

Ollie's sausage rolls were a huge hit in 2019 when he made his Royal Ascot debut. Returning in 2021 at the helm of brand-new Royal Enclosure restaurant Holyroodhouse, Ollie brings a modern interpretation of à la carte dining. [Find out more here](#)

Serves 6

Prep 35 mins

Cook 50 mins, plus cooling times

INGREDIENTS

SAUSAGE ROLL MIX

1 white onion, finely chopped

25g salted butter

8 sage leaves, finely chopped

2 sprigs thyme, finely chopped

250g minced pork

250g wild boar sausages,
casings removed

50g minced smoked streaky bacon

1/4 tsp mace

1 tbsp Dijon mustard

1 braeburn apple, grated

1 tbsp Worcester sauce

1 tsp salt

1/2 tsp black pepper

3 slices sliced white bread,
blended into breadcrumbs

BUILDING & BAKING

1 egg yolk

2 tbsp cream

1 tbsp poppy seeds (optional)

Puff pastry sheets

SAUSAGE ROLL MIX

Sweat the onions in the butter for 20 minutes until softened, then add the herbs and pour onto a tray to cool.

Mix everything together in a food mixer or by hand, then transfer to piping bags or roll in greaseproof paper to make long cylinders of about 5cm diameter.

BUILDING & BAKING THE SAUSAGE ROLLS

Preheat the oven to 200°C.

Mix together the yolks and cream to make an egg wash.

Cut off the tip of the piping bag to create an aperture so when piped, the sausagemeat comes out about 50% thicker than an actual sausage.

Pipe the mix as a neat line all the way down the length of the puff pastry about 5cm from the edge. If not using piping bags but using the greaseproof technique to shape the filling, transfer this over instead and place on top of the pastry to get the same effect as above.

Roll the pastry over to wrap the sausagemeat, then cut the pastry to leave about a 1cm overlap.

Push down lightly on the pastry seam to secure, and make sure it remains on the underside of the sausage rolls. You may well be able to get two batches of sausage rolls from each length of puff pastry.

Repeat until all the sausage mix is used up. Cut into 15cm lengths, or however long you want them to be.

Transfer to a baking tray lined with greaseproof paper, leaving a gap for the air to circulate.

CONTINUED

PICCALILLI

300g cider vinegar
75g malt vinegar
150g water
4g coriander seeds
4g turmeric
4g ground ginger
4g salt
150g sugar
2 garlic cloves, smashed
1 star anise
30g plain flour
12g mustard powder
1 cauliflower
1 onion, peeled
1 carrot, peeled
100g green beans
15g dark mustard seeds, soaked
15g white mustard seeds, soaked
75g gherkins, chopped

Egg wash well all over using a pastry brush, leave for 15 minutes to dry, then leave for 15 minutes to dry before repeating.. This is key to the golden appearance.

Immediately after the second egg wash, score with a sharp knife and scatter lightly with poppy seeds.

Bake for 15 minutes, then for another 15 minutes at 180°C.

Remove from the oven and leave to cool for about 15 minutes.

PICCALILLI

Bring all the ingredients in the list, from cider vinegar up to the star anise, to the boil in a saucepan and reduce by one third.

Pass through a sieve, then whisk some of the liquid with the flour and mustard powder.

Return to the pan and bring to the boil. Simmer, whisking continuously for two to three minutes to thicken and make a vinegar roux.

Remove from the heat.

Cut the cauliflower, onion, carrots and green beans into small pieces of approximately 1cm.

Blanch in boiling salted water until just softened but still crunchy, then remove from the water and add to the thickened vinegar roux.

Finally mix in the soaked mustard seeds and gherkins. Check seasoning, spice and acidity.

Cool to room temperature then chill until needed.

ASSEMBLE

Serve the sausage rolls with a side dish of the piccalilli.





ASCOT MAC N CHEESE

GEMMA AMOR - ASCOT EXECUTIVE CHEF

A firm favourite and comforting classic, you will often find this much-loved Ascot dish being served on the Bandstand Lawn on racedays.

Serves 4

Prep 20 mins

Cook 30 mins

INGREDIENTS

225g uncooked macaroni pasta
(you can use any shape pasta)

150g leeks

1/2 onion, diced

1 tsp thyme

50g butter

2 1/2 tbsp plain flour

275g Sussex Charmer Cheddar
cheese, grated

100g Parmesan cheese, grated

375ml warm milk

375ml warm double cream

50g breadcrumbs

Pinch of paprika

Olive oil

To make the sauce, start by melting butter in a pan before slowly adding flour. Stir continuously until a paste forms.

Add the warm milk and cream slowly, stirring all the time, and cook until the roux sauce thickens. Turn down the heat and add the grated cheese and 50g of the grated Parmesan. Set sauce aside.

In a small pan, heat oil and add the diced onion, sliced leeks and half the thyme. Cook until soft and then add to sauce.

Put the pasta on to cook, following the instructions on the pack. Do not cook fully as it will be going back in the oven to bake. Once cooked, drain and mix in to sauce before placing in a baking dish.

Make a crumble for top by combining the breadcrumbs, remaining grated Parmesan and thyme, paprika and seasoning.

Top the pasta and bake at 180c for around 30 minutes until golden brown on the top.

Play with different toppings to find your favourite combinations - try crispy bacon or wild mushrooms and truffle oil.



SALT AND CHILLI SQUID MISO MAYO

JAMES TANNER - THE BARBICAN KITCHEN AND THE KENTISH HARE

James' pop-up Royal Ascot restaurant – The Queen Anne Kitchen – has been hugely successful and is set to return for a fourth year in 2021. This squid dish is full of flavour and was a best-seller with racegoers in 2019.

Serves 2

Prep 10 mins

Cook 5 mins

INGREDIENTS

2 squid tubes

1 tbsp toasted crushed
szechuan pepper

1 tsp salt

1 tsp smoked paprika

4 tbsp cornflour

1 tbsp brown miso paste

6 tbsp mayonnaise

Juice 1 lime

Order red chili, limes, micro coriander, spring onion for garnish .

Score and cut the squid. Mix the dry ingredients together and dust over the squid, then fry at 180°C for one minute until crisp. Drain and season with salt, before whisking the mayonnaise and miso paste together with a squeeze of lime juice for a dip.

Place squid onto a large plate and serve with a dipping pot of miso mayonnaise and some sliced chilli, spring onion and micro coriander scattered over the top, with lime wedges to garnish.



SHORT RIB OF BEEF, PICKLED MUSHROOM, FARM LEEK AND CONFIT POTATO

SIMON ROGAN - L'ENCLUME, ROGAN&CO, ROGANIC, AULIS

Simon joined the Royal Ascot chef line-up in 2018 and his Royal Enclosure restaurant was a sell-out success. Bringing his innovative culinary style to the Royal Meeting, Simon now holds an impressive five Michelin-stars in total. [Find out more here](#)

Serves 4 - 6

Prep 3 - 4 hours

Cook 1 day

INGREDIENTS

SHORT RIB OF BEEF

1 x 5 bone short rib of beef

1 sprig of rosemary

1 garlic clove

1 litre of water

100g table salt

PICKLED MUSHROOM

1 punnet white shimiji mushrooms

1 punnet brown shimiji mushrooms

1 sprig of tarragon

300ml white wine vinegar

100ml water

200g caster sugar

CONFIT POTATO

500g baby potatoes

150ml rapeseed oil

5g table salt

1 bay leaf

1 garlic clove

1.5g white peppercorns

SHORT RIB OF BEEF

Remove the bone from the back of the short rib. Mix together the table salt and water until fully incorporated and dissolved. Submerge the short rib of beef in the brine for two hours.

After two hours, remove from the brine and pat dry. Vacuum pack the meat with one garlic clove and a sprig of rosemary.

Steam the beef at 100°C for eight minutes. Reduce the heat once this time is over and cook for a further 24 hours at 70°C.

Once cooked, allow to cool naturally for 15 minutes. Press slightly and chill fully in the fridge.

Once chilled, cut into portions.

PICKLED MUSHROOM

Cut the brown and white shimiji mushrooms from the bunch using a sharp knife, keeping some stalks on the mushrooms.

In a saucepan, boil together the vinegar, water and sugar. Once boiled, remove from the heat and add the mushrooms and tarragon. Allow the mushrooms to cool naturally in their pickling liquor. Drain before serving.

CONFIT POTATO

Wash the potatoes under cold water and scrub clean.

Add all ingredients to a vacuum bag and seal. Steam the potatoes at 90°C for approximately 40 minutes to an hour or until the potatoes are tender.

Reserve within the oil and reheat before serving.

CONTINUED

FARM LEEK

2/3 baby leeks a portion

Sunflower oil

Table salt

TO SERVE

Fresh watercress

FARM LEEK

Clean the leeks under cold water and trim.

Heat the oil in a large non-stick frying pan. Add the leeks and fry in the oil for approximately two minutes or until golden and caramelised. Season while the leeks are cooking.

Remove the leeks from the pan and drain onto a cloth.

TO SERVE

Gently fry the portions of short rib in a small amount of oil to crisp the outer edges. Warm through in the oven. Add to the plate with the pickled mushrooms and leeks. Garnish with fresh watercress. Finish the plate with beef sauce and serve the confit potato on the side.





PLANT-BASED GNOCCHI WITH CARROT TOP PESTO AND PROSOCIANO

BEN DUTSON - ASCOT HEAD CHEF

A growing trend among racegoers, Ascot has developed its plant-based dining offering to new heights in recent years. This gnocchi recipe from Ascot Head Chef Ben is packed full of flavour and plant goodness. [Find out more about Ascot's plant-based food here](#)

Serves 4

Prep 30 mins

Cook 45 mins

INGREDIENTS

FOR THE GNOCCHI

800g potatoes (Russet or King Edwards)

135g '00' pasta flour

2 tbsp olive oil

1 tbsp salt

FOR THE PESTO

1 garlic clove, chopped

2 tbsp lemon juice

1 tsp fresh lemon zest

Carrot tops from 1 large or 2 smaller bunches of carrots

1/4 cup fresh mint leaves

4 green onions, fresh green parts only

1/2 cup raw walnuts

3 tbsp olive oil

Salt and pepper to taste

TO SERVE

Prosociano

Olive oil

FOR THE GNOCCHI

Wash the unpeeled potatoes and boil for 30 minutes until softened.

Allow to cool slightly and scoop the insides out. Mix with the olive oil and salt and mash until smooth. Add the flour gradually until a dough-like mixture forms. Roll into long rope-like pieces and cut into gnocchi shapes.

Boil in salted water for three minutes.

FOR THE PESTO

Add ice cubes to a large bowl of cold water and bring a separate pot of water to the boil. Add the carrot tops to the boiling pot. Cook for three minutes or until bright green and tender, stirring occasionally. Remove carrot tops from the hot water, drain and add to the iced water. Drain the carrot tops thoroughly and spread out to dry.

Add the garlic, lemon juice and zest, mint, onion, walnut and carrot tops to a food processor. Blend until a chunky paste forms before adding the olive oil a tablespoon at a time until fully combined. Season to taste with salt, pepper and more lemon juice if desired.

TO SERVE

Lightly pan fry the blanched gnocchi with some olive oil, then remove from heat and toss with the pesto. Finish with grated Prosociano (vegan Parmesan) and a drizzle of olive oil.



ROASTED SCOTTISH SALMON, LEEK AND DILL TART

GEMMA AMOR - ASCOT EXECUTIVE CHEF

Having worked at the racecourse for more than 20 years, Gemma is the chef behind many of Ascot's most-loved dishes over the years. From high-end Fine Dining to on-the-go food, each dish is packed full of taste.

Serves 6

Prep 25 mins

Cook 65 mins

INGREDIENTS

500g shortcrust pastry ready rolled

300g rice for baking or use
baking beans if you have them

300g hot smoked salmon

100g Cheddar cheese, grated

200g leeks

10g fresh dill

8 free-range eggs

1 pint double cream

1/2 pint whole milk

Salt and pepper

Roll out the pastry and line an 8 inch pastry ring. Completely cover the pastry with baking paper to make a case inside; fill with rice or baking beans to stop the pastry from shrinking or collapsing.

Bake blind in the oven for 20 minutes on 180°C.

Slice the leeks, wash, then cook with a little bit of butter.

Flake the salmon and chop the dill, then mix together with the grated cheese and leeks, and add to the tart case.

Mix the eggs, cream and milk, adding salt and pepper to taste. Pour the egg mix into the tart case, taking care not to overfill.

Bake for 45 minutes on 150°C - the tart needs to be set before being removed from the oven, so give it a little wobble to check.

Once cooked, take out of the oven. The tart can be enjoyed either hot or cold.



FIG, RICOTTA AND MOZZARELLA TART

JAMES TANNER - THE BARBICAN KITCHEN AND THE KENTISH HARE

A beautifully elegant dish as a snack or a starter, this recipe from Royal Ascot chef James is simple to make but will impress guests.

Serves 6

Prep 25 mins

Cook 40 mins

INGREDIENTS

1 x 20cm shortcrust tart case
(shop bought is fine)

2 large free-range eggs

225g mozzarella, pushed through a
grater (don't worry if it crumbles)

225g ricotta

5 fresh figs, cut into quarters

Crushed sea salt and finely ground
black pepper

3 tbsp Blossom runny honey

Handful fresh basil leaves

Preheat oven to 180°C.

Beat the eggs in a mixing bowl. Add the mozzarella and ricotta and mix to a smooth creamy consistency. Season with crushed sea salt and freshly ground black pepper.

Pour the mixture into the prebaked pastry case. Smooth the surface with a palette knife and bake for 30 minutes. Remove from the oven and arrange the figs, cut side up, on the surface. Return to the oven and cook for a further ten minutes until the figs are beginning to brown on the edges.

Remove from the oven and leave to cool on a wire rack. To serve, drizzle runny honey all over the tart and scatter with fresh basil, then cut into slices.



HOMEGROWN COURGETTE, BLACKENED BROCCOLI, FRESH RICOTTA, WILD HONEY AND PUMPKIN SEEDS

BEN DUTSON - ASCOT HEAD CHEF

Another dish from Head Chef Ben that is packed full of vegetables, this dish is full of fresh British flavours and can be made plant-based by simply removing the dairy elements.

Serves 2

Prep 30 mins

Cook 15 mins

INGREDIENTS

FOR THE SALAD

2 yellow courgettes, sliced thin long ways

2 green courgettes, 1cm diced

1 garlic clove, crushed

2 baby courgettes with flowers

Small bunch of basil, roughly chopped

40g aged Parmesan

Fresh lemon juice, to taste

120g homemade ricotta (good quality shop bought is fine)

Smoked paprika (to dust)

Good quality sea salt and cracked black pepper

PUMPKIN SEED AND WILD HONEY DRESSING

60g pumpkin seeds, lightly toasted

25ml good quality olive oil

25g wild honey

5g miso

Place a heavy pan on a medium heat, add a dash of oil and the garlic and chopped green courgette. Add a tablespoon or two of water and cook for two minutes. Transfer to a blender and add half the basil, 20g of grated Parmesan and season to taste. Blend until smooth, then transfer to a bowl over iced water to retain the colour.

Blanche the broccoli for three minutes in boiling water, then refresh in iced water. Pat dry. Heat oil in a heavy based pan. Lay the broccoli in the hot oil until it has a charred look (about four minutes each side). Keep a close eye on it during this process. Season and set aside.

FOR THE DRESSING

Heat the honey in a small pan until it darkens slightly. Add the toasted seeds, oil and miso and pulse in a mini blender until blended but coarse. Season and cool.

Season the long-sliced courgette with olive oil, salt and lemon juice, then leave to marinade for ten minutes.

TO SERVE

Place a spoonful of courgette purée in the centre of the plate. Top with marinated courgette slices, small spoons of ricotta and charred broccoli. Dress with the pumpkin seed dressing. Finish with smoked paprika, cracked black pepper and the remaining basil leaves.



MONKFISH WRAPPED IN CHARD WITH WHITE BEANS AND LEMON SAUCE

SKYE GYNGELL - SPRING RESTAURANT AND HECKFIELD PLACE

Due to make her Royal Ascot debut in 2020, Skye will be at the helm of The Balmoral kitchen at the 2021 Royal Meeting, bringing her heartfelt, wholesome and seasonal dishes. [Find out more about Skye's Royal Ascot restaurant here](#)

Serves 2

Prep 40 mins

Cook 15 mins

INGREDIENTS

2 pieces of monkfish, around 160g each

2 large leaves of Swiss chard (must be large enough to wrap around the monkfish)

200g cooked white beans

FENNEL AND LEMON DRESSING

1/2 fennel bulb, finely chopped

2 tbsp chopped fennel fronds, finely chopped

1/2 lemon, finely chopped pips removed

1/2 shallot, finely chopped

Extra virgin olive oil to bind

Lemon juice to taste

Salt to taste

Season the monkfish with salt, pepper and a drizzle of oil. Wrap each tightly in a chard leaf and secure with toothpicks. You can use a couple of leaves for each monkfish if you can't find one leaf big enough. Drizzle olive oil and little sprinkling of salt over the bundles and place on a chargrill.

Combine all the ingredients for the lemon dressing and season to taste.

Warm up the white beans in a little olive oil, adding some lemon juice, lemon zest and salt to taste.

Once the monkfish is cooked, remove the toothpicks and set aside for two minutes to rest.

To plate the dish, cut the monkfish in half and place on the plate, spoon over the beans and the fennel and lemon dressing. Finish with some olive oil and serve.



TEXAS BBQ BRISKET

BEN DUTSON - ASCOT HEAD CHEF

A hearty classic that is both easy and versatile, this beef brisket recipe is perfect for a summer BBQ or can be cooked in the oven when the British weather isn't quite on side.

Serves 12 - 14

Prep 25 mins

Cook 5 hours 40 mins

INGREDIENTS

5kg piece of beef brisket
(boneless)

1 litre beef stock

Smoked paprika and Cajun
(for the rub)

FOR THE BBQ SAUCE

3 garlic cloves, crushed

500ml tomato ketchup

100ml Worcestershire sauce

75ml lemon juice

2 tbsp brown sugar

1 tbsp malt vinegar

2 tsp Dijon mustard

1 tsp crushed chilli flakes

1 tsp Tabasco sauce

1 tsp dried thyme

Rub the brisket with the spices and set to one side.

To make the BBQ sauce, heat the oil in a frying pan and cook the onion and garlic for a few minutes. Add the rest of the sauce ingredients to the pan with a good pinch of salt and simmer for 20 minutes.

Once cooled, blend with a hand blender until smooth.

Mix half the BBQ sauce with the beef stock in a large roasting tin and lay in the brisket.

Cover and cook in the oven at 130°C for five hours.

Lift the brisket onto the BBQ and cook for about 20 minutes, turning regularly.

Serve with coleslaw and the remaining BBQ sauce.



CHERRY CLAFOUTIS

RAYMOND BLANC OBE - BELMOND LE MANOIR AUX QUAT'SAISONS

Clafoutis has been a staple dessert in every French family since the 19th century. It is a delicious baked dessert featuring a thick batter over fruit. It is so beloved that it frequently features on the menus at Belmond Le Manoir aux Quat'Saisons and also at Brasserie Blanc. Traditionally, the fruit would be black cherries but other stone fruits, such as peaches, plums, apricots or figs, work beautifully too.

Serves 4

Prep 30 mins, plus
2 hours macerating

Cook 30 - 35 mins

Special equipment 20cm round
ceramic or cast-iron baking dish
(5cm deep), cherry stoner

INGREDIENTS

FOR THE CHERRIES

450g best-quality ripe cherries
(such as Montmorency or Morello),
stoned

50g caster sugar

2-3 tbsp kirsch, to taste (optional)

FOR PREPARING THE DISH

10g unsalted butter, melted

30g caster sugar, plus extra to
finish (optional)

FOR THE BATTER

2 organic or free-range
medium eggs

45g caster sugar

1/2 tsp pure vanilla extract or
vanilla syrup

20g unsalted butter

20g plain flour

50ml whole milk

75ml whipping cream

Pinch of sea salt

TO PREPARE THE CHERRIES

Gently mix the cherries, sugar and kirsch, if using, in a bowl. Cover and leave to macerate for two hours. While macerating, the sugar slowly permeates the fruit and intensifies the taste. Preheat the oven to 180°C.

TO PREPARE THE DISH

Brush the inside with the melted butter. Add the sugar and tilt the dish to coat the sides and base evenly; shake out the excess.

TO MAKE THE CLAFOUTIS

The clafoutis mixture can be prepared a day in advance. In a large bowl, whisk the eggs, caster sugar and vanilla together until creamy. Meanwhile, melt the butter in a small pan and cook to a *beurre noisette* - the foaming butter will turn a hazelnut colour at 150 - 155°C. This butter will lend a wonderful roundness and nutty flavour to the clafoutis. Add the flour to the egg and sugar mixture and whisk until smooth, then slowly incorporate the milk, cream, salt and *beurre noisette*. Stir in the cherries with their juice and then pour into the prepared baking dish.

TO COOK THE CLAFOUTIS

Bake for 30 - 35 minutes until the clafoutis is lightly risen and a knife inserted into the middle comes out clean. The centre is always the last part to cook, so you must test it. Note that a dip in the middle suggests the clafoutis is undercooked.

Leave to stand for about ten minutes. Sprinkle with caster sugar if using and serve just warm.

Recipe © Raymond Blanc

Photograph © Chris Terry



PISTACHIO AND ROSE FINANCIERS

ERIC LANLARD - MASTER PÂTISSIER AND PROPRIETOR OF CAKE BOY

Traditionally made with ground almonds, for these financiers Eric has substituted ground pistachios to make the recipe moreish and colourful. The rose cream topping and edible rose petals bring a Middle Eastern touch to this delicate teatime treat.

Serves 24

Prep 20 mins, plus chilling and cooling

Cook 20 - 25 mins

INGREDIENTS

150g unsalted butter

85g shelled pistachio nuts, plus extra to decorate

70g plain flour

6 free-range egg whites

Pinch of salt

175g icing sugar, sifted

50g ground almonds

TO DECORATE

200ml whipping cream

1 tbsp vanilla sugar

Few drops of rose extract, to taste

Edible dried rose petals or buds

Heat the butter in small saucepan and bubble until it smells nutty and the milk solids turn golden brown. Set aside.

Put the pistachios and flour into a food processor and whizz until finely ground. In a large bowl, whisk the egg whites and salt together until foamy, then fold in the icing sugar, flour mixture and ground almonds. Fold in the melted beurre noisette. Pour the mixture into a piping bag and leave to firm up in the refrigerator for at least an hour.

Preheat the oven to 180°C. Pipe the mixture into 24 small financier moulds (or mini muffin tins) and bake in the oven for 15 – 20 minutes until lightly golden brown. Leave to cool in the trays for 15 minutes, then turn out on to a cooling rack to cool completely.

To decorate, lightly whip the whipping cream, vanilla sugar and rose extract, then spoon into a piping bag fitted with a medium star or petal-shaped piping nozzle. Pipe rosettes on to each financier and decorate with extra chopped pistachios and dried rose petals or buds.



YOGHURT PANNACOTTA WITH PINK GRAPEFRUIT JELLY

SKYE GYNGELL - SPRING RESTAURANT AND HECKFIELD PLACE

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Serves 8

Prep 60 mins

Setting 80 mins

INGREDIENTS

FOR THE GRAPEFRUIT JELLY

40ml water

200g caster sugar

560ml grapefruit juice, freshly squeezed

6 gelatine leaves

FOR THE PANNA COTTA

200ml cream

200ml whole milk

100g caster sugar

3 1/2 gelatine leaves

500g plain yoghurt

Lemon juice, to taste

TO SERVE

3 pink grapefruit, segmented into 24 pieces

1 tbsp of amaro, Skye uses Berto Bitter Liqueure Amaro

FOR THE GRAPEFRUIT JELLY

Place the water, sugar and 100ml of the grapefruit juice into a saucepan and gently warm through over a low heat to dissolve the sugar – it is important that it does not boil. Meanwhile, submerge the gelatine sheets in a bowl of cold water.

Squeeze the excess water from the gelatine, add to the warm liquid and stir in the remaining grapefruit juice. Once the gelatine has dissolved, strain the mixture through a fine sieve and allow to cool completely. Pour the jelly into eight dariole moulds brushed with a neutral tasting oil (such as vegetable), dividing evenly, then place in the fridge to set for at least 40 minutes.

FOR THE PANNA COTTA

Place the cream, milk and sugar in a large pan over a medium-high heat and, once scolding hot, remove from the heat and allow to infuse. Meanwhile, submerge the gelatine in a bowl of cold water.

When the cream has settled to being just warm to the touch, drain the gelatine and stir into the cream until it has completely dissolved. Add the yoghurt and a squeeze of lemon juice, then strain into a metal bowl set over an ice bath and gently stir until the mixture begins to thicken a little. Pour the mixture into the dariole moulds on top of the set jelly, then return to the fridge to set for at least another 40 minutes.

TO SERVE

Place the grapefruit segments in a bowl and spoon over the amaro.

Invert the dariole moulds onto plates, first dipping the base of each into a little warm water to help loosen them. Arrange the grapefruit segments alongside and serve.



LEMON SCONES

ERIC LANLARD - MASTER PÂTISSIER AND PROPRIETOR OF CAKE BOY

If you like citrus flavours, this one is for you – it's absolutely perfect served with lemon curd or mascarpone cheese and a drizzle of limoncello.

Serves 16

Prep 15 mins

Cook 10 - 12 mins

INGREDIENTS

225g self-raising flour,
plus extra for dusting

1/4 tsp salt

25g golden caster sugar

50g unsalted butter, diced

2 tsp lemon extract

Grated zest of 1 large lemon

125 - 150ml buttermilk

4 tbsp milk

Beaten free-range egg, to glaze

Preheat the oven to 200°C. Line a baking sheet with baking paper.

Sift the flour into a mixing bowl, then stir in the salt and sugar. Add the butter and rub in using your fingertips until the mixture resembles breadcrumbs. Stir in the lemon extract and lemon zest. Mix the buttermilk and milk together in a jug. Pour the buttermilk into the bowl, a little at a time, and combine to form a smooth, but slightly sticky dough. Do not overmix.

Turn the dough out on to a very lightly floured surface and knead briefly (three or four times only) to remove the cracks, then roll out to 3cm thick. Using a 5.5cm diameter plain cookie cutter, stamp out 16 scones. Place on the prepared baking sheet and brush the tops with beaten egg.

Bake in the oven for 10 - 12 minutes until well risen and golden. Transfer to a cooling rack and leave to cool.



CHOCOLATE ROULADE

GEMMA AMOR - ASCOT EXECUTIVE CHEF

A recipe for chocolate lovers, this is the perfect tea time treat or can be served as an indulgent dessert with cream on top. For a black forest take, add cherry jam to the centre and some whole cherries on top.

Serves 16

Prep 30 mins

Cook 20 - 25 mins

INGREDIENTS

175g good-quality dark chocolate, finely chopped

6 free-range eggs, separated

175g caster sugar

2 tbsp cocoa powder

300ml double cream

Icing sugar, to dust

Preheat the oven to 180°C. Lightly grease a 33cm x 23cm Swiss roll tin then line the base and sides of the tin with a large sheet of greaseproof paper, pushing it into the corners.

Melt the chocolate in a bowl set over a pan of barely simmering water. Do not let the base of the bowl touch the water.

Place the egg whites in a large bowl and whisk until stiff but not dry.

Put the egg yolks in a separate bowl with the sugar and whisk on a high speed for two to three minutes or until thick and creamy. Pour in the cooled chocolate and gently fold together until well combined.

Gently stir two large spoonfuls of the egg whites into the chocolate mixture to loosen the mix, then fold in the remaining egg whites using a large metal spoon. Sift the cocoa over the top and lightly fold it in. Pour the mixture into the prepared tin and gently move the tin around until the mixture is level.

Bake in the preheated oven for about 20 - 25 minutes until risen and the top feels firm and slightly crisp. Remove from the oven, leave in the tin (expect the roulade to fall and crack a little) and set aside until cold.

Whip the cream until it just holds its shape. Lay a large piece of greaseproof paper on the work surface and dust it lightly with icing sugar. Turn the roulade out on to the paper so its lining paper is on top, then carefully peel off the paper. Spread the roulade with the whipped cream, leaving a border of about 2cm around the edges. With one of the shortest edges facing you, make a cut along it with a sharp knife, going about half way through the sponge. This will help to start the rolling up. Now roll this cut edge over tightly to start with and use the paper to help continue the tight rolling, pulling it away from you as you roll.

Finish with the join underneath then lift the roulade onto a serving plate or board using a large wide spatula or two fish slices. Dust with icing sugar.



EGG CUSTARD TART

BEN DUTSON - ASCOT HEAD CHEF

A classic treat that is both simple and satisfying, these egg custard tarts make a wonderful sweet snack with their crumbly pastry and warming nutmeg flavour.

Serves 16

Prep 40 mins, with time to rest pastry

Cook 25 mins to cook and 30 mins to cool

INGREDIENTS

FOR THE SWEET PASTRY

165g plain flour, plus extra for dusting

25g ground almonds

120g chilled unsalted butter, cubed

55g caster sugar

1 free-range egg

FOR THE CUSTARD FILLING

700ml full-fat milk

7 free-range egg yolks

90g caster sugar

Freshly ground nutmeg

To make the pastry, stir the flour and ground almonds together in a large bowl, then add the butter and rub in with your fingertips until the mixture resembles breadcrumbs. Stir in the sugar.

Break in the egg and work it into the mixture with your fingers, bringing it together to form a soft dough.

Tip the dough onto a lightly floured work surface and shape it into a ball. Flatten with your fingers to a disc and wrap in cling film. Leave to chill in the fridge for 30 minutes.

Preheat the oven to 200°C.

Roll out the sweet pastry on a lightly floured work surface. Using a 11cm fluted cutter, cut out twelve discs and line the muffin tray moulds with the pastry circle. The pastry should overlap the top of the moulds by a few millimetres. Crimp the edges.

For the custard filling, warm the milk in a saucepan, and beat the egg yolks and sugar together in a separate bowl until pale and creamy.

Pour the milk onto the egg yolk mixture and stir well, creating little bubbles. Transfer the custard mixture into a jug and fill each of the tart cases. Sprinkle a small pinch of ground nutmeg into the middle of each tart.

Bake the tarts in the oven for about 25 minutes - you may need to turn the temperature down to 180°C for the final ten minutes. You are looking for a very slight dome on the custard. If the custard domes too much, you have over-cooked the custard; it will have boiled, and will sink back down leaving a big dip. You can help rescue it by removing the tarts from the oven immediately and placing the tin in cold water on a cold surface.

Cool in the tin for 30 minutes and then carefully remove from the moulds. The base of the tarts should be perfectly baked through, without having over-cooked the custard filling.



SIGNATURE SERVES

MONKEY WENT TO ASCOT

*Brought to you by Fever-Tree and Pernod Ricard,
Official Mixer and Official Spirits of Royal Ascot*

Serves 1

Fill a 16oz glass with ice cubes.

50ml Monkey 47 Gin

Pour 50ml of Monkey 47 Gin.

200ml Fever-Tree Refreshingly
Light Cucumber Tonic Water

Slowly add 200ml of Fever-Tree Refreshingly Light
Cucumber Tonic Water.

Cucumber, to garnish

Garnish with cucumber.

SIGNATURE SERVES

FRONT RUNNER MOJITO

*Brought to you by Fever-Tree and Pernod Ricard,
Official Mixer and Official Spirits of Royal Ascot*

Serves 1

Fill a 16oz glass with ice cubes.

50ml Havana Club 3 year old Rum

Pour 50ml of Havana Club 3 year old Rum.

15ml sugar syrup

Add 15ml of sugar syrup.

200ml Fever-Tree Mexican
Lime Soda

Slowly add 200ml of Fever-Tree Mexican Lime Soda.

Lime wedge and mint sprig,
to garnish

Garnish with a lime wedge and mint sprig.





SIGNATURE SERVES

MEDITERRANEAN JEWEL

*Brought to you by Fever-Tree and Pernod Ricard,
Official Mixer and Official Spirits of Royal Ascot*

Serves 1

Fill a 16oz glass 2/3 full with ice cubes.

25ml Beefeater Blood Orange Gin

Pour 25ml of Beefeater Blood Orange Gin and 25ml of Lillet Blanc, a wine-based aperitif.

25ml Lillet Blanc

200ml Fever-Tree Refreshingly Light Mediterranean Tonic Water

Slowly add 200ml of Fever-Tree Refreshingly Light Mediterranean Tonic Water.

Orange wheel, to garnish

Garnish with an orange wheel.

