

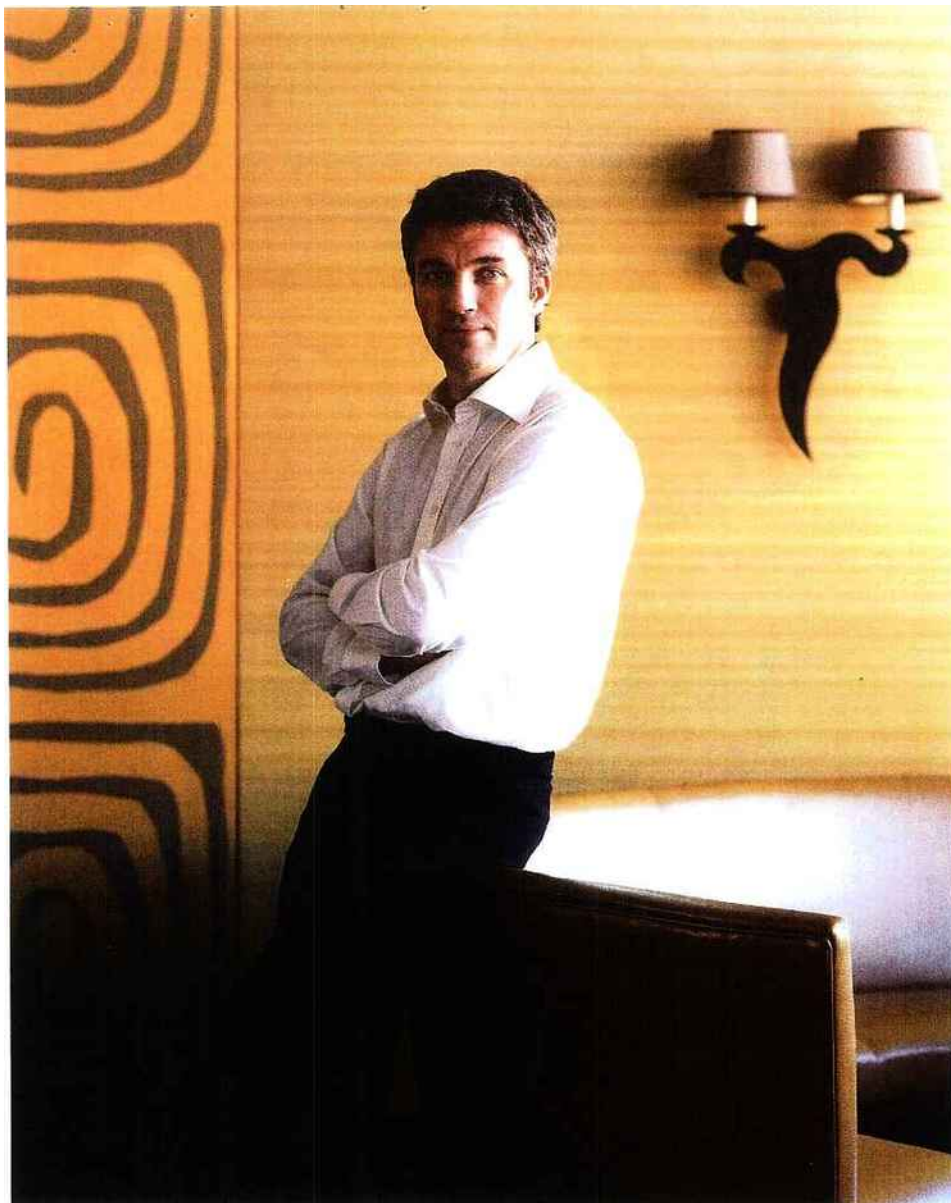
Great Scot

Described by Gordon Ramsay as Scotland's next big thing, Michelin-starred Martin Wishart's sublime Hogmanay menu presses all the party season buttons

RECIPES **MARTIN WISHART** PORTRAIT **ANDREW MONTGOMERY** PHOTOGRAPHS **STEVE BAXTER**
FOOD STYLING **SAL HENLEY** STYLING **MORAG FARQUHAR**

{MENU FOR 4}
Jerusalem artichoke soup
★
Pork loin with sautéed kale,
apples and chestnuts
★
Armagnac frozen mousse
with poached pear coulis





WITH HIS MICHELIN-STARRED RESTAURANT to run and a reputation as one of the UK's hottest chefs to maintain, Martin Wishart doesn't have much time for entertaining.

But even he concedes that there are some times of the year when nothing is quite as important as sitting down to enjoy a celebratory meal with your loved ones. And New Year – especially for a Scot – is one of those times, even when Martin is far from home.

"Sometimes we spend New Year with my wife Cecile's family in Normandy. There, the emphasis is less on waiting for the New Year chimes and more about spending time with family and sitting down to a meal," he says.

Inspired by such family occasions, Martin – whose eponymous restaurant was recently named the best in Scotland by the *Good Food Guide* – has created this hearty yet sophisticated New Year menu.

"I've chosen simple seasonal ingredients and, best of all, the starter and dessert can be prepared the night before, so you can spend more time with your guests." **d.**

Jerusalem artichoke soup

SERVES 6 AS A STARTER

READY IN 40 MINUTES

I love the texture of this very delicate dish, and using Jerusalem artichokes gives the soup a beautifully silky consistency. It's lovely served with wholegrain toast.

1kg Jerusalem artichokes
Juice of ½ lemon
100g unsalted butter, plus extra (optional)
1 medium onion, sliced
2 garlic cloves, sliced
1.5 litres fresh chicken stock
100g piece streaky bacon
150ml Champagne or sparkling wine

Small handful fresh chervil or chives, roughly chopped
Hazelnut oil, to finish (optional)

1. Peel the artichokes and pop into a bowl of cold water with the lemon juice as you go; this will stop them turning brown. Thinly slice and return the slices to the lemon water.
2. Melt the butter in a large pan, add the onion and garlic and cook, without colouring, for 3-4 minutes. Drain the artichokes well, add to the pan and continue to cook for 5 minutes, being careful not to colour them. Add the stock and the piece of bacon, and simmer for 10 minutes, until the artichoke slices are tender.
3. Remove the bacon and cut into small dice. Transfer the soup to a blender or food processor, add the Champagne or sparkling wine and blend for 3-5 minutes, until smooth and creamy. Check the seasoning, adding more salt or pepper if needed. As an extra indulgence, you can add an extra slice of butter while blending to further enhance the richness and creaminess of the soup.
4. Divide the soup between bowls, top with the bacon, chervil or chives and a few drops of hazelnut oil, if you like. Serve with wholegrain toast.

PER SERVING 316kcal, 20g fat [10.9g saturated], 15.6g protein, 21.4g carbs, 4.4g sugar, 1.8g salt
WINE NOTE Off-dry white wines will work wonders here, so have a fine German Riesling or try a slightly smoky, rich Alsace Tokay-Pinot Gris.

Pork loin with sautéed kale, apples and chestnuts

SERVES 6

READY IN 2 HOURS

Pork and apples are a great traditional partnership. Savoy cabbage would also work well in this recipe if you can't get kale.

1.3kg pork loin, rolled and tied
1 tbsp olive oil
100ml Madeira
200g pack cooked whole chestnuts, roughly chopped

600ml fresh chicken stock
 1 tsp plain flour
 70g unsalted butter, softened
 3 braeburn apples, quartered, cored and cut into thin wedges
 1 large onion, finely diced
 400g curly kale, tough stalks discarded and leaves roughly chopped

1. Preheat the oven to 220°C/fan200°C/gas 7. Season the fat of the pork loin with salt. Weigh the pork to calculate the cooking time at 25 minutes per 450g, plus 25 minutes (so for a 1.3kg joint it's 1 hour 40 minutes). Heat the oil in a large, ovenproof frying pan until hot. Fry the pork, fat-side-down first, then turn, until well coloured on all sides.
2. Transfer the pork loin to the oven and cook for 20 minutes, then reduce the oven temperature to 190°C/fan170°C/gas 5 and roast for the remaining calculated cooking time, until the juices run clear. Transfer to a warmed plate, cover loosely with foil and set aside to rest.
3. Meanwhile, pour away the excess oil from the pan and put the pan over a medium heat on the hob. Pour in the Madeira to deglaze and loosen any cooked-on meat by scraping the base with a wooden spoon. Now add the chestnuts to the pan and cook until the Madeira has reduced by half. Add the stock and cook over a high heat for 3-4 minutes, until it has reduced by half again. In a small bowl, mix the flour into 20g butter to give a thick paste, then whisk into the reduced sauce and gently bubble until thickened. Add the apples and cook for a few minutes until tender. Check the seasoning and keep warm.
4. Melt the remaining 50g butter in a wide, heavy-based pan. Add the diced onion and a pinch of salt. Cook gently for 5 minutes, until soft but not coloured. Add the curly kale to the pan with a splash of water and sauté over a medium heat until the kale has just wilted.
5. Carve the rested pork loin into slices. To serve, divide the kale

between 6 serving plates, top with the slices of pork and spoon over the sauce and apple slices.
PER SERVING 510kcal, 22.9g fat (10.1g saturated), 53.7g protein, 20.9g carbs, 10.5g sugar, 1g salt
WINE NOTE A comforting luxury dish that demands a high-quality, fairly rich red. Merlot always works well with pork, and here its fruitiness chimes in with the apples and chestnuts. Try a South African one.

Armagnac frozen mousses with poached pear coulis

MAKES 6

TAKES 1 HOUR TO MAKE, PLUS COOLING AND 3-4 HOURS' FREEZING

This dish has a luxurious taste. The pears provide a wonderful fresh fruit flavour in the autumn and winter months, and make a perfect partner for the Armagnac liqueur and cream.
DELICIOUS. TIPS If you haven't got any wide rings, then use 6 x 200ml pudding moulds instead. To turn out, dip briefly in hot water, then turn out onto plates. This recipe makes lots of pear coulis, which is delicious served with yogurt and cereal. Chill or freeze any leftovers to use another day.

150g caster sugar
 7 large egg yolks
 375ml double cream
 4 tbsp Armagnac liqueur

FOR THE PEAR COULIS
 450g caster sugar
 1 cinnamon stick
 6 comice or williams pears
 ½ tbsp lemon juice

1. Start by making the mousses. Put the caster sugar in a saucepan with 3 tablespoons cold water and heat gently, swirling the pan occasionally until the sugar has dissolved. Increase the heat and boil for 3 minutes to a syrup (soft-ball stage on a sugar thermometer) – be very careful, as it is very hot. Remove the pan from the heat and set aside until needed.

2. Using a hand-held electric whisk, briefly whisk the egg yolks until just combined. Continue whisking as you slowly pour the hot sugar syrup onto the egg yolks. Whisk for 5 minutes, until the mixture is very pale yellow and resembles semi-whipped cream. Whip the double cream to soft peaks and fold into the egg yolk mixture along with the Armagnac liqueur.
3. Tightly cover the bottom of 6 x high, 7cm round, stainless-steel rings with cling film. Fill each ring with the mousse mixture and transfer to the freezer for 3-4 hours, until frozen.
4. Make the pear coulis. Put 1.5 litres water, the caster sugar and cinnamon into a large wide saucepan. Gently heat to dissolve the sugar, stirring occasionally. Increase the heat and bring the sugar syrup to the boil.
5. Meanwhile, peel the pears leaving the stalks intact. Add to the sugar syrup and poach gently for 10-20 minutes, depending on how ripe the pears are, until just tender. Remove the pan from the heat and leave the pears to cool in the syrup for 30 minutes. Drain the pears, reserving 200ml of the poaching liquid.
6. Halve 4 pears, discarding the stalks, pips and core. Put in a blender with the reserved poaching liquid and the lemon juice and whizz to a smooth coulis. It makes about 460ml in total (see tip).
7. To serve, remove the mousses from the freezer and warm the outside of the metal rings gently in your hands to soften the mousses slightly. Run a knife around the edge and unmould each mousse onto a serving plate. Spoon a little pear coulis around. Cut the remaining 2 pears into sixths, then sit 2 pieces of pear on top of each parfait.
PER SERVING 569kcal, 40.9g fat (23g saturated), 5g protein, 42.5g carbs, 40.7g sugar, 0.1g salt
WINE NOTE There are subtle flavours here, so don't overwhelm the delicacy of this dish with a heavy pudding wine. A fine Loire Valley sweet style such as Coteaux du Layon would be wonderful.