

IN THE COMFORT ZONE



ANDY RICHARDSON CELEBRATES SEASONAL PRODUCE WITH A LOCAL TALENT

This is my favourite season of all. Wild mushrooms, game, filling soups and wonderfully sweet squash all feature on seasonal menu. It's the time for indulgence, for sexy risottos, silky soups, slow-cooked shoulders of lamb and intensely flavoured casseroles. Late-season soft fruits, apples, pears, walnuts, cobnuts, deliciously-ripe cheeses and decadently moreish cakes all resonate with the times.

As, of course, do ample supplies of seasonal fish and molluscs like mackerel, oysters and mussels.

The Granary Grill, at Weston Park, is among the region's more fortunate eateries. It is supplied with the best local, seasonal produce by its adjacent farm shop, while its woods teem with savoury, umami-filled mushrooms that are harvested by its gardeners during fungal forays.

Weston's sous chef Dan Smith (above) decided to celebrate the season with *The Shropshire Magazine* by creating seasonal dishes that use the best of local produce – and aren't too difficult to make. Ingredients are available from Weston Park or good local food stores, farmers' markets, delis and farm shops.

For more details call (01952) 852100 or visit www.weston-park.com



OSSO BUCCO

Serves 8

8 x 200g veal shins with bone attached (your butcher will reserve these for you)
2 plum tomatoes
Head of celery
4 carrots
4 leeks
5 sprigs of thyme
5 cloves garlic
10 peppercorns
2 bay leaves
White wine – quantity depends on size of roasting dish
1 cup red wine
4 tablespoons tomato purée
Chicken stock – quantity depends on size of roasting dish

Place veal shins in a roasting tray and cover with a solution comprising 50:50 quantities of white wine and chicken stock. Add the thyme, garlic cloves, peppercorns and bay leaves and cover with foil.

Place in the oven at 160C for approximately 40–50 minutes or until meat is soft and nearly falling off the bone.

Strain off liquid and reduce with a little red wine and tomato purée.

To finish, add a handful of cooked celery, carrots and leeks plus two plum tomatoes to the sauce. Serve over the shin steak with a generous helping of mashed potato.



PANFRIED GNOCCHI WITH WILD MUSHROOMS AND PARMESAN SHAVINGS

Serves 4

800g Maris Piper potatoes
30g melted butter
150g strong flour
2 whole eggs
2 egg yolks
100g wild mushrooms
Garlic butter
Parmesan shavings
Rocket leaves

Boil the potatoes until tender and push through a sieve. Add the butter, flour, eggs and egg yolks, mix until smooth. Chill in the fridge.

Mould into small balls and dust with strong flour. Blanch in boiling water, refresh in a bowl of iced water. Pan fry the Gnocchi, add 100g selection of mixed wild mushrooms and garlic butter until the mushrooms are tender. Add one handful of rocket to the pan, toss quickly and serve in a warmed bowl with parmesan shavings.