

Danny Jack Dine In - Set Spring Menu with Poussin



To celebrate the arrival of Spring, Chef Danny Jack has produced an all-singing, all-dancing, set Menu Box, using the best in season and organic produce sourced from Nattoora, Shrub provisions and HG Walter and including some wild foraged ingredients.

Each dish has been lovingly cooked by Danny and his team, so all you need to do is finish, plate up and enjoy!

In this spirit, this meal was prepared using produce from our favourite farms and Fairtrade suppliers who are pushing the envelope in terms of growing and procurement and supplying food that cares about the planet and our health.

Let's get started!

Remove everything from the fridge.

All the items in your box are colour coded by course. All the food packaging is commercially compostable - pop it in your council food waste bin.

For example, the Broad bean tarador with new season courgettes and hazelnut dukkah includes four pots all marked with a **RED** sticker:

Broad bean tarador
Courgettes/ Broad beans
Hazelnut dukkah

Open your box and separate the items into each course, using their colour.

The different courses are:

-  Broad bean tarador with new season courgettes and hazelnut dukkah
-  3 seeded sourdough loaf with Extra virgin olive oil and aged malt vinegar
-  Power plate; pickled, fermented and raw seasonal vegetables
-  Wild garlic spaetzle with podded peas, asparagus, green emulsion, soft herbs and sourdough crumbs
-  Spatchcock Poussin in garlic butter (if you chose this)
-  Cru Virunga 70% chocolate fondant with walnut cream and rye + cacao breadcrumbs

Now you are ready, start 'cooking'!

Sourdough bread and Power plate; pickled, fermented and raw seasonal vegetables



You will need:

- oven tray
- preheat oven to 180C (fan)

Remove the bread from the paper bag and place on an oven tray in the middle of a hot oven for 5-7 minutes.

Meanwhile, remove the power vegetables from their compostable vac-pack pouch, arrange them on a plate, then move on to make the rest of the starter.

Power plate vegetables



Broad bean tarador with new season courgettes and hazelnut dukkah



Broad bean tarador with new season courgettes and hazelnut dukkah

You will need:

- Large non-stick frying pan
- Olive oil and 50ml water

Top and tail, then slice the courgettes into 2cm rounds and pod the broad beans. Bring your pan to a medium-high heat, add the courgette then after 30 seconds add a tablespoon of olive oil, a big pinch of salt, the broad beans and 50ml of water. Reduce the heat and cook them for 1-2 minutes or until they are slightly coloured and tender but still with a firm bite.

Meanwhile, snip open your vacuum bag of tarador and squeeze it into the centre of a serving plate to share. Use the back of a spoon to spread the purée into a shallow well. Spoon the hot courgette mix straight over the tarador and sprinkle with the hazelnut dukkah.

Enjoy alongside the warm bread, olive oil and vinegar and power plate vegetables.

*Leave the oven on until you have cooked the fondant at the end.

* Keep your pan for the next course, to save on washing up

Spatchcock Poussin with garlic butter



Spatchcock Poussin with garlic butter

You will need:

- Large oven-proof pan/griddle pan or barbecue

Remove the poussin from the vacuum pouch and season with a large pinch of sea salt on both sides.

Heat an oven proof pan over a high heat or light your BBQ, once the pan starts to smoke a little add the poussin skin side down, immediately turn down to a medium heat and cook for 4 minutes, then turn over and transfer the pan to your oven for approximately 10 minutes to continue cooking while you prepare the Spaetzle.

To serve; remove from the oven and transfer to a clean board, leave the bird to rest for 2 minutes before slicing and serving alongside the spaetzle.

Wild garlic spaetzle with podded peas, asparagus, green emulsion, soft herbs and sourdough crumbs



Wild garlic spaetzle with podded peas, asparagus, green emulsion, soft herbs and sourdough crumbs

You will need:

- A large non-stick frying pan with fitted lid
- Olive oil and 50ml water

First prepare your vegetables; Snap the asparagus towards their ends to find their natural breaking point (keep the ends for vegetable stock or soup) and cut the remaining asparagus into 3rds then pod your peas and set aside.

Next, squeeze green emulsion into your smallest saucepan and heat very gently just to warm through and set aside.

Add the olive oil and 50ml of water to your pan over a medium-high heat and add your prepared vegetables with a pinch of sea salt. Cover with a lid and cook for 1 minute.

Then gently break up the spaetzle and add to the pan, cooking for a further minute or until everything is hot and combined with a coating of the oily water. You should have a nice silky consistency coating the spaetzle; add a drop more water and mix if it looks too dry.

Divide your warmed green emulsion between two pasta bowls or large plates, then spoon the hot spätzle and vegetables on top, finish with a garnish of the sourdough breadcrumbs and chopped herbs.

Enjoy!

Cru Virunga 70% chocolate fondant with walnut cream and rye breadcrumbs



Photography by Tom Hunt

Cru Virunga 70% chocolate fondant with walnut cream and rye breadcrumbs

You will need:

- small oven tray
- preheat oven to 180°C (fan)

Unwrap the fondant, place it on a tray in the centre of your hot oven. Cook for 12-14 minutes, or until the sides are firm but there is a very slight wobble in the centre - this ensures the dessert is molten and has essential gooey-ness! Serve immediately with an artful dollop of the chilled walnut cream and sprinkle of rye breadcrumbs. Grab two spoons and enjoy.

Thanks for your support,

Danny Jack

Thank you to our suppliers

Natoora | Shrub provisions | Original beans chocolate | HG Walter | Ted's Veg |
Hodmedod's | Belasu | Paelleros direct |

Ingredients (allergens in bold)

Sourdough bread, extra virgin olive oil, pumpkin seeds, flaxseed, poppy seeds, **Organic heritage white wheat flour, white wheat flour, organic wholemeal rye flour**, water, sea salt, linseed, sunflower seed, black treacle, dried yeast, aged malt vinegar (**barley**)

Power plate vegetables: vegetables, sea salt, white wine vinegar, white wine (**sulphites**), sugar

Broad bean tarador with courgettes and hazelnut dukkah, Broad beans, courgettes, split fava beans, lemon, extra virgin olive oil, fava beans, onion, garlic, bay leaf, tahini (**sesame**), sumac, tarador (sourdough/ **wheat flour**) **hazelnuts**, garlic, white wine vinegar (**sulphites**), lemon juice, **sesame seeds**

Wild garlic Spätzle with asparagus and peas, Spätzle: **00 pasta flour**, potato flour, **nutmeg**, plant milk (**contains oats/ almonds/ rice**) wild garlic, white wine (**sulphites**), banana shallots, semolina flour, peas, asparagus, coriander, parsley, dill, basil, brown sugar, bay leaf, sourdough breadcrumbs (wheat flour), garlic, olive oil, sea salt, black pepper

Spatchcock poussin, garlic, butter (**milk**), parsley, sea salt, lemon zest, pepper

Cru virunga chocolate fondant with walnut cream and rye and cacao breadcrumbs: Chocolate, self raising **organic white flour**, coconut sugar, brown sugar, coconut milk, cacao nibs, rye breadcrumbs, (poppy seeds, **sesame seeds, rye flour, wheat flour**) coconut cream, **walnuts**, sea salt