

032 SALT HOUSE TAPAS

Salt House, Hanover Street L1 3DW

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www.salthousetapas.co.uk

Situated opposite John Lewis in Liverpool's vibrant L1 in the historic former bishop's residence, Salt House Tapas has quickly gained a reputation in the city for its quality and friendliness.

Independently owned and run, the restaurant is building its reputation on being one of the few places where the owners cook the food, pour the drinks and clear the tables. Martin Renshaw, the Executive chef/partner, has left a globetrotting career to return to Merseyside. With a compelling passion for quality he has helped to alter people's perception of the old-fashioned view of tapas. Using the best Spanish produce, from Iberico hams, padron peppers and cheese's to the best olives you'll ever taste, each tapas dish is a little piece of perfection. The menu changes with the seasons and there are daily specials on the chalkboard, making the most of the local supplier's fantastic produce. Come in for a fabulous dinner with friends, an ice cold Spanish beer on a sunny day, or just a coffee and a chat.



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SCALLOPS, SPICED LENTILS, PANCETTA, WILTED SPINACH

SERVES 4

 Martin Codax, Rias Baixas,
 Spain 2008, Albarino



Ingredients

Scallops

12 Scallops

Spiced Lentils

200g puy lentils

16 (4 each) piquillo peppers

8 (2 each) shallots

1 dsp Moscatel vinegar

1 tsp paprika dulce

2 lemons (juice and zest)

100g pancetta lardons

pomace oil

maldon flakes for seasoning

Method

For the spiced lentils

Blanch the lentils in unsalted water until tender and refresh. Finely dice the shallots and the piquillo peppers. Saute the pancetta until evenly browned and crisp.

Saute the shallots in a little of the pancetta fat then add the peppers, and paprika cook for 1 minute.

Add the lentils, vinegar, and lemon juice and zest then toss together. Heat a non-stick pan with a little pomace oil until smoking and then season the scallops with Maldon flakes.

For the scallops

Sear the scallops for 1½ minutes each side depending on size. Place three dessert spoons of lentils on a rectangular plate and top with three scallops per serving.

To serve

Dust with coral powder, top with pea shoots, drizzle with virgin oil.



PORK CHEEKS, MORCILLA CANNELLINI BEANS

SERVES 6

 *Papa Luna, Calatayud, Spain 2007, Garnacha/Shiraz*

Ingredients

- 6 pork cheeks
- 8 sprigs of rosemary
- 1 garlic bulbs (crushed)
- 1 shallot
- 1 carrot
- 2 celery sticks
- 1 leek
- 80g tomato puree
- 2 bay leaves
- 1 dsp black peppercorns (crushed)
- 50ml red wine
- 100ml rosemary infused virgin oil
- 250g cannellini beans
- 4 dps tomato concasse
- 2 dsp parsley
- 4 morcilla sliced in half
- 4 dsp caramelised onions



Method

Dice all the veg into 1cm cubes.

Heat pomace oil in a large saute pan. Fry the pig cheeks until golden brown, place into a roasting tray.

Then add and fry all the veg until browned, add the puree and a little wine.

Reduce until the puree begins to caramelise, add the rest of the wine in stages and continue to reduce.

Add the reduction to the pork cheeks, add the peppercorns, bay leaves and rosemary. Add enough brown chicken stock to cover the cheeks. Braise on gas mark 2 for 3½ hours.

Remove the cheeks and pass the sauce, use the sauce to reheat the cheeks when serving. Warm the virgin oil with the beans for 3 to 4 minutes over a medium heat, crush lightly with a fork.

Add the concasse and caramelised onions and the parsley, stir and season. Sear the morcilla on one side for 2 minutes, turn and place under salamander for 2 minutes more.

To serve

Serve a cheek on top of the beans with morcilla to one side. Garnish with beer battered shallots.



DARK CHOCOLATE ALMOND TORTE

SERVES 12

 Pedro Ximenez 'Antique' Fernando de Castilla,
Spain



Ingredients

Torte

25g dark chocolate pistols
25g almonds (whole and blanched)
25g butter (unsalted, room temperature)
8 eggs (separated)

Cardamon Infused Crème Fraiche

100ml water
15g caster sugar
8 cardamon pods
200g crème fraiche

Method

For the crème fraiche

It is best to start the day before by making the cardamon infused crème fraiche. First bring the sugar and water to the boil. Next, crush the cardamon pods and add them to this syrup, then remove it from the heat and pour it into a clean container, leaving it to infuse overnight. Pass the syrup through a fine sieve, and add about a third of it to the crème fraiche. The rest can be reserved for later.

For the torte

Start by preheating the oven to 150°C and also grease and line a cake tin. Melt the chocolate over a bain-marie, and while it is cooling pulse the almonds in a food processor until roughly chopped.

Cream together the butter and sugar until it is light and pale, then beat in the egg yolks, one at a time, incorporating well after each yolk is added. Then fold in the chocolate and the almonds.

Take the egg whites and whisk them into soft peaks, then fold them into the chocolate mixture.

Pour this into the prepared cake tin and bake for 1 hour 10 minutes, or until firm.

To serve

Serve with cardamon infused crème fraiche.

