

**GET YOUR
BREAK ON**

Michael Wignall
Equipment Review

**WORTH THEIR
SALT**

Himalayan Salt Ageing
Udales Speciality Foods

**FROM THE
CORE**

Clare Smyth
First Solo Venture

**SEVEN CHEERS
SEVEN SNACKS**

For Charity, James Close –
The Raby Hunt

**TAKE A TASTE ON
THE WHILEY SIDE**

Sous Vide Cocktails by
Matt Whitley

**WELL,
SEASONED**

Line Caught Seabass
By David Everitt-Matthias



In The Bag

MAGAZINE from *SousVideTools.com*

41
ISSUE

INSIDE THIS ISSUE: Product Reviews,
Sous Vide Recipes, Chef Interviews, Cocktails,
Venues, Buying Guides and much more.

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Welcome to *In The Bag*

In The Bag is a brand new publication brought to you by the people at sousvidetools.com. In a bid to share our passion for sous vide and modernist cooking. We have called upon some of the UK's leading culinary masterminds to share their recipes and speak openly about life in the kitchen, as well as bring to you the latest innovation by way of expert product reviews and advice.

For our first issue and cover shot we are extremely privileged to feature undoubtedly the leading lady in the UK hospitality industry today - Clare Smyth MBE, with her brand new solo venture *Core* in Notting Hill, London.

Our hope is that by journeying through this magazine you will find inspiration, acquire knowledge and gain the tools to take your cooking to the next level - be that at home or in a professional setting.

The *In The Bag* team

Ultimate Control Freak

One of the most respected chefs in the UK, Michael Wignall has won Michelin Stars in every kitchen he has headed since being awarded his first star in 1993. Michael is famed for his respect for food and an ever evolving style which creates unique dishes full of flavour, underpinned by a contemporary, less formal approach to fine cuisine. Describing his food as ‘modern, technical and meaningful’, each element aims to add flavour or texture, enticing diners to experience new combinations and ingredients.

We asked Michael what his thoughts were on the Control Freak™ induction cooking system which is the first of its kind to accurately measure, set and hold 220 cooking temperatures from 30°-250°C.

The unique real-time sensing system uses a through-glass sensor to directly measure surface temperature and Probe Control™ remote thermometer to precisely control the temperature of both water and fat-based liquids. The Intensity function gives incredible control over the heat-up speed to the set temperature.

A Create function stores frequently used custom temperature profiles for simple one-touch recall.

Michael's Verdict
The Sage Commercial Control Freak is exceptionally easy to use, portable and provides an incredible level of accuracy.

When needing to cook at precise temperatures, in particular for sugar work and pastry, the Control Freak is the perfect tool. The unit gets up to the desired temperature extremely quickly and with the temperature probe we have the confidence to leave the unit to do its job.

The Sage Commercial Control Freak can be found in many of the UK’s top professional kitchens, including: Gordon Ramsay - Royal Hospital Road, Clare Smyth – Core, Nigel Haworth – Northcote and Paul Foster – Salt.

Michael Wignall creates a fantastic starter dish with Grape, Yoghurt and Celery using the Sage Commercial Control Freak, for ultimate precision. →

The Sage Commercial Control Freak™ is exclusively available from Sous Vide Tools.

Visit sousvidetools.com and search 'Control freak' for more information.

Sage | Commercial



“
The Sage Commercial Control Freak is exceptionally easy to use, portable and provides an incredible level of accuracy
”

Michael Wignall, Gidleigh Park
2 Michelin Star, 5 AA Rosettes
Chagford, Devon, TQ13 8HH
T.01647 432 367 E.info@gidleigh.co.uk www.gidleigh.co.uk
10 Course tasting menu £145. À la carte 3 courses £125

Michael Wignall’s Sage Commercial Control Freak Recipe – Grape, yoghurt and celery



Dessert



3hrs



Two

Ingredients

- SALTED GRANOLA**

 - 225g Oats
 - 4g Cinnamon
 - 6g Sea Salt
 - 55g Virgin Pommace oil
 - 100g Honey
 - 100g Light soft brown sugar
 - 1 Vanilla Pod (Spilt)
 - 60g Pine nuts
 - 60g Flaked almonds
 - 100g Hazelnuts (blanched and peeled)
- CELERY**

 - 3 x Sticks of celery
- GRAPE SNOW**

 - 500ml Muscat Grape Juice
 - 50g Glucose
 - 3g Stab 2000 ice cream stabiliser
 - 210ml spring water
- GARNISH**

 - Celery cress
 - Fresh apple brunoise
- YOGHURT SORBET**

 - 350g Spring water
 - 145g Sugar
 - 240g glucose
 - 30g Milk powder
 - 3g Sea Salt
 - 5g Super Nutrose
 - 70g Yoghurt (Full Fat)
 - 10g Lemon Juice
- GRAPE JELLY**

 - 240g freshly squeezed Grape Juice
 - 2.4g Agar agar
 - 1x Half Gastronome non stick tray
- SEMI-DRY GRAPES**

 - 200g Muscat grapes (halved and de-seeded)
 - 40g Icing Sugar

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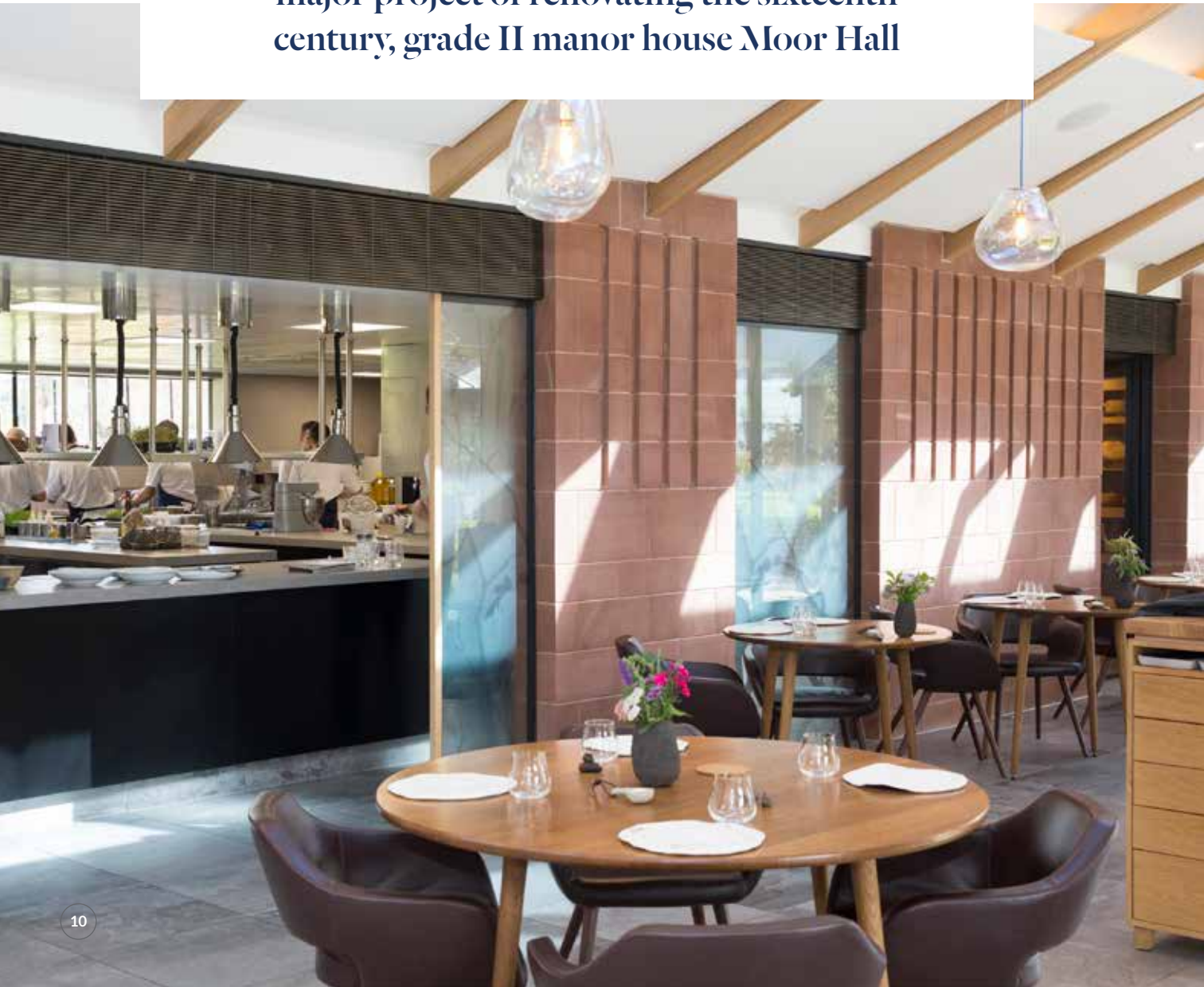
Method

- SALTED GRANOLA**
- Pre heat oven to 165°C / Fan 3
 - Melt together the virgin pomace oil, honey, brown sugar and vanilla
 - Once fully melted mix in the oats, cinnamon and sea salt
 - Put onto a tray and bake in the oven stirring every 4/5 minutes
 - After 10 minutes add the pine nuts, almonds and Hazelnuts to the tray
 - Put back in the oven for 6-10 minutes until lightly coloured
- YOGHURT SORBET**
- Mix the nutrose with the sugar, then add the spring water, glucose, milk powder and sea salt
 - Lightly blend together for a few seconds. Using the control freak bring to 92°C for 3 minutes
 - Then allow to cool and mix together with the yogurt and lemon juice
 - Place in a Pacojet beaker and freeze
- GRAPE JELLY**
- Using the control freak bring ingredients to a boil at 98°C
 - Once boiling place straight onto tray and allow to set
- SEMI-DRY GRAPES**
- Lay grapes on a dehydrator tray
 - Dust with icing sugar
 - Semi-dry in a dehydrator for 2hrs at 64°C
- CELERY**
- 2 x sticks of celery peeled and brunoised
 - Juice the remaining head of celery, along with the peelings and trimmings from the brunoise
 - Cook brunoise in the juice at 92°C using the control freak for 6mins
- GRAPE SNOW**
- Boil Glucose and Water for 30 seconds at 95°C using the Control Freak
 - Hand blend Stab 2000 into mixture
 - Pour grape juice into a Pacojet beaker and allow to freeze at -24°C
 - Blitz on snow setting in Pacojet
- TO FINISH THE DISH**
- Cut a small piece of grape jelly sheet
 - Lay onto Plate
 - Lightly sprinkle granola around the outside along with celery cress
 - Rocher sorbet in the centre
 - Liberally Sprinkle grape snow and semi dried grapes around the outside



Moor Hall with Rooms

When Mark Birchall took on his first solo venture the culinary world held its breath as he embarked on the major project of renovating the sixteenth century, grade II manor house Moor Hall



The doors have now been open for six months and the accolades still keep coming for this unassuming chef who has made a little village in Ormskirk his home and put it firmly on the culinary map.

What makes Moor Hall special? Is it the history and heritage of the building, lovingly restored so that old blends beautifully with the new? Is it the staff who eat, sleep and breathe the project, the sumptuous rooms or the walled garden? We could go on. Let us try to give you a small flavour of Moor Hall without spoiling the experience.

Pre-drinks are served in the lounge, with sumptuous sofas, original Jacobean panelling and a roaring fire. The barman is keen to share a little or a lot of his passion with you and the experience is relaxing, you feel comfortably at home and there is an anticipation of the evening to come in the air.

The dining room is an addition to the old building and it feels fresh and light, with views to the pass and the stunning grounds. Staff are attentive and knowledgeable and there isn't anything they don't know about the menu, the wine or the fixtures and fittings. A holder arrives for a steak knife that was once part of the old barn which has been whittled to suit. The crockery is handmade and the table tops made of a sumptuous stunning oak.

It's all the little details coming together that make for something that really is very special and that's before we have even thought about the tasting menu we are about to try. There are two available - a five and an eight course at dinner and a three or four course lunch, oh and why have a cheese trolley when you can give guests the opportunity of a little roam around in the specialist cheese room. Of course, we will leave the details of the tasting menu a surprise but you won't be disappointed as we catch up with Mark to see how he's been finding life as a business owner.

It's now just over six months since you opened at Moor Hall, in Aughton – could you sum up the journey so far for us?
It's been a three-year process getting the property through the extensive renovation and then opening. The first month of opening was probably the hardest month of my life: it was challenging, having not really been in the kitchen for two years and getting back into it with a brand new team. But we felt we had settled into a really good rhythm after three months and now after six months we are happy that we're where we want to be and will continually develop.

You've gained some amazing experience in your career; has there been an overriding influence on your vision for your style of food at Moor Hall?
The influences are from everywhere I've worked really, but especially L'Enclume as that's where I was for the longest period. Moor Hall however is very different in everything from the building right down to what we put on the plate.

Being involved in the project right from the beginning must have been challenging, but at the same time having the opportunity to create a blueprint for your own restaurant was surely amazing?
Yes, it has been an amazing opportunity. Not many people get the chance to be involved in a restoration and a brand new build whereby pretty much everything has been bespoke. Working with an old building we have tried to get every detail right and we have achieved 99% of what we set out to do: with a project of this magnitude we are certainly very happy with that result.

You've developed an array of glazed rooms showcasing your cheeses, charcuterie and wines and there are plans for a bakery and even a micro brewery. The fact that these are on show and you encourage guests to come and take a look suggests that it's important to you that the dining experience isn't solely about sitting and eating?
The restaurant extension is nice and open and yes, we have a cheese room and wine room on show, with the bakery and micro brewery planned for the future. We wanted to create some anticipation before dinner, so from the garden people can see the produce when they arrive. It's about also stimulating and inspiring the guests, and with the cheese room encouraging them to leave their table for a different experience - perhaps seeing what a full wheel of cheese actually looks like.



One of the hottest industry topics at the moment is the lack of skilled chefs and the difficulties around recruitment. Has your own experience reflected this, and do you feel that technology in the kitchen could in some small way play a part in helping with this issue?

We were pretty lucky for opening and managed to get a full team in place; however we have lost a couple of people since. It is very difficult at the moment to recruit for both front and back of house. We are finding it challenging for a casual dining restaurant we're opening at the end of October; surprisingly it does feel more difficult than it was for Moor Hall. Technology can make things easier, definitely; whether it's using a water bath or any other quality piece of kit, it will always make the job easier and in this respect we try and make sure we are forward thinking with everything we do.

With your style of cooking how much of a part do new advances in kitchen equipment and technology play?

No matter what you do you need to enhance the produce you use first and foremost. If you do that by using technology and equipment, then great. Sometimes I look at new equipment and think of how I can use it; other times it's about finding quality equipment for the job. The most important factor, however, is that we are enhancing the product and the guest experience: that's what matters.

You've previously not been afraid to say that you would like to be recognised with a Michelin Star at Moor Hall (we go to print a week before Michelin releases the 2018 Guide): will you be having a few sleepless nights over the next week or so?

Any chef or restaurateur would be lying if they said they didn't want to be in the Michelin Guide - or any guide for that matter - and accolades such as a Michelin Star are a great reward for the staff. It can really put an area on the map and of course it helps the business. From the growers and the chefs to the housekeepers and front of house there are a lot of people involved. We just want to be recognised for what we do, but yes, in a nutshell we are feeling a little tense! We can't do any more than we have done and no matter what the outcome we will always push on and give our guests the very best experience we can.

Moor Hall Restaurant with Rooms

Prescot Road, Aughton,
Lancashire, L39 6RT

T: 01695 572511

E: enquiry@moorhall.com

W: www.moorhall.com

5 Course Tasting Menu £65

8 Course Tasting Menu £95



Sous Vide Recipes

With Autumn well and truly upon us, chefs and home cooks alike relish the opportunity to create dishes from the bounty of orchard fruits, wild game and late vegetable harvests that are readily available at this time of year.

In partnership with greatbritishchefs.com we've hand selected seasonal sous vide recipes from chefs that include the extremely talented Chantelle Nicholson of Tredwells in London, the much acclaimed Mark Jordan from Jersey, and last but by no means least Kevin Mangeolles of the renowned Neptune in Hunstanton, Norfolk.

For more recipes visit greatbritishchefs.com →

Chantelle Nicholson's – Spiced aubergine with turmeric and coconut sauce, cashew butter and crispy kale



Starter



1hr 40mins

plus overnight drying time for
the kale crisps



Four

Ingredients

SOUS VIDE AUBERGINE

6 baby aubergines
1/2 tsp coriander seeds
1/2 tsp fennel seeds
1/2 tsp cumin seeds
50ml of olive oil
table salt
sea salt
freshly ground black pepper

KALE CRISPS

200g of kale
1 tbsp of olive oil
1 tbsp of cashew nuts
table salt

TURMERIC AND COCONUT SAUCE

20g of fresh turmeric, sliced
2 shallots, sliced
1 knob of ginger, 3cm in length, peeled and sliced
20g of cashew nuts, toasted
1/4 bunch of coriander stalks
400ml of coconut milk
1 dash of vegetable oil

CASHEW BUTTER

100g of cashew nuts, toasted
100ml of warm water
table salt

Method

1. For the kale crisps, massage the oil into the leaves and season well with table salt. Microplane the cashew nuts over the kale and place in a dehydrator or 60°C oven overnight to crisp up
2. For the aubergine, preheat the water bath to 72°C
3. Place the coriander, fennel and cumin seeds in a dry frying pan over a moderate heat and toast until fragrant, lightly crush and mix with the olive oil
4. Halve the aubergines lengthways and score the flesh in a criss-cross pattern. Season liberally with table salt and leave for 10 minutes. After 10 minutes, wipe away the salt and any excess moisture
5. Place the aubergines in 2 vacuum bags and add the spiced oil. Seal, being careful not to take all of the air out as you will crush the aubergines, and place in the water bath for 90 minutes
6. For the turmeric and coconut sauce, heat a dash of vegetable oil in a large saucepan. When hot, add all the ingredients apart from the coconut milk. Season well, cook for 10 minutes until lightly coloured then add the coconut milk
7. Simmer for 20 minutes then place in a blender and blitz until smooth. Pass through a fine sieve
8. For the cashew butter, place the cashew nuts in a blender, season well and add the warm water. Blend until smooth, adding a little more water if necessary. Transfer to a piping bag
9. Remove the aubergines from the bags and season with a little sea salt and pepper
10. Plate the aubergines with dots of cashew butter, drizzles of turmeric sauce and pieces of crispy kale

Recipe courtesy of greatbritishchefs.com

Tredwells - 4A Upper St, Martin's Lane, London, WC2H 9NY
T. 020 3764 0840 E. hello@Tredwells.com W. www.tredwells.com
Mains £17 - £33

Chantelle Nicholson's sous vide aubergine recipe is cooked with a host of aromatic spices and served with a rich, vibrant turmeric sauce. Cashew butter and kale crisps add richness and texture to the dish

Kevin Mangeolles’ – Loin of hare, creamed celeriac tart, haunch braised in chocolate beer



Main



1hr 30mins

plus 5 hours sous vide cooking



Four

Ingredients

HARE LOINS 4 hare loins 1 sprig of thyme	THYME PASTRY 200g of plain flour 200g of salted butter 1 tbsp of water 1 egg yolk 5 sprigs of thyme, leaves picked
CHOCOLATE BEER-BRAISED HAUNCHES 4 hare legs 1 onion, sliced 300ml of chocolate beer 2 garlic cloves, crushed 6 juniper berries, crushed 1 sprig of thyme 500ml of brown chicken stock, or hare stock 50g of bitter chocolate 1 dash of oil	CREAMED CELERIAC 1/2 celeriac 100g of butter, melted 300g of whipping cream 2 tbsp of grain mustard salt
	CABBAGE 1 pointed cabbage salt 1 knob of butter

*The Neptune Restaurant With Rooms - Old Hunstanton, Norfolk, PE36 6HZ
T. 01485 532122
E. reservations@theneptune.co.uk
W. www.theneptune.co.uk
8 Course Tasting Menu £75*

Recipe courtesy of greatbritishchefs.com



Method

- Preheat a water bath to 85°C
- To begin, prepare the braised hare haunches. Sweat down the onion in a dash of oil in a small pan until softened. Leave to cool then add to a vacuum bag with the hare thighs, beer, juniper, garlic and thyme. Seal in a chamber sealer and cook in the water bath for 5 hours
- Remove the thighs from the bag and strain the juices into a pan. Add the stock, reduce to a sauce consistency and stir in the chocolate. Pick the meat from the bone in large pieces and add to the sauce. Keep warm
- Preheat the oven to 150°C/gas mark 2
- To make the thyme pastry, mix the flour and butter until you reach a fine sandy texture, then add the water, thyme leaves and egg yolk. Mix until you have a smooth dough
- Roll the dough out until 1/2cm in thickness and cut out four 10cm circles. Place in the freezer for 20 minutes to firm up. Transfer to the oven and cook for 15 minutes
- For the creamed celeriac, grate the celeriac and transfer to a pan with the melted butter. Cook until softened, add the cream and reduce until you have a thick, creamy consistency. Add the mustard and season with salt
- Preheat the water bath to 60°C
- Trim any sinew from the loins and place into a vacuum bag with a sprig of thyme, salt and a dash of oil. Seal and cook in the water bath for 15 minutes
- Roughly chop the cabbage and blanch the leaves in boiling salted water for 1 minute before refreshing in iced water. To serve, heat a saucepan over a medium heat with a knob of butter and warm the cabbage through
- Remove the hare loin from the bag and drain on kitchen paper. Heat a frying pan over a high heat and sear the hare loin until caramelised. Leave to rest for a few minutes then carve lengthways to serve
- To plate, place a pastry circle on the plate and spoon some creamed celeriac on top. Cover with the loin and arrange some buttered cabbage and the braised haunch around the outside of the tart. Finish with a little grated bitter chocolate and serve

Mark Jordan’s – Squab pigeon, pearl barley and truffle risotto, foie gras, hay-smoked offal brochette



Main



1hr 30mins

plus 2 hours sous vide cooking



Four

Ingredients

SQUAB PIGEONS 2 squab pigeons	PEARL BARLEY RISOTTO 100g of pearl barley 100ml of veal stock 25ml of double cream 50g of sweetcorn kernels, cooked 1 autumn truffle, small
FOR THE PIGEON LEGS 1 sprig of thyme 1 garlic clove, crushed 25g of butter 25g of vegetable oil salt	PARMESAN TUILLE 50g of Parmesan
GNOCCHI 250g of potato 50g of 00 flour 1 egg flour, for dusting 1 egg yolk panko breadcrumbs salt	TO PLATE 200g of foie gras, cut into 4 pieces 2 baby corn 4 sprigs of thyme hay, for smoking

Method

- Preheat a water bath to 62°C
- Remove the pigeon legs from the birds and season with salt. Place into a vacuum bag with the garlic, thyme, butter and oil. Seal in a chamber sealer and cook for 2 hours. Once ready, allow to cool and reduce the water bath to 55°C
- Remove the innards from the birds and reserve the heart and liver (discard the rest). Bring a large pan of water to the boil, blanch the pigeons for 2 minutes then leave to dry
- Once the pigeons are dry, heat a large frying pan over a high heat and brown the skin all over. Leave to rest and brown the pigeon legs in the same pan
- Remove the pigeon breasts from the bone and transfer to a vacuum bag with the legs, thyme and garlic. Place in the water bath until ready to serve
- Preheat the oven to 180°C/gas mark 4
- For the gnocchi, bake the potato in the oven for around 40 minutes, until completely soft
- Place a large, shallow pan of water over a high heat and bring to a simmer

*Mark Jordan at The Beach - La Plage, La Route De La Haule, St Peter, Jersey, JE3 7YD
T. 01534 780180 E. bookings@markjordanatthebeach.com W. www.markjordanatthebeach.com
Mains £14.50 - £36*



- Cut the potatoes in half and pass through a fine drum sieve onto the work surface. Bring the potato together into a rectangle and add the flour and the egg
- Gently fold the potato over on itself until all of the flour and egg is incorporated. Make sure you do not over-mix, or the gnocchi will be rubbery. Roll the gnocchi mix into a sausage shape and cut into small pieces. Roll these pieces into balls and place on a tray
- Whisk the simmering water to create a whirlpool and carefully add the gnocchi. Cook for a few minutes – the gnocchi are ready when they float. Plunge into iced water to stop the cooking process
- Drain the gnocchi and dry on a kitchen cloth. Once dry, dredge first through flour, then egg and finally the panko breadcrumbs. Set aside until ready to fry
- To make the Parmesan tuille, evenly grate the Parmesan onto a piece of baking paper using a microplane in a thin layer. Place in the microwave for 30 seconds then remove and leave to crisp up. Break into pieces and reserve
- For the pearl barley risotto, cook the pearl barley in boiling water for around 15 minutes, or until tender. Drain and leave to cool
- Preheat a deep-fryer to 180°C
- For the offal brochette, cut the livers and hearts in half and skewer onto 4 sprigs of thyme. Heat a heavy frying pan over a high heat and sear the brochettes for a few minutes. Season with salt
- In the same pan, sear the foie gras pieces on both sides until golden brown then season with salt. Pan-fry the baby sweetcorn until cooked and roasted
- When ready to serve, deep-fry the gnocchi for 2 minutes, or until golden brown
- To finish the risotto, add the barley to a saucepan with the veal stock and cream. Heat and mix until incorporated. Stir in the Parmesan and sweetcorn and grate in the truffle
- To plate, arrange three pieces of the gnocchi on each plate and spoon a nice portion of the pearl barley risotto in the centre. Remove the pigeon from the water bath, sear and then slice the breasts in half. Lay the breasts over the risotto and lean the legs on the gnocchi. Place the foie gras on the plate
- In a hollowed out stone, add a ball of fresh hay and place the brochette on top. Using a blowtorch, set fire to the hay and place the cloche on top. Dress the plates with the baby cresses and a Parmesan tuille and serve straightaway

Recipe courtesy of greatbritishchefs.com

Udale's Himalayan Salt Chamber



Any chef worth his salt knows that aged meat has a distinctive depth of flavour that can only be produced by investing in something they are often short of, and that is time. Speciality food supplier Udale is making life a little easier however, by offering meat aged in its very own Himalayan salt chamber, and it seems the catering industry can't get enough of it →





Udale is taking its meat to new heights by combining the old with the new. Building on the age-old idea that meat and fish can be cured and kept for longer using salt, Udale is combining the idea of a traditional salt chamber with modern refrigeration techniques, producing meat of a consistently high quality that is helping to redefine recipes in the modern kitchen.

At the company’s HQ in Morecombe, Lancashire, Udale selects only the best cuts, then places them in its salt chamber constructed from over 3000 Himalayan salt bricks, where they will stay to age for anything from four days to 100, depending upon the product. The controlled atmosphere inside the chamber helps to produce everything from aged beef, lamb and venison, to pork and duck, all sharing a common factor, a fantastic concentration of flavour.

All of Udale’s beef, for example, is extra-aged in the Himalayan salt chamber, using a 12ft wall of 1,000 hand-cut Himalayan rock salt bricks to dry-age the meat.

The translucent salt blocks, which vary in colour from white to orange and a myriad of shades of pink, were hand-cut and shipped from mines in the foothills of the Himalayas in Pakistan’s Punjab region.

Himalayan salt is exceptional in terms of purity and is also revered for its flavour-enhancing qualities, so the salt wall creates the perfect environment for the ageing process.

“
Udale selects only the best cuts, then places them in its salt chamber constructed from over 3000 Himalayan salt bricks
”

Over a period of 28 to 45 days, the salt bricks help to draw moisture from the surrounding air and meat, while the lowered humidity helps to inhibit the growth of any unwanted bacteria. The negative ions from the salt counteract with the positive ions of the meat to produce a unique, sweet, and intense taste. At the same time, the air in the room is purified by the salt, something that is immediately evident when you enter the chamber, while all of the natural juices and flavour are sealed inside the multi-award winning beef.

Udale is a family business, founded in 1906, and it has a long standing reputation for supplying quality meat, whether it be the award-winning beef, its local salt march lamb or lamb grazed on the fells.

Udale Speciality Foods Ltd
Schola Green Lane, Morecambe,
Lancashire, LA4 5QT

T: 01524 411611
E: enquiries@udale.com
W: www.udale.com



“
The translucent salt blocks, which vary in colour from white to orange and a myriad of shades of pink, were hand-cut and shipped from mines in the foothills of the Himalayas in Pakistan’s Punjab region
”



Clare Smyth



Core is the debut restaurant of Clare Smyth MBE, the first and only female chef to run a restaurant with three Michelin Stars in the UK. Clare grew up on a farm in County Antrim, Northern Ireland. Since moving to England at the age of 16, she has worked with an uncompromising devotion to her craft, training in some of the most celebrated kitchens in the world. In her time as Chef Patron at Restaurant Gordon Ramsay in Hospital Road, her many awards included 10/10 in the Good Food Guide, five AA rosettes and that MBE for services to the hospitality industry. Clare also won the Cateys Chef of the Year Award 2016 and Michelin Female Chef 2017.

With Core, Clare intends to forge a model of the new neighbourhood restaurant – still ambitious but friendly and stripped of formalities, with chef and brigade visible to all diners behind a glass partition. The Victorian building in Notting Hill first opened as a restaurant in 1969, when food writer and broadcaster Prue Leith launched Leith's; after that it was known as the Notting Hill Brasserie. However, the Victorian building has been empty since 2014, when Iberian specialist Notting Hill Kitchen closed. Clare is exceptionally happy with what she has chosen for this enterprise as it is the one she “fell in love with”.

The modern restaurant will offer a constantly evolving 10 to 12 course tasting menu (or just three or five courses if preferred), with ingredients sourced from British producers, and an extensive wine menu stretching to 400-plus fine wines and Champagnes, plus a number of more affordable options. The theme continues with British crockery and silverware.

We were lucky enough to be invited by Clare and Head Chef Jonny Bone to experience the chef's table at Core just after it had opened. You know it's somewhere special as soon as you walk through the door but this is a new feel for a restaurant that we hadn't experienced before, best described as fine dining with a relaxed contemporary edge. We started with a British G&T in the lounge whilst our table was prepared, before being invited to the chef's table where we chose the eight course tasting menu with Core wine pairing. Within a few minutes of sitting at the table, Clare and Jonny whisked us into the kitchen for a quick tour. We were greeted by the Charvet bespoke cooking suite. To that end, Clare had a logo plate and a salamander control plate made by Charvet's own enamel factory to match the colour of the Core logo.

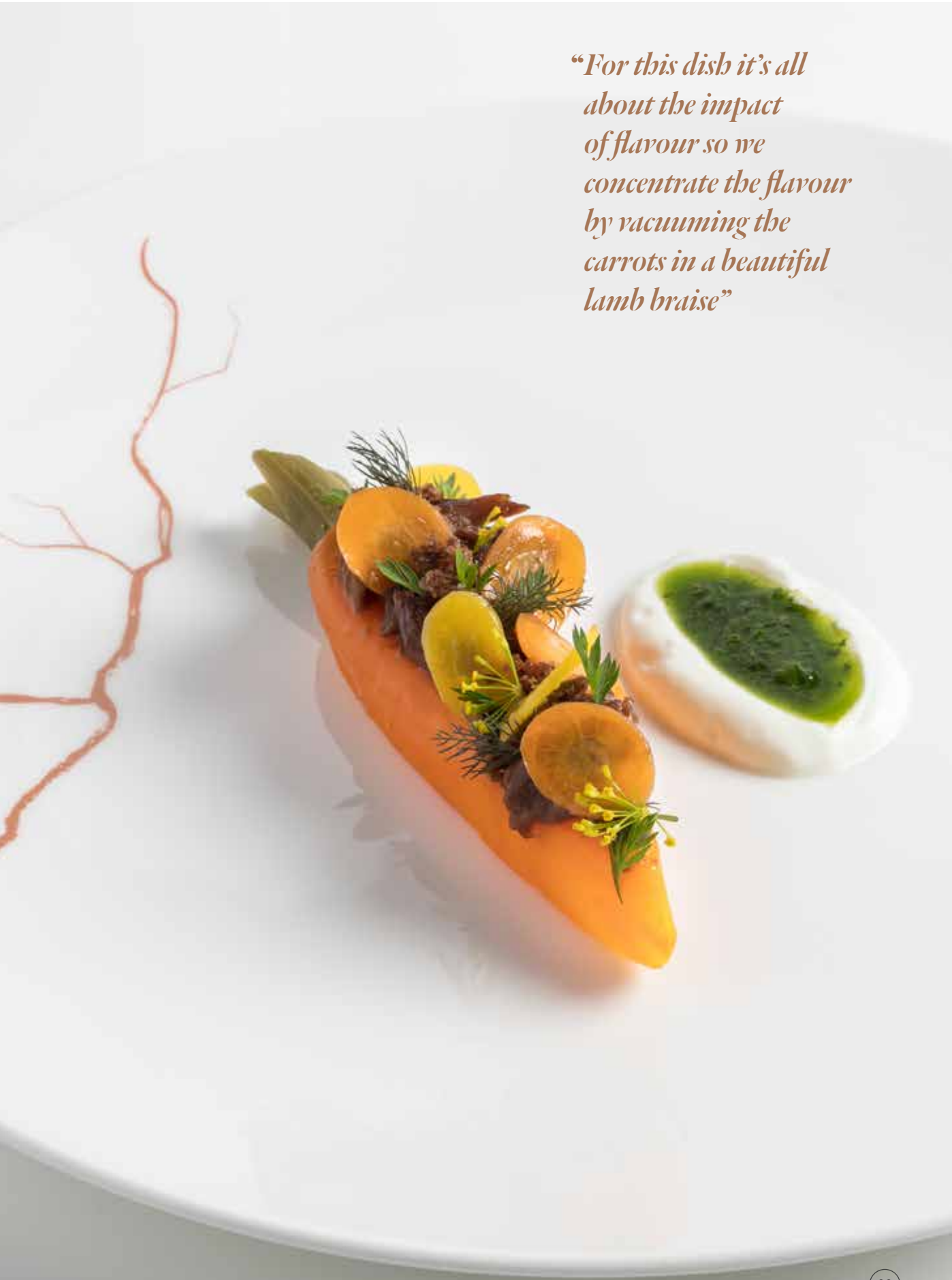
Onto the meal - and wow! The menu included crab, scallop, lamb, beef short rib and a chocolate and hazelnut crèmeux.

The crab dish includes three separate components — poached claw meat, a doughnut with white and brown meat and a consommé made from the bones; sous vide chicken breast comes with a salad of confit egg yolk, chopped heart and liver and crispy skin. The potato dish was the stand out dish for us served with herring, trout roe and fermented potato crisp. All done with Clare's expert modern touches and a welcome effort to minimise waste.

When Clare announced her plans to open her debut restaurant in the heart of London's Notting Hill, there was one company in particular that she and Jonny were keen to work with. Sous Vide Tools were privileged to consult with Clare and her team throughout the planning and set up of the new elegant yet informal fine dining restaurant.

When asked about technology in the kitchen at Core and whether it was embraced wholeheartedly or approached with a sense of caution, Jonny was quick to comment: “Anything new we embrace - and that's across the board - but it's about taking what we do and applying that product to it and if it fits and it works then fantastic, but if it doesn't then it's just not for us. It doesn't mean it's wrong or a bad way of doing things: we have our style and the way we like to do things.” →

“For this dish it's all about the impact of flavour so we concentrate the flavour by vacuuming the carrots in a beautiful lamb braise”



“
The service from Sous Vide Tools is second to none and they are always ahead of the curve. They are where all companies should be and it’s about investing in the right place
”



Sous vide cooking is now a staple in most professional kitchens and with new developments in how the cooking technique can be applied together with advances in its accuracy there seems to be no slowdown in chefs’ appetites to experiment with getting the most from low temperature cooking. Jonny continues: “Accuracy is something that in our eyes has been a huge development when it comes to sous vide cooking over the past few years, as everything is so much more accurate and easier to control. The way in which we use it is to take everything to an exact point, so when we are cooking with the water baths or the Control Freak [see below] we are taking it to the precise degree, which enables us to get perfection. As well as this it also allows for consistency every single time, which helps us in what we are striving for here at Core.”

Budget and value for money are considerations for all kitchens, no matter the level of cuisine, so buying equipment that has multiple uses is a real bonus. Referring to the Sage Commercial Control Freak™ induction cooking system, Jonny says: “Versatility is a fantastic feature of the Control Freak. It’s a piece of equipment that you can do everything on: you can be searing something on it one minute, then turn it down and slow cook on it and then hold a pan of water for service. It’s a multi tool, which is fantastic - especially for smaller businesses, to have one piece of kit that does everything is amazing.”

Talking about the Lamb braised carrot with sheep’s milk yoghurt, currently on the menu, Jonny explains: “For this dish it’s all about the impact of flavour, so we concentrate the flavour by vacuuming the carrots in a beautiful lamb braise which transfers the flavour of the lamb into the carrots and then we use the water bath to achieve the accuracy of the cooking.”

Having the right relationship with supplier partners is of vital importance to any restaurant team, but doubly so when it is a new venture of the highest calibre run by an entrepreneur such as Clare with a unique reputation to uphold. The team at Core need to know they can rely on their equipment, day in day out.

Concludes Jonny: “The service from Sous Vide Tools is second to none and they are always ahead of the curve. They are where all companies should be and it’s about investing in the right place. The biggest problem for kitchens is that budgets are always tight, which can lead to limited kit. In our experience the kit from Sous Vide Tools is very reliable but, if there is a problem, it’s always dealt with and sorted within the day. For us it’s very important that we have that level of service to keep us moving.”

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Meals
À La Carte 2 Courses £54
3 Courses £68
4 Courses £83

Going around in circles

With many chefs and home cooks preferring to choose the more portable and flexible thermal circulators over the traditional sous vide water bath, the nice team at sousvidetools.com have put together a quick overview of some of the more popular circulators on offer, together with a little handy guidance to help you find the right tool for you without going around in circles →



SousVideTools® iVide Thermal Circulator

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The iVide is the worlds smartest sous vide tool to date. Thanks to our app and calculator you will never have under or overcooked food again. Simply select the product type you are wanting to cook, select the weight and doneness and the iVide will do the rest for you. 20 litre capacity

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SousVideTools® Platinum Thermal Circulator

WHY BUY?

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Designed for sous vide cooking the Sousvidetools Platinum Thermal Circulator is a mountable thermal circulator that guarantees a temperature stability of 0.03°C between 40°C to 100°C on all cooking pots up to 65 litres and is quickly assembled to any pot with its clamp. Its space saving design allows for quick storage and movement between locations

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SousVideTools® iVide Pro Thermal Circulator

WHY BUY?

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£659.99



PolyScience® Chef Series Sous Vide Thermal Circulator

WHY BUY?

Precise temperature control within 1/10th of a degree

The Sous Vide Professional™ sets the standards for sous vide cooking. It was developed to meet the requirements of the world's best chefs and adds a whole new dimension of control to your kitchen. Its aesthetics, easy handling and flexibility are unique and without compromise. Professional and aspiring home chefs achieve perfect, repeatable results every time with the Sous Vide Professional™ Works best up to a 45 Litre Capacity

£719.99

Seven Chefs Seven Snacks

Seven Chefs Seven Snacks is the
brainchild of James Close,
Chef Owner of two-Michelin-starred
The Raby Hunt in Summerhouse,
Darlington →



Now in its second year the event again attracted the UK's most acclaimed chefs, giving up their spare time to cook at an intimate and relaxed dining event, all in aid of the charity Hospitality Action.

The line-up of chefs cooking included Michael Wignall – Gidleigh Park, Tim Allen – The Wild Rabbit, Peter Sanchez-Iglesias – Casamia, Larry Jayasekara – Petrus, Mark Birchall – Moor Hall Restaurant, John Freeman – Restaurant Sat Bains and Shaun Hurrell – Barrio Comida. The event stemmed from an idea that James had following one of his popular development evenings which were a creative test bed for many of his new dishes. Always keen to do something different James wanted to take a completely different approach to the normal format of a regular dining experience, with the added benefit of raising money. →

“The fact that the chefs are giving up their time to travel from all over the UK for this event shows how important it is to give something back to the industry we love”
– James Close



“This was an event like I’ve never seen before. To be able to engage with the guests was fun and exciting and of course all for a good cause”
– Peter Sanchez-Iglesias
(Casamia Bristol)

The sell-out event proved to be a unique and rare culinary experience for guests to sample snacks individually created and served by the chefs at various locations around the newly refurbished Raby Hunt Restaurant. As with the previous year, guests were presented with a souvenir menu card on arrival, signed by the chefs, so that they could record each of the afternoon's snacks; however realistically they weren't likely to forget the amazing food in a hurry!

Reflecting on the event Chef John Feeney commented: “James is probably one of the most open minded two-star chefs in Europe, taking inspiration from suppliers, technology and equipment. For him to play host to such a unique event like this shows how the british culinary arena has changed over the past 10 years; there is much more openness and a great chef community. I was extremely honoured to be asked two years in a row to get involved with Seven Chefs at this level.” With a combined count of nine Michelin Stars between this year's line-up and countless years' experience working at the very pinnacle of culinary excellence in the UK, this was an event that sousvidetools.com were extremely proud to sponsor.



Talented Mr Fox

The Talented Mr Fox is the brainchild of the highly acclaimed Matt Whiley, who is a drinks consultant advising clients on every aspect of designing, running and managing a bar. He also creates his own spirits, cordials, syrups, bitters and cocktails.

Matt's achievements and reputation have led him to be named among The Evening Standard's top 1000 most influential Londoners. His groundbreaking work has impacted the cocktail industry globally, having co-founded Fluid Movement and five award winning bars across London (Purl, Worship Street Whistling Shop, Talented Mr Fox & Peg + Patriot). He is also the founder of boutique liquor brand Moonshine Kid and distils his

own Dog's Nose Hop Gin. His new bar, Scout, opened in Shoreditch in April 2017.

Matt is a drinks consultant to, among others, Fera at Claridges, Restaurant Story, The Rabbit in the Moon, Hoppers, Shotgun BBQ, The Marksman, Yosma, Bone Daddies Group, Rök Smokehouse, Straight & Narrow and Bird of Smithfield.

Matt is no stranger to sous vide with numerous cocktails he's developed adopting the technique to infuse spirits and enhance flavour.

View a selection of recipes from his much-acclaimed new book 'The Modern Cocktail' on page 36-37 →



Matt Whiley's book 'The Modern Cocktail' is available now from sousvidetools.com

Carrot

Cocktail Type	Flavours	Glass	Garnish
Short	Sour	Nick & Nora	Slice of dehydrated carrot

Ingredients

COCKTAIL
35ml (1¼fl oz) hemp seed distillate
15ml (½fl oz) purple carrot vodka
25ml (¾fl oz) sour carrot juice
15ml (½fl oz) 2:1 gomme syrup
3.5ml (¾tsp) liquorice liqueur
10ml (2tsp) egg white

I love experimenting with combinations of flavour compounds to see what happens. Here I mixed the minerally peat flavours of hemp seed with sour carrot and liquorice to produce a delicate balance of earthy tones



Method

Shake and double strain all the ingredients into a chilled Nick and Nora glass. Garnish with the carrot.

Cherry Bark

Cocktail Type	Flavours	Glass	Garnish
Short, spicy, perfumed	Sweet	Sweet wine or rocks	Sorrel leaf

Ingredients

COCKTAIL
35ml (1¼fl oz) hemp seed distillate
15ml (½fl oz) purple carrot vodka
25ml (¾fl oz) sour carrot juice
15ml (½fl oz) 2:1 gomme syrup
3.5ml (¾tsp) liquorice liqueur
10ml (2tsp) egg white

CHERRY BARK LIQUEUR
50g (1¼oz) cherry bark chips
700ml (1½pts) vodka
280g (10oz) caster sugar

Mastic is a resin gathered from the mastic tree and used to produce the brandy-like Greek liqueur, mastic. Whitebeams have bright red berries that are only available in late summer and early autumn, so like most of our drinks at Scout this one is very seasonal



Method

Put the cherry bark and vodka into a vac bag and seal. Place the bag in a sous vide machine set at 60°C (140°F) and cook for 1 hour. Strain then add the sugar and stir until dissolved. Stir all the ingredients over ice, strain into a chilled glass and garnish with a sorrel leaf.

Rhubarb

Cocktail Type	Flavours	Glass	Garnish
Fresh, piney	Sour, sweet	Mirage or wine glass	None

Ingredients

COCKTAIL
75ml (2½fl oz) fermented rhubarb
35ml (1¼fl oz) custard distillate
7.5ml (1½tsp) pine liqueur
7.5ml (1½tsp) 2:1 gomme syrup

This is a simple play on the classic combination of rhubarb and custard. I've added pine, a flavour pairing I've picked up from chefs – it works really well with custard



Method

Stir all the ingredients over ice in a mixing tin and strain into a chilled mirage or wine glass.

Foraged Negroni

Cocktail Type	Flavours	Glass	Garnish
Short, floral	Bitter	Rocks	Grapefruit twist

Ingredients

COCKTAIL
30ml (1fl oz) rectified St Germain
15ml (½fl oz) rowan berry liqueur
25ml (¾fl oz) Cocchi Americano
Rosa vermouth1ml (¼tsp) Campari

Here I took the principles of a standard negroni but used foraged rowan berries to give it most of the bitterness that you'd normally get from the Campari, and added a floral note to it with St Germain to continue the 'hedgerow' theme



Method

Stir all the ingredients over ice in a mixing tin then strain into a rocks glass filled with ice. Garnish with the twist.

the
TOOLSHED

The Tool Shed London
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SOUS VIDE TRAINING & SUPPORT

Our courses are aimed at aspiring foodies who want to introduce sous vide at home, and the professional chef who wants to take sous vide cooking to the next level. We can also create bespoke training courses to suit you or your business's needs.

For more information and to check for availability on upcoming courses visit: sousvide.tools.com

Le Champignon Sauvage

David Everitt-Matthias has held two Michelin Stars at his restaurant Le Champignon Sauvage in Cheltenham since 2000. With many other accolades that reflect the esteem in which he is held as a chef, he’s recognised as one of Britain’s leading culinary craftsmen. David is also known for his tireless experimentation with anything from the most humble to the most expensive ingredients and an “ability for making dishes taste more of themselves than the original ingredient”.

“
An ability for
making dishes taste
more of themselves
than the original
ingredient
”

The sous vide cooking method has an important place in the kitchen at Le Champignon Sauvage and the SousVideTools® Compact 14 Litre Water Bath plays a key role.

David has shared with us his recipe for Sous vide line caught sea bass, salsify, maple glazed chicken wings and chicken juices.

Le Champignon Sauvage
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Meals
À La Carte 2 Courses £54
3 Courses £68
4 Courses £83



Line caught sea bass, salsify, maple glazed chicken wings and chicken juices



Main



2hrs 30mins



Six

Ingredients

SEA BASS 1 x 800g Centre cut fillet of sea bass 25g Unsalted Butter 50g Rape Seed Oil	CHICKEN WINGS AND JUICES 12 Chicken Wings 25g Sea Salt 1 Clove Garlic – finely chopped 200g Duck Fat 1kg Brown Chicken Stock 100g White Wine 25g Unsalted Butter 25g Hazelnut Oil 15g Maple Syrup Maldon salt
BRINE 1 kg Water 50g Salt 50g Granulated Sugar 10g Kombu Peel of ½ Lemon in Strips	GARNISH 6 Salsify Sticks Handful Chick Weed 12 Small Choy sum stems 12 Trompette Noire mushrooms 50g Unsalted Butter 25g Olive Oil 30g Maple Syrup
SALSIFY PUREE 250g Peeled Trimmed & Sliced Salsify 125g Milk 100g Double Cream 50g Unsalted Butter	

Method

- BRINE AND BASS**
 - Blend ingredients together and mix with the water.
 - Place the sea bass in the brine for 7 minutes. Remove and rinse in fresh water
 - Dry with a cloth, cut into 6 equal portions, vacuum pack with a little rape oil and cook 52 degrees C for 6 minutes in a water bath
 - Remove from the vacuum pouches, place onto a towel and place skin side down into a non stick pan with a little rape oil and butter. Cook on the skin side only until skin is golden
- SALSIFY PUREE**
 - Place a medium saucepan on the heat with the salsify, milk and double cream. Cook on a low simmer until tender
 - Transfer to a blender and blend to a smooth velvety puree adding butter towards the end

- CHICKEN WINGS**
 - Joint the chicken wings – you want 12 of the middles for confit and the ends for the chicken juices
 - Chop both end bits of knuckle off the middle section and keep.
 - Salt the middle wings, add finely chopped garlic, cover and keep in fridge for 2-4 hours
 - Heat the duck fat in a casserole dish and add the chicken wings. Cook in the oven at 140 C for 2 hours. The wings should be very tender
 - Remove from the fat. Allow to cool a little and push out the two bones in the wings. They can be stored like this until needed
 - When needed heat a little of the duck fat and cook the wings on both sides until golden, adding the maple syrup at the last minute to caramelise

- CHICKEN JUICES**
 - Heat the olive oil in a saucepan and add the chicken winglet bones, colour until golden, deglaze with the white wine.
 - Cook until evaporated, add the chicken stock and reduce to 250mls
 - Strain the juices and whisk in the unsalted butter and hazelnut oil and keep warm until needed

- SALSIFY**
 - Peel the salsify sticks, trim the ends and cut into even lengths, place in a bowl of cold water with the juice of ½ a lemon
 - Bring a medium pan of salted water up to the boil, add the salsify batons and cook for 3-5 minutes, until just cooked but still with a little bite
 - Refresh in cold water and drain. Dry thoroughly, then heat the oil in a medium frying pan, add the salsify and cook to a golden colour. When golden add the butter and the maple syrup and toss until well coated and caramelised. Season and drain. Keep warm

- TROMPETTE NOIR**
 - Wash and dry the mushrooms, heat a little olive oil in a frying pan, add the mushrooms and sauté very quickly, season and drain

- CHOY SUM**
 - Place a medium sauté pan on the stove with a little water and butter
 - Heat until the water boils and forms an emulsion, split the choy sum lengthways then add to the emulsion. Cook quickly until tender. Season and drain



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