

A smiling man, Tom Kerridge, is in a kitchen. He is wearing a dark blue button-down shirt. He is holding a small bun with toppings in his left hand and a spoon with sauce in his right hand. In the foreground, there is a wooden cutting board with several more buns, some whole and some cut open. To the right, there is a bowl of shredded green salad and a pot of shredded meat. In the background, there are shelves with various kitchen items like jars, bottles, and hanging mugs.

# Tom Kerridge's *Best Ever Dishes*

Based on a BBC Programme



These are a great lunch dish, either on their own as a starter or served on the side of a more substantial main course. Blue cheese and bacon are natural partners for each other, giving a big, salty kick that is softened by the cool, crisp lettuce and celery sticks.

#### SERVES 4

4 baking potatoes  
Olive oil, for drizzling  
8 rashers of thick-cut pancetta  
2 cos lettuces, leaves separated  
and roughly chopped  
4 celery sticks, tough strings  
removed, thinly sliced,  
leaves reserved for garnish  
2 tablespoons chopped  
celery leaves  
2 tablespoons chopped chives  
Smoked paprika, for dusting  
(optional)

#### *For the cheesy dressing*

250g crème fraîche  
200g Roquefort cheese,  
crumbled  
100g mayonnaise  
1 tablespoon Dijon mustard  
Few splashes of Tabasco sauce  
Salt and freshly ground  
black pepper

## Cheesy baked potato skins

Preheat the oven to 180°C/Gas Mark 4.

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Place the potatoes in the oven on a baking tray and bake for 1¼ hours, until the potatoes are crisp on the outside and cooked in the middle. Remove from the oven but leave the oven on. Leave the potatoes to cool for 10–15 minutes.

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Cut the potatoes in half lengthways and scoop out the flesh, trying not to break the skins. (You can keep the scooped-out potato to make potato pancakes for breakfast.) Put the hollowed-out potato skins back on the baking tray, drizzle with a little oil and return them to the oven for about 15–20 minutes, until they are crisp and brown. Remove from the oven and keep to one side.

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For the dressing, gently fold together the crème fraîche, Roquefort and mayonnaise in a bowl. Stir in the mustard and Tabasco and season to taste to form a lovely, rich cheesy dressing.

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Place the pancetta under a hot grill until crisp, then set aside.

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Combine the lettuce and celery in a large bowl then add the cheesy dressing and stir together. Place the rashers of crisp pancetta in the baked potato skins, then spoon the lettuce mixture on top. Cover each one with some chopped celery leaves and chives and a dusting of paprika, if you like.





Okay, I know practically everyone knows how to make a ragu. It's one of the first things lots of people learn how to cook and one of the easiest things to make, but my version gets an extra, meaty push from roasting the mince to a VERY dark colour first. Also, the long, slow cooking really improves the depth of flavour and if you can leave it, once cooked, until the next day to eat, it improves even more. One of my favourite do-ahead dishes, for sure.

## SERVES 6-8

800g minced beef, the best quality you can find  
4 star anise  
4 cloves  
1.4kg ripe plum tomatoes, halved lengthways  
20g caster sugar  
2 teaspoons flaky sea salt  
Vegetable oil, for cooking  
200g pancetta, diced  
2 Spanish onions, finely diced  
2 celery sticks, finely sliced  
2 carrots, finely diced  
4 garlic cloves, grated  
100g demerara sugar  
2 tablespoons dried oregano  
4 bay leaves  
200ml red wine  
100ml red wine vinegar  
300g button mushrooms, stalks removed, halved  
600ml beef stock  
4 tablespoons finely chopped oregano  
2 tablespoons finely chopped sage  
500g fresh lasagne sheets  
Salt and freshly ground black pepper



## Lasagne

Preheat the oven to 190°C/Gas Mark 5.

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Place the mince in a colander and rinse under running water. This sounds like an odd thing to do but it helps break it down and separate it into smaller pieces. Drain and pat dry with kitchen paper.

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Put the mince in a roasting tin and roast for 5 minutes. Remove from the oven and stir with a wooden spoon. Tie the star anise and cloves in a muslin bag with kitchen string and add it to the mince. Return the meat to the oven and roast for a further 8–10 minutes; remove, stir again and put it back in the oven. You're trying to get a very dark, even colour all over the mince, as if it's been heavily fried – it will take about 40 minutes. Once it reaches this stage, remove from the oven, tip the meat into a colander and drain the fat. Place the meat and muslin spice bag on one side but do not turn off the oven.

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Put the tomatoes on a baking tray. Dust them with the caster sugar and flaky sea salt. Bake for 15–20 minutes until softened. Remove from the oven and place under a hot grill or blast them quickly with a blowtorch to give them a slightly charred taste.

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Warm a little oil in a large, heavy-bottomed casserole set over a medium heat. Add the pancetta and cook, stirring from time to time, until it begins to brown. Add the onion, celery, carrots and garlic to the casserole. Cook for 5 minutes until the vegetables begin to soften. Stir in the sugar, dried oregano, bay leaves, red wine and vinegar. Bring to the boil and simmer until reduced by half.

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*Continues overleaf*

*For the white sauce*

750ml milk  
½ onion  
½ bunch of thyme  
2 bay leaves  
60g butter  
60g plain flour  
1 teaspoon ground nutmeg  
225g freshly grated  
Parmesan cheese

*To serve*

A crisp green salad  
and crusty bread

## Lasagne

*Continued*

Add the minced beef and spice bag, tomatoes, mushrooms and stock to the casserole and bring to the boil. Turn the heat down to a bare simmer and cook gently for 1½ hours, stirring from time to time, until the sauce has thickened and intensified. Stir in the fresh oregano and sage, season and leave to cool. The flavour will improve if the sauce is left overnight in the fridge. Remove the spice bag.

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To make the white sauce, pour the milk into a saucepan with the onion, thyme and bay leaves and bring to the boil. Remove from the heat, cover the pan and leave to infuse for 15 minutes.

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In a separate pan, melt the butter over a low heat. Add the flour and cook for 2–3 minutes, stirring. Slowly pour the infused milk into the pan through a fine sieve, stirring all the time until you get a thick, glossy sauce. Add the nutmeg and 150g of the Parmesan and stir for a couple of minutes until the cheese has melted. Remove from the heat, stir and season.

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Preheat the oven to 190°C/Gas Mark 5.

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Get yourself an ovenproof dish, approximately 30 x 20 x 10cm and pour a layer of mince into the bottom. Cover with pasta sheets, a layer of white sauce, a layer of pasta then the ragu again, and so on until you reach the top. Make sure you finish with a layer of white sauce. Sprinkle the remaining Parmesan on top. Bake for 30–45 minutes until warm in the centre and golden brown and bubbling on top.

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Serve with a crisp green salad and some crusty bread.





Hello you! In my opinion, this is probably one of the greatest puddings of our time. It's proper, cosy comfort food that's guaranteed to raise a smile. I use brioche breadcrumbs as they're a little richer than normal ones and make the tart even more indulgent. I'm really fond of the pastry here: using bran flakes gives it an interesting flavour and it works very well as an alternative in many sweet tart recipes.

## Treacle tart with mascarpone ice cream

**MAKES A 24CM TART**

225g butter  
675g golden syrup  
190g fresh brioche crumbs  
(see p. 128 for how  
to prepare these)  
75ml double cream  
2 eggs and 1 egg yolk,  
lightly beaten  
½ teaspoon salt  
Good pinch of flaky  
sea salt, to finish

### *For the pastry*

250g softened butter  
100g caster sugar  
250g plain flour, sifted,  
plus a little more  
for dusting  
190g bran flakes,  
blended to a powder  
in a food processor  
Pinch of salt  
2 eggs, lightly beaten

### *For the mascarpone ice cream*

250g mascarpone cheese  
225g double cream  
150ml milk  
100g caster sugar  
½ vanilla pod, split  
lengthways, seeds  
scraped out  
Pinch of salt

To make the ice cream, mix all of the ingredients together in a bowl until well combined and very smooth, then churn in an ice-cream machine according to the manufacturer's instructions. Place the mixture in a freezer container and freeze until needed. Remove from the freezer about 10 minutes before you want to serve it.

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Next make the pastry. Cream together the butter and sugar. Fold in the flour, powdered bran flakes and salt. Add the eggs and mix to form a paste. Wrap in cling film and place in the fridge to rest for at least 1 hour, or up to a day.

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Preheat the oven to 170°C/Gas Mark 3.

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On a lightly floured surface, roll out the pastry to the thickness of a £1 coin. Use the pastry to line a 24cm loose-bottomed tart tin, gently pressing the pastry all of the way in and letting the excess hang over the sides. Line the inside with baking parchment or several layers of cling film and pour in some ceramic baking beans, uncooked rice or dried pulses to fill the base. Place the tin on a baking sheet and bake for 20–25 minutes. Remove from the oven, take out the parchment and beans and return to the oven to cook for a further 10 minutes until the tart shell is cooked through and dried out. Leave to cool.

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*Continues overleaf*

## Treacle tart with mascarpone ice cream

*Continued*

Lower the oven temperature to 160°C/Gas Mark 2½. To make the filling, melt the butter in a saucepan over a medium heat until it foams and turns a nutty, golden brown. Whisk in the golden syrup, which will stop the butter from cooking further. Take the pan off the heat, pass the mixture through a fine sieve to remove any solids and set aside.

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Mix the brioche crumbs in a medium-sized bowl with the butter and syrup mixture. Whisk in the cream, whole eggs, egg yolk and salt, and leave to cool for 10–15 minutes. Pour into the tart case and place on a baking sheet in the oven to cook for 25 minutes.

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Reduce the oven setting to 140°C/Gas Mark 1 and cook for a further 30 minutes, until the tart is just set – it should still have a little wobble to it in the centre.

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Remove from the oven and leave to cool. When ready to serve, sprinkle a little flaky sea salt over the top of the tart, trim the top edges, release the ring and place on a serving plate. Serve with the mascarpone ice cream.







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