

CHEESE – *Inspiration*



TOASTIES
Ploughmans
PRESERVES

Secrett's

LOVE FOOD AS MUCH AS WE DO

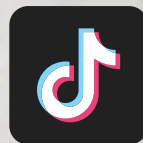
ESTD SINCE 1908

Secretts Award Winning Farm Shop

KEEP UP WITH OUR NEWS BY FOLLOWING US ON



@SECRETTSFARM



@SECRETTSMILFORD



WHY NOT SIGN UP TO OUR MONTHLY NEWSLETTER FROM OUR WEBSITE FOR NEWS, SEASONAL RECIPES, WINE RECOMMENDATIONS AND PRODUCT UPDATES

Our newsletter is published on the 1st of each month - Sign up here

WWW.SECRETTS.CO.UK/NEWSLETTER

This recipe leaflet is a collection of recipes and cooking sketches created for Secretts by Shirlee Posner of @eatsurrey as part of our Sourdough September Campaign. We sell a range of sourdough and slow dough breads from 2 artisan bakeries. Our bread is delivered daily to the shop with more specialist breads arriving at the weekends such as Cholla. We believe these are the perfect partner to our extensive range of cheeses (over 300 of them) to be found in the farm shop at any given time.

Written, edited, photographed and designed by Shirlee Posner

WWW.EATSURREY.CO.UK



**ST MARY'S SOURDOUGH & WOKEY HOLE
CHEDDAR TOASTIE**
with Jam Packed Beetroot & Horseradish Chutney



CHUTNEY MADE USING SECRETT'S HOME GROWN BEETS

ST MARY'S SOURDOUGH & WOOKIEE HOLE CHEDDAR TOASTIE

Delicious mature cheddar on St Mary's Sourdough bread works really well here with Jam Packed Beetroot and Horseradish Chutney. When possible, local producer Jam Packed makes our preserves for us with our home grown produce. This chutney has just been made with this seasons beetroot and it's really good - look out for our distinctive labels. We have added in some finely chopped salad onions for an extra flavour burst. Served here with some of our freshly grown lollo rosso salad leaves.

Ingredients

- 4 slices of Hungry Guest St Mary's Sourdough
- Butter at room temperature
- 100 - 125g Wookey Hole Cheddar, grated or cut into thin slices
- 2 spring onions, finely chopped
- 1 jar of Jam Packed Beetroot & Horseradish Chutney
- A few leaves of Secretts lollo rosso, washed and spun in a salad spinner
- A drizzle of vinaigrette

Method

PREHEAT THE OVEN TO 180°C / FAN 160°C

Mix the grated sliced cheddar with the salad onions. Lay the bread on a board and lightly spread with butter on both sides. To make the sandwiches, spread a heaped teaspoon of beetroot chutney on two slices of bread and top with the grated cheese. Press the lids on top and pan fry on each side until golden brown. Place the sandwiches on an oven tray and bake for 5 minutes or until the cheese is gooey and melted.

Serve on a plate with dressed lollo rosso leaves and some more chutney on the side.



ST. MARY'S SEEDED WHOLEMEAL



CHEDDAR PLOUGHMANS WITH PUMPKIN CHUTNEY

with Hungry Guest Baguette L'Ancienne & Montgomery Cheddar



CHUTNEY MADE USING SECRETT'S HOME GROWN PUMPKIN

CHEDDAR PLOUGHMANS WITH PUMPKIN CHUTNEY

Ploughmans lunches used to be on every pub menu. A classic combination of cheese, bread & chutney at the minimum. The gastro pub movement changed all that for the better but it is definitely worth revisiting this old classic. Adding in, hand crafted sourdough bread, mature cheddar cheese and a chutney made with our home grown pumpkin takes this old favourite up a step on the gastronomic ladder. This is one of four Ploughmans ideas we published during our September celebration of real bread. Details here - if you fancy a go!

Ingredients - Serves 2

- 150 -200g Montgomery mature cheddar cheese
- 1 Baguette L' Ancienne from The Hungry Guest Baker
- 100g small vine tomatoes
- a few basil and mint leaves
- 1 tbsp olive oil
- 1 tbsp cider vinegar
- Salt and freshly ground black pepper
- Some salad leaves
- 2 red apples
- 1 jar of Jam Packed pumpkin chutney (made with our home grown pumpkin)
- Butter to serve

Method

PREHEAT THE OVEN TO 180°C / FAN 160°C

Heat the Baguette in the oven while you assemble your plates and remove the cheese from the chiller to reach room temperature. Place the sliced tomatoes in a small mixing bowl and mix with the olive oil, vinegar, herbs and seasoning. Wash the apple and cut into wedges. Remove the bread from the oven and cut into slices. Place the cheese on the plate with salad and apple. Serve butter and chutney alongside.

Why not serve this with some artisan cider - we have a lovely selection in the farm shop!



GRUYERE & CHIVE TOASTIE
on Donker Rye with Red Onion Marmalade



GRUYERE & CHIVE TOASTIE

There is nothing like a toasted cheese sandwich for lunch. But using the right ingredients can take this up a notch. Here we have combined Gruyere cheese, red onion marmalade with a quick pickled red onion. We topped this with some crispy sage leaves. Make a meal of it with a fresh pear and some whole head lettuce leaves.

Ingredients - Serves 2

- 2 tbsps of red wine vinegar
- 1 tsp caster sugar
- A handful of fresh sage leaves
- Small knob of butter
- 100g Gruyere Cheese (grated)
- A dessertspoon of finely chopped fresh chives
- 4 thick slices of Donker Rye Bread
- Butter to spread
- Baytree red onion marmalade or a chutney of your choice
- 2 fresh pears, cut in half or wedges
- Secretts Oakleaf lettuce in season or salad leaves of your choice

Method

PREHEAT THE OVEN TO 180°C / FAN 160°C

First make the quick pickled red onion by combining the onion, red wine vinegar and sugar and place in a clean jam jar and screw the lid on tightly. Give it a really good shake and leave on the side. Now melt the butter in medium size frying pan and cook the sage leaves until they are crispy. Place on a plate on a sheet of paper towel. You will use the frying pan again so place back on the hob.

Mix the grated gruyere with the fresh chives. Lay the bread on a board and lightly spread with butter on both sides. To make the sandwiches, spread a heaped teaspoon of red onion marmalade on two slices of bread and top with the grated cheese. Top with few slices of pickled red onion and few crispy sage leaves. Press the lids on top and pan fry on each side until golden brown. Place the sandwiches on an oven tray and bake for 5 minutes or until the cheese is gooey and melted. Serve on a plate with fresh pear, salad leaves (use up the rest of the pickled onion here). Garnish the salad with any leftover sage leaves.



ANGLO SPANISH PLOUGHMANS

Hungry Guest St Mary's Sourdough, Suffolk Chorizo & Manchego



ANGLO SPANISH PLOUGHMANS

All the essential ingredients of a ploughman's but with some artistic license here! A classic 'pan con tomate' taken from Spanish tapas bars (remember those trips to Barcelona?) a lovely combination of fresh tomato pulp seasoned and spooned onto toasted sourdough that has been rubbed with garlic and drizzled with olive oil. We used Maldon smoked sea salt here which is gorgeous with tomatoes (plain is fine too). Served with chorizo made by the Suffolk Salami Company. Fruit here is flat peaches but any fresh seasonal fruit is a perfect pairing. Finally we selected Ouse Valley Apricot & Ginger Chutney which brings a great finish to the flavours here.

Ingredients - Serves 2

- 1 large beef tomato, halved and run across a rough grater
- Smoked salt and freshly ground black pepper
- 2 slices of St Mary's Sourdough toasted
- 2 cloves garlic, peeled
- Drizzle of olive oil
- 100g Manchego Cheese
- 1/2 pack of Suffolk Chorizo slices
- 2 flat peaches or any other seasonal fruit
- 1 jar of Ouse Valley Apricot & Ginger Chutney

Method

PREHEAT YOUR GRILL

Lay out the cheese and chorizo on a platter with the chutney.

Halve the tomato (if you don't have a really big one use a few smaller ones instead) and rub the flesh against a grater (rough side) over a bowl to catch the juice and flesh. Discard the skin and season the tomato pulp.

Cut the bread and halve the slices. Place under a hot grill and toast until golden and the crust are a good colour. Rub each slice with garlic and drizzle a little olive oil (optional). Divide the tomato between the slices and serve immediately with the cheese, chorizo & chutney.



CHILLI CHEESE TOASTIE
with Pain D'Alsace & Mango Chutney



CHILLI CHEESE TOASTIE

A lovely combination of freshly toasted whole spices with Jarlsberg Cheese, fresh ginger and green chilli. Sandwiched with mango chutney and sourdough bread. The heat from the chilli pairs well with the sweetness of the chutney.

Ingredients - Serves 2

½ tsp Cumin seeds, plus a few extra for sprinkling

½ tsp Black mustard seeds plus a few extra for sprinkling

200g Jarlsberg Cheese, grated

Fresh Ginger, peeled finely grated (around a dessertspoon)

1 green chilli, deseeded and finely chopped

4 slices of sour dough bread (we used Hungry Guest Pain D'Alsace)

Ghee to spread

Mango Chutney 2 tbsp, plus extra to serve (We used Tracklements Mango and Chilli chutney)

Method

PREHEAT THE OVEN TO 180°C / FAN 160°C

Toast the whole spices in a non-stick frying pan over a medium heat for a few minutes until they start to release their aroma and pop a little. Remove from the pan and leave to cool. Wipe out the pan. Mix the grated cheese with the spices, along with the ginger, chilli and a little seasoning, and mix well. Put the sourdough slices onto a chopping board and spread each ghee and sprinkle with a few cumin and mustard seeds. Turn each slice over and spread over the mango chutney and divide the chilli-cheese mixture on 2 of the slices. Put the other 2 slices on top. Return the pan to the heat and fry both of the sandwiches for 2-3 minutes on each side or until the bread is golden brown, then put the pan into the oven for 5 minutes until the cheese is oozing and melted.

Cut each in half and serve with more chutney on the side to dip



SMOKED CHEVRE PLOUGHMANS
With SDDT Bakery Donker Rye & Beetroot Salad



SMOKED CHEVRE PLOUGHMANS

This Ploughman's combines Smoked Chevre Cheese with SØDT Bakery Donker Rye which has caramel tones and a lovely texture. Teamed with a roasted beetroot salad made with Secretts home grown scarlet beetroot, fresh mint and a pomegranate molasses dressing scattered with pistachios. Fresh figs on the side and red onion marmalade finish the plate. Make sure you roast the beetroot well before you assemble the plate so it can cool. Get the cheese out of the refrigerator 1 hour before serving, the flavour will improve no end. You can make the salad the day before. We also suggest you heat the bread in the oven for five minutes before you serve!

Ingredients - Serves 2

100 - 150g Smoked Chevre log, cut into slices
1/3 of a Donker Rye loaf cut into wedges
1 bunch of Secretts scarlet beetroot, roasted & peeled
A handful of fresh mint leaves finely chopped
1 tbsp Olive oil
1 tbsp red wine vinegar
1 tbsp pomegranate molasses
1 salad onion, washed and finely chopped
1 clove of smoked garlic, crushed
15g of slivered or chopped green pistachio nuts
Salt and freshly ground black pepper
1 jar of Baytree red onion marmalade
2 fresh figs
Butter to serve

*Do this
First*

Trim the leaves off the beetroot and give them a rinse. Wrap each beet tightly in foil and roast in a tray in the oven for 1 hour. Let them cool in the foil. When they are cold open the packs and you will find the skins will easily rub off.

Method

PREHEAT THE OVEN TO 180°C / FAN 160°C

Heat the Rye bread in the oven while you assemble your plates and remember remove the cheese from the chiller to reach room temperature. To make the salad cut the beetroot into bitesize wedges and place in a mixing bowl. Mix with oil, vinegar and pomegranate molasses and season. Stir in the garlic and spring onions and top with pistachios. Remove the bread from the oven and cut into wedges. Place the cheese on the plate with salad and fig. Serve butter and chutney alongside.



BEAUVALE BLUE RAREBIT

on Petworth Loaf with Secretts Swiss Chard & Lovage



BEAUVALE BLUE RAREBIT

You cannot beat a really good rarebit and this one combines two really amazing cheeses and some great home grown Secretts produce. This makes a great lunch for 4 but why not add a mixed green salad to cut through the richness of the cheese. The Swiss Chard adds some crunch and the lovage a extra flavour hit which compliments the cheese. We used the Petworth loaf here but any good sourdough would work here too!

Ingredients - Serves 2-3

- 25g plain flour
- 25g butter
- 75ml milk
- 50ml creme fraiche
- 2 -3 stems of Swiss chard, finely chopped
- 1 dessertspoon of finely chopped lovage (when in season but optional)
- 100g Beauvale Blue Cheese, cut into small chunks
- 100g Wookey Hole Goats milk cheddar, grated or any other good cheddar
- 1 - 2 tsp of Trackelement's spitfire mustard *
- Fresh ground black pepper
- 4 - 6 thick slices of Petworth loaf
- A few cherry tomatoes to garnish



Tracklements Spitfire Mustard is very punchy so if heat is not for you 1 tsp is enough or use a Dijon instead!

Method

PREHEAT YOUR GRILL


In a small saucepan melt the butter and make a roux with the flour. Cook for a couple of minutes, stirring with a whisk to prevent the roux from burning. Stir in the milk, and creme fraiche until you have a thick but smooth sauce and add the swiss chard to wilt. Add the cheese and stir until melted. You should now have a thick paste. Mix in the mustard, lovage and add a sprinkle of black pepper. Lightly toast the bread on one side, then pile up the cheesy mixture on the other side. Cook under a hot grill for a few minutes, until browned and bubbling.

Somerset	330	Goat
Wookey Hole Goat		
A deliciously mild, savoury, firm cheese, similar to a traditional cheddar in texture, but with a distinctive yet subtle 'goat' flavour.		
Non-Vegetarian/Pasteurised		



Nottingham	552	Cow
Beauvale		
A soft cheese with a silky, melt-in-the-mouth texture and rich flavour. It has a natural, thin coat made from full-fat cow's milk, giving it an indulgent creamy taste.		
Non-Vegetarian/Pasteurised		



PETWORTH LOAF		<i>The Hungry Guest</i>

GOATS CHEESE CHEDDAR PLOUGHMANS

*with Hungry Guest Petworth Loaf & Spiced Plum Chutney
Roasted Pecans, Vine Tomatoes & Fresh Red Plums*



GOATS CHEESE CHEDDAR PLOUGHMANS

We know we have already featured cheddar in this series but this Wookey Hole Cheddar made with goats milk is too good to miss out. This cave Aged Goats Cheese is made using British goats milk using the same artisanal techniques as the dairy use to make their classic cows milk cheddars. This goat's Cheese has picked up a string of awards including a Super Gold and the title of Best British Cheese at the World Cheese Awards 2016, a Gold at the 2017 British Cheese Awards and a Gold and Silver at the 2017 International Cheese Awards. Its pedigree makes it a perfect cheese to feature here. We have kept this ploughman's really simple and its takes just minutes to assemble. We have paired this with Tracklements spiced plum chutney which is just perfect here.

Ingredients - Serves 2-3

- 75g Pecan nuts
- 100 - 200g Wookey Hole Goats Milk cave aged cheddar
- 1 Hungry Guest Petworth loaf
- 1 vine of sweet cherry tomatoes
- 2 ripe red or yellow plums, sliced into bite size wedges
- 75g roasted pecans
- 1 jar of Tracklements Spiced plum Chutney
- Butter to spread

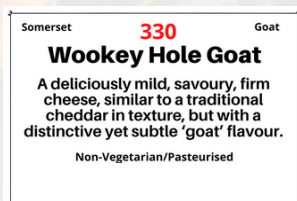
Method

PREHEAT THE OVEN TO 180°C / FAN 160°C

Place the pecans on a small baking tray and roast for 10-15 minutes. You do not need to add any oil to the pan they have enough of their own! Cool and serve with the ploughman's. Any leftovers can be stored in a jar with an airtight lid.

Lay out the cheese, chutney, tomatoes and pecans on a large plate or board. Warm the bread in the oven for 5 minutes if you like to serve warm bread.

Place the bread on a board with a bread knife and cut slices as you need them. Serve the platter with bread and butter. Serve with a mixed salad for a more substantial meal.





Secretts

LOVE FOOD AS MUCH AS WE DO
ESTD SINCE 1908