



**Virginia Show Society**  
Present  
**Cookery Demonstration by Top Chef**



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**Sponsored by Lisgrey House, Virginia**

## **Goats Cheese Puff Pizza with Rocket**

**Using good quality Irish goats cheese: Boyne Valley Blue Goats Cheese**

**Serves 4**

Instead of using the normal yeast dough in this pizza, I've made it with puff pastry. This is not as difficult as it sounds, because like a lot of people I have discovered that you can buy this wonderful pastry ready made in frozen food departments and I do, all the time.

### **Ingredients**

Packet of puff pastry

1 garlic cloves, crushed

4 cherry vine tomatoes

1 teaspoon tomato puree

1tsp balsamic vinegar,

Pinch sugar (if needed)

1 tablespoon chopped basil

Salt & pepper

2 tablespoons pesto

100 g / 4 oz goat's cheese Bellingham Blue/Boyne Valley Blue Goats Cheese  
(good quality Irish goats cheese)

Basil leaves

Small bunch of rocket/ organic salad leaves

### **Method**

- Roll the pastry to a thickness of about ¼ inch and then leave in fridge for at least 30 minutes to rest. Pre-heat the oven to 190°C / Gas 5.
- In a saucepan cook the garlic, tomatoes, tomato puree and balsamic vinegar and heat gently until the tomatoes go soft , if needed add a little sugar, add the chopped basil, season to taste , set aside in a warm place.
- Now take the pastry out of the fridge and cut out an 8-inch circle. Prick the surface evenly with a fork. Place on a baking sheet and cook for 10-15 minutes, until golden brown. Remove pastry from oven, and brush with some egg wash, to seal the pastry
- To assemble the pizza, first spread the tomato sauce on the pastry, then place goat's cheese on top and drizzle with some pesto. Put in the oven for about 5-10 minutes or until cheese is golden brown.

### **To Serve**

- Place pizza on the plate, Garnish with some basil leaves and surround with rocket leaves.
- For extra effect, sprinkle some pesto on top of the pizza and around the rocket

## **Grilled Rib-Eye Steak with Smoked Paprika and Red Pepper Butter –**

**Using locally produced Aberdeen Angus Steak from the farm of Leo McEnroe and Belgian Blue Steaks supplied by Kepak on behalf of Ollie Stanley.**

Serves 4

4 x 225g (8oz) dry aged rib-eye/sirloin/strip loin steaks

100ml (3 1/2fl oz) rapeseed oil

2 garlic cloves, crushed

1 tsp chopped fresh thyme

FOR THE BUTTER

1 small red pepper

175g (6oz) butter

1/2 tsp chopped fresh thyme

1 tsp chopped fresh flat-leaf parsley

1 tsp smoked paprika

1 tbsp cream

salt and freshly ground black pepper

baked potatoes and lightly dressed mixed green salad, to serve

- To make the flavoured butter, preheat the grill. Place the pepper on the grill rack and cook for 20-25 minutes until the skin is blackened and blistered. Transfer to a bowl and cover with clingfilm, then leave to cool completely.
- Remove the skin, core and seeds from the pepper and roughly chop the flesh, then place in a food processor. Add the butter, thyme, parsley and paprika in food processor and puree until smooth. Stir in the cream and then scrape out onto a square of non-stick parchment paper and roll into a cylinder, twisting the ends to secure. Chill for at least 4 hours or up to 24 hours is fine.
- Trim the rib-eye steaks of any excess fat, place in a non-metallic dish and add the rapeseed oil, garlic and thyme. Cover with clingfilm and leave in fridge to marinade overnight.
- Remove the steaks from the fridge at least half an hour before you wish to cook them, then shake off any excess marinade and season to taste. Grill, barbecue or pan-fry the steaks over a fierce heat for 6-7 minutes for medium rare, or to your liking. Allow to rest for 5 minutes on warm plates.
- Remove the flavoured butter from fridge and remove the foil, then cut into slices. Place butter slices on top of the grilled steaks and add a baked potato and some mixed salad to each plate to serve.

## **Summer berry, White Chocolate & Baileys Tiramisu**

**Don't forget to visit the Baileys stand and see the prize winning Baileys Cow**

Serves 8

175g (6oz) white chocolate, grated

250g mascarpone cheese, at room temperature

2tbsp Baileys

Madeira cake

FOR THE CUSTARD

5 egg yolks

1 tbsp cornflour

3 tbsp caster sugar  
1/2 vanilla pod, split in half and seeds scraped out  
300ml (1/2 pint) milk  
100ml (3 1/2 fl oz) cream

#### FOR THE SUMMER BERRIES

(1/4 pint) red wine  
75g (3oz) caster sugar  
1/2 vanilla pod, split in half and seeds scraped out  
1 star anise  
1 cinnamon stick  
400g (14oz) mixed summer berries, halved  
cocoa powder and fresh mint sprigs, to decorate

- To make the custard, place the egg yolks in a large bowl with the cornflour, sugar and vanilla seeds. Whisk with an electric mixer for a few minutes until pale and thickened. Place the milk and cream in a medium pan and bring to the boil, then immediately remove from the heat. Gradually whisk into the egg yolk mixture until smooth, then pour back into the pan and place over a gentle heat. Cook gently for about 6-8 minutes on a medium heat, stirring constantly, until the custard coats the back of a wooden spoon, stirring. Transfer to a large bowl add white chocolate and leave to cool.
- To prepare the summer fruits, place the red wine, in a pan with the sugar and vanilla pod and seeds, star anise, cinnamon stick and bring to the boil. Reduce the heat and simmer for 15 minutes until reduced by half and slightly thickened. Place 350g (12oz) of the mixed berries in a heatproof bowl and pour over the wine mixture through a fine sieve, discarding the vanilla pod. Stir to combine and leave to cool.
- When the custard is cold, whisk in the mascarpone cheese & Baileys until completely smooth.
- Spoon the marinated berries, reserving the liquid, into the bottom of 8 x 200ml (7 fl oz) individual martini glasses, then arrange the madeira sponge, breaking them up as necessary to fit. Pour the summer berry liquid over and then pour over the white chocolate mixture to cover completely. Chill for 1 hour until set.
- To serve, dust the tiramisu liberally with cocoa powder and then decorate with the reserved summer berries and the mint sprigs.

#### SPUN SUGAR CURLS:

225g (8oz) caster sugar  
1 tbsp powdered glucose

- Place the sugar, glucose and 250ml (9 fl oz) of water into a heavy-based pan. Bring to the boil and then reduce the heat and simmer for 15-20 minutes until you have achieved a golden caramel colour. The sugar syrup should be a thick honey consistency but not too runny. It thickens a little as it cools so if it gets too thick, then simply heat it again and it will loosen fairly instantly.
- Using a clean, small metal spoon and a knife-sharpening steel, dip the spoon into the caramel and lift it out again, then twist it around the steel to create some sugar curls, working very carefully as the caramel is extremely hot.
- Tip: with the remaining hot sugar mixture pour cold orange juice into the saucepan, don't worry if it becomes sticky and lumpy, remove from heat and continue to stir until the sugar has dissolved to form an orange caramel sauce which is delicious served hot or cold and will keep for up to a week in your fridge.