

# MAYOR OF LONDON

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## THE FEAST OF ST GEORGE NATALIE COLEMAN RECIPES

### Rhubarb mess

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#### Ingredients

##### Meringues

3 egg whites  
150g caster sugar  
1/2 teaspoon white  
wine vinegar

##### Rhubarb compote

600g fresh rhubarb  
(ends removed and cut  
into 2cm pieces)  
60g Golden caster sugar  
Zest 1/2 orange  
1 Star Anise

##### Chantilly cream

400ml double cream  
4 tbsp icing sugar  
1 tbsp vanilla paste  
  
2 ginger biscuits blitzed  
to ground crumbs

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#### Method

##### For the Meringue

- Preheat the oven to 160°C / Gas Mark 3.
- Whisk the egg whites with an electric mixer to stiff peaks. Add the sugar, 1 tablespoon at a time, whisking well between each addition.
- Fold in the vinegar a spatula then, spoon the meringue mixture on to a baking tray lined with greaseproof paper or baking parchment. You want it to be 1/2 – 1 inch thick.
- Reduce the oven temperature to 150°C / Gas Mark 2 and bake for 45 minutes or until the outside of the meringue is set; the inside will be chewy. Leave to cool on the baking tray. Once cooled, break into pieces.

##### For the Rhubarb compote

- Place all the ingredients into a large saucepan and on a medium heat cook for 20 – 25mins until the rhubarb breaks down. You may need to drain some of the excess liquid.
- Remove the star anise.
- Allow to cool to room temp before serving.

##### For the Chantilly

- Whisk or using an electric mixer, beat the ingredients until stiff peaks and set aside until ready to serve.

##### To serve

- In a large mixing bowl place the broken meringue piece then gently fold through the Chantilly cream. Then fold through the rhubarb compote but don't mix too well as you want it to be pink and white not all pink.
- Spoon into serving bowls and top with the ginger crumbs.

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## THE FEAST OF ST GEORGE NATALIE COLEMAN RECIPES

### Mussels with bacon, leeks and cider

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#### Ingredients

1kg fresh mussels  
1 Leek, white only finely sliced  
1 Banana shallot, finely sliced  
1 Stick of celery, finely sliced  
2 Cloves of garlic  
100g smoked bacon lardons  
200ml Cider  
(I like Hereford brewed)  
150ml crème fraiche  
2 tbsp finely chopped Chevril or tarragon  
2 Tbsp Finely chopped parsley  
Juice ½ lemon  
Olive Oil  
Salt  
Pepper

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#### Method

- Put the mussels into a colander and run under cold water. You want to clean the mussels and discard the bad ones.
- Fill a bowl with cold water for the mussels that you are going to cook.
- First you want to tap the mussel, if it doesn't close then discard. If the mussel starts to close up remove the beards (stringy bit) by pulling off and any barnacles growing on the outside using a small veg knife. Once cleaned put into the bowl of water.
- Leave in bowl until ready to use.
- Trim the ends of the celery stick and peel using a vegetable peeler the outer stringy bits. Then slice finely.
- You need a large pot/pan to cook the mussels that has a lid for the steaming of the mussels.
- In a large pot/pan heat a good glug of olive oil and gently fry the bacon lardons. When they start to take on colour add the leeks, celery and shallots. You want the leeks / shallots to soften but not brown. Cook for 2 – 3 mins then crush the garlic into the pan.

## THE FEAST OF ST GEORGE NATALIE COLEMAN RECIPES

### Mussels with bacon, leeks and cider

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#### Continued

#### Method

- Cook for a further 2 – 3 mins until the leeks are softened and translucent, then add the cider and bring to the boil, then simmer for few minutes to cook off the alcohol.
- Add the mussels then cover with a lid and let them steam for 4 – 5 mins until they have all opened. Give the pan a shake every now and then.
- Once the mussels have all opened, add the lemon juice, crème fraiche and simmer for another minute. Add the fresh herbs and season with little salt as the bacon and mussels are salty, and a good crack of pepper.
- Serve with crusty bread.