



JIMMY

WASTE RECIPES: SUNDAY LUNCH



SUNDAY LUNCH BUBBLE AND SQUEAK, BUTTER FRIED DUCK EGG:

Ingredients:

- 250g cooked root vegetables
- 250g roasted potatoes
- 150g cooked green cabbage
- 75g frozen peas
- 20g butter
- salt and pepper
- 4 free-range hen eggs
- 2tbsp kimchi

Method:

Grate the roasted potatoes into a large bowl, chop the root veg into small pieces before adding to the potatoes along with the cabbage and frozen peas. Season generously, before getting your hands in the mix till it begins to bind. Squish the mix into patties, in a ring if desired, and chill for an hour.

In a frying pan, add a knob of the butter, and begin to colour the bubble and squeak cakes on both sides, before transferring into a preheated oven at 180c for 15 minutes until piping hot through.

Fry the hen egg, seasoning the yolk well, and top the Bubble and Squeak with the egg once cooked, and add the kimchi if desired.

SUNDAY LUNCH SOUP:

Ingredients:

- 1 free-range or organic chicken carcass left from roasting
- 200g cooked flaked free-range or organic chicken meat
- 1 white onion
- 2 cloves garlic
- 1 large white potato
- 2 sticks of celery
- 3 carrots
- fresh thyme
- 100ml white wine
- 100ml cream or dairy alternative such as soy milk

Method:

In a large saucepan place the chicken carcass, white wine half the thyme, 1 carrot and one of the sticks of celery. Cover with water before bringing to a boil and allow to simmer for 1 hour. Strain the stock, reserving the liquid.

Finely slice the white onion, before frying in a little oil. Once the onions are soft add the crushed garlic cloves, roughly chopped remainder of celery and carrots, and the peeled and diced potato. Continue to fry for another couple of minutes before adding in the chicken stock made earlier. Cook for 20 minutes until all the vegetables are soft.

Place into a blender and whizz until smooth, adding as much of the cream as desired to ensure a smooth creamy texture. Generously season before serving.

STALE BREAD AND CRUST WHITE CHOCOLATE AND APRICOT BREAD AND BUTTER PUDDING:

Ingredients:

- 225ml double cream or coconut cream: Such a versatile food! Allow a can of full fat coconut milk to settle (about 1/2 hour). The coconut cream will rise to the top and can easily be skimmed off. To substitute cream in recipes, use equal parts coconut cream for the dairy cream.
- 225ml milk or dairy free (soy milk)
- Free-range 3 egg yolks
- Free-range 3 whole eggs
- 55g golden caster sugar
- 500g bread crusts/stale bread
- 60g butter
- 75g white chocolate chips
- 50g dried apricots
- 3 tbsp. apricot jam

Method:

Whisk all the free-range yolks and whole eggs together with the sugar, before gradually adding the milk. Butter both sides of the bread and place into your desired ovenproof serving dish, layering with the chocolate chips and the chopped apricots. Once all the bread is in the dish pour over the egg mix, pressing to ensure the custard mix is absorbed.

Place in the oven at 160c for 30-40 minutes or until the mix has set. Spread with apricot jam and allow to cool for 15 minutes before serving with ice-cream and custard.