



a slice of **SUMMER**

Tangy lemons and a hint of elderflower make this sensational tart an absolute treat for any summer table and the perfect make-ahead dessert

Luke Bailey is a local boy who trained at Suffolk College, Ipswich, joining Adnams Hotels and TA Hotel Collection where he worked closely for five years with Stephen David in relaunching The Crown at Woodbridge. Luke also spent time in the kitchen at Ruth Watson's Crown & Castle in Orford where he learnt about authentic Italian cuisine as well as spells training at other significant venues including Mark Hix, Mayfair and Galton Blackiston's Morston Hall. He is also an ambassador for the Jamie Oliver food revolution, visiting schools to promote healthy cooking with local ingredients with the students. He describes his own menu style as 'elegant but earthy' – he likes to put his own spin on traditional English and French cuisine but takes inspiration from all over the world. "I have a passion for foraging," he says. "I was brought up here, around Woodbridge and the Deben estuary was my playground. Messing about in boats sometimes up to my neck in mud, crabbing, swimming or fishing. I still love nothing more than being by the water and of course foraging which I've been doing properly for the last 10 years."

Sicilian lemon and elderflower tart with Suffolk rhubarb and crème fraîche

INGREDIENTS

For the pastry

520g plain flour
225g cold unsalted butter, cut into cubes
100g icing sugar, sifted
2 eggs
2 egg yolks

For the filling

6 large lemons; finely grated zest and juice
6 eggs and 9 yolks (free range)
50 ml elderflower cordial
25ml limoncello (optional)
325g caster sugar
300g unsalted butter, softened

To serve

250g Suffolk rhubarb
250ml rhubarb and ginger cordial
Good quality crème fraîche

METHOD

1. For the sweet pastry; mix the flour and butter with a pinch of salt in a food processor, until the mixture resembles coarse breadcrumbs. Add the icing sugar, followed by eggs and yolks and pulse. The mixture will immediately combine and leave the sides of the bowl. Remove the pastry, wrap in cling film and chill in the fridge for at least one hour.
2. Heat the oven to 160°C/fan oven 140°C/mark 3. Roll the pastry into a 9 inch loose-bottomed fluted flan tin, then press it evenly onto the sides and base. Chill in the fridge for 15 minutes. Freeze the remaining pastry if you have any left over.
3. Line the pastry case with greaseproof paper and fill with uncooked rice (or dried beans or baking beans). Bake blind for 20 minutes. Remove the paper and rice, then bake for a further 10 minutes, or until golden brown. Leave to cool.
4. Meanwhile, make the filling. Put all the remaining ingredients, except the softened butter, in a large saucepan over a very low heat and whisk until the eggs have broken up and the sugar has dissolved.
5. Add 150g of the butter and continue to whisk. At this point, the eggs will start to cook and the mixture will thicken enough to coat the back of a spoon. Add the remaining butter and continue whisking until the mixture becomes very thick. It is important to keep whisking throughout the cooking process to prevent the mixture from curdling.
6. Remove the saucepan from the heat and set it on a cold heatproof surface. Continue to whisk until the mixture is lukewarm.
7. Spoon the lemon filling into the pastry case and leave to settle for 5 minutes. Put back in the oven and bake for 5 minutes until the topping starts to colour.
8. Take out of oven and rest for an hour or so before serving.
9. While the tart is resting peel your rhubarb and cut into edible size pieces and gently poach in the rhubarb cordial until just soft.
10. Cut your tart with hot sharp knife and serve it with a dollop of good quality crème fraîche and some of the rhubarb and its syrup.



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