



THE
Signature
COLLECTION

Recipes using our Signature
Shellfish and Chicken Stock
Reductions that you will be proud
to put your name to...

essential
cuisine

CONTENTS

Introduction	4
Bouillabaisse.....	7
Braised Oxtail	8
Classic Chicken Fricassee	11
Shellfish Bisque	12
Shellfish Butter Sauce	15
Essential Paella.....	16
Smoked Chicken Consommé	19
Game Terrine.....	20
Ingredients to Inspire.....	22



INTRODUCTION

Welcome to our Signature Collection recipe book showcasing our new Shellfish and existing Chicken Stock Reductions. Both products are made with 100% natural ingredients and deliver the same high quality as kitchen made in a time saving ready-to-use format.

Over the following pages you will find a wide range of recipes that demonstrate the versatility and multiple applications of these ready-to-use stocks.

We've compiled some of our favourite recipes, utilising the freshest, seasonal ingredients. From our 'Essential' paella to a classic chicken fricasee, game terrine and traditional lobster bisque, these stocks form a great quality base for a wide range of recipes.

You will also find on the following pages a host of handy hints and tips from our expert chefs to help lift your signature dishes from great to spectacular.

We'd love you to share your signature creations with us on social media. Tweet @essentialcuisin or follow us on Instagram @chef.essential and use the hashtag #TheSignatureCollection.

We hope you enjoy!

Team Essential



GLUTEN FREE

BOUILLABAISSE

🕒 PREP TIME 30 MINS ⏱️ COOKING TIME 30 MINS 🍴 10

INGREDIENTS

2 garlic cloves, crushed
bayleaf, rosemary and thyme
2 star anise
1 peel orange
2 shallots, diced
1 fennel bulb, diced
1 leek, diced
200ml white wine
1 tin chopped tomatoes
500ml passata
½ teaspoon cayenne pepper
½ teaspoon saffron
1 ltr Essential Cuisine Signature Shellfish Stock
1 ltr water
150g butter
300g fish and shellfish per person - i.e. salmon, cod, hake, mussels, tuna, squid, red mullet, all diced to about 2cm cubes

METHOD

1. Sweat off the garlic, herbs, shallots, leeks and fennel until soft.
2. Add the peel, star anise, cayenne pepper and saffron and season.
3. Add the wine and simmer for a minute.
4. Add the tomatoes and passata and simmer for 2-3 minutes.
5. Remove the peel and star anise.
6. Add the **Essential Cuisine Signature Shellfish Stock** and water and simmer for 10 minutes on a low temperature. Check seasoning and correct if required. It should now be a light soup consistency. If not, simmer for another 3-5 minutes. If its too thick, add a drop of water.
7. Add the fish and simmer again for about 3-5 minutes until all the fish is cooked.
8. Add the butter and stir to dissolve. Serve immediately.

CHEFS TIP

There are many versions of this classic fish soup. Try blitzing and straining the sauce before adding the fish for a smoother finish. Try different fish and shellfish or adding chopped herbs before serving.



BRAISED OXTAIL

🕒 PREP TIME OVERNIGHT ⏱️ COOKING TIME 6 HOURS 🍴 10

INGREDIENTS

For the oxtail

10 joints oxtail
1 carrot
1 stick celery
1 onion
4 garlic cloves
rosemary
thyme

32g Essential Cuisine Beef Stock Mix

2 litres water
500ml red wine

For the sauce

2 shallots
4 button mushrooms
2 cloves garlic
300ml red wine

250ml Essential Cuisine Signature Beef Jus

250ml Essential Cuisine Signature Chicken Stock Reduction

250ml water



METHOD

1. Marinade the chopped oxtail in the wine, water, mirepoix vegetables, garlic and herbs overnight.
2. Strain and separate the meat from the vegetables.
3. Seal off the oxtail in a hot pan. Place into a casserole dish.
4. Quickly fry the vegetables and herbs and add to the casserole dish. Reduce the wine in the same pan to about ½. Pour into casserole dish and add the **Essential Cuisine Beef Stock Mix** that has been dissolved in the 2 litres of water.
5. Ensure the water covers the meat and place in the oven at 160°C for about 5-6 hours or until the meat is tender and comes off the bone easily.
6. When done, remove the meat and leave to cool.
7. Strain off the liquid and set aside.

For the sauce

1. Fry the chopped shallot, mushrooms and garlic with the herbs.
2. Add the wine and reduce until almost gone.
3. Add 1 ½ litres of the strained stock along with the **Essential Cuisine Signature Beef Jus**, water and the **Essential Cuisine Signature Chicken Stock Reduction**.
4. Reduce until required consistency, skimming constantly to remove impurities.
5. Strain through a muslin cloth and chill until needed.
6. To serve heat the sauce on the stove.
7. Reheat the beef oxtail in the remaining stock with enough water to cover.
8. Serve with either celeriac or parsnip mash flavoured with horseradish.

GLUTEN FREE

CHEFS TIP

Use osso bucco for a more luxurious meal or add a spoonful of **Essential Cuisine Beef Glace**. Also try with other cheaper cuts i.e. featherblade or shin.



CLASSIC CHICKEN FRICASSEE

🕒 PREP TIME 20 MINS ⏳ COOKING TIME 1 HOUR 🍴 10

INGREDIENTS

20 chicken thighs
depending on size
4 celery sticks diced
2 onions diced
4 garlic cloves crushed
300g button mushrooms
or similar sliced
parsley
tarragon
rosemary
thyme
40g butter
3 tablespoons plain flour
200ml white wine
3 egg yolks
300ml double cream
**500ml Essential Cuisine
Signature Chicken
Stock Reduction**
1 ltr water
lemon juice
salt and pepper

METHOD

1. Melt the butter in a casserole dish with a little oil and seal off the seasoned chicken thighs a few at a time, lowering the temperature if the butter is browning – set aside.
2. Sweat off the onion, celery, garlic with the herbs. Add the mushrooms. Season. When soft after 2-3 minutes, add the flour and cook out for 2 minutes. Slowly add the wine, whisking continuously.
3. Add the **Essential Cuisine Signature Chicken Stock Reduction** and the water, ensuring there are no lumps of flour. Scrape the brown residue from the bottom of the pan as this contains a lot of flavour.
4. Place the chicken back in the pot, ensuring the chicken is covered. Simmer gently with a partially covered lid for about 30-40 minutes or until the chicken is cooked all the way through.
5. Strain the chicken out – set aside.
6. In a mixing bowl, whisk the egg yolks and the cream. Add a spoonful of the hot stock to temper it. Slowly pour the egg mixture into the stock, whisking all the time. Bring back to the boil. Check the seasoning, adding a squeeze of lemon juice as well.
7. Put the chicken back in the sauce and finish with chopped parsley and tarragon. Before serving ensure the chicken is hot all the way through.



CHEFS TIP

Try using rabbit as a healthy high protein, low cholesterol alternative to chicken

SHELLFISH BISQUE

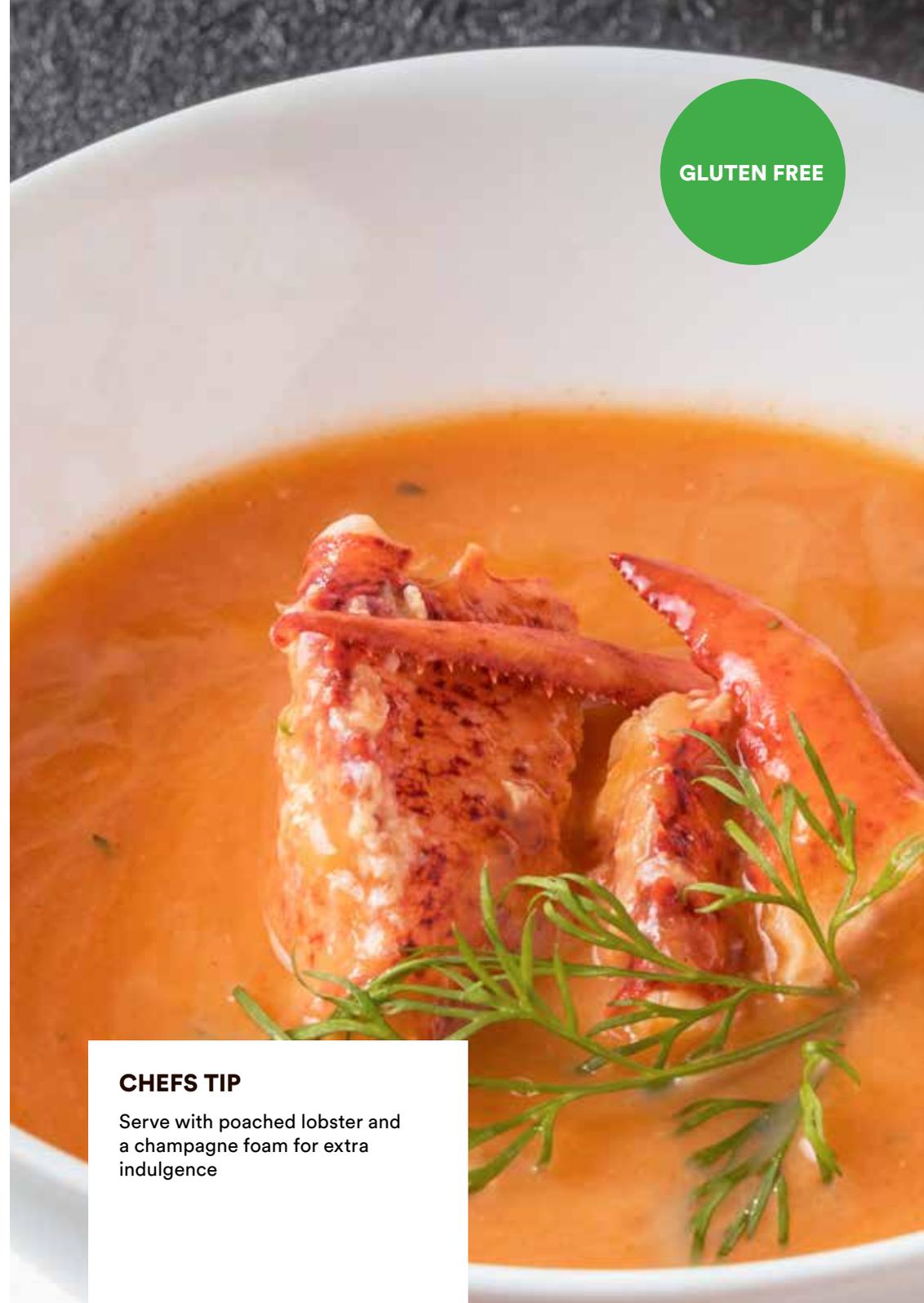
🕒 PREP TIME 20 MINS ⏱️ COOKING TIME 30 MINS 🍴 10

INGREDIENTS

4 garlic cloves, crushed
2 carrots, peeled and diced
4 celery sticks, peeled and diced
1 fennel bulb, diced
2 bay leaves
thyme
100ml white wine
1.25ltr Essential Cuisine Signature Shellfish Stock
1 ltr water
500ml passata
500ml double cream
150g butter
squeeze lemon juice
salt and pepper

METHOD

1. Sweat off the garlic, carrots, celery, fennel and herbs until soft and season.
2. Add the wine and simmer for 2 minutes. Then add the passata and simmer for a further 2 minutes.
3. Add the **Essential Cuisine Signature Shellfish Stock** and water and simmer again for 10 minutes.
4. Blitz in a blender until smooth and pass through a chinois.
5. Add the butter and lemon juice and stir to dissolve, then add the cream. Bring back to the boil. Check seasoning and serve.



GLUTEN FREE

CHEFS TIP

Serve with poached lobster and a champagne foam for extra indulgence

GLUTEN FREE

SERVING
SUGGESTION

SHELLFISH BUTTER SAUCE

🕒 PREP TIME 10 MINS ⏳ COOKING TIME 30 MINS 🍴 10

INGREDIENTS

2 diced shallots
2 cloves garlic
1 sprig of rosemary
1 sprig of thyme
bayleaf
50ml red wine
1 teaspoon tomato puree
**100ml Essential Cuisine
Signature Shellfish
Stock**
100ml water
150ml double cream
100g butter

METHOD

1. Sweat off the shallots, garlic and herbs.
2. Add the wine and reduce until almost all gone.
3. Add the puree and cook out for one minute.
4. Add the **Essential Cuisine Signature Shellfish Stock** and water and reduce by about 1/2.
5. Strain out and set aside until needed. Check seasoning. For a stronger tasting sauce, reduce slightly more.
6. Add the cream and simmer gently until about 1/3 of the liquid is left.
7. Whisk in the diced butter carefully ensuring the butter is absorbed before adding any more. You may not need all the butter, keep adding until desired consistency is achieved.

CHEFS TIP

Try finishing with concasse tomatoes and chives.



'ESSENTIAL' PAELLA

🕒 PREP TIME 25 MINS ⏰ COOKING TIME 30 MINS 🍴 10

INGREDIENTS

60ml olive oil
20 boneless chicken thighs, skin on, cut in half
seasoned flour for dusting
250g sliced chorizo sausage
250g chopped onion
5 finely chopped garlic cloves
4 tps paprika
2 pinches powdered saffron
250g chopped tomato
100g diced red pepper
100g diced yellow pepper
200g green beans, chopped into pieces
200g podded peas
500ml Essential Cuisine Signature Chicken Stock Reduction
1 litre Essential Cuisine Signature Shellfish Stock
500ml water
1kg short grain paella rice (Valencia)
30g cleaned and de-bearded fresh mussels
30 raw peeled tiger prawns
salt and pepper
2 tbsps chopped flat parsley
10 lemon wedges



METHOD

1. Heat the olive oil in a thick bottomed paella pan. Lightly dust the chicken with the flour and fry in the oil, turning occasionally until golden brown on all sides. Remove to one side.
2. In the same pan, fry the chorizo slices until coloured on both sides and the paprika oil and pork fat ooze out into the pan. Remove the chorizo and place with the chicken.
3. Gently fry the onion and garlic in the oil until soft but without too much colour.
4. Stir in the paprika and saffron, cook for a further 2 minutes, stirring frequently.
5. Add the tomato, peppers, beans and peas, cook for a further 2 minutes.
6. Add the **Essential Cuisine Signature Chicken Stock Reduction, Shellfish Stock** and water to the pan, bring to the boil on a high heat.
7. Add the chicken and chorizo back into the pan.
8. Stir the rice into the stock, cover and bring back to the boil, simmer with a lid on for 15 minutes on a low heat until the stock has been absorbed and the rice is tender. Stir occasionally.
9. Place the mussels and prawns on top of the rice and continue cooking with a lid on, until the mussels open and the prawns are cooked through.
10. Season to your taste with freshly ground pepper and sea salt, remove from the heat and allow to stand for a few minutes.
11. Serve on warm plates, sprinkle with the parsley and garnish with the lemon wedges.



CHEFS TIP

This is a great dish for experimenting with different ingredients until you find your own bespoke perfect recipe. Why not take inspiration from a traditional Valencian paella by adding chicken or rabbit, snails and green beans.

Alternatively you could use ingredients found in a Barcelona paella including squid, prawns, clams, chorizo sausage and red peppers.

GLUTEN FREE

SERVING
SUGGESTION

SMOKED CHICKEN CONSOMMÉ

🕒 PREP TIME 20 MINS ⏳ COOKING TIME 3 HOURS 🍴 10

INGREDIENTS

1 whole smoked chicken
½ leek
½ carrot
2 cloves garlic
rosemary
thyme
200g smoked pancetta
**2 litres Essential Cuisine
Signature Chicken
Stock Reduction**
1.5 litre water
1 spoon tomato puree
8 egg whites

METHOD

1. Chop and roast the smoked chicken. This will give it a deeper taste.
2. In a heavy bottom pan, sweat off the chopped vegetables, herbs and pancetta.
3. Add the tomato puree and roasted chicken.
4. Pour over the **Essential Cuisine Signature Chicken Stock Reduction** and water. Simmer gently for about 2 hours.
5. Strain and cool.
6. Whisk egg white until soft peak is formed and whisk into stock.
7. Bring to boil as quickly as possible, then move to a low simmer for 20 mins.
8. Strain all through muslin and chill until needed.
9. Alternatively freeze the stock after step 5 in a round bottomed mixing bowl.
10. When completely frozen, remove from the bowl and wrap tightly in muslin and hang in the fridge over a bowl overnight. As it defrosts it will drip through the muslin clarifying itself. This will give greater yield but will take longer.

CHEFS TIP

Best using a whole smoked chicken, but smoking your own breast works as well.

To check the clarification after staining, boil a ladleful in a pan. If it boils and remains clear, its ready. If it has specks of egg white in, repeat steps 6-8 using 2 egg whites only.



GAME TERRINE

🕒 PREP TIME 1.5 HOURS ⏳ COOKING TIME 30 MINS 🍴 16

INGREDIENTS

1 ltr Essential Cuisine Signature Chicken Stock Reduction

6 skinned pigeon breast
4 rabbit legs
4 chicken legs
½ venison loin trimmed
2 duck breasts skinned
2 chicken breasts skinned
2 guinea fowl breasts skinned
3 large carrots
300g green beans
4 shallots
sherry vinegar
hazelnut oil
french mustard
rosemary
thyme
bay leaf
garlic
salt and pepper

METHOD

1. Peel and cut carrot into 1cm cube. Keep the trimmings. Blanch carrots and green beans separately. Refresh. Split beans lengthways when cold. Set aside. Finely chop shallots and soften in butter with rosemary and thyme. Set aside.
2. In a pan cover the rabbit and chicken legs with the **Essential Cuisine Signature Chicken Stock Reduction**, using water to top up. Add the carrot trimmings, rosemary, bay and thyme and cook until the meat comes off the bone. Strain the stock, putting back on the heat to reduce to about 300ml or it sets in the fridge when cold. Keep checking a spoonful at a time.
3. Strip and lightly shred the leg meat from the bones and remove all the gristle and sinew. Mix with the cooked softened shallots and about 1/3rd of the reduced stock. Add sherry vinegar, mustard hazelnut oil and salt and pepper. There should be enough liquid that it “bleeds” when squeezed. Mix in the cubed carrots and split beans.
4. In a hot pan, seal off the pigeon breasts with a little garlic and herbs. Brown both sides and cook in the oven until still pink in the middle. Rest and chill. Repeat for the duck breasts. Repeat for the chicken and guinea fowl breast, but ensure they are cooked all the way through. Slice the venison loin in 2 lengthways. Seal off the venison loin with garlic and herbs. Cook in the oven until still pink in the middle. Rest and chill.
5. To assemble the terrine, slice all the breasts in half lengthways. Place the pigeon breasts sealed side down in the bottom of the cling film lined terrine mould, squashing them in to fit. Brush with the reduced stock. Add a thin layer of the leg mix and press slightly to ensure it fills all the gaps and corners. Brush with the reduced chicken stock. Layer up all the breasts and the venison loin 1 layer at a time, interspersing with the leg meat and chicken stock and pressing the leg meat between each layer. For best results, only use the leg meat mix to fill in the gaps between the loin and breasts. Fill up to the top, pressing as much meat in as possible.
6. Fold over the cling film and chill overnight in the fridge.



CHEFS TIP

Add 10g of **Essential Cuisine Game Glace** for a deeper, richer finish.



INGREDIENTS TO INSPIRE...



SIGNATURE HOLLANDAISE SAUCE

An exquisite and versatile Hollandaise Sauce with a smooth, rich consistency, buttery taste and excellent holding qualities.

Store in the fridge once opened for up to 3 days, and with an ambient 9 month shelf life, there is no need to ever run out - a great back up during busy service!

Visit our website to find more recipe inspiration.

SIGNATURE RED WINE JUS

Made from the finest ingredients, our Signature Red Wine Jus has all the taste and performance of a finished kitchen-made jus; a clean flavour, a mirror-like sheen, and that viscous mouth-feel.

Signature Red Wine Jus has excellent holding qualities, so it can be reheated, extended or finished to your own recipe.

What takes the chef hours to make can be produced in just minutes! Find out more on our website.

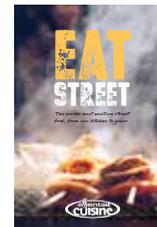


SIGNATURE BEEF JUS

Just like a kitchen-made jus, our Signature Beef Jus contains naturally occurring gelatine and meatiness, but it is also deliberately basic so that you can add your own ingredients to create your own signature sauces!

Visit our website for more recipe inspiration.

LOOKING FOR MORE RECIPES?



We hope you've enjoyed this recipe book, why not check out our other handy books on our website, all incorporating the freshest, seasonal ingredients and of course the best range of stocks, glaces and sauce bases!

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