

**British Cheeses with
Shiitake Oatcakes,
Lager and Onion
Marmalade, and
“Asazuke” Pickled
Onions**

SERVES 4

Cheeses

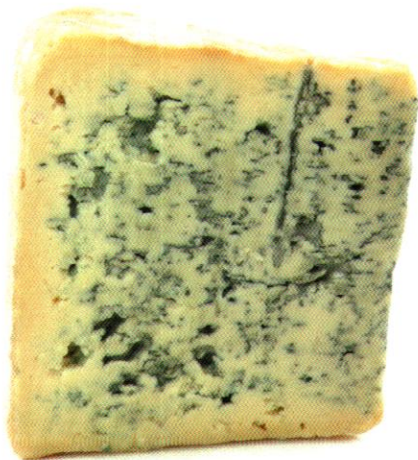
350g Stinking Bishop
350g Strathdon Blue
350g Tynsboro

Trim the cheeses of any inedible rind and cut into approximately 80g pieces.

For the oatcakes

200g porridge oats
25g dried shiitake mushrooms
25g butter, melted
125ml boiling water
Black pepper
Sea salt
Whole wheat flour, if needed

Blitz the shiitake in a food processor to a rough powder. Combine with the oats, salt, and pepper. Form a well in the center of the mixture, then add the butter and the water. Work until it forms a solid ball. If it is sticky, add a bit of flour. Let rest for 30 minutes, then roll out into a 3mm thick sheet on a floured surface. Cut into 5cm rounds and bake on lightly oiled greaseproof paper at 200°C for 15 minutes.



Oral-B

For the marmalade

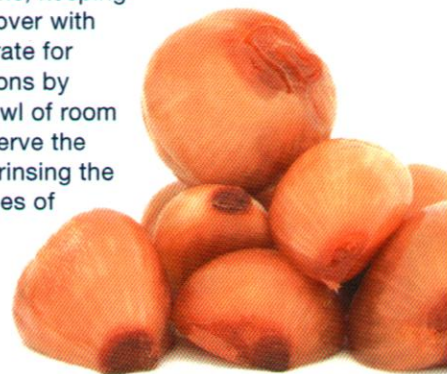
250g red onions
20g butter
1 tspn sesame oil
20g light Muscovado sugar
1 bay leaf
1 small red chilli
80ml dark lager
40ml light lager
40ml malt vinegar
1g onion powder
Salt
Black pepper

Finely slice the onions and red chillies. Melt the butter along with the oil over a low heat, then saute the onions and chillies until soft and brown, stirring occasionally, for about 30 minutes. Add the sugar, beer, vinegar, and bay leaves and simmer for another 30 minutes, until all the liquid has evaporated. Finish with the onion powder and seasoning. Remove bay leaves before serving.

For the pickles

80g pickling onions
10g sea salt
25ml rice vinegar
1 tbsp mirin
25ml sake
3g sugar
3g kombu
1 small red chilli

Peel and halve the onions, keeping the heel intact. Rub all over with the sea salt and refrigerate for 24 hours. Rinse the onions by immersing them in a bowl of room temperature water. Reserve the saltwater, but continue rinsing the onions in several changes of water. Drain well.



To serve

Combine 25ml of reserved saltwater, 25ml fresh water, rice vinegar, mirin, sake, and sugar in a saucepan. Add the kombu and gently bring to a simmer. Remove from heat and allow to cool. Remove the kombu. Deseed the chili and julienne. Mix with the onions and pack into jars. Pour over the pickling liquid and top up with fresh water. Refrigerate for at least 24 hours before serving.

