



The Goring

Black olive powder

100 g	dry douce black olive	Pit the Olives and dry in the dehydrator for 24hrs. Chop the Olives by hand and add the sugar, rub both ingredients with the palm of your hands and let it dry for a further 4hrs. Store in a container.
50 g	dark muscovado sugar	

Black olive focaccia

1.5kg bread flour 1110 ml water 10g fresh yeast Salt 100ml olive oil 100g tomato paste	Combine as for normal dough, dissolving the yeast in 36c water Work in the mixer until the dough releases from the bowl, place in a tray greased with olive oil. Rest in the fridge after 1 hour fold 4 times. Allow to prove overnight Before baking it must be folded an additional 4 times each 50 mins as it comes up to temperature and proves. Fold the black olive tapenade into the dough to form swirls Prove and bake at 200c for 10 mins then 180c for 20mins
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Green tomato chutney

1kg green tomato 150g sugar 150g sherry vinegar Salt	Make a dry caramel in a dry pan. Deglaze with sherry vinegar, allow the sugar to dissolve into the caramel. Add your green tomatoes and cook with cover until soft. Remove cover once the tomatoes are soft and finish to evaporate all the liquid. Blitz in the mixer until smooth.
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The Goring

Green olive Tapenade

500g Green olives Chopped parsley 2 whole lemon zests Olive oil Malden salt	<ul style="list-style-type: none"> - Blitz the olives in the thermomix/Robocoup until fine. - Mix with chopped parsley, lemon zest, olive oil and malden salt in a bowl -
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Tamarillo Sorbet

2kg Tamarillo (Cut in half /scoop out inside) Do not use the skin 1kg Plum tomato (Chopped) 400g Sugar 3 whole lemons Juiced Pinch of salt	<ul style="list-style-type: none"> - Place all in a wide pot and cover with a cartouche. - Cook until completely soft. - Blitz until smooth in the mixer. - You will need to add water if the mixture is too thick - Pass through a fine sieve and chill until completely cold - Mix though the ice cream maker in pastry.
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Tomato Tuile

30g tomato puree 50g flour 25 corn flour Salt 60g egg white 50ml water 20ml clarified butter Pinch Tomato powder	<ul style="list-style-type: none"> - Mix all the ingredients together to a smooth paste - Spread onto the leaf silpat mat. - Bake 150c 0% humidity fan 0 for 6 mins then check - Make sure they are not too dark as the sweetness from the puree colours them quicker! - Allow to cool
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