

Chris Tull – recipes Mold Food Festival

Mackerel pate.

Ingredients

- 500g flaked smoked mackerel
- 200g cream cheese
- 1 tbsp Dijon mustard
- 1 tbsp horseradish
- Juice of 2 lemons
- Chopped dill
- 1/2 tsp Ground white pepper
- 1/2 tsp paprika

Place mackerel, cream cheese, mustard, horseradish & lemon juice in a blender and blend on high for a few minutes until nice and smooth. Fold through chilled dill and season with pepper & paprika.

Carrot chutney.

Ingredients

- 500g grated carrot
- 500g caster sugar
- 500ml white wine vinegar
- 1 cinnamon stick
- 1 star anise

Add all ingredients into a heavy based pan. Cook slowly until a jammy like consistency

Firecracker sauce.

Ingredients

- 4 tbsp sriracha
- 3 tbsp ketchup
- 3 tbsp honey
- 2 tbsp soy sauce
- 2 tbsp rice vinegar
- 2 garlic cloves, finely minced
- 1 tsp fresh ginger, grated
- ½–1 tsp dried chilli flakes
- 2 tbsp water

Method

1. In a bowl or small saucepan, combine chilli sauce, ketchup, honey, soy, and vinegar.
2. Stir in garlic, ginger, and chilli flakes.
3. Simmer gently on low heat for 3–5 minutes, stirring, until it thickens slightly and gets glossy.
4. Add more honey if too sharp, more vinegar if too sweet, or more chilli if you want extra fire.

Damson & chilli ketchup.

Ingredients

- 1 kg damsons
- 2 medium onions
 - 4 garlic cloves
- 2 red chillies
- 250 ml cider vinegar
- 250 g soft brown sugar
- 2 tsp smoked paprika
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 2 tsp salt

Boil the Damsons in 150ml of water until fully broken down. Pass through a fine sieve.

Sweat off onion, garlic & chili until soft

Add dry spices and cook out

Add vinegar, sugar & the sieved Damsons.

Cook down on low until a thick consistency

Place into a high-powered blender and blend until very smooth. Pass again through a fine sieve