



The Village Cookbook

Recipes from across the Collection

THE BICESTER VILLAGE
SHOPPING COLLECTION®



WELCOME TO THE VILLAGE COOKBOOK

For the first time ever, our extraordinary stable of chefs share some of their favourite recipes for you to recreate at home.

From famous restaurants to cool cafés and quirky food trucks... our 11 Villages across Europe and China are renowned for offering an exciting medley of gastronomic experiences. Our chefs draw inspiration from the colourful, the local and the seasonal – all the riches of the regions where our Villages nestle.


And now the culinary wizardry nurtured by The Bicester Village Shopping Collection is yours to recreate at home. Why not stage your own English high tea with feather-light scones from Bicester Village's Café Wolseley? Or whip up a fragrant bowl of tortelli made the Italian way, like they do at Parma Menù in Fidenza Village.

We're delighted to share 23 signature dishes from around the world and very much look forward to seeing you in one of our Villages soon.
Until then, bon appétit!

Desirée

Desirée Bollier

The Bicester Village Shopping Collection



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#TheVillageCookbook for all to admire



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BICESTER VILLAGE

Less than an hour from London, Bicester Village is where we began some 25 years ago. Quintessentially English in flavour, the founding member of The Bicester Village Shopping Collection claims several firsts, including the very first opening outside London from famed restaurateurs Corbin & King.

Boasting the same spectacular interiors, impressive culinary offering and meticulous service that the British institution, The Wolseley, is renowned for, Bicester Village's Café Wolseley serves up, among a variety of classic dishes, one of the best afternoon teas in the land. And, of course, no English tea is complete without a scone or two.

Why not forgo the traditional tea and, instead, try a rich and creamy espresso martini, courtesy of another British staple, Soho House's farmshop restaurant & cafe?

If your palate is more inclined to global tastes, Shan Shui's menu pays homage to Chinese and Asian cuisines. The restaurant's aromatic wok-fried seafood udon noodles are a quick and easy mid-week meal, easily adapted for vegetarian diners.



Scones

MAKES 10 TO 20



Ingredients

- 550 g French bread flour
- 550 g French pastry flour (Gruau Vert)
- 200 g sugar
- 200 g butter
- 90 g baking powder
- 315 ml milk
- 315 ml double cream
- 140 g sultanas
- 1 egg, beaten with a little milk, to glaze

Method

1. Lightly grease a pair of baking trays. Preheat the oven to 180°C/350°F/Gas 4.
2. Using the dough-hook attachment on your food processor, combine the flour, sugar, butter and baking powder. Mix on low speed for two to three minutes, then on medium speed for a further 20 minutes.
3. Add the milk and cream and slowly mix for three minutes, increasing the speed for a further minute.
4. Add the sultanas and slowly mix for one minute.
5. Roll the dough into a ball and chill for at least an hour.
6. On a lightly floured surface, roll out the chilled dough to a 2 cm thickness. Use a 5 cm cookie cutter to stamp out the dough.
7. Arrange the scones on the prepared baking trays and brush the tops with the egg wash.
8. Bake for 12 to 14 minutes or until the scones are well risen and golden.
9. Cool on a wire rack and serve as freshly as possible.



Did you know?

Whether cream or jam is placed first on a scone is a fiercely debated question across England, with cream first the favoured choice in Devon and jam first how it's done in Cornwall.

Espresso Martini

MAKES ONE



Method

1. Brew the espresso
2. Add the espresso, along with the vodka and Kahlúa, to a cocktail shaker and fill with ice cubes.
3. Shake vigorously.
4. Strain into a chilled cocktail glass and garnish with the coffee beans.



Ingredients

- 25 ml espresso
- 50 ml vodka
- 25 ml Kahlúa or coffee liqueur
- A handful of ice cubes
- 3 coffee beans, to garnish

Did you know?

Technically, espresso martini is not a 'true' martini as it contains neither gin nor vermouth. It was originally known as a vodka espresso.



SHAN SHUI

Wok-fried Seafood Udon Noodles

SERVES TWO



Ingredients

- 1 pack of fresh udon noodles
- 4 tbsp vegetable oil
- 1 red pepper, seeds removed and cut into thin strips
- 1 green pepper, seeds removed and cut into thin strips
- 1 large onion, peeled and cut into thick wedges
- 4 garlic cloves, peeled and cut into slivers
- 400 g fresh mixed seafood
- 100 g bean sprouts
- 1 tsp oyster sauce
- 1 tsp dark soy sauce
- 1 tbsp soy sauce
- Salt, to taste
- Ground black pepper, to taste
- ½ tsp sugar
- 1 spring onion, cut into small chunks

Did you know?

Udon noodles are simply thick Japanese wheat noodles. They are readily available from supermarkets in dry form, and also from Asian or Japanese grocery stores in frozen form.

Method

1. Cook the noodles in boiling water according to the instructions on the packet. Then drain and rinse thoroughly under cold water and set to one side.
2. In a large frying pan or wok, heat two tablespoons of oil, add the peppers and onion, and stir fry for two minutes. Then, remove from the pan and set aside.
3. In the same pan, heat the remaining oil, add the garlic and seafood and cook over a high heat for three to four minutes.
4. Add the drained noodles, cooked vegetables, beansprouts and sauces to the pan. Stir fry until piping hot, season with salt, pepper and sugar to taste, and sprinkle with spring onion to finish.



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KILDARE VILLAGE

With its rolling hills and verdant valleys, it's no wonder Ireland is known as the Emerald Isle. The moniker applies equally to Kildare Village, situated in the heart of horseracing country, next to the ancient ruins of Grey Abbey.

If you favour your food 'green' too then Sprout & Co's veggie-fuelled winter salad does the trick admirably. Using ingredients that grow through the colder months, the bold flavours in this crunchy bowl satisfy the craving for wholesome comfort food.

But if a warm, meaty dish is more your style look no further than Dunne & Crescenzi's smoked black pudding porchetta gremolata. From executive chef Krishna Thondarayan, this inspired dish is a unique twist on a traditional Italian meal, glorious when sliced fresh out of the oven or as a tasty sandwich the next day.



SPROUT & CO

Winter Roasted Root Salad

SERVES FOUR



Ingredients

For the salad

- 8 medium-sized organic beetroots
- 2 red onions
- 2 tbsp balsamic vinegar
- 1 tbsp olive oil
- 1 tbsp minced garlic
- 100 g Gubbeen chorizo
- 200 g bulgar wheat
- ¼ red cabbage
- 4 handfuls of seasonal greens

For the garlic croutons

- 1 slice of stale bread
- 2 garlic cloves
- A dash of olive oil

For the apple balsamic dressing

- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tsp local honey
- 50 ml cold-pressed apple juice
- Salt and pepper, to taste

For the pesto

- A bunch of kale, shredded
- A bunch of fresh basil
- 50 g toasted pumpkin seeds
- 50 g almonds
- 50 g pistachios
- 100 ml olive oil, plus extra to taste
- 2 garlic cloves, minced
- Juice of 1 lemon
- A pinch of salt and black pepper



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Winter Roasted Root Salad

SERVES FOUR

Method

For the balsamic roasted beets

1. Preheat the oven to 200°C/400°F/Gas 6.
2. Halve the beetroots (leave the skin on if they're organic) and red onions, then toss in the balsamic vinegar, olive oil, minced garlic, salt and pepper.
3. Lay the vegetables out on a parchment-lined roasting tin and place in the oven for around 30 to 40 minutes until tender.

For the Gubeen chorizo

Slice the chorizo into small chunks. Then, in a hot pan, cook quickly for one minute on each side until the edges are caramelised and the flat sides are blackened. Remove from the heat and set aside.

For the garlic croutons

1. Dice the stale bread into cubes and mince the garlic cloves.
2. In a pan, heat a dash of olive oil and gently fry the garlic until golden.
3. Add the bread cubes. Leave to turn golden brown and soak up the liquid.
4. Remove from the pan, place on to a sheet of kitchen paper and leave to cool.

Did you know?

Packed with vitamins K and A, the versatile pesto in this recipe is entirely vegan. Make extra and store leftovers in the fridge to be used as a delicious dip or pasta sauce. Consume within three to four days.

For the apple balsamic dressing

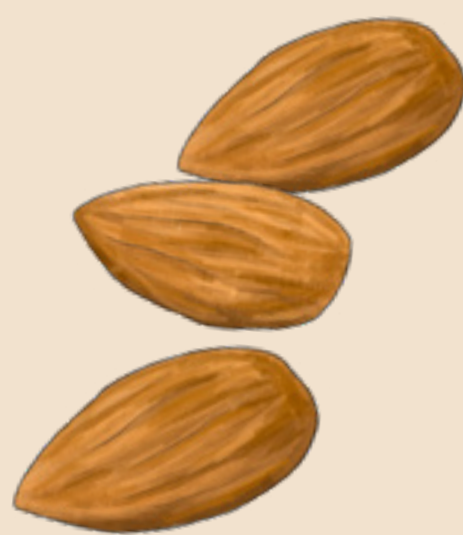
1. Place the oil, vinegar, honey and apple juice into a bowl and whisk.
2. Season to taste

For the pesto

Place all the ingredients into a food processor and pulse. For a smoother consistency, gradually add more olive oil and continue to pulse.

To assemble and serve

1. Cook the bulgar wheat according to the instructions on the packet.
2. Thinly slice the fresh red cabbage and seasonal greens.
3. Assemble the roasted beets, onions, garlic croutons and chorizo in a bowl with the bulgar wheat, red cabbage and green vegetables. Dress with the apple balsamic dressing and top with pesto.



DUNNE & CRESCENZI

Smoked Black Pudding Porchetta with Pecorino Pumpkin, Jalapeño Gremolata and Sage Jus

SERVES TWO



Ingredients

For the porchetta

- 1 bunch of parsley
- ½ bunch of sage
- 1 tbsp fennel seeds
- 1 lemon, zest and juice
- 1 orange, zest and juice
- 4 garlic cloves, peeled and chopped
- 1.5 kg boneless pork belly, rind on
- Salt and pepper, to taste
- 300 g smoked black pudding, from your local butcher
- Kitchen string

For the sage jus

- 1 l red wine
- 3 shallots, peeled and finely sliced
- 3 garlic cloves, peeled and chopped
- 4 sprigs of thyme
- 200 g sugar, granulated or caster
- 1 l fresh organic veal stock
- 1 sprig of sage

For the pecorino pumpkin

- 100 ml extra virgin olive oil
- 1 sprig of thyme
- 1 sprig of rosemary
- 3 garlic cloves, peeled and chopped
- 1 large white onion, finely sliced
- 500 g pumpkin, peeled and chopped into even 4 cm pieces
- 1 orange, zest and juice
- 200 ml water
- 50 g pumpkin seeds
- 100 g aged pecorino, shaved
- Salt, to taste

For the jalapeño gremolata

- 4 jalapeño or chilli peppers
- 1 preserved lemon
- 4 garlic cloves, peeled and finely grated
- 1 small bunch of parsley, finely chopped
- 1 small bunch of mint, finely chopped
- 1 lemon, zest and juice
- 200 ml extra virgin olive oil
- Salt, to taste



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Method

For the porchetta

1. Preheat the oven to 160°C/320°F/Gas 3.
2. To make the marinade, begin by finely chopping the parsley and sage. In a pan, toast the fennel seeds over a low heat to extract the flavour. Then crush and combine with the chopped herbs, citrus zest and garlic. Leave to rest.
3. Place the pork belly on a board, skin-side face down, and open it like a book.
4. Season the pork with salt and pepper on both sides, place rind-side down and rub with the marinade.
5. Remove the skin from the smoked black pudding and position in the centre of the pork.
6. Roll the thicker side of the meat towards the thinner rib side to create a log shape.
7. Secure the joint with string, placed at 2 cm intervals.
8. Place a cooking rack into a baking tray and fill the tray with water until it reaches the rack. Place the porchetta onto the rack and roast for two and a half hours.
9. Remove the porchetta from the oven and leave to rest for 15 minutes before serving.

For the sage jus

1. Place the red wine, shallots, garlic cloves, thyme and sugar into a saucepan and simmer over a medium heat until the sauce reduces by half.
2. Add the veal stock and lower the heat to a simmer until the sauce reduces by two thirds.
3. Pass through a fine sieve, add the sage and leave to infuse. Retain the clear sauce and discard what's left in the sieve.



For the pecorino pumpkin

1. Warm the olive oil over a low heat in a wide saucepan. Add the thyme, rosemary, garlic and onion before leaving to simmer for five minutes.
2. Add the pumpkin, orange zest and juice. Leave to simmer for another five minutes.
3. Add the water and leave on a low heat, checking at five-minute intervals to ensure the mixture doesn't stick.
4. Once the liquid evaporates, test the texture of the pumpkin with a fork. If it feels firm, add a little warm water and repeat the process.
5. In a separate saucepan, toast the pumpkin seeds for one minute.
6. Remove from the heat and fold in the pecorino shavings and pumpkin seeds, and season.

For the jalapeño gremolata

1. Cut the peppers lengthways, remove the seeds and dice.
2. Cut the preserved lemon into four quarters. Remove and discard the flesh, then dice the rind.
3. Place the chopped peppers and lemon into a bowl with the remaining ingredients, before mixing lightly and leaving to rest.

To serve

Cut the porchetta into 2 cm slices and serve with the pecorino pumpkin, sage jus and gremolata jalapeño.

Did you know?

Loved by many, hated by some, traditional black pudding is made from pork fat and blood. If you really can't get your head around it, you can find a vegetarian or vegan equivalent packed with oats and barley.



LA VALLÉE VILLAGE

French culture is defined by both fashion and food, and La Vallée Village captures the essence of both.

Sitting on the gastronomically rich road to Champagne, just 40 minutes from Paris, the shopping destination is not only home to more than 110 stylish boutiques but also several bistros and brasseries serving up generous lashings of Gallic charm.

Among these is Menu Palais, where chef Aurélien Correyeur has designed a menu that elevates cooking to haute couture. Modelled on MINIPALAIS, famously located in Paris's emblematic Grand Palais, the restaurant's classic Burgundian dish of poached eggs in a rich red-wine sauce is one of the grand classics of French country cooking.

Be sure to leave room for dessert as you won't want to miss the gorgeous mi-cuit au chocolat. With its gooey, melt-in-the-middle centre, it's the perfect finale to a romantic dinner.



MENU PALAIS

Egg en Meurette

SERVES ONE



For the celeriac purée

- 1 celeriac
- 500 ml double cream
- A dash of water

For the garnish

- A few salad leaves
- A thin slice of toasted bread

Ingredients

For the meurette sauce

- 1.5 l red wine
- 500 g Basque dried bacon
- 1 tsp oil
- 500 g Paris mushrooms
- 1 tbsp plain flour

For the soft-boiled egg

- 1 egg
- 100 ml white balsamic vinegar
- A handful of ice cubes

Did you know?

Not in the mood for egg? The wine sauce – best made with an earthy yet smooth, full-bodied Burgundy – also makes a perfect companion to beef or poultry.



Method

1. Flambé the red wine in a pan for four to five minutes.
2. Pour the vinegar into a pan and top up with water. Soft-boil the egg for five and a half minutes, then transfer immediately to a bowl of iced water.
3. Once cooled, remove the shell and leave the egg to soak in one litre of the flambéed red wine for six to seven hours, or overnight.
4. Remove the bacon rind and discard. Finely chop the bacon and sweat in the pan with a little oil.
5. Wash and finely dice the mushrooms. Remove the fat from the pan, add the mushrooms and continue to sweat.
6. Gradually add the remaining flambéed red wine and blend to reach your desired consistency.
7. To create the celeriac purée, peel the celeriac and cut into large cubes. Then, sweat the chopped celeriac in butter in a separate pan. Once softened, add the cream and water and continue to cook.
8. Remove your celeriac mix from the heat and purée.
9. To serve, place the celeriac purée at the bottom of the plate and neatly arrange the meurette sauce around it. Place the egg in the centre of the purée and garnish with a few salad leaves of your choice. Serve with the toasted bread.



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MENU PALAIS

Mi-cuit au Chocolat

MAKES 12



Method

1. Grease 12 ramekins and preheat the oven to 200°C/400°F/Gas 6.
2. Melt the butter in a saucepan over a low heat.
3. Place the chocolate into a bowl, pour over the melted butter and stir well until the chocolate melts too.
4. In a separate bowl, whisk the eggs and caster sugar together before combining with the melted chocolate mixture.
5. Add the flour and stir.
6. Divide the mixture evenly between your greased ramekins and bake for eight minutes.
7. To finish, dust each dessert with a light touch of icing sugar and serve with your choice of cream or ice cream.

Ingredients

- 150 g butter
- 160 g plain chocolate
- 5 eggs
- 200 g caster sugar
- 70 g flour
- 1 tbsp icing sugar
- A scoop of clotted cream or vanilla ice cream

Did you know?

For a twist on this classic French dessert, a spoon of praline paste, or praliné, added to the centre of the batter gives it a delightful hazelnut flavour. If you don't have praliné in your kitchen, a square of praline chocolate will do the trick.



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WERTHEIM VILLAGE

Situated within the picturesque wine-growing region of the Tauber Valley, Wertheim Village is set on the Romantic Road, a medieval trade route welcoming millions of tourists every year.

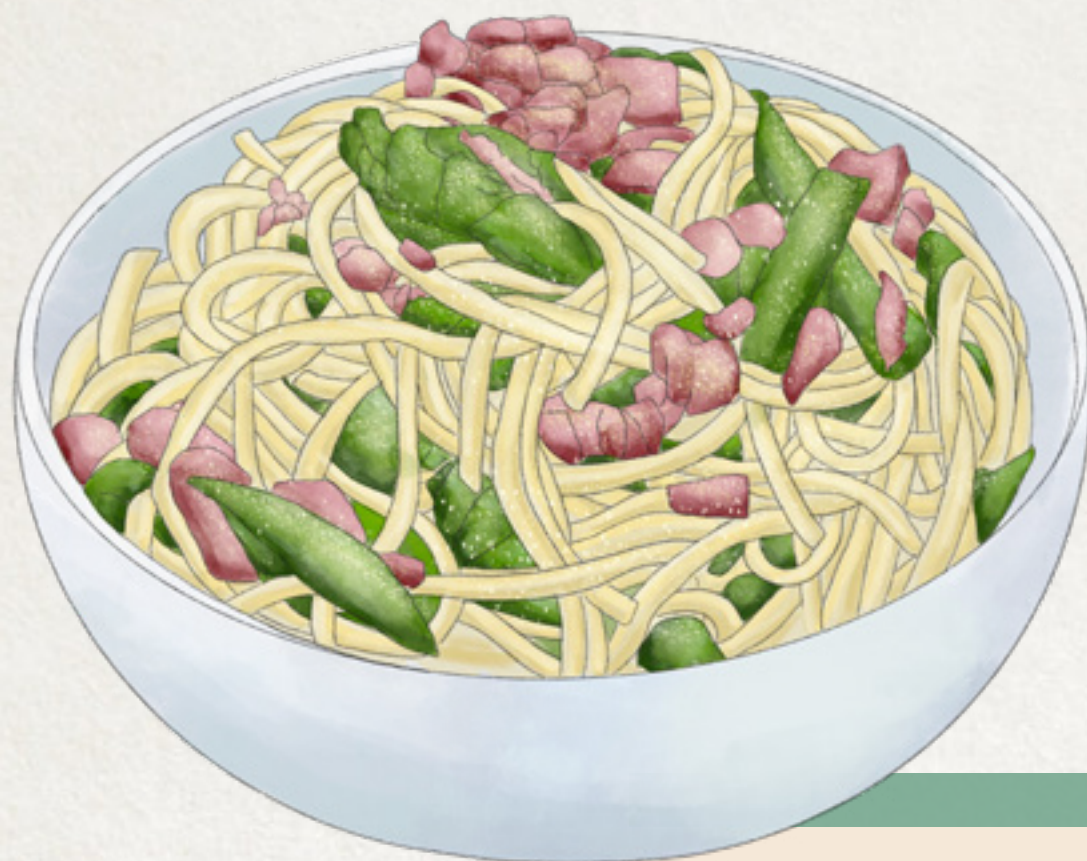
While the area's cosmopolitan flavour is reflected in its cuisine, there are plenty of opportunities to savour local specialities such as fresh trout and carp, tender lamb and spicy bratwurst sausage – all paired, of course, with one of those famous Franconian wines.

Come asparagus season (from mid-April to the end of June) little stalls pop up across the region selling the precious spears. And what better way to showcase this versatile vegetable than in a simple pasta, as is done at Wertheim Village's family-run La Piazza? Superb with a dry Riesling or a Pinot Blanc, the dish is equally delicious with a glass of refreshing homemade lemonade. This version, from Prime Restaurant, Grill & Co, features a note of intoxicating hibiscus and is just the thing to quench a shopping-induced thirst.



Asparagus and Bacon Spaghetti

SERVES TWO



Ingredients

- 120 g spaghetti
- 1 tbsp cooking oil
- 4 rashers of bacon, chopped
- 1 small onion
- 200 ml double cream
- 1 large garlic clove, crushed
- 1 bunch of asparagus, cut into chunks
- Salt and pepper, to taste
- 30 g grated parmesan cheese
- ½ lemon, juiced and zested
- 1 small bunch of flat-leaf parsley, chopped

Method

1. Boil the spaghetti in plenty of salted water, then drain and set aside.
2. In a large frying pan, heat the oil on a medium-high heat and add the bacon.
3. Fry for a few minutes, stirring constantly until it begins to crisp.
4. Add the onion to the pan and fry, stirring constantly and taking care not to let it burn.
5. Add two thirds of the cream and increase the heat, then add the garlic and continue to stir. The cream will reduce and thicken.
6. Add the raw asparagus pieces and remaining cream. Season well with salt and pepper.
7. Cook for a further four to five minutes until the sauce has thickened. Then, reduce the heat slightly and add the spaghetti.
8. Mix well before adding the parmesan and lemon zest and juice. Continue to mix thoroughly, then remove from the heat.
9. Garnish your finished dish with additional parmesan, salt, pepper, and parsley. Serve immediately.

Did you know?

White asparagus – also known as ‘white gold’ or the ‘vegetable of kings’ is pretty much all you’ll find in Germany. White asparagus is grown in the dark and because it never sees sunlight, it does not go through photosynthesis and never turns green.



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Homemade Lemonade

MAKES ONE



Ingredients

- A handful of ice cubes
- 10 ml freshly squeezed lemon juice
- 20 ml hibiscus syrup
- Sparkling water
- A slice of lime
- A sprig of fresh mint

Method

1. Place the ice into a cocktail shaker, followed by the lemon and hibiscus syrup. Shake well.
2. Pour the mixture into a long glass and top up with sparkling water.
3. Garnish with the slice of lime and sprig of fresh mint.

Did you know?

For the ultimate summer snack on a stick, pour the lemonade into popsicle moulds and freeze. Add yoghurt instead of sparkling water for a fresh take on everyone's favourite dessert.





INGOLSTADT VILLAGE

Stylish and beautifully designed, Ingolstadt Village draws on its wealth of local historical influences, all underpinned by the beauty of the Bavarian countryside, a famously welcoming atmosphere, home to delicious local fare.

Among the latter are a variety of luscious desserts and sweet treats, not surprising for a nation that reportedly consumes more sweets and chocolate than any other in the world. From Black Forest gâteau (*Schwarzwälder Kirschtorte*) to Bavarian Cream (*Bayerische Crème*) and pastries of every description, prepare for a sugar high of stratospheric proportions.

The perfect post-dinner pleaser, this velvety liqueur, courtesy of Coffee Fellows, features a favourite German chocolate – the ubiquitous Toffifee®. If it doesn't satisfy your sweet tooth, then Piccola Cucina's dreamy tiramisu – with a fresh twist of mango and basil – will certainly do the trick.



COFFEE FELLOWS

Toffifee® Liqueur

MAKES ONE



Ingredients

- 80 g brown sugar
- 1 egg
- 120 g Toffifee®
- 300 ml condensed milk
- 200 ml cream
- 200 ml vodka

Did you know?

This dreamy, creamy liqueur will last up to 14 days in the fridge and, decanted into a decorative bottle, makes the perfect gift – if you can bear to part with it, that is.

Method

1. Whisk the sugar and egg together in a bowl, then transfer to a saucepan and warm on a low heat.
2. Add the Toffifee®, condensed milk and cream, turn up the heat until the mixture begins to boil, and stir until the Toffifee® has completely melted.
3. Purée the mixture with a blender, then let it cool. Place the mixture outside or in the fridge to speed up the cooling process.
4. Stir the vodka into your cooled mixture, pour through a sieve and serve.



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Mango-basil Tiramisu

SERVES TWO



Ingredients

- A bunch of basil
- 100 ml water
- 150 g mascarpone
- 80 g quark
- 100 g icing sugar
- 1 shot of freshly squeezed lemon juice
- 100 ml Prosecco
- 2 tbsp mango purée
- 60 g sponge fingers
- 60 g dark sponge fingers
- 150 g mango
- A bunch of mint

Did you know?

Best described as a cross between cream cheese and yoghurt, quark is an unripened cheese made from pasteurised cow's milk – and the main ingredient in traditional German cheesecake.

Method

1. Pluck the basil leaves from their stems and blend with the water to create a purée.
2. Mix the basil purée with the quark, mascarpone and 50 g of icing sugar until smooth, then add the lemon juice.
3. Gently mix the Prosecco with the mango purée and set to one side.
4. Line the bottom of a deep serving dish with both types of sponge fingers, drizzle a third of the Prosecco mixture on top, followed by half the mascarpone mixture.
5. Repeat to form another layer using the remaining sponge fingers, Prosecco and mascarpone.
6. Place the dish in the fridge and chill for five hours.
7. Dice the mango into evenly sized chunks.
8. Mix the remaining icing sugar with 100 g of the diced mango. Then add the remaining mango and the last third of the Prosecco, and mix. Leave the mango mixture to steep while the tiramisu chills.
9. Spread the mango mixture over the chilled tiramisu, garnish with mint leaves and serve.



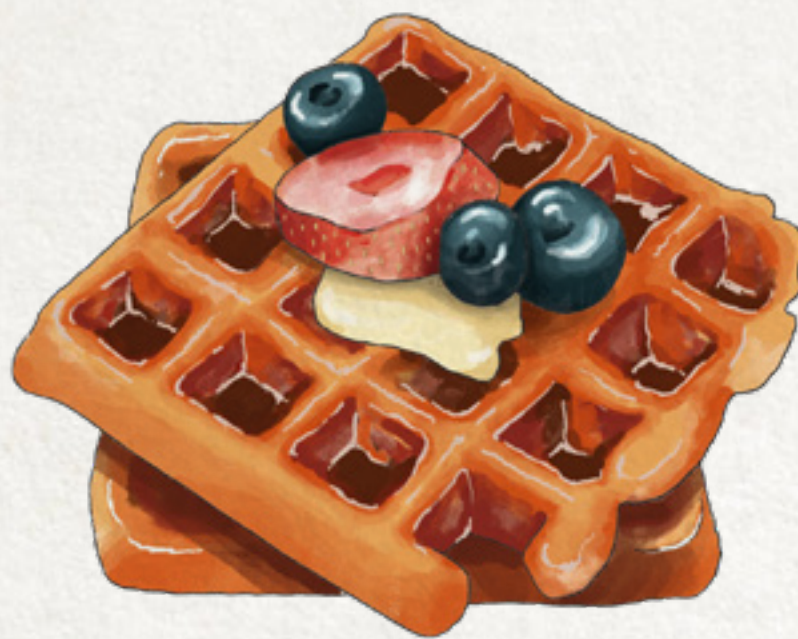


MAASMECHELEN VILLAGE

Belgium may be one of the smallest countries in Europe, but its character is larger than life. And Maasmechelen Village, located at the crossroads where Belgium, Germany and the Netherlands meet, is a truly pan-European destination, blending cutting-edge fashion with its own brand of Belgian hospitality.

Appropriately, this recipe from the Village's Le Petit Belge can be eaten big or small. Delectable parcels of meat-filled pastry, vol-au-vent are commonly served as a starter in France, but in Belgium they typically star as the main attraction – ideally washed down with a large glass of local beer.

And, when it comes to breakfast, there's nothing small about Le Pain Quotidien's French toast with ribbons of smoked salmon. Served on buttery, pan-toasted brioche and topped with a generous dollop of lemon-and-herb sour cream, it's the most decadent way to kick-start your day.



LE PETIT BELGE

Vol-au-vent

SERVES SIX TO EIGHT

Ingredients

- 2 sheets of puff pastry
- 300 g minced meat
- 1 egg yolk
- 1 tbsp breadcrumbs
- Salt and pepper, to taste
- 850 ml chicken stock
- 250 g button mushrooms
- 80 g butter, plus extra for frying
- 1 garlic clove, crushed
- 8 chicken thighs
- 50 g plain flour
- A dash of sherry
- 150 ml double cream
- Lemon juice, to taste
- Fresh nutmeg, to taste
- A bunch of mustard cress



For the hollandaise sauce

- 60 ml white wine vinegar
- 6 black peppercorns
- 1 slice of onion
- 1 bay leaf
- 3 egg yolks
- 150 g unsalted butter, cut into cubes, at room temperature
- 30 ml single cream (optional)
- Salt, pepper and lemon juice, to taste



Did you know?

Vol-au-vent may have originated in France (the name is French for 'windblown', which describes the lightness of the pastry), but Belgians made the dish their own with the addition of mushrooms and small meatballs.

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Vol-au-vent

SERVES SIX TO EIGHT

Method

1. Lightly grease a baking tray and preheat the oven to 200°C/400°F/Gas 6 or to the temperature listed on the puff pastry packaging.
2. Roll the pastry to a thickness of 5 mm and cut into six to eight evenly sized oval pieces. Then, place into the oven and bake for 10 minutes or as per the instructions on the packet.
3. Mix the minced meat, egg yolk and breadcrumbs together in a bowl. Season with salt and pepper.
4. Roll the mixture into evenly sized small balls, about 2.5 cm in diameter, and set aside.
5. Pour 750 ml of the chicken stock into a pan and bring to the boil. Add the meatballs and leave to simmer over a medium heat.
6. Cut the mushrooms into quarters. Fry in a pan with a knob of melted butter. Add the garlic and season with salt and pepper, cooking until the mushrooms begin to colour.
7. Melt 50 g of butter in a frying pan, add the chicken pieces and cook until browned.
8. In a separate pan, make a roux by melting 30 g of butter and gradually adding the flour, stirring constantly. Allow the flour mixture to dry up taking care not to let it burn.
9. Once the mixture becomes fragrant, pour 100 ml of the chicken stock into the pot to create a velouté. Use a whisk and continue stirring to avoid lumps.
10. Add a dash of sherry along with the cream. Stir the sauce carefully, then add the sautéed mushrooms, chicken pieces and meatballs to the sauce.
11. Squeeze some lemon juice into the mixture and season to taste with pepper, salt and freshly grated nutmeg. Stir, taste and add an extra dash of sherry if required.

For the hollandaise sauce

1. Place the vinegar, peppercorns, slice of onion and bay leaf into a small saucepan and bring to the boil. Once the liquid has reduced to a quarter of its original volume, remove the pan from the heat and place into cool water to prevent further evaporation.
2. Beat the egg yolks in a heatproof bowl with 15 g butter and a pinch of salt. Then, add the reduced vinegar.
3. Place the bowl over a pan of gently simmering water and whisk for three to four minutes until the mixture becomes pale and thick enough to coat the back of a wooden spoon. Be careful not to let the mixture overheat, to prevent the eggs from splitting or scrambling.
4. Beat in the remaining soft butter a piece at a time until the mixture begins to emulsify. Ensure each cube of butter is fully incorporated before adding the next.
5. Remove from the heat and whisk in the cream if desired. Season with salt, pepper and lemon juice.

To assemble and serve

1. Spoon a generous portion of the velouté with chicken, meatballs and mushrooms into a serving bowl.
2. Spoon some hollandaise over each portion and place the puff pastry oval on top.
3. Garnish each helping with a grating of nutmeg and a handful of mustard cress and serve.



French Toast with Smoked Salmon

SERVES FOUR



Did you know?

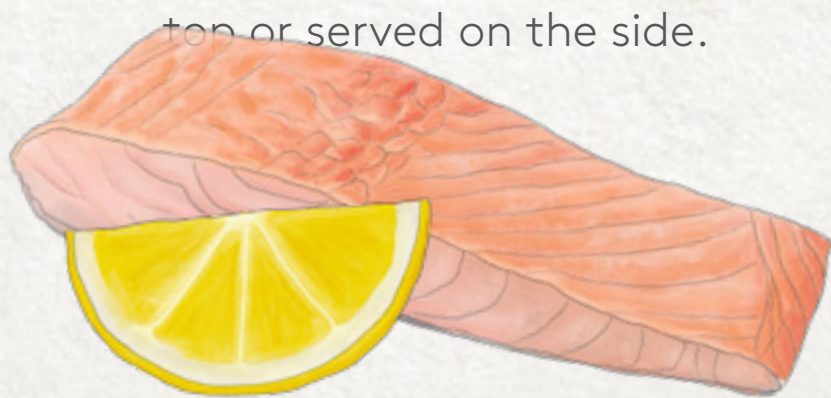
Belgium is a meeting point for the Germanic cultures of northern Europe and the Latin cultures of the south – and this has influenced the country's cuisine. Today Belgians proudly claim their food is cooked with French finesse and served with German generosity.

Ingredients

- 50 g cucumber
- 2 sprigs of dill
- 2 lemons, plus extra to garnish
- 200 g sour cream
- Salt and pepper, to taste
- 4 mini brioche pieces or 4 slices of brioche
- 3 eggs
- 700 ml milk
- 20 g butter
- 200 g smoked salmon
- 60 g watercress

Method

1. Begin by making the sauce. Julienne or finely grate the cucumber, chop the dill and juice the lemons. Combine in a bowl with the sour cream, salt and pepper. Leave for five minutes to allow the cucumber to release moisture and the lemons' acidity to alter the texture of the cream. Then, set aside in a cool place.
2. Cut the brioche into slices or trim the tops of the mini brioches.
3. In a bowl, whisk together the eggs and milk. Dip the brioche into the mixture and leave to absorb for a few minutes.
4. Add the butter to a pan and heat.
5. Remove the brioche from the milk and egg mixture and drain any excess liquid – it should be moist, but not running.
6. Place the brioche into the hot pan and fry in the melted butter for three to four minutes until browned. Then, turn the brioche and fry for a further few minutes to brown the other side.
7. When both sides of the brioche are golden and cooked through, remove from the pan and transfer to a paper towel to soak up the excess grease.
8. To serve, arrange the brioche in the centre of a plate and place the salmon ribbons on top. Finish with a slice of lemon, a handful of watercress and a spoonful of sauce drizzled over the top or served on the side.



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FIDENZA VILLAGE

There are two things Italy is famous for: luxury shopping and pasta. At Fidenza Village, in gastronomically rich Parma, both are on show.

Rivalling the shopping destination's 120 boutiques of coveted designer labels, a slew of restaurants dishes up the best of Italian cooking for the whole *famiglia*. Fragrant with sage and melted butter, Parma Menù's spinach and ricotta tortelli heroes ingredients from the region, as well as the small but mighty tortello (or 'stuffed cake', as it's appropriately called in Italian).

When it comes to toppings for the nation's favourite food, Signorvino's deceptively simple carbonara is a work of salty-sticky genius thanks to liberal lashings of not one, but two, Italian hard cheeses. Cut through the sauce's richness with a crisp white wine and enjoy!



PARMA MENÙ

Ricotta and Spinach Tortelli

SERVES EIGHT



Ingredients

For the pasta

- 300 g 00 flour
- 3 eggs
- A pinch of salt

For the filling

- 150 g spinach
- 250 g ricotta
- 1 egg yolk
- 60 g Parmigiano Reggiano
- Salt and pepper, to taste

For the garnish

- 40 g butter, melted
- 10–12 sage leaves
- Grated Parmigiano Reggiano, to taste



Method

1. Begin by preparing the pasta. Combine the flour, eggs and a pinch of salt in a bowl, kneading well. Roll the dough into a ball, cover with cling film and leave to rest for 30 minutes.
2. In a pan, simmer the spinach in a little water. Then drain, squeeze and chop finely.
3. Place the spinach, ricotta and egg yolk into a bowl and mix. Season with grated Parmigiano Reggiano and a pinch of salt and pepper.
4. Remove your dough from the fridge, divide in two and roll out onto a flat surface.
5. Place an equal amount of spinach and ricotta filling at 3 cm intervals across your first layer of dough. Then, place your second layer of dough over the top of the filling.
6. Cut around each portion of filling to form squares of approximately 4 cm.
7. Boil your tortelli in plenty of salted water for three to four minutes, then drain and transfer to a pan. Drizzle with melted butter and scatter over the sage.
8. To finish, sprinkle with plenty of Parmigiano Reggiano and serve immediately.

Did you know?

Little parcels of pure joy, tortelli are so respected in Italy there's even a National Tortellini Day (13 February) – but you can definitely enjoy them year-round.



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SIGNORVINO

Mezze Maniche alla Carbonara

SERVES FOUR

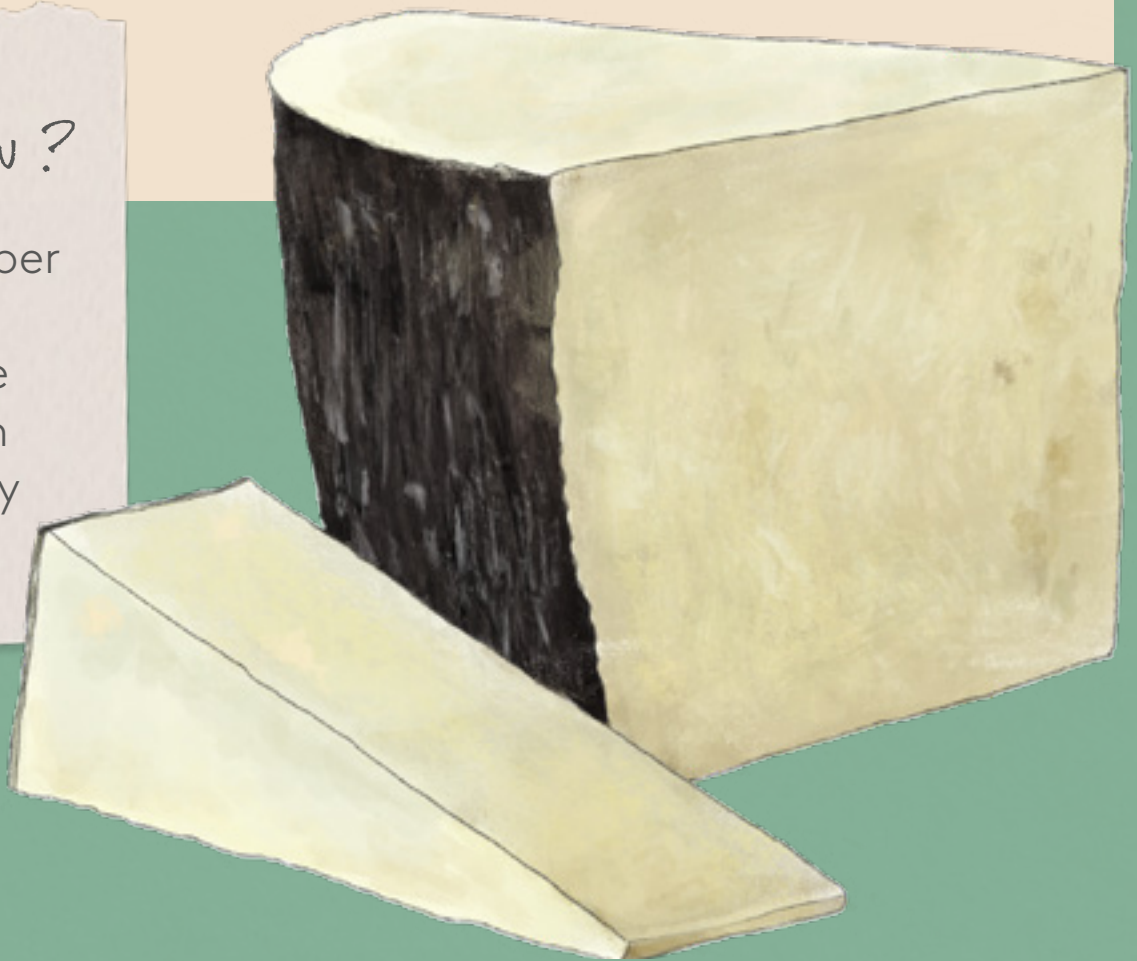


Ingredients

- 100 g guanciale or streaky bacon
- 1 tbsp cooking oil
- 180 g mezze maniche pasta
- 2 egg yolks
- 1 whole egg
- 80 g Pecorino Romano
- 40 g parmesan cheese
- A pinch of black pepper

Did you know?

At around 25.3 kg per person a year, Italians consume more pasta than any other country in the world.



Method

1. Fill a saucepan with water and bring to the boil.
2. Finely dice the bacon and brown in a frying pan with a little oil.
3. Once the water boils, add the pasta.
4. In a bowl, whisk the two egg yolks with the whole egg, pecorino, parmesan and pepper.
5. Drain the pasta and toss in the browned bacon. Remove from the heat and add the beaten eggs.
6. Sauté briefly to avoid cooking the egg, plate up and serve immediately.

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LA ROCA VILLAGE

With Gaudí's influence echoing through its architecture, La Roca Village, just 40 minutes from Barcelona on the road to the Costa Brava, encapsulates the essence of Mediterranean exuberance.

Home to more than 140 boutiques of both local and international fashion, beauty and lifestyle brands, the Village also features several leading restaurants, many of which boast sun-soaked outdoor terraces.

Tree-shaded squares, fountains and benches adorned with mosaics made from brightly coloured broken tiles form the perfect backdrop for a glass of cold cava and platefuls of traditional tapas.

Typically Catalan, Pasarela's cod brandade is particularly good as a dip or spread generously on crispy bread as a light lunch. Corso Illuzione, meanwhile, does an inspired take on homemade scialatielli, flavoured with zingy limoncello and fresh clams. Naturally, both dishes call for liberal lashings of olive oil, of which Spain is the world's leading source.



PASARELA

Cod Brandade with Parsley Oil

SERVES FOUR



Ingredients

For the cod brandade

- 3 gelatin leaves
- 10 ml olive oil
- 1 garlic clove, sliced thinly
- 200 g chopped white onion
- 225 g salted cod
- 200 ml double cream

For the parsley oil

- 50 g parsley leaves
- 75 ml mix of olive and vegetable oil



Method

1. Begin by placing the gelatin in a wide bowl of iced water to soften.
2. Next, place the oil, garlic and onion into a wide pot on a medium heat to sweat.
3. Once the onion is translucent, before it starts to brown, add the salted cod and cook for five minutes.
4. Add the double cream, quickly bring to the boil and simmer for approximately five minutes. Set aside.
5. Drain the gelatin, discard the water and add the drained gelatin to the cod mix. Blend the mixture to your desired consistency using a hand blender.
6. To make the parsley oil, briefly blanch the parsley leaves and cool quickly in iced water.
7. Drain the parsley and blend together with both oils.
8. To serve, fill ramekins with an even amount of the cod brandade. Pour a generous drizzle of parsley oil over each portion and serve with a selection of toasted breads or salad.

Did you know?

Cod brandade goes all the way back to the sixteenth century when salt cod was first introduced to the Iberian Peninsula all the way from Basque Country and into Catalonia via the Pyrenees. A versatile favourite, try it stuffed into piquant piquillo peppers or even artichoke hearts for a moreish party snack.



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Scialatielli al Limoncello e Vongole

SERVES FOUR



Ingredients

For the scialatielli

- 100 g 00 flour
- 800 g durum wheat semolina flour
- 350 ml limoncello
- 150 ml water
- 200 g stracchino cheese
- 20 g salt

For the sauce (per portion)

- A dash of extra virgin olive oil
- 1 garlic clove
- 1 red chilli pepper (optional)
- 100 g fresh Sicilian cherry tomatoes
- 150 g clams

To serve

- A handful of parsley, chopped
- A slice of lemon peel

Method

1. To make the dough, pour the flour into a bowl and make a well in the middle. Add the limoncello bit by bit and begin kneading. Then, gradually add the water and cheese, and continue to knead for 10 to 15 minutes, until all the ingredients are combined and the dough is smooth.
2. Roll the dough into a ball, cover and set aside for at least half an hour.
3. Roll out the dough using a rolling pin or pasta machine until it's just a few millimetres thick. As a guide, the dough should be thicker than tagliatelle.
4. Gently fold the sheet of dough on itself and roll to create a loose oblong shape, of around 10 cm in width, then cut into thin strips of around 10 mm.
5. Pour a dash of oil into a large frying pan and fry the garlic and chilli until golden.
6. Cut the tomatoes in half, add to the pan and sauté.
7. Wash the clams well, add to the pan and cover. Cook for approximately three minutes, until the clams open. Be careful not to overcook the clams, as they may reduce in size and become chewy.
8. In a separate saucepan, boil the scialatielli in boiling salt water for three minutes and drain before completely cooked through.
9. Add the partially cooked pasta into the pan with the clams and their juices, and sauté briefly.
10. Garnish the finished dish with some fresh, chopped parsley and a slice of lemon peel before serving.

Did you know?

Deliciously lemony limoncello is actually an Italian liqueur but very popular in Spain. Make your own by steeping lemon peel in vodka for at least four days. Strain the infused vodka, then add a simple sugar syrup. Bottle and serve chilled.

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LAS ROZAS VILLAGE

With its reputation for exquisite craftsmanship, Madrid lends its famous sense of excellence to beautiful Las Rozas Village, 30 minutes outside the capital.

Here, Moorish architecture offers shady refuge from the heat and shopping can be interspersed with time out on the Village's terraces, sampling tapas while taking in views of the Sierra Norte mountains.

New to the Village is Mentidero, the sixth restaurant from a group synonymous with modern Spanish cuisine, as this succulent roast beef – served with a rich and boozy flambéed sauce – attests.

The Village also plays host to celebrated local chef Cristina Oria, who brings her culinary genius to a succession of heavenly dishes. While the Cordon Bleu chef's famed *foie mi cuit* may have clinched her a coveted Madrid Fusión award, it's her condensed milk and chocolate cookies that we can't get enough of. The recipe provides an ideal family baking bonding moment – and is delicious served with a glass of milk or steaming cup of tea.



MENTIDERO

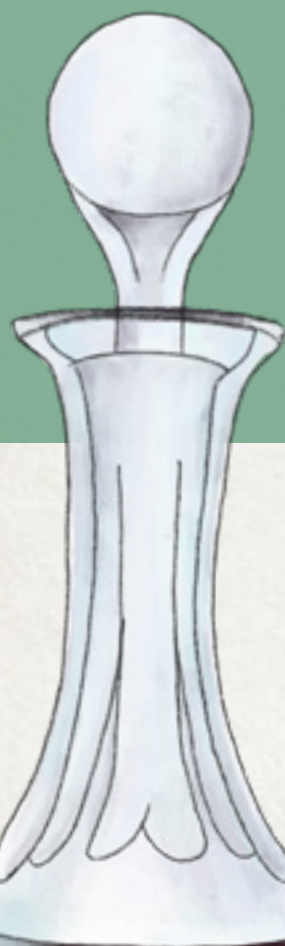
Roast Beef

SERVES FOUR TO FIVE



Ingredients

- A dash of olive oil, for cooking
- 2 kg beef tenderloin or short loin
- Salt and pepper, for seasoning
- 2 bay leaves
- A splash of Japanese soy sauce
- A splash of Worcestershire sauce
- 1 bulb of garlic, with skin
- 8 shallots
- 50 g fresh ginger, peeled and diced into small pieces
- ⅓ glass of brandy
- 1 glass of port



Did you know?

This rich, rib-sticking beef dish is the perfect partner to mashed potatoes and pairs wonderfully with a hearty Spanish Rioja or Ribera del Duero.

Method

1. Preheat the oven to 220°C/425°F/Gas 7.
2. Pour the olive oil into a large pan and place on a medium-high heat.
3. Season the beef well on all sides with salt and pepper.
4. When the oil is hot, turn up to a high heat and seal the meat on all sides. Feel free to add more salt and pepper at this stage, for additional flavour.
5. When the meat is golden brown on all sides, remove and place in an ovenproof dish. Add the bay leaves, a little more oil and a splash of both soy and Worcestershire sauce.
6. Gently press the garlic cloves with the flat side of a knife to crush them a little. Then, add them into the frying pan used to seal the meat, along with the shallots and ginger, and gently fry.
7. Add another splash of oil to form the base of the sauce. When the garlic begins to brown, add the brandy. Using a long lighter, flambé everything in the pan. Once finished flambéing, add the port.
8. Let the alcohol evaporate before removing from the heat and pouring into the dish containing the meat and seasoning.
9. Place the dish into the preheated oven and cook for no longer than ten minutes.
10. Remove the meat from the oven and leave to rest for ten minutes.
11. Decrease the oven temperature to 180°C/350°F/Gas 4 and leave the sauce to reduce. This step can also be done in a frying pan over a medium-low heat, if preferred.
12. Finely slice the meat and preserve the juices to add to the sauce.
13. Serve with a generous helping of sauce.

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CRISTINA ORIA

Condensed Milk and Chocolate Cookies

MAKES FOUR



Ingredients

- 375 g unsalted butter, at room temperature, plus extra for greasing
- 225 g plain flour, plus extra for dusting
- 75 g sugar
- 400 g condensed milk
- 325 g chocolate

Did you know?

Convert Cristina's cookies into millionaire's shortbread by swapping the condensed milk with dulce de leche.

Add a pinch of salt to the caramel for so-called billionaire's shortbread and, if you really want to show off, swirl melted white chocolate into the chocolate topping before setting.

Method

1. Lightly grease a square or rectangular baking dish with butter and flour, then preheat the oven to 170°C/325°F/Gas 3.
2. Mix the flour and sugar together in a bowl.
3. Add 175 g of the butter and knead with your hands to form a dough.
4. Cover the base of the dish with the dough and bake for 30 minutes or until the surface turns golden brown.
5. Melt the remaining butter in a pan, remove from the heat and add the condensed milk. Return to the heat, stirring constantly until the colour turns golden and the texture thickens.
6. Remove the cookie base from the oven and leave to cool.
7. Pour the condensed milk mixture over the cookie base and leave to settle.
8. Melt the chocolate in the microwave and pour over the condensed milk mixture. Once the chocolate cools, place the dish in the fridge to set.
9. When set, remove from the fridge and leave out for an hour or so to make the cookie easier to cut.
10. Cut into four evenly sized squares and serve.



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SUZHOU VILLAGE

In China, they say, “Above there is heaven, below there is Suzhou.” Indeed, the city in the south-eastern Jiangsu province is renowned for canals and waterways so enchanting Marco Polo dubbed it ‘The Venice of the East’.

At Suzhou Village, guests are led on a journey through European-inspired architecture and Chinese gardens that overlook the Yangcheng Lake and the ancient Buddhist Chongyuan Temple.

Overlooking a traditional water garden, the *croisette* is the perfect location from which to savour a selection of authentic regional cuisines.

Among these is Loon Mein Koon’s clay pot grouper fillet, a flavoursome celebration of the Guangdong province, from where the cooking technique originates. Traditional flavours of the Xin Jiang region, meanwhile, are represented in the aromatic notes of cumin and chilli in Yershari’s minced lamb, but the restaurant adds its own twist to the dish by serving it with steamed pancakes. Both recipes are guaranteed to bring a taste of heavenly Suzhou to your table.



LOONG MEIN KOON

Clay Pot Grouper Fillet

SERVES FOUR



Ingredients

- 500 g boneless grouper cutlets, 2 cm thick
- 2 g salt
- 2 g sugar
- 2 g crushed white peppercorns
- 15 g cornflour
- 30 ml cooking oil
- 20 ml Maggi liquid seasoning
- 80 g garlic cloves
- 100 g peeled shallots
- 20 g chopped spring onions
- 10 ml Chinese liquor (Shaoxing wine is recommended, but dry sherry, mirin or cooking sake will work just as well)

Method

1. Marinate the fish cutlets in salt, sugar, pepper, cornflour and 20 ml of oil for 15 minutes.
2. Using half the remaining oil, pan fry the fish cutlets on a high heat until lightly browned.
3. Reduce to a medium heat, sprinkle half the Maggi seasoning over the fish, ensuring each cutlet is thoroughly coated, and cook for a further minute before turning off the heat.
4. Place a clay pot on a medium heat and fry the garlic cloves and shallots in the remaining oil until browned.
5. Add the fish cutlets, remaining Maggi seasoning, chopped spring onion and Chinese liquor. Cover the pot, turn the heat up high and cook for two minutes.
6. Remove from the heat and serve immediately.

Did you know?

With more than 5,000 years of history in Chinese culinary culture, earthenware pots not only cook food in a variety of ways but also keep dishes warm for longer so that the delicacies inside can be enjoyed unhurriedly. In Cantonese, clay pot cooking is also known as *Jue Jue Bao* after the sound the liquid makes in the hot pot.



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YERSHARI Minced Lamb Wraps

SERVES FOUR



Ingredients

- 180 g minced lamb loin
- 2 g salt
- 10 g ground cumin
- 8 g chilli powder
- 8 g light soy sauce
- 50 g iceberg lettuce
- 50 g red cabbage
- 120 g onion
- 40 g green pepper
- 40 g red pepper
- 1 tbsp cooking oil
- 8 thin pancakes,
8 cm in diameter

Did you know?

The art of steam cooking has long been practiced in China where no self-respecting chef is without a bamboo steamer. Because their lids don't collect condensation, no liquid drips onto the food in the steamer basket which means perfect results when steaming veggies, wontons and more.

Method

1. Marinate the minced lamb in the salt, cumin, chilli powder and soy sauce for 10 minutes.
2. Julienne the lettuce and cabbage and set aside. Chop the onion and peppers into small chunks.
3. Sauté the chopped onion and peppers in a pan with the oil over a medium heat until the vegetables have softened.
4. Add the minced lamb to the pan, turn up the heat and stir until cooked through.
5. Place a bamboo steamer over a pan filled with boiling water. Place the pancakes into the steamer for 90 seconds.
6. Fill the steamed pancakes with the cooked lamb and serve alongside the julienned vegetables.



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SHANGHAI VILLAGE

Integrating 1920s Art Deco influences from Milan, Vienna, New York and Paris, Shanghai Village – just 40 minutes from the city centre – evokes the glamour of the Jazz Age.

Spanning some 45,000 square metres, the Village is the largest in The Bicester Village Shopping Collection and home to no fewer than 180 boutiques and at least a dozen restaurants and cafés.

Go equally big with Yershari's 'big plate' chicken stew, a boldly spiced classic originating in the Xinjiang region of north-west China. Because it lends itself to cooking in large quantities, you'll often find this hearty dish on the menu at Chinese festivals and weddings.

Alternatively, tuck into Beijing's most well-known meal: Peking roast duck. Serve it the traditional way (carved at the table), as they do at the Village's Huo Kao restaurant, ensuring everyone gets a piece of that coveted crispy skin.



Y E R S H A R I

Xinjiang Big Plate Chicken Stew

S E R V E S F O U R



Ingredients

For the marinade

- 1 tbsp Chinese light soy sauce
- 1 tsp Shaoxing wine
- 1 tsp sesame oil
- 1 tsp cornflour

For the sauce

- 3 tbsp Chinese light soy sauce
- 1½ tbsp Pixian chilli bean paste (*doubanjiang*)
- 2 tsp Chinese dark soy sauce
- 2 tsp Shaoxing wine

For the stew

- 4–5 chicken thighs, preferably bone-in, cut into large bite-size pieces (cut with a meat cleaver or have your butcher do this for you)
- 3 tbsp cooking oil
- 5 garlic cloves, roughly chopped
- 10 slices of ginger, around 1 mm in thickness
- 3 spring onions, sliced into thin diagonal strips, plus extra to garnish
- 6 whole dried Chinese chillies
- 1 tbsp Sichuan peppercorns
- 2 tsp cumin
- 4 star anise
- 1 piece of cassia bark (approximately 8 cm in length) or 1 cinnamon stick
- 3 cups of water
- 455 g white potatoes, roughly chopped into 2.5 cm pieces
- Salt, to taste
- 1 green pepper, roughly chopped into 2.5 cm pieces
- 1 red pepper, roughly chopped into 2.5 cm pieces
- 225–340 g fresh or dried wheat noodles



Next page...

Xinjiang Big Plate Chicken Stew

SERVES FOUR

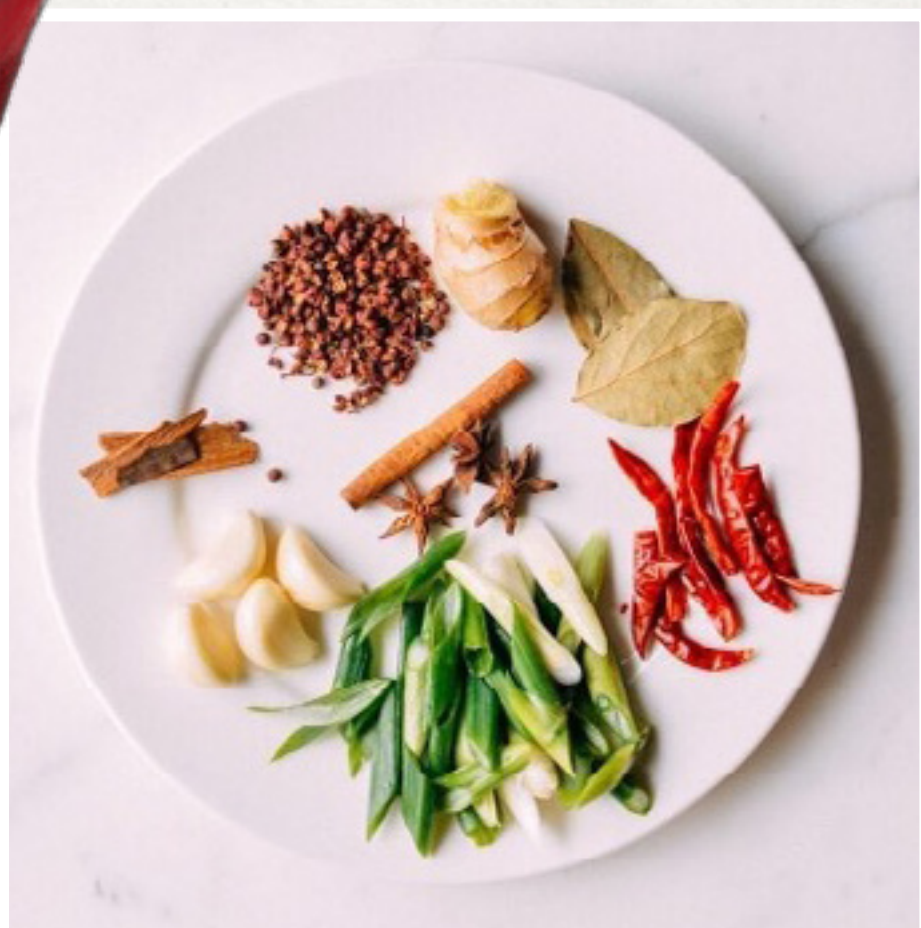


Method

1. Begin by creating a marinade of soy sauce, Shaoxing wine, sesame oil and cornflour. Marinate the chicken for 20 minutes.
2. In a separate small bowl, create the sauce by mixing light soy sauce with the *Pixian doubanjiang*, dark soy sauce and Shaoxing wine.
3. Add the cooking oil to a wok and place on a medium heat. Add the garlic, ginger, spring onions, dried chillies, peppercorns, cumin, star anise and cassia or cinnamon stick. Stir for two minutes or until the mixture becomes fragrant. Be sure not to let it burn.
4. Turn up the heat and add the marinated chicken. Stir-fry until the chicken begins to cook and take on some colour. Be sure not to burn the spices.
5. Make a well in the centre of the wok, add your pre-prepared sauce mixture and cook for five minutes. Pour in the water, stir well and bring to the boil. Then, reduce the heat to medium-low, cover with a lid and simmer. Allow ten minutes for chicken on the bone and five minutes for boneless chicken pieces.
6. Add the potatoes to the wok and return to a boil.
7. Lower the heat, cover the wok and simmer for five minutes. Add salt if needed. Then, add the peppers, cover again and simmer for five more minutes.
8. In a separate large pan, boil the noodles according to the packet instructions.
9. If you prefer a thicker stew consistency, mash a few of the potatoes with a fork, retaining enough sauce to coat the noodles.
10. Drain the noodles and transfer to a wide plate or bowl before ladling on the chicken stew. Sprinkle with a few chopped spring onions and serve immediately.

Did you know?

Many of the cities in the Xinjiang region were once oases along the Silk Road, which is why the food from here is recognisably Middle Eastern in flavour.



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HUO KAO

Peking Roast Duck

SERVES SIX



Ingredients

For the duck

- 2 kg whole Peking duck
- A pinch of salt
- Ground white pepper
- 6 tbsp honey
- 4 tbsp Chinese five-spice powder
- 2 tbsp dark soy sauce
- 2 tbsp brown sugar

For the glaze

- 1 tbsp cornflour
- 6 tbsp hoisin sauce
- 6 tbsp caster sugar
- 2 tbsp sesame oil
- 1 tbsp dark soy sauce

To serve

- 1 cucumber
- 3 spring onions
- 1 pack of Chinese/Mandarin-style pancakes
- 1 tbsp sweet plum sauce
- 1 tbsp mashed garlic

Method

1. Rinse the duck thoroughly in water, then remove the neck bone without breaking the skin.
2. Marinate the duck in salt, pepper, honey, five-spice powder, dark soy sauce and brown sugar and hang to dry for 12 hours.
3. Mix together the cornflour, hoisin sauce, sugar, sesame oil and dark soy sauce and set aside.
4. Inject compressed air into the duck between its skin and flesh to make the skin glossy and shiny. Then, coat with the glaze and hang to dry for a further four to six hours.
5. Preheat the oven to 200°C/400°F/Gas 6. Roast the duck for around 80 minutes until the skin turns crispy.
6. While the duck is cooking, cut the cucumber and spring onions into thin strips and set aside until ready to serve.
7. Slice the duck into very thin slices, ensuring each piece contains both meat and skin. Serve with the vegetable strips, pancakes, plum sauce and mashed garlic.

Did you know?

There's an art to eating Peking roast duck. Take a pancake in one hand and, using chopsticks, pick up a slice of duck and coat in plum sauce. Spread the sauce onto the pancake using the duck slice as a 'brush', then add more duck, cucumber, spring onion and mashed garlic before rolling up the pancake and tucking in.



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CONVERSIONS

Dry Weights

| | | |
|---------|-------|-------|
| 1 tbsp | 15 g | ½ oz |
| 2 tbsp | 28 g | 1 oz |
| 4 tbsp | 57 g | 2 oz |
| 6 tbsp | 85 g | 3 oz |
| 8 tbsp | 115 g | 4 oz |
| 16 tbsp | 227 g | 8 oz |
| 24 tbsp | 340 g | 12 oz |
| 32 tbsp | 455 g | 16 oz |

Oven Temperature

| | | |
|-------|-------|-------------|
| 500°F | 260°C | Gas Mark 10 |
| 475°F | 240°C | Gas Mark 9 |
| 450°F | 230°C | Gas Mark 8 |
| 425°F | 220°C | Gas Mark 7 |
| 400°F | 200°C | Gas Mark 6 |
| 375°F | 190°C | Gas Mark 5 |
| 350°F | 180°C | Gas Mark 4 |
| 325°F | 170°C | Gas Mark 3 |
| 300°F | 150°C | Gas Mark 2 |
| 275°F | 140°C | Gas Mark 1 |
| 250°F | 120°C | Gas Mark ½ |
| 225°F | 110°C | Gas Mark ¼ |

For fan-assisted ovens, reduce by 65°F | 20°C



Liquid Volumes

| | | | | | | |
|---------|---------|--------|--------|--------|---------|---------|
| 1 tsp | ⅓ tbsp | 5 ml | - | - | - | - |
| 3 tsp | 1 tbsp | 15 ml | - | - | - | - |
| 6 tsp | 2 tbsp | 30 ml | 1oz | ⅛ cup | - | - |
| 12 tsp | 4 tbsp | 60 ml | 2oz | ¼ cup | - | - |
| 16 tsp | 5 tbsp | 80 ml | 2 ⅓ oz | ⅓ cup | - | - |
| 24 tsp | 8 tbsp | 120 ml | 4 oz | ½ cup | - | - |
| 32 tsp | 11 tbsp | 160 ml | 5 ⅓ oz | ⅔ cup | - | - |
| 36 tsp | 12 tbsp | 177 ml | 6 oz | ¾ cup | - | - |
| 48 tsp | 16 tbsp | 240 ml | 8 oz | 1 cup | ½ pint | ¼ quart |
| 96 tsp | 32 tbsp | 470 ml | 16 oz | 2 cups | 1 pint | ½ quart |
| 192 tsp | 64 tbsp | 950 ml | 32 oz | 3 cups | 2 pints | 1 quart |



THE BICESTER VILLAGE
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