



**CHICORY BRAISED IN MEANTIME IPA
WITH PICKLED PEACH BY STEVE DRAKE**

Cooking Time: 30 minutes
Serves: 4

INGREDIENTS

For the braised chicory

2 chicory, large

165ml Meantime IPA, decanted

1/2 orange, juiced

2 tbsp olive oil

For the pickled peaches

2 peaches, ripe

170ml distilled vinegar

140g caster sugar

For the peach vinaigrette

50ml peach juice

25ml hazelnut oil

25ml olive oil

Chardonnay vinegar, to taste

1 bunch sweet cicely, chopped

Salt

Then to serve

1 red chicory, small

16 slices ham, preferably Monmouthshire

150g Gruyère

1 tsp poppy seeds, toasted

Method

1. Set the oven to 170°c/gas mark 3.5
2. Start by halving the chicory. Then heat some olive oil in a wide oven-proof pan and add in the chicory cut-side down. Once the chicory has browned slightly, add the orange juice and ale and adjust to a high heat
3. Bring to the boil and cover the pan with a lid and cook in the oven for 3 minutes. Take the chicory out of the pan and reduce the liquor on a high heat until it has a syrup consistency. Take it off the heat and put the chicory back into the pan
4. To make the pickled peaches, start by making the pickling liquor. Add the sugar and vinegar to a pan and cook on a low-medium heat. Lightly simmer for 10 minutes
5. Take the stones out of the peaches and cut them into wedges. Put them in a shallow container and pour the boiling pickling syrup over them. Leave them to cool
6. To make the peach vinaigrette, whisk the peach juice, hazelnut oil and olive oil together, along with some salt and Chardonnay vinegar to taste (to achieve a good level of sharpness). Add the chopped sweet cicely just before serving
7. You can warm the chicory through in the oven for 3 minutes, if needed
8. Cut off the base of the red chicory and wash well. Cut each leaf down the centre of the stem and in half
9. To serve, lay the warm braised chicory across the plate and surround it with the peaches. Put pieces of ham on top, and add two pieces of red chicory. Sprinkle with some toasted poppy seeds and a spoonful of the vinaigrette. Finish with some grated Gruyère cheese. Serve immediately.

Recipe courtesy of www.greatbritishchefs.com