

Cooking with Kimberly

Celebrity MasterChef winner and former Pussycat Doll Kimberly Wyatt serves up a delicious Mother's Day menu Styling by Victoria Gray Photographs by Winfried Heinze



Kimberly with her 15-month-old daughter Willow



Burrata cheese with marinated tomatoes

Serves: 4

Preparation time: 10 minutes plus about 10 minutes' marinating

60ml (2fl oz) extra-virgin olive oil

25ml (1oz) balsamic vinegar

½ tsp sugar

Salt and pepper

28 cherry tomatoes – if you can find different varieties and colours, use them

4x200g/7oz burrata cheeses

1 large bunch of basil,

leaves picked from stalk

4 thick slices of crunchy

sourdough bread to

serve, toasted if preferred

● Pour the oil and vinegar into a bowl and sprinkle in the sugar along with a good pinch of salt. Whisk the ingredients together until they are well combined.

● Tip the tomatoes into a bowl and pour over the dressing. Leave the tomatoes to marinate for about 10 minutes, stirring every now and then to ensure they are evenly coated.

● When you are ready to serve, cut each burrata in half, place them on to plates and season with salt and pepper.

● Dress the split cheeses with the marinated tomatoes, drizzling some of the dressing over as you go.

● Scatter a generous amount of basil leaves over the top and serve with delicious sourdough bread.

Burrata cheese is a flavour sensation with marinated tomatoes

Rhubarb and vanilla cheesecake

Serve: 6-8

Preparation time: 20 minutes

Cooking time: 1 hour 10 minutes
plus cooling time

350g (12½oz) forced rhubarb,

cut into 2cm (¾in) pieces

180g (6¼oz) caster sugar

450g (1lb) cream cheese

150g (5¼oz) sour cream

3 eggs

½ tbsp vanilla extract

150g (5¼oz) digestive biscuits

1½ tps ground ginger

● Preheat the oven to 180°C/350°F/
gas mark 4.

● Tip the rhubarb into an ovenproof dish, sprinkle over 70g (2½oz) of sugar and toss to coat as much of the rhubarb as possible. Sprinkle over about 2 tablespoons of water, slide the dish into the oven and bake for about 25 minutes or until the rhubarb is tender but still holding its shape.

● While the rhubarb is baking, beat together the remaining 110g (3¾oz) of sugar with the cream cheese and sour cream. Keep going until you are sure there are no lumps.

● Beat in the eggs, 1 at a time, then stir in the vanilla extract.

● Line a 21cm (8¼in), loose-bottomed cake tin with baking parchment and pour the cheesecake mixture in.

● When the rhubarb is cooked, remove it from the oven and leave to cool. Reduce the oven temperature to 150°C/300°F/gas mark 2 and leave the door open for a little to allow the oven cool down.

● When you are happy the oven is cool, put in the cheesecake and bake for 1 hour.

● When the cheesecake is cooked, turn the oven off and open the door a little. Leave the cheesecake to cool completely in the oven.

● When you're ready to serve, blitz the biscuits in a food processor with the ground ginger.

● Carefully remove the cheesecake from the oven and put on a serving plate. Spoon over the spiced biscuit mixture and finish with the cooked rhubarb.



**Ginger spices
up rhubarb and
vanilla cheesecake**

Chateaubriand with roast onions and horseradish sauce

Serves: 4

Preparation time: 15 minutes

Cooking time: 35 minutes plus 10 minutes' resting

4 red onions, peeled and each cut into 6 wedges

1 tbsp balsamic vinegar

1 tbsp olive oil

Salt and pepper

2 tbsps vegetable oil

2x625g (1lb 6oz) Chateaubriand

beef fillet steaks

A bunch of rosemary

A bunch of thyme

350g (12½oz) green beans, trimmed

125g (4½oz) crème fraîche

2 tbsps (about 30g/1oz) peeled

and grated fresh horseradish

A knob of butter

● Preheat the oven to 180°C/

350°F/gas mark 4.

● Place the onion wedges on to a tray, drizzle with the vinegar and olive oil then sprinkle with salt and pepper. Leave them to one side while you deal with the beef.

● Heat the vegetable oil in a large frying pan until really hot. Season the beef with salt and pepper and carefully lay into the hot oil. Sear the beef until it's golden brown all over.

● While the meat is browning, cut a large piece of tin foil and lay on to a baking tray. Put half of the herbs into the middle of the foil and when the meat is browned, put the 2 pieces on top of the herbs. Place the other half of the herbs on top of the meat and wrap the whole lot into a parcel.

● Slide both the onions and the beef into the oven and roast for 25 minutes. Remove the beef and leave to rest for 10 minutes. Flip the onion wedges and continue to roast for a further 5 minutes, by which time they should be soft and nicely caramelised.

● While the meat is resting, cook the green beans in boiling water for 2 minutes, and mix together the crème fraîche with the fresh horseradish and a good grind of salt and pepper.

● Drain the beans and serve them with butter alongside the Chateaubriand, roast onions and freshly made horseradish sauce.

Lamb shanks with tomatoes and celeriac

Serves: 4

Preparation time: 15 minutes

Cooking time: 3½ hours

2 tbsps rapeseed or vegetable oil

4 lamb shanks

Salt and pepper

1 large onion, peeled and diced

2 carrots, peeled and diced

1 bulb of garlic, peeled

4 sprigs of rosemary

1½ tbsps tomato purée

250ml (8¾fl oz) white wine

250ml (8¾fl oz) Madeira wine

750fl oz-1 litre (1½-1¾ pints)

beef stock

4 tomatoes

1 tbsp olive oil

1 celeriac, peeled and cubed

(about 700g/1½lb peeled weight)

150ml (5¼fl oz) double cream

50g (1¾oz) butter, cubed

Buttered spring greens or kale, to serve

● Preheat the oven to 150°C/300°F/gas mark 2.

● Heat the oil in a large casserole dish over a medium to high heat. Season the shanks with salt and pepper and when the oil is hot, carefully lower them in and brown them all over until they are a deep golden brown. Remove the shanks to a plate.

● Add the diced onion and carrots to the same pan then fry, stirring regularly, for about 5 minutes or until they are nicely softened and lightly coloured. If you feel the base of the pan is burning, just use a splash of wine to deglaze it.

● Slice the garlic bulb in half and add to the pan along with 3 sprigs of rosemary and the tomato purée. Continue to fry, this time stirring



Lamb shanks are wonderfully tender after being cooked slowly

almost constantly for 2 minutes.

Crank up the heat to maximum, pour in the white wine and Madeira then let it all bubble up. Simmer the liquid until it reduces by a quarter.

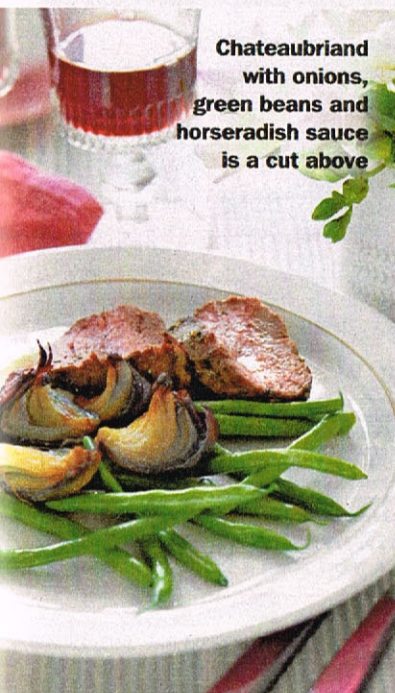
● Lay the shanks back into the pan – it might be a bit of a squeeze – and pour in enough stock to just cover the meat. Bring the liquid up

to the boil and skim off any scum that rises to the top.

● Put a lid on top, slide the whole thing into the oven and cook for 2 hours without disturbing.

● After the 2 hours is up, cut the tomatoes in half and place them on to a baking tray, cut side up. Drizzle the tomatoes with olive oil and season with salt and pepper.

Chateaubriand with onions, green beans and horseradish sauce is a cut above



S READER OFFER

Enjoy oil-free baking with this non-stick ceramic set, which includes a round cake pan, baking tray, muffin pan and loaf pan. It's made using Cermalon technology, which doesn't wear out like traditional non-stick products. To order for £14.99, plus £3.95 UK mainland postage and packing, call 0871 911 7022 and quote 59673. Calls cost 13p per minute plus your phone company's access charge.



- Strip the leaves from the other stalk of rosemary, chop reasonably finely and sprinkle them over the tomatoes. Slide the tray with the tomatoes into the same oven as the shanks and leave to cook for a further 50 minutes.

- When the tomatoes and shanks have about 30 minutes left of cooking, add the diced celeriac to a saucepan, cover with water and boil until tender. Drain the celeriac through a colander and leave to steam-dry for a couple of minutes.

- Pour the double cream into a saucepan, add the knob of butter and gently heat until the butter has completely melted.

- Tip the cooked and drained celeriac into a jug blender along with a good pinch of salt. Pour in the cream and butter mix, put the lid on and blitz the ingredients until you have a smooth purée.

- Remove the shanks from the oven along with the tomatoes. Serve the shanks with the rich celeriac purée, plump tomatoes and hot buttered greens.

Easy chocolate fondants with hazelnuts and cream

Serves: 4

Preparation time: 20 minutes

Cooking time: 30 minutes

250g (8¾oz) butter

300g (10½oz) dark chocolate – over 70% cocoa is good – broken into small chunks



Chocolate fondants, hazelnuts and cream is deliciously decadent

6 eggs

225g (8oz) caster sugar

300ml (10½fl oz) double cream

100g (3½oz) roasted hazelnuts

- Preheat the oven to 180°C/350°F/gas mark 4.

- Melt the butter and chocolate in a bowl over boiling water. When melted, take the bowl from the heat and leave the mixture to cool a little.

- Meanwhile, use an electric hand whisk to beat together the eggs and sugar until they double in volume and turn light in colour.

- Mix the butter and chocolate together then gently fold the chocolate mixture through the egg and sugar mixture until it is all totally blended together. Divide the mixture equally between 6 ramekins, making sure to leave 2cm (¾in) at the top for the puddings to rise.

- Place the filled ramekins on to a tray, slide into the hot oven and bake for 12 minutes.

- While the fondants are baking, whip the double cream until you reach soft peaks and roughly chop the roasted hazelnuts into small pieces.

- Remove the fondants from the oven and leave to sit for 1 minute before carefully placing them on to plates, dolloping on some of the cream and finishing with a healthy sprinkle of the chopped hazelnuts. **S**

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Foodnews

Tantalise your taste buds with what's in store this week



Fish of the day

Gluten-free diets are rising in popularity, but you needn't sacrifice your favourite foods. The new gluten-free fish fingers from Young's are perfect for health-conscious families without compromising on taste. Prices start at £2 a pack from Asda.



Crunch time

Half gourmet yoghurt and half crunchy granola, seeds or chocolate curls, The Collective's new Duples pots are perfect for breakfast, desserts or as a snack. The pots are £1.19 each at Sainsbury's and Tesco.

Let the juice loose

The new drink from Newton's, Appl Fizzics, is a refreshing, natural blend of apple juice and sparkling water with no added sugar or sweeteners, making it perfect for children and adults alike. A large bottle costs £2.49 from Amazon and Harrods.



The pudding club

Famed for its sticky toffee puddings, Cartmel Village Shop has put its delicious Lemon Drizzle Sponge back on the menu for spring. Made from light sponge and a tangy sauce, it's a real treat. A 250g pudding is £2.95 from cartmelvillageshop.co.uk.