

Catering for the city's Inn crowd at new hotel

RECIPES

Catherine Scott

HE may be the man who invented the world's most expensive sandwich, but there is much more to Scott Macdonald than that.

He is the executive chef at Leeds's newest hotel, City Inn, which opens next week at Granary Wharf.

Scott's career started with two chefs who still inspire him today. Marco Pierre White at Harvey's and the legendary Oak Room at the Meridian, working to attain three Michelin stars, and with Gordon Ramsay at Aubergine, cooking to two Michelin stars.

Scott's first group chef role, was to build the food element for a privately-owned branded business Ha! Bar and Canteen, from two to 15 restaurant bars. His role was the delivery of all menu and kitchen development, and he won the coveted Retail Brand of the Year.

It was while working as executive chef for Selfridges that he created the world's most expensive sandwich, which sold for £85 and gained him much media attention.

But, Scott says, at City Inn there will be "much more than sandwiches. I never tire of the search for perfection, as I never forget that to produce great food is a race without a finish."

Here are three of Scott's favourite dishes from the City café.

Marinated salmon

Serves 10
870g fresh salmon, cut into ½in dice
270g smoked salmon, shredded
150g crème fraîche
½ bunch dill coarsely chopped
480g cucumber, peeled and thinly sliced
6 lemons, juiced

50ml olive oil
75g caster sugar
Large pinch pink salt
Large pinch of mixed spice
15 soft boiled quail eggs (simmered for 2min 50sec)
Picked dill for garnish
Thinly sliced bread thins – baked

Cut the fresh salmon into ½in cubes and place into a bowl, mix the lemon juice, olive oil, mixed spice, pink salt and sugar and place into a saucepan, warm though so that the sugar melts. Allow to cool completely and pour over the salmon. Allow to marinate overnight, strain the marinade and keep to one side. Note, do not marinate for any longer than this.

Shred the smoked salmon neatly and mix with the crème fraîche and dill, set in the fridge until service.

Peel and thinly slice the cucumber, set aside for service.

To serve: place the cucumber neatly overlapping in a circle in a small bowl, place a steel ring in the centre so that you can still see the cucumber and spoon the salmon mix in, place three halves of the quails eggs around with the bread crisp on top. Quenelle the smoked salmon crème fraîche on top of the bread and dress with a little of the



FAVOURITE DISH: Marinated salmon with quail's eggs.



CITY DINING: Scott Macdonald worked for Marco Pierre White and Gordon Ramsay, and went on to create the £85 sandwich for Selfridges. His City Inn menu promises good value locally-sourced food.

reserved marinade. Garnish with pick dill.

Aged rack of lamb Nicoise

Serves 10
10 x 3 bone lamb racks, French trimmed
570g nicoise garnish
400g creamed white onion
420ml basil lamb jus
100g spinach

For the nicoise garnish
200g extra fine beans, cut into small diamonds
200g potato, finely diced
200g concasse of tomato
185g black olives, diced
20g diced basil
Seasoning
100g tomato fondue
For the creamed white onion
400g large dice of white onion
200ml chicken stock
75g butter
75ml double cream
40g palm sugar
Bay leaf
Sprig of thyme
Seasoning

For the nicoise garnish; blanch the potatoes and green beans and mix with the black olives and tomato concasse. Keep the diced basil and tomato fondue separate until service.

For the creamed white onion; sweat the onions without colour in the butter for a few minutes, add the bay leaf, thyme and palm sugar, stir for a few minutes more then add the chicken

stock and reduce by half, add the cream and reduce by a third, check for seasoning and blitz in a powerful blender until smooth, chill and set aside for service.

To serve: season and seal the lamb and cook pink, allow to rest.

Heat the onion puree and in a separate pan mix the tomato fondue with the green beans, olives, tomato concasse, potato and basil, check for seasoning. In a small ring spoon the nicoise mix with a little sauté spinach on top, spoon and drag the onion puree down the plate, carve one bone off the lamb rack and sit it up against the two remaining bones, sauce with basil lamb jus.

Baked tart Arnold Bennet

Makes 5 tarts
5 x 4in savoury tarts, blind baked
100g of sautéed spinach
350g of lightly poached smoked haddock

READER OFFER

Take a copy of this article to City Inn from Monday July 27 – August 31 2009 and receive a free glass of wine and coffee per customer when ordering either two courses or three courses from the Market Menu in the City Café. Booking in advance is essential by calling 0113 243 8885 quoting reference "Yorkshire Post".

City Inn at Granary Wharf, Leeds opens on July 20. The 333-room hotel, is the sixth in the independent City Inn hotel group.

The hotel's SkyLounge, complete with 360 degree views, provides the highest "look-out" over the city, and opens up the views of the famous, Italianate Tower Works.

The canal-side dining at City Café will embrace good value, locally-sourced ingredients combining modern and classic British food with the best in contemporary cooking.

500ml milk
100g grated gruyere cheese
200ml double cream
1 egg
25g of dressed mixed leaves
8 soft boiled quail's eggs
Herb oil
For the glaze
100ml béchamel
50ml double cream
30g grated parmesan
15g finely chopped chives

Gently poach the haddock in the milk for approx four minutes, remove and roughly flake leaving large pieces.

Place the milk back on the stove on a low heat and reduce by half.

Remove the milk from the stove, chill and mix with the egg, cream, chives and seasoning.

To construct the tarts; spoon approx 25g of the spinach in the base of the tarts. Pile even distribution of the haddock in each (the haddock should come over the rim of the tart case) sprinkle with the gruyere and pour over the liquid mix.

Place in a preheated oven (150 degrees) for approx 10-12 minutes.

Mix all of the glaze ingredients together with a whisk and spoon on top of the tarts, put back in the oven for a few minutes and allow to go golden.

To serve; place the warm tart in the centre of the plate and neatly sit your dressed leaves around, evenly space the three halves of quails egg around pour over a little herb oil or vinaigrette, serve immediately.