

# Today's Food&Drink Zoom Talk is with Chef DAN ANDREE from the Beach House Oxwich



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I'd love to introduce the night in the established way – THE LOCKDOWN BAND



🌟 1 Michelin Star    🌟🌟🌟 3AA Rosettes  
AA Restaurant of the Year for Wales 2018/19

The Restaurant – <https://beachhouseoxwich.co.uk/>



The Band – <https://lockdownsongs.blogspot.com/>

IOShen – [www.ioshen.co.uk](http://www.ioshen.co.uk)

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Richard Budd is at [www.RichardBudd.co.uk](http://www.RichardBudd.co.uk)

Food & Drink Photography – [www.DorsetFoodandDrinkPhotographer.co.uk](http://www.DorsetFoodandDrinkPhotographer.co.uk)

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Dan shares his dish...



## **Elder flower champagne**

900g caster sugar

9 large heads of elderflower

2 lemons (juiced & zested)

3g champagne yeast

4tbs white wine vinegar

Method: dissolve sugar with 2liters of hot water once dissolved add 3 litres of cold water, cleaned and strip elderflower florets and add all remaining ingredients together.

Allow mix to ferment for 5/8 days in a covered but not airtight container out of direct sunlight

Strain through muslin cloth but don't force through , allow to sit for pollen/sediment to settle then pour into sanitised champagne bottles and leave in cool dark place for five days checking the carbonation buy opening the lids to vent excess co2 .

### **Elder flower cordial**

1.5 kg caster sugar

1 lemon

25 elderflower heads

85g citric acid

Method: dissolve the sugar with 1 litre of water, gently heat.

Once the sugar has dissolved, bring to the boil, then turn off the heat , gently wash elderflower and trim stems , once cleaned add to warm syrup with citric acid & lemon (zest & sliced lemon ) allow to infuse for 24hours then pass through muslin and store up to six weeks in sanitised bottles .

## **Elderflower parfait**

4 egg yolks

50 g caster sugar

100ml elder flower cordial

250ml double cream

Method: sabayon egg yolks & sugar till pale and aerated, add elderflower cordial and slowly fold in semi whipped cream, once frozen can be eaten.

## **Strawberry glee**

200g strawberry puree

100g stock syrup

2g agar agar

2 gelatine leaves

Method: Heat stock syrup, puree & agar to 72oc whisk in gelatine and pour onto flat tray and chill once chilled cut edges and peel off gently from tray to wrap the parfait.

## **Strawberry sorbet**

350g stock syrup

200g strawberry puree

$\frac{1}{2}$  lemon juiced

Method: Simply mix in blender and then churn in ice cream machine

### **Champagne sorbet**

400ml champagne or elderflower champagne

50g glucose syrup

120g caster sugar

300g water

Method: bring sugars and water to the boil then add champagne and strain and churn in ice cream machine

### **Elderflower vinegar**

6 elderflower heads

1 litre of white wine vinegar

200ml water

50g caster sugar

5 pink peppercorns

Method: clean elder flower and trim away stems, heat vinegar, water & sugar once sugar has dissolved add elderflower & peppercorns and allow to infuse for 6 hours before straining .

I use this vinegar to lightly compress the strawberries adding a sweet and sour affect to the dish.