



ROYAL
ASCOT

15 - 19 June 2021

FOOD & DRINK RECIPES

Set against the magnificent and historic backdrop of Ascot Racecourse, Fine Dining at any of our 26 racedays throughout the year is an unforgettable experience. From à la carte menus in one of our many restaurants to the exclusivity of a Private Box, Fine Dining provides the opportunity to socialise over the finest of dishes while enjoying world-class racing.

If you are unable to join us for Royal Ascot 2021 we invite you to create your own Fine Dining experience wherever you are. Within this pack you will find recipes from Raymond Blanc OBE and Ben Dutson, Ascot's Culinary Director as well as for Ascot's Signature Serve cocktails.

For budding mixologists, the 'Create Cocktail Boxes' - developed with Pernod Ricard, Official Spirits of Royal Ascot - offer 4 or 6 cocktail kits direct to your door. Order at shopascot.com/hampers

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ROYAL ASCOT

15 - 19 June 2021

A recipe by Raymond Blanc OBE

CONFIT OF SALMON with cucumber, cauliflower & horseradish sauce



This dish is a great classic at Le Manoir aux Quat'Saisons, and one I proudly served on my Royal Ascot menu in 2016 – my very first year as chef-in-residence in the Panoramic restaurant. Our guests loved the lightness and delicateness of the salmon. I remember I then served two beautiful cuts of Royal Estate lamb; the slow-cooked lamb shoulder and a small cutlet from the best end served medium and still blushing. To finish was another of my

classics - summer fruits steeped in red wine with herbs - finished at the table with a splash of pink champagne. I can remember it all so clearly! The beauty of nostalgia.

I appreciate this is not the shortest of recipes, but I urge you to give it a try. It is such a wonderful light dish to start a meal, especially in the summer months when the sun is shining and the skies are blue.

Royal Ascot is one of the most magical sporting events in the calendar and one of the great British traditions that I love. If you are unable to join us this year I wish you bon appétit, wherever you are.

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ROYAL ASCOT

15 - 19 June 2021

THE RECIPE

Serves 4

For curing the salmon

INGREDIENTS

240g organic salmon, filleted,
pin-boned, skinned

2 tsp sea salt

3 pinches caster sugar

1 pinch white pepper

1/2 tsp dill, chopped

1/4 lemon, zested

METHOD

1. Place the salmon in a straight sided tray lined with enough clingfilm to wrap the salmon.
2. In a small bowl, mix together the salt, sugar and white pepper and evenly sprinkle on both sides of the salmon.
3. Next, mix together the dill and lemon zest and evenly distribute on both sides of the salmon.
4. Refrigerate and marinate for 40 minutes.
5. Wash off the marinade and pat the salmon dry.
6. Portion into 4 even pieces, cover and reserve in the fridge.

For the cucumber ribbons

INGREDIENTS

1 cucumber, peeled

2 large pinches sea salt

2 tsp Dijon mustard

2 tsp black and yellow mustard
seeds, soaked in just-boiled water
for 2 hours minimum

2 tsp dill, chopped

4 tbsp extra virgin olive oil

4 tsp white wine vinegar

2 pinches caster sugar

METHOD

1. With a mandolin set to 3mm, slice the top and sides of the cucumber to square it up. Slice the cucumber into ribbons, turning it as you go, leaving the core of seeds which you discard.
2. In a bowl season the cucumber ribbons with the salt, stir and freeze for a minimum of 3 hours.
3. Defrost the cucumber and taste; if slightly salty, wash briefly under cold running water, drain and reserve.
4. In a bowl mix together the cucumber ribbons and all the remaining ingredients; taste and correct the seasoning. Reserve.



ROYAL ASCOT

15 - 19 June 2021

For the cauliflower florets

INGREDIENTS

80g cauliflower florets
1 pinch sea salt
2 tsp horseradish sauce
1 tbsp crème fraîche

METHOD

In a small bowl, mix the cauliflower florets with the salt, followed by the horseradish sauce and crème fraîche. Taste and reserve.

For cooking the salmon

INGREDIENTS

400ml extra virgin olive oil

METHOD

1. Line a small, shallow sauté pan with a piece of greaseproof paper, pour in the olive oil and heat to 42°C.
2. Add the salmon portions, ensure they are not touching each other and that they are covered in the olive oil.
3. Confit at this temperature, ensuring it stays at a constant 42°C for a minimum of 14 minutes and a maximum of 25 minutes.
4. Lift out the salmon with a slotted spatula or something similar, drain and place on kitchen paper to remove excess oil.

To serve

INGREDIENTS

2 tsp caviar, Oscietra

METHOD

Place the salmon portion in the centre of each plate, arrange the cucumber ribbons, cauliflower florets around the centre, then top the salmon with a little caviar and serve.

VARIATIONS

This method of cooking salmon is great whatever time of year it is. It can be accompanied by many different garnishes too, such as apples, beetroot or even some new season Jersey Royal potatoes in the spring! In the summer you can try infusing the cooking oil with verbena or even elderflowers. For even more flavour, you can cold-smoke the fish before cooking it or cooking it in smoke-infused oil.

Recipe © Raymond Blanc 2021 | Photo © Chris Terry

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ASCOT

15 - 19 June 2021

A recipe by Ben Dutson, Ascot's Culinary Director

PLANT-BASED GNOCCHI

with carrot top pesto and Prosociano

Serves 4



For the gnocchi

INGREDIENTS

800g potatoes (Russet or King Edwards)

135g '00' pasta flour

2 tbsp olive oil

1 tbsp salt

METHOD

1. Wash the unpeeled potatoes and boil for 30 minutes until softened.
2. Allow to cool slightly and scoop the insides out. Mix with the olive oil and salt and mash until smooth. Add the flour gradually until a dough like mixture forms. Roll into long rope like pieces and cut into gnocchi shapes.
3. Boil in salted water for three minutes.

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ROYAL ASCOT

15 - 19 June 2021

For the pesto

INGREDIENTS

1 clove garlic, chopped
2 tbsp freshly-squeezed
lemon juice
1 tsp fresh lemon zest
Carrot tops from 1 large or 2
smaller bunches of carrots
1/4 cup fresh mint leaves
4 green onions, fresh green
parts only
1/2 cup raw walnuts
3 tbsp olive oil

METHOD

1. Add ice cubes to a large bowl of cold water and bring a pot of water to the boil. Add the carrot tops to the boiling pot. Cook for three minutes or until bright green and tender, stir occasionally. Remove carrot tops from the hot water, drain and add to the iced water. Drain the carrot tops thoroughly and spread out to dry.
2. Add the garlic, lemon juice and zest, mint, onion, walnut and carrot tops to a food processor. Blend until a chunky paste forms before adding the olive oil a tablespoon at a time until fully combined. Season to taste with salt, pepper and more lemon juice if desired.

TO SERVE

Lightly pan fry the blanched gnocchi with some olive oil, remove from heat and toss with the pesto. Finish with grated Prosciutto (vegan parmesan) and a drizzle of olive oil.



ROYAL ASCOT

15 - 19 June 2021

A recipe by Ben Dutson, Ascot's Culinary Director

CORONATION CHICKEN



For the coronation marinade

INGREDIENTS

6 skinless chicken breasts
50g shallot, finely diced

Korma paste

2 garlic cloves
1 thumb-size piece of ginger
1/2 tsp cayenne
1 tsp garam masala
2 tsp groundnut oil
1 tbsp tomato puree
2 fresh green chillies
3 tbsp desiccated coconut
2 tbsp ground almonds
1/2 bunch fresh coriander
2 tsp cumin seeds

METHOD

1. Toast all the dry spices in a dry pan until golden brown, then blitz in a food processor until fine. Add the garlic, tomato puree, chilli, coriander, oil, coconut and ground almonds to the food processor and blend until smooth.
2. Cover the chicken with the marinade, making sure it's massaged in to every part. Cover and leave in the fridge for 12 - 24 hours.
3. Cook in oven for 15 - 20 minutes, depending on the size of the chicken breasts.



ROYAL ASCOT

15 - 19 June 2021

For the coronation mayonnaise

INGREDIENTS

250ml good quality
extra thick mayonnaise
5g garam masala
5g turmeric
50ml mango puree
110g mango chutney

METHOD

Blend all the ingredients together and season to taste.

To serve

INGREDIENTS

6 cooked marinated coronation
chicken breasts (from above)
Coronation mayonnaise
(from above)
200g blanched French beans
(10 seconds cook)
100g dried apricots, chopped
50g flaked almonds, toasted
25g crème fraiche
3 heads of baby gem lettuce
or similar
10g chives, finely chopped

METHOD

1. Slice the chicken - traditionally it is chopped and mixed with the mayonnaise, but you can also leave the breasts whole or cut in half - and dress with the mayonnaise.
2. Serve with the lettuce, and garnish with green beans, toasted almonds, apricots and chive crème fraiche.



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ASCOT

15 - 19 June 2021

A recipe by Raymond Blanc OBE

STRAWBERRY AND MASCARPONE TART



A crowd-pleaser extraordinaire, and so easy to make. Light, crisp and with a blend of strawberries, mascarpone creaminess and raspberry jam, this is an excellent tart for a summer's day. It is a sweet conclusion to a barbecue, or a treat to pack in a picnic. Of course, you can make your own pastry. However, you may prefer a shop-bought, prebaked pastry case. In which case, if you have time, a little tip: place the pastry case in an oven preheated to 180°C/160°C fan/gas 4 until it has achieved a golden biscuit colour. By baking it again,

you give back life to the pastry, adding colour, texture and, ultimately, flavour. Small pastry tartlet cases can also be used.

This is a recipe taken from the latest book by Raymond Blanc, SIMPLY RAYMOND. A collection of his favourite home-cooked recipes - the dishes that mean the most to him; the ones that connect family and friends, and dishes that took him on stove-side travels to other parts of the world.

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15 - 19 June 2021

THE RECIPE

Serves 6 - 8 | Prep 10 mins | Chill 1 hour (optional)

INGREDIENTS

1 shortcrust pastry case,
precooked, about 20cm diameter

Icing sugar, for dusting

For the filling

400g strawberries

500g mascarpone

50ml double cream

1 tsp vanilla bean paste
or vanilla essence

1/2 lemon

200g raspberry jam,
preferably seedless

METHOD

1. Wash and hull the strawberries.

2. In a large bowl, mix the mascarpone, double cream and vanilla paste and add the zest of the lemon half. Put aside.

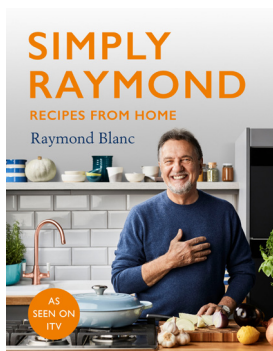
3. Spread the raspberry jam onto the base of the pastry case.

4. Spoon half the mascarpone mixture over the top of the jam and spread it over the tart – don't worry if it mixes with the jam. Now spread the rest of the mascarpone mixture on top. (Use a piping bag to pipe the mascarpone onto the jam, if you prefer.)

5. Next, the decoration of this summer tart. How should you cut the strawberries for the top? It's your choice – you can try slices, halves or quarters. Or if you have lots of small strawberries, leave them whole and stand them upright on top of the tart.

6. Once you have decorated the top of the tart with the strawberries, and if you have time, transfer the tart to the fridge for up to 1 hour. Chilling the filling means neat slicing. Remove from the fridge, dust with icing sugar and serve.

Recipe © Raymond Blanc 2021 | Photo © Chris Terry



*Simply Raymond: Recipes
from Home* by Raymond Blanc
(Headline Home, £25)



ROYAL ASCOT

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Signature Serves

AMALFY DREAM



INGREDIENTS

(serves one)

50ml Malfy Gin Rosa
200ml Fever-Tree Refreshingly
Light Mediterranean Tonic Water
Grapefruit, to garnish

METHOD

1. Fill a 16oz glass with ice cubes
2. Pour 50ml of the Malfy Gin Rosa
3. Slowly add 200ml Fever-Tree Refreshingly Light Mediterranean Tonic Water
4. Garnish with a grapefruit wedge

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ROYAL ASCOT

15 - 19 June 2021

Signature Serves

FRONT RUNNER MOJITO



INGREDIENTS

(serves one)

50ml Havana Club 3year old Rum

15ml sugar syrup

200ml Fever-Tree Mexican
Lime Soda

Lime wedge and mint sprig,
to garnish

METHOD

1. Fill a 16oz glass with ice cubes
2. Pour 50ml of Havana Club 3year old Rum
3. Add 15ml of sugar syrup
4. Slowly add 200ml Fever-Tree Mexican Lime Soda
5. Garnish with a lime wedge and mint sprig

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15 - 19 June 2021

Signature Serves

ITALIAN BLOOD ORANGE SPRITZ



INGREDIENTS

(serves one)

50ml Absolut Vodka
200ml Fever-Tree Blood
Orange Soda
Orange wheel, to garnish

METHOD

1. Fill a 16oz glass 2/3 full with ice cubes
2. Pour 50ml of Absolut Vodka
3. Slowly add 200ml Fever-Tree Blood Orange Soda
4. Garnish with an orange wheel

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15 - 19 June 2021

Signature Serves

LILLET SUMMER SPRITZ



INGREDIENTS

(serves one)

50ml Lillet Blanc

200ml Fever-Tree Raspberry &
Rose Soda

Raspberries, to garnish

METHOD

1. Fill a large wine glass with ice cubes
2. Pour 50ml of Lillet Blanc - Wine-Based Aperitif
3. Slowly add 200ml Fever-Tree Raspberry & Rose Soda
4. Garnish with three raspberries

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ROYAL ASCOT

15 - 19 June 2021

Signature Serves

MONKEY WENT TO ASCOT



INGREDIENTS

(serves one)

50ml Monkey 47 Gin

200ml Fever-Tree Refreshingly
Light Elderflower Tonic Water

Grapefruit, to garnish

METHOD

1. Fill a 16oz glass with ice cubes
2. Pour 50ml of Monkey 47 Gin
3. Slowly add 200ml Fever-Tree Refreshingly Light Elderflower Tonic Water
4. Garnish with grapefruit

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15 - 19 June 2021

Signature Serves

ROYAL ASCOT BLUSH



INGREDIENTS

(serves one)

50ml Beefeater Pink Gin
200ml Fever-Tree Refreshingly
Light Premium Lemonade
Strawberries, to garnish

METHOD

1. Fill a 16oz glass with ice cubes and add two strawberry halves
2. Pour 50ml of Beefeater Pink Gin
3. Slowly add 200ml Fever-Tree Refreshingly Light Premium Lemonade
4. Garnish with half a strawberry

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