

BILLY *and* JACK

Canned Food Dinner Party Masterclass



Canned Food UK

www.cannedfood.co.uk



When Canned Food UK approached us and asked us to create some beautiful dishes for them we were excited and nervous in equal measure. We hadn't really explored the variety of canned produce available much beyond tinned tomatoes and beans on toast! Would we be able to produce the sort of food we love to cook? Thankfully the answer was a resounding yes.

The huge variety of different products available, from vegetables to pulses to caramel, gave us loads of inspiration for ways to use canned foods in new, exciting and delicious ways. And as the food is cooked in the can, it's both nutritious and keeps its flavour.

Who knew that you can knock up some of the tastiest ice cream from two simple canned ingredients? Or that you can create a classic lentil dish, perfect with chicken, in less than half an hour! Canned food is perfect for when you want to eat something great but don't have ages to spend in the kitchen. And with our recipes hopefully you have some more ideas to get out those cupboard staples!

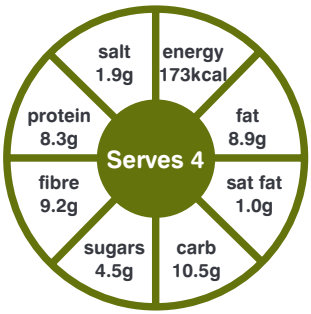
We've created five tasty dishes, perfect for all sorts of moments, from Sunday lunch with the family to a romantic dinner for two, and all using at least two canned products. They're all quick and easy to prepare so you can relax and look forward to dinner.

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Crispy fried artichokes with crispy broad bean shells and a broad bean yoghurt dressing

A taste of Italian summer! Our crispy artichokes and fresh broad bean and yoghurt dressing are a perfect match. Great for a hot day or even a cold day when you need some summer vibes!

- 2 x 390g canned artichokes
- 1 x 300g canned broad beans
- 150ml yoghurt
- ½ lemon
- ½ garlic clove
- Salt and pepper
- Extra virgin olive oil
- Oil for deep-frying
- Handful fresh parsley



1. Drain the artichokes and pat dry on kitchen roll. Reserve 4 artichokes. Fry, either in a deep-fat fryer or in a heavy bottom saucepan, at 130°C until slightly coloured – 5 minutes. Drain and pat dry, set aside.
2. De-shell the beans, putting the shells aside on kitchen paper and the beans into a bowl. Mash the beans and add the zest and juice of the lemon, grate the garlic, mix in the yoghurt and season to taste.
3. Fry the artichokes again at 190°C until crisp and golden, approx. 1 minute. Drain on kitchen paper, then add the broad bean shells to the oil and fry until golden, around 30 seconds.
4. To serve, place a spoonful of the yoghurt dressing on a plate, then 3 of the fried artichokes. Plus, 1 artichoke straight from the can, quartered. Drizzle over more dressing and sprinkle on the crispy shells.
5. Finish with cracked pepper, squeeze of lemon, a drizzle of olive oil and some finely chopped parsley.



Roast lamb stuffed with olives, served with broad bean hummus and roast new potatoes

A twist on the classic Sunday dinner, our recipe makes the most of big punchy flavours to make a roast with a difference. Top tip – the little roast potatoes are so moreish you may need to make double!

Lamb

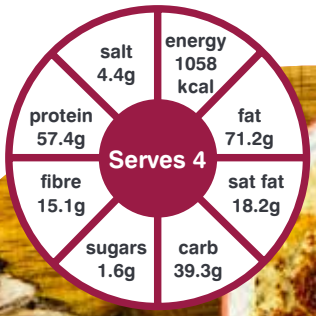
- 1 x rolled, boneless shoulder of lamb (approx. 800g)
- 1 x 50g tin anchovies in olive oil
- 1 x 330g canned black pitted olives
- 2 x lemons
- 4 x garlic cloves
- Drizzle olive oil
- Salt and pepper

Broad bean hummus

- 1 x 300g canned broad beans
- 2 x 400g canned chickpeas
- 3 tbsp tahini paste
- 1 x lemon
- 2 x garlic cloves
- Handful fresh mint
- Drizzle olive oil
- Pinch of salt

Roast potatoes

- 2 x 300g canned new potatoes
- 30ml rapeseed oil
- Handful fresh mint
- 1 tsp smoked paprika



1. Preheat the oven to 180°C fan.
2. In a food processor blitz the olives, anchovy fillets and the oil from the anchovies, 2 cloves of garlic and the juice of half a lemon. Add olive oil and blend until you have a thick paste to make an olive tapenade.
3. Unroll the lamb fat-side down, and season lightly with salt and pepper. Spoon the olive tapenade evenly across the lamb then re-roll and tie to secure. Place the lamb joint in a roasting tin and roast for 1 hour for a perfect pink joint, basting occasionally. Rest for 10 –15 minutes before carving.
4. While the lamb is cooking, make the hummus. Drain the chickpeas (save half a can for the topping) and broad beans and add to the food processor with the tahini, garlic cloves, salt and the juice of 1 lemon. Blitz until smooth, adding 4 tbsp olive oil to loosen. If it is too thick, add some cold water to get the desired consistency. Then add a handful of chopped mint and quickly blend to combine.
5. Top with the reserved chickpeas, a drizzle of oil, chopped mint and some smoked paprika.
6. For the potatoes, drain the cans and carefully press each potato so that it is slightly squashed. Heat a roasting tray with the rapeseed oil in the oven, add the potatoes and roast until crispy, around 35 minutes at 180°C fan.
7. Once crispy, top with finely chopped mint, a dusting of smoked paprika and a squeeze of lemon.

Chicken breast, green lentils and mushroom with bacon and mustard

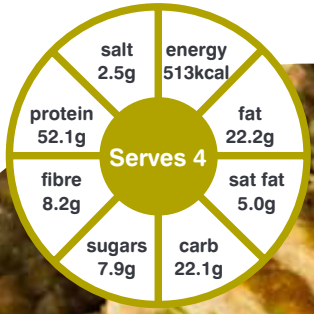
These beautifully rich lentils with a lovely roast chicken breast are perfect for a mid-week dinner with a glass of red wine. Classic, quick and delicious.

Chicken

- 4 x free range chicken breasts skin on
- 6 x garlic cloves
- Salt and pepper

Lentils

- 2 x 265g canned green lentils
- 4 x rashers streaky smoked bacon
- 1 x 400g can cream of mushroom soup
- 1 x large onion
- 2 x carrots
- 1 x stick celery
- 2 tsp chopped thyme
- 2 tsp chopped oregano
- 1 tsp English mustard
- Juice of half a lemon
- Handful fresh parsley
- Drizzle good quality, extra virgin olive oil

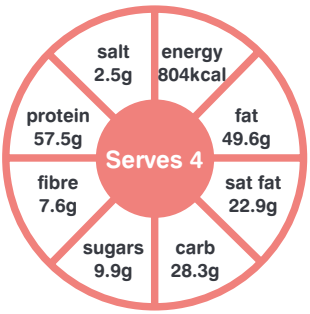


1. Season the breasts with salt and pepper and sear, skin down in a hot pan until brown. Transfer to the oven with a squeeze of lemon and the crushed garlic and roast for 15 –20 minutes at 180°C fan.
2. Chop the bacon and fry until crispy and the fat has rendered out, remove and reserve.
3. In the same pan add finely diced onion, carrot and celery and sweat down slowly on a low heat until caramelised. Add the herbs.
4. Add the drained green lentils, the mushroom soup, the bacon and tsp of English mustard, bring to a low simmer and heat through for 5 minutes.
5. To serve, slice the chicken breasts and lay on top of the lentils, drizzle over some olive oil and scatter with some finely chopped parsley.

Steak, fried onion and truffle pie served with steak and mushroom puree

Why just have steak when you can have a steak pie as well!? One for all those pie fans out there, this is served with a quick but delicious mushroom puree. We're a big fan!

- 4 x steak (rump / sirloin / fillet)
- 1 x 285g canned whole button mushrooms
- 1 x 400g canned stewed steak in gravy
- 1 x 390g canned fried onions
- 1 x sheet ready rolled puff pastry
- 100ml double cream
- 250ml beef stock
- 1 x egg beaten
- 250g seasonal greens such as kale or canned spinach
- 2 tsp truffle oil
- Salt and pepper



1. Mix the canned steak and half the can of fried onions, drain, reserving the liquor, stir through tsp of oil and season.
2. Cut eight 9cm diameter discs out of the pastry, press four discs into a bun tin, 5cm in diameter and fill with the pie mix and top with a little more truffle oil. Brush the pastry edges with egg wash, cover with the remaining four pastry discs, press down the edges and seal around with a fork.
3. Brush the lids with the remaining egg and pierce a hole in the tops. Place back in the fridge to reset the pastry.
4. Bake at 180°C for 20 minutes or until golden.
5. Drain the mushrooms and add to a pan with the double cream and some seasoning, heat for 10 minutes on a low heat then blend to a puree.
6. Reduce the beef stock and add the reserved liquor and a little truffle oil. Keep warm.
7. Cook the steak and greens to your liking and serve with the pie, puree and gravy.



Apricot brioche bread and butter pudding, with salted caramel ice cream

Does it get any better than bread and butter pudding? The answer is yes and it's all about bread and butter pudding with salted caramel ice cream. So bad, yet so, so good!

Pudding

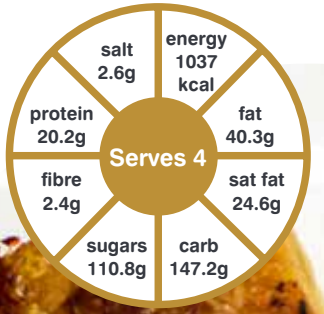
- 1 x 300g sliced brioche loaf
- 75g melted butter
- 1 x 410g canned apricots
- 3 tbsp demerara sugar

Custard

- 1 x 400g canned custard
- 1 x egg
- 100ml full-fat milk
- 1 tsp vanilla extract

Ice Cream

- 1 x 397 canned caramel
- 1 x 400g canned custard
- 50ml full-fat milk to loosen
- 1 tsp sea salt



1. Mix together all the ice cream ingredients; add to an ice cream maker and churn. Decant to a container and freeze.
2. If you don't have an ice cream machine, transfer to a plastic container and freeze, every half an hour mix well and return to the freezer until set.
3. Brush the slices of bread with melted butter, arrange in layers, buttered side up, neatly overlapping in a well greased 900g (1.5L) loaf tin, scattering the sliced apricots in between the layers.
4. Add one egg, milk and vanilla extract to the canned custard in a large bowl and whisk together by hand until well mixed. Pour over the brioche in the dish and gently press the exposed bread crusts down into the liquid. Sprinkle with the demerara sugar and leave to stand for about 30 minutes.
5. Bake in the oven at 180°C for about 40 minutes until golden on top. Leave to cool, then serve in slices with a scoop of ice cream.



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