

FROM THE KITCHEN OF STEPH MOON

WENSLEYDALE & SPRING ONION CAKES

PAN FRIED, WITH CRUSHED PEA HUMMUS

A family favourite from Steph, created for her friends at Cryer & Stott.

INGREDIENTS

Wensleydale & spring onion cakes

- 125g self-raising flour
- A pinch of chilli powder
- 50g unsalted butter
- 1 bunch spring onions, finely shredded
- 50g Wensleydale cheese
- 1 egg, beaten
- 1 heaped tbsp natural yoghurt
- A splash of Henderson's Relish

Crushed pea hummus

- 2 large garlic cloves, peeled and finely chopped
- ¼ red chilli, finely chopped
- 2-inch piece ginger, peeled and grated
- 1 tin cooked chickpeas, with their liquid
- 5 tbsp Yorkshire rapeseed oil
- Leaves from approx. 3 mint stems
- 100g frozen peas, thawed and refreshed

METHOD

Make the cheese cakes

1. Rub the flour, chilli powder and butter together until the mixture resembles sand.
2. Add the spring onions and cheese; mix with a fork. Stir in the beaten egg, yoghurt and Henderson's Relish.
3. Turn onto a floured surface, roll lightly and stamp out shapes.
4. Pan fry in a dry non-stick frying pan for approximately 2 minutes on each side, until cooked through.

Make the pea hummus

5. Heat the chickpeas in their tin liquid (aquafaba) with the garlic, ginger and chilli. Cook until soft and the liquid has reduced.
6. Blend the chickpea mixture with the peas, rapeseed oil and mint. Taste and adjust the seasoning.
7. Serve with the warm cheese cakes. Add cucumber, celery and carrot sticks for extra colour and crunch, if you like.



MEET STEPH MOON

Yorkshire roots. A world of culinary experience.

A Yorkshire farmer's daughter, Stephanie trained at The Dorchester with Anton Mosimann before cooking in St Moritz, Munich, Sydney, Hayman Island and Chicago with Charlie Trotter. Formerly Executive Chef at Rudding Park, she now runs All Things Food, her consultancy in its 17th year, supporting food businesses across the UK.

Her accolades include Salon Culinaire gold, British Culinary Federation Chef of the Year bronze, the Harrogate Ambassador and Deliciously Yorkshire Food Hero awards, plus appearances on BBC2's *Great British Menu*. A festival host and demonstrator, Steph champions young chefs and loves exploring Yorkshire with her family in their camper van.

"If you are happy, things always taste better and everything tastes better with some cheese!"