



Crispy pork belly, carrot salad, spiced cider, honey & sesame dressing

Matched with Peckham's 'Kingston & Alford' with a Touch of Honey

Serves 4

Ingredients

1 kg pork belly
30ml olive oil
1 tbsp. flaky sea salt flakes
1 fennel bulb, trimmed thickly, sliced lengthways
1 onion, roughly sliced
4 garlic cloves, sliced
330ml Peckham's 'Kingston & Alford' cider

Method

- Preheat an oven to 180°C.
- Score the pork skin. Rub in the olive oil and salt, pressing salt into the scored skin.
- Place the pork belly, skin side up in a roasting tray on a bed of the fennel, onions and garlic.
- Pour the cider into the base of the pan, cover loosely with tin foil, then roast for 1 ½ to 2 hours, or until tender.
- Remove the foil and increase the oven temperature to 220°C. Continue roasting for 45 minutes more, until the skin is nice and crispy.
- Remove from the oven and rest in a warm place for 15 minutes before slicing.
- Serve with the carrot salad and the spiced cider, honey and sesame dressing.

Carrot salad

Ingredients

2 carrots, peeled and sliced
1 apple, peeled and sliced
1 radish, finely sliced
1 spring onion, sliced
1 small chilli, finely chopped
1 small bunch coriander, chopped

Method

- Place all the ingredients in a bowl.
- Add the spiced cider, honey and sesame dressing (recipe follows), and toss to combine.

Spiced cider, honey & sesame dressing

Ingredients

1 x 330ml Peckham's 'Kingston & Alford' cider
2 tbsp. honey
1 garlic clove, finely grated
1 thumb nail piece of fresh ginger, finely grated
1 tbsp. Korean ssämjang paste
30ml rice wine vinegar
60ml light soy sauce
1 tsp toasted sesame oil
2 tbsp. lightly toasted sesame seeds

Method

- In a sauce pan reduce the cider and honey by two-thirds. Allow to cool.
- Combine the cider/ honey reduction with the garlic, ginger, ssämjang paste, vinegar, and soy and sesame oil.
- Whisk together, add the sesame seeds and season to taste with salt and freshly ground black pepper.

Other ideas with Peckham's 'Kingston & Alford' Cider

Ricotta pancakes with crispy bacon, cider glazed apples & honey butter - A tasty brunch dish... Make your favourite ricotta pancake recipe and top with crispy streaky bacon, lightly caramelised apples glazed with apple cider and lightly whipped butter with honey.

Caramelised onion 'cider' tart with goat's cheese, apple, rocket & hazelnut – Brush a sheet of store brought flaky puff pastry with egg wash, then prick all over with a fork. Top with sliced red onion that's been slowly caramelised in butter, brown sugar, cider and balsamic vinegar. Bake at 180°C for about 20 minutes, or until the pastry is golden and crispy. Top with goat's cheese and return to the oven for 2-3 minutes to soften the cheese. Top with sliced fresh apple, rocket and toasted hazelnuts. Serve.

Pork & duck rilette, apple chutney & toasted walnut-cider rye

Matched with Peckham's 'Wild All The Way' Cider

Serves 8 as a starter

Ingredients

4 duck legs
400g skinless, boneless pork belly, diced
250g duck fat
330ml can of Peckham's 'Wild All The Way' cider
Water, as needed
1 bouquet garni (5 parsley sprigs, 1 thyme sprig, 1 bay leaf, 5 whole cloves, and 10 peppercorns, tied in cheesecloth)
½ head garlic, separated into cloves and peeled
2 carrots cut into 4 chunks each
2 onions, quartered, stubbed with 10 whole cloves per onion
Pinch dried thyme
Pinch quatre epices (equal parts ground cinnamon, cloves, nutmeg, and black pepper)
Salt and pepper to taste

Method

- Combine the cider, bouquet garni, garlic, carrots, onions, thyme, and quatre epices in a large stockpot and bring to a boil over high heat.
- Add duck legs, pork belly and duck fat, then add water to cover the meat. Return to a boil, skim off scum, reduce heat, and cook gently until most of the liquid has evaporated and been replaced by fat, and the duck and pork are completely tender when pierced with a knife, about 3 – 4 hours. Remove the bouquet garni.
- Carefully remove the duck pieces and pork belly from the fat. The meat should fall off the bone. Discard the skin and bone from the duck, then shredded/ pull the meat into thin strips. Do the same with the pork belly.
- In a large bowl, combine the meat with the fat. Roughly chop the carrot and add to meat. Discard the onions.
- Gently mix all together, then season with salt and pepper to taste.
- Push the meat into a terrine mould, cover, cool and then refrigerate at once.
- Let stand for at least 2 days for the flavours to develop and bring to room temperature before serving.

For the apple cider chutney

Ingredients

1 can apple cider
2 tbsp. olive oil
4 shallots, finely chopped
1 thumb-size piece fresh ginger, peeled and grated
Large pinch saffron
2 tsp mustard seeds
100g caster sugar
50ml cider vinegar
4 apples, peeled, cored and chopped
½ cup dried currants, soaked in boiling water for 1 hour
¼ tsp fresh rosemary, very finely chopped
Sea salt

Method

- Place the cider into a sauce pan and reduce by half.
- Meanwhile heat the oil in a wide sauté pan and add the shallots, ginger, saffron and a good pinch of salt.
- Gently fry for 5 minutes without colouring. Add the sugar and allow to lightly caramelize.
- Add the reduced cider, vinegar, apples, currants and rosemary.
- Cook for 15 minutes until the apples are just softened and coated in a syrupy glaze. Cool and serve.

For the walnut & cider rye bread

Ingredients

500g plain flour
250g rye flour
1 peeled and grated apple
5g instant yeast
330ml Peckham's 'Wild All The Way' Cider, ice cold
200ml ice cold water
7.5g flaky sea salt
½ cup chopped walnuts

Method

- Place the flours, grated apple and yeast in the bowl of a kitchen aid, or similar mixer. Fit with the dough attachment. Turn the machine on a low speed.
- Gradually add the cider and cold water. Let the dough knead for about 10 minutes, then add the salt.
- Continue to knead the dough until it is smooth and elastic like. Add the chopped walnut, knead for 2 more minutes to evenly distribute, then turn off the machine.
- Shape the dough into a ball shape, then place in a lightly greased bowl. Cover with cling film, then place in the fridge overnight.
- The next morning, remove the dough from the fridge and allow to prove slowly until double in size.
- Gently turn the dough out onto a lightly floured bench, being careful not to knock out too much of the gases. Divide the dough into two even pieces, then shape into loaves or baguettes.
- Place the loaves on to a non-stick paper lined oven tray. Allow to double in size.
- Meanwhile preheat oven to 250°C. Once the loaves have doubled in size, carefully transfer them into the oven. Spray a little water on the bottom of the oven to create some steam and bake the loaves for 10 minutes.
- After 10 minutes, spray in a little more water, then turn the heat down to 180°C. Continue baking the loaves for 25 minutes, or until golden and hollow sounding when tapped.
- Remove from oven and allow to cool to room temperature before slicing.

A few other ideas with Peckham's 'Wild All The Way' Cider

Chorizo, potato & apples caramelised in cider - This is a fantastic and simple Spanish tapas inspired dish... Gently fry chorizo slices in a large based sauté pan until coloured on both sides. Add sliced onions, some pre-cooked new potatoes, peeled apple quarters and chopped garlic. Cook over a medium heat until all the ingredients are golden and caramelised. Add the cider to deglaze and simmer for 10-15 minutes or until the sauce has thickened. Sprinkle with chopped parsley and serve with crusty bread.

Pure pork sausages with mustard & cider gravy and colcannon - Search out the best pure pork sausages money can buy and cook slowly until golden. Once cooked, remove from the pan and make a simple pan sauce. Add a little chopped shallot and garlic to the pan and cook in the remaining sausage fat, (draining off the excess fat if needed) cook for 3 minutes, then add a little cider. Reduced by half, then add a little chicken stock, reduce again by half then add a little splash of cream and a spoonful of wholegrain mustard. Serve the sausages and sauce on top of colcannon... a delicious Irish dish of rustic mashed potatoes mixed with cabbage or kale, chopped spring onions and loads of butter.



Barbecued 'Perry Can' chicken with pear & parmesan coleslaw

Matched with Peckham's 'Moutere Perry'

Serves 4

Ingredients

1.8kg free range chicken
25ml olive oil
330ml can of Peckham's Perry
cider

For the rub

1 tbsp. brown sugar
1 sprig of rosemary, finely
chopped
1 sprig of thyme, finely chopped
1 tsp sweet smoked paprika
½ tsp cumin
½ tsp cayenne pepper
½ tsp English mustard powder
1½ tsp garlic salt

Method

- Heat a large barbeque with a lid or oven to 200°C.
- Remove the chicken from the fridge and leave aside to come up to room temperature.
- To make the rub, mix all the ingredients together with a good grinding of black pepper. Drizzle the chicken with the oil, sprinkle over the rub and massage it into the skin and cavity, being sure to a good and even coverage.
- Open the cider and pour out half (keep the other half for the cider buttermilk dressing, or drink!), then carefully lower the chicken cavity onto the can so it looks like it's sitting upright, then place on a roasting tray.
- Place the roasting tray on the barbecue, close the lid and cook for 1 hr 10 mins until the chicken is golden, tender and cooked through. (To check it's done, insert a knife into the thickest part of the thigh – the juices should run clear. If the juices aren't clear, cook for a further 10 mins, then check again.)
- Remove the chicken from the barbecue/ oven, cover lightly with foil and leave to rest for 20 mins before carving and serving.
- Serve with the pear & parmesan coleslaw and the Perry cider and buttermilk aioli. (Recipes follow)

For the pear & parmesan coleslaw

Ingredients

65ml extra virgin olive oil
2 tablespoons cider vinegar
¼ savoy cabbage, finely shredded
1 small fennel bulb, thinly sliced
2 Beurre Bosc pears, cored, thinly
sliced
2 radish, finely sliced
Lemon juice, to drizzle
2 tablespoons pine nuts, lightly
toasted
65ml extra virgin olive oil
2 tablespoons cider vinegar
Salt and pepper
125g baby rocket leaves
1/4 cup shaved parmesan

Method

- Make a dressing by combining the olive oil and vinegar. Season with salt and cracked black pepper and whisk until well combined.
- In a large serving bowl toss the cabbage, fennel, pear and radish with lemon juice, pine nuts and dressing. Season to taste, then scatter over the baby rocket leaves and shaved parmesan.

Perry cider & buttermilk aioli

Ingredients

1 can of Peckham's Perry cider

1 small shallot, finely chopped

1 tbsp. cider vinegar

2 large egg yolk

1 garlic clove, finely grated

¼ teaspoon sea salt, plus more

Pinch of cayenne pepper

150ml ml grape seed or canola oil

2 tablespoons buttermilk

2 tablespoons crème fraîche

Juice of ½ a lemon

Freshly ground black pepper

Method

- Reduce the Perry cider in a small sauce pan with shallot until reduced by two-thirds. Remove from the heat and allow to cool.
- In a small bowl, whisk the Perry cider reduction with the vinegar, egg yolks, garlic, salt, cayenne, and 2 tsp. water.
- Whisking constantly, gradually drizzle in oil, drop by drop at first, until aioli is thickened and smooth.
- Gently mix in buttermilk, crème fraîche, and lemon juice.
- Season to taste with salt and black pepper, then store in the fridge until needed.

A few other ideas with Peckham's 'Perry' Cider

Make a simple parsnip & pear soup - Sweat down some onion in a little butter until soft, add chopped parsnips and a little peeled chopped pear. Continue to gently cook until the parsnip and pear is lightly caramelised, then deglaze with a little Perry cider. Add chicken or vegetable stock to just cover, then simmer until tender. Add a little cream, then puree until in a blender to smooth. Season to taste with salt and pepper. This is a great served with a spoonful of crème fraiche, and a sprinkling of crispy bacon & croutons.

Make traditional Italian Mustard fruits - Using Perry cider instead of white wine. Simmer a selection of dried pear, apple and raisins in the cider with mustard seeds, chilli flakes, mustard powder and a little sugar until chutney like in appearance. Season to taste with salt and pepper, pour into a sterilized jar, cool and refrigerate for a couple of days for the flavours to develop before serving. Great served with a country style pork terrine or local charcuterie.

Greenshell mussels with bacon, cream & Perry cider - This is a delicious way to cook mussels. Cook diced bacon with finely chopped shallots, garlic and thyme in a large pan for 5 minutes without colouring. Add a can of Perry cider and bring to the boil. Add scrubbed and de-bearded Greenshell mussel. Place a lid on top and steam until the shells just open. (Discarding any mussel that don't open) Remove the mussel from the pot as they open into a bowl. Once all removed, up the heat on the stove and reduce the cooking liquid quickly by two-thirds. Add a large spoonful of crème fraîche. Reduce a little more, then put the mussels back in the pan to gently warm through. Sprinkle over a little chopped parsley and serve.



Beet & cider cured salmon with apple, walnut & dill crème fraiche

Matched with Paynter's Hawke's Bay Cider 2015

Serves 4 as a starter

Ingredients

½ side of regal king salmon, skin removed
250ml Paynter's Hawkes Bay Cider 2015
500g of raw beetroot, diced
1 apple, peeled and diced
¼ tsp fennel seeds
¼ tsp coriander seed
½ bunch of dill, chopped
350g of caster sugar
350g of sea salt

Method

- In a sauce pan reduce the cider by half, then cool.
- Blend the cider reduction, beetroot, apple, fennel seeds, coriander seeds, dill, sugar and sea salt in a food processor to make the cure.
- Pin bone and trim the salmon, lay it onto a large tray and pour the cure over.
- Cover with cling film then leave in the fridge for 12 hours.
- Turn the salmon over and cure for another 24 hours.
- Pour off the juices, wash off the cure and pat the salmon dry.
- Thinly slice the salmon and serve with the cider pickled beets, apple-walnut salad, dill crème fraîche and a little extra cider dressing.

For the pickled beets

Ingredients

500g of raw beetroot
100ml Paynter's Hawkes Bay Cider 2015
25ml of cider vinegar
1 banana shallot, finely chopped
100ml of olive oil
Sea salt & freshly ground black pepper

Method

- Wash the beetroot, cover with water in a pan, add a pinch of salt and bring to a simmer. Cook until the beetroot is soft but not breaking up, which should take about 45 minutes to 1 hour. Leave to cool in the water.
- Meanwhile reduce the cider by half, then cool.
- Peel the beetroot, dice into ½ cm cubes and put in a bowl.
- Add the reduced cider, vinegar and shallot. Season with salt and pepper to taste, then cover with olive oil.

For the apple & walnut salad

Ingredients

1 apple, thinly sliced
½ cucumber, peeled & diced
¼ cup walnuts, lightly toasted
1 bunch dill, roughly chopped
Sea salt & freshly ground black pepper

Method

- Place all ingredients in a bowl, add the cider dressing (recipe follows) and toss together to combine. Season to taste with salt and pepper.

For the cider dressing

Ingredients

100ml Paynter's Hawkes Bay Cider 2015
25ml cider vinegar
1 tsp wholegrain mustard
100ml extra virgin olive oil
Sea salt & freshly ground black pepper

Method

- In a sauce pan; reduce the cider by half, then cool. Pour into a bowl with vinegar and mustard.
- Whisk in the olive oil in a slow, steady stream to emulsify.
- Season to taste with salt and pepper.

For the dill crème fraiche

Ingredients

½ cup crème fraiche
1 bunch chopped dill
1 tbsp. horseradish sauce
Sea salt

Method

- Whisk all the ingredient together in bowl to combine. Season to taste, then keep in the fridge until ready to serve.

A few other ideas with Paynter's Hawkes Bay Cider 2015

Market fish 'en papillote' with leeks, cider & garlic butter - This is a super simple dish that can also be cooked on the BBQ during summer. Gently sweat down some sliced leeks with a little garlic for 5 minutes. Allow to cool. Preheat oven to 200°C. Lay out a sheet of non-stick baking paper, then spoon-out/ make a base in the centre of the paper with the cooked leeks. Lay a fish fillet on top. Pour over a little cider, top with a little garlic butter and season with flaky sea salt and a little freshly ground white pepper. Fold over the paper and seal to make a package. Wrap the fish package in tin foil, then bake in the oven for about 12 minutes or until the packages are slightly puffed up and the fish is just cooked through. Great served with steamed new potatoes and grilled asparagus.

Parmesan crumbed pork or veal schnitzel with an apple cider and brown butter sauce - Take a pork or veal fillet, butterfly and lightly beat out until thin. First coat in seasoned flour, then beaten egg, followed lastly by panko breadcrumbs mixed with chopped herbs and grated parmesan. Shallow-fry the schnitzel in clarified butter until golden, crispy and cooked through. Season with sea salt and serve with a sauce made from brown butter, deglazed with cider, capers and chopped parsley. A warm potato salad makes the perfect accompaniment.



Rochdale 'Three Berry' cider jelly, yoghurt, apple & berry crumble

Matched with Rochdale Cider with Three Berries

Serves 8

For the Rochdale 'Three Berry' cider jelly

Ingredients

250ml Rochdale Three Berry cider
500g frozen mixed berries
50g caster sugar
3 sheets gelatine, soaked in cold water to soften

Method

- Place the cider, frozen berries and sugar in a bowl. Cover with cling film, then place over a tight fitting pot of simmering water. (Making sure the bottom of the bowl is not in contact with the water.)
- Allow the berries to slowly defrost whilst infusing with the cider and allowing the sugar to dissolve.
- Remove from the heat, then gently whisk in the softened gelatine.
- Allow to cool to room temperature, then strain into a jug.
- Pour the jelly mix into the bottom of a lightly greased dariole mould or serving glass.
- Place in the fridge, and allow to set.

For the yoghurt panna cotta

Ingredients

600ml cream
1 vanilla pod, split
½ cup caster sugar
Zest of 1 lemon
3 ½ sheets gelatine, soaked in cold water to soften
600ml natural unsweetened yoghurt

Method

- Place the cream, vanilla, sugar and lemon zest in a sauce pan.
- Slowly bring to a simmer, then remove from the heat, add the gelatine and whisk to dissolve and combine.
- Allow to infuse and then cool to room temperature.
- Once cool, whisk in the yoghurt and then strain into a jug.
- Pour the panna cotta mixture over the set, 'Three Berry' jelly and place in the fridge to set.

For the three berry apple compote

Ingredients

2 apples, peeled, cored and diced
1 cup of mixed berries, fresh or frozen
½ cup Rochdale 'Three Berry' cider
100g caster sugar

Method

- Place all the ingredients in a sauce pan and simmer gently until chutney like and jammy.
- Remove from the heat and allow to cool. Refrigerate.

For the crumble mixture

Ingredients

200g butter, soft at room temperature
100g caster sugar
100g brown sugar
125g icing sugar
1 vanilla pod, split open and seeds scraped out
1 orange zest only
320g gluten free flour
¼ tsp cinnamon
½ tsp baking powder
Icing sugar for dusting

- Preheat an oven to 150°C. Line two large oven trays with non-stick paper.
- Whisk the butter, the sugars, vanilla and orange zest together until light and fluffy. Sift and fold in the gluten free flour, cinnamon and baking powder, then use your hands to form a dough. (Do not overmix.)
- Wrap the dough, and rest for 30 minutes in the fridge.
- Break/ rub the dough into even sized pieces over the oven trays, then rest in the fridge for 30 minutes.
- Bake the dough for 15-20 minutes, stirring and mixing often until crispy and a pale golden.
- Remove from the oven and allow to cool.
- Transfer to an air tight container, then toss in dusted icing sugar just before serving.

A few other ideas with Rochdale 'Three Berry' cider

Pepper crusted venison steaks with butternut puree & juniper 'Three Berry' cider jus - Marinate venison steaks overnight in 'Three Berry' cider, with crushed juniper berries, bay and thyme leaves. Drain off the marinade, (reserving the marinade) and dry the venison on paper towels. Coat the steaks in a good helping of mixed cracked peppercorn, then pan-fry or grill until medium-rare. Remove from the heat and allow to rest for 5 minutes. Meanwhile place the cooking pan back on the heat, add 125ml of 'Three Berry' cider and the reserved marinade. Allow to reduce by half, then add a little beef jus. Bring to the simmer, skim off any impurities and reduce to a glaze. Strain through a fine sieve into a clean sauce pan. To serve - slice the venison steak across the grain and serve with the pan jus and a puree of slow roasted butternut pumpkin.

Try this simple variation on our favourite after work cocktail the 'EL DIABLO' - This is a pretty potent and dangerous drink, not for the faint hearted... Rub the rim of a tall cocktail glass with lime then roll in salt. Add to the glass: 45 mL of your favourite Tequila, 10ml Barkers ginger syrup, and 10ml fresh lime juice. Fill the glass with ice, then top up with Rochdale 'Three Berry' cider. Enjoy...



Almond cake with 'Moutere' ice cider reduction, caramelised apple & vanilla mascarpone

Matched with Peckham's 'Moutere' Ice Cider 2014

Serves 4

Ingredients

1 bottle Peckham's "Moutere" ice cider
250g icing sugar
250g softened butter
250g ground almonds
5 eggs
50g flour
15ml rum

Method

- Pre-heat oven to 160°C. Place the cider in a sauce pan and reduce by two-thirds until thick and syrupy.
- In an electric mixer, beat the icing sugar and butter together until light and fluffy. Add the eggs one at a time to incorporate, then fold through the ground almonds, flour and rum.
- Mix until smooth, then pour into greased and lined baking tin.
- Bake in the oven for 35 minutes until golden. Remove from the oven and allow to cool. Brush over some of the cider syrup. Portion the cake, and serve with an extra drizzle of cider syrup, caramelised apple and vanilla mascarpone. (Recipes follow)

For the caramelised apple

Ingredients

2 Eve apples
80g sugar
80g water
20ml cider
25g butter
Pinch sea salt

Method

- Peel, half and core the apples then cut into 1cm dice.
- Combine the sugar and water together in a medium sauce pan.
- Bring to the boil, then simmer until a nice amber caramel colour is achieved. Remove from the heat, then carefully pour in the cider.
- Return the caramel to a low heat then whisk in the butter and a small pinch of salt.
- Whisk until smooth, then add the apples. Cook slowly for 20 minutes, or until the apples are nice golden and caramelised.
- Remove from the heat and allow to cool a little before serving.

For the vanilla mascarpone

Ingredients

1 vanilla bean
250g mascarpone
20g icing sugar
Zest of 1 lemon

Method

- Split the vanilla bean down the middle, then scrape out the seeds.
- Place into a bowl with the remaining ingredients and whisk until smooth.
- Store in the fridge until needed.

Other ideas for Peckham's 'Moutere' Ice Cider 2014

'Moutere' ice cider glazed leg of ham – reduce the cider to a glaze, add wholegrain mustard and orange zest, then brush over a clove studded leg of ham. Bake until golden. Also fantastic with roast duck or quail.