

HOST FOR HOPE DINNER PARTY IDEAS



Daisy Goodwin, an award-winning television producer and writer, has kindly shared two recipes from her mother Jocasta Innes's cook book Country Kitchen to inspire your own Host for Hope event.

Ingredients

1 onion	1 teaspoon coriander seeds
50g (2oz) chopped ham or green (unsmoked) bacon	1 sprig fresh (or 1 teaspoon dried) marjoram, fennel or basil
50g (2oz) butter	1 litre (2 pints) milk
1 kg (2 lb) boned rolled leg of pork	Salt and pepper
2 cloves garlic	

PORK COOKED IN MILK

The lactic acid in milk has a markedly tenderising, moistening effect on meat. There is an old Swedish recipe for lamb marinated for two days in milk with a little salt and sugar, then roasted plain. The Italians have a tradition of cooking veal and chicken in milk, which makes for succulent eating. I have chosen a recipe for pork al latte because the seasonings make it particularly delicious.

Chop the onion and ham or bacon finely and brown for a minute or two over a moderate heat in butter. Cut the skin off the pork joint, tuck the garlic cloves, coriander and herbs inside, roll up and tie into a neat sausage with string. Brown in butter with the onion and bacon. Pour the milk over, add a little salt and pepper and set the pan simmering over a gentle heat, uncovered. After about an hour, when the milk has formed a golden skin, stir and scrape back all the delicious gravy stuck to the pan into the bubbling milk, which is by now much thickened. Cook gently for a further 30 to 45 minutes, by which time the milk will have shrunk to a thick gravy. The meat itself should be moist inside its golden crust. Serve sliced hot or cold.

Ingredients

1 egg and two additional yolks	25 g (1 oz) unsalted, melted butter
25g (1 oz) plain flour	2 crushed macaroons
3 tablespoons sugar	1 tablespoon orange flower water
600 ml (1 pint) milk	

FRANGIPANI CUSTARD TART

Custard tarts have been popular for centuries and they do make a filling pudding from a simple custard. This one gains elegance from crushed macaroons and orange flower water, a combination I find particularly appealing with a smooth custard. Use 150g (5 oz) slightly sweetened short crust pastry, or a thin layer of crushed digestive biscuits (add a couple of macaroons to this too) bound with a little softened butter to line the flan case or tin.

Beat up the egg with the yolks, then add the flour and sugar and beat till smooth. Add the milk and melted butter and mix, then stir in the crushed macaroons (dry these out for a few minutes in a low oven first) and orange flower water. Pour into the prepared 20 cm (8 in) flan case. Cook in the centre of the oven at 190°C (375°F, Mark 5) for 30 to 40 minutes till the custard filling feels firm and springy. If the top looks like browning, cover with foil for the last few minutes.

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