

HOST FOR HOPE BRUNCH IDEAS



Simon Rimmer, Chef and host of Channel 4's Sunday Brunch, has very kindly shared his recipes to inspire your very own **Host for Hope Brunch**.



Ingredients

<i>Cheese sauce:</i>	150g strong mature cheddar, grated
Litre milk	400g cooked macaroni
2 bay leaves	
40g butter	<i>Topping:</i>
50g plain flour	100g breadcrumbs
clove crushed garlic	100g grated pecorino
10g english mustard	

MAC CHEESE DONUTS

Method

Sauce:

1. bring the milk and bay leaf to scalding point, remove from heat
2. melt the butter, stir in flour, cook 3 mins (don't let it brown)
3. remove bay leaf and add a little milk to the flour, stir to combine and cook out a little, repeat until you have a lovely smooth paste
4. bring to boil, stirring all the time, reduce heat and simmer for 3 mins
5. take off the heat and add mustard, cheese and season
6. fold in the mac, crumbs and pecorino
7. cool completely
8. pulse half the mix to break down, mix with remaining
9. press into donut tray/savarin mould
10. deep fry for 3-4mins at 180c, drain
11. serve with spicy ketchup/hot sauce/cheese sauce to dip



Ingredients

150g s r flour	About 8 pieces good quality pastrami
45g caster sugar	oil to fry
5g bicarb	
1 egg	<i>Sauce:</i>
50g melted butter	juice 1 lemon
300ml milk	100g butter
225g mashed ripe banana	200g honey
zest 1 small lemon	twist black pepper

AMERICAN STYLE BANANA PANCAKES

Method

Sauce:

1. mix the flour, bicarb and sugar together in a bowl
2. in a separate bowl combine the egg, butter, milk, then add this to the flour mix
3. stir in the lemon and banana
4. spoon some of the mix into a lightly oiled warm frying pan and cook for 1 min each side, until golden
5. in a separate pan fry the pastrami till golden
6. in a saucepan, bring honey, lemon, butter to a simmer until combined, add pepper
7. serve a stack of pancakes, sit pastrami on top, pour over sauce

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