

# Guest Chef - Nathan Outlaw

## Restaurant Nathan Outlaw - St Enodoc Hotel, Rock

*This is the first of a new series of articles in which we invite a local chef to present a recipe for you to make at home using local produce where possible.*



help Paul Ripley open 'Ripley's' in St Merryn before returning to work with John Campbell at the 5 Star Vineyard at Stockcross as Head Chef.

In 2003 Nathan opened his own restaurant in partnership – the 'Black Pig' in Rock and gained a Michelin Star later that year. Nathan was 25.

The 'Black Pig' had to close and Nathan resurfaced at St Ervan Manor near Padstow. Another Michelin Star was awarded and the Good Food Guide named it as the best in Cornwall. The business was sold and Nathan was offered the dining room at the Marina Hotel, Fowey. This was to be Nathan's biggest challenge so far and 'Restaurant Nathan Outlaw' was born. For three years it won the accolade of the best restaurant in Cornwall, Michelin awarding it 'Rising 2 Star' status and the Good Food Guide named it as the tenth best restaurant in the whole of the UK.

In May 2009 Nathan opened his second 'Restaurant Nathan Outlaw Seafood and Grill' at the St Enodoc Hotel and in December and decided to transfer Fowey business to Rock to concentrate all of his expertise under one roof.

Nathan has made many TV appearances winning the South West heat of the 'Great British Menu'. He has also been seen in 'Saturday Kitchen' and 'Market Kitchen'. You will also see Nathan doing

demonstrations at local food festivals. Nathan said "I am a passionate and proud supporter of everything Cornish and will continue to search out the amazing produce of the south west. I am mad about seafood and continuously work on modern fish

cooking."

Now with 100% control of his own company Nathan looks forward to the future. The Good Food Guide has predicted that Nathan will be one of the biggest chefs in the UK in the next decade.

## *Hogs Pudding and Scallops with Roasted Apples and Cider-Mustard Sauce*

### Ingredients

2 hog's puddings, skin removed and sliced into discs. Give 3 for a starter and 5 for a light lunch.

12 big scallops or 20 medium scallops, prepared with the roe on if you like.

2 apples cut into ¼ s then into 8 remove the pips but leave the skin on.

### Cider sauce

100ml dry cider (Cornish of course!)

50ml double cream.

1tsp whole grain mustard.

Salt and pepper.

1 bag baby Spinach, wilted.

### Method

This is a meal in minutes, so you need trusty large non stick pan.

Heat the pan and add a little olive oil. When the pan is hot add the hogs pudding and apples. Cook for 1 minute or until golden.

Flip the apples and hogs pudding over and then add the scallops. Cook the scallops until golden at which point the hogs pudding will be ready to take out and drain on paper.

Season the scallops with salt and flip over. Give them 30 seconds to a minute then remove them on to the paper to drain. Keep warm.

Pour the cider into the pan and reduce for 1 minute, add the cream and simmer for 30 seconds. Mix in the mustard and add the spinach to wilt.

### To Serve

Take a long platter and arrange the hogs pudding, scallops and apples along the plate. Serve the spinach in the centre and pour the sauce around. Serve at once.

### Nathan Outlaw

Nathan's career began at 14 years old in 1992 working with his father (also a chef). After qualifying as a chef at Thanet College, Broadstairs he went to work with Peter Kromburg at the Intercontinental Hotel, Hyde Park Corner, as a 2nd Commis where he spent 18 months learning about cuisine from around the world. A period working with Gary Rhodes and Eric Chavot followed.

Nathan moved to 'The Seafood Restaurant', Padstow, in 1998 to take up a position with Rick Stein and Paul Ripley. Two years in Cornwall were followed by two years at the Michelin Starred 'Lords of the Manor' in Gloucestershire with John Campbell. Nathan then returned to Cornwall to