



Chester & Liverpool

Mystery Box  
Challenge  
2020



1<sup>st</sup>  
Place

# Bruce Davey & Family

Chicken cooked in a coco crust with vanilla-thyme mash and chocolate gravy

Number of ingredients used from the 8 provided in the mystery box: 8



Wanting to challenge conventions of sweet and savoury, we decided to use all eight mystery-box ingredients in our dish.

We used a lemon to stuff the whole chicken then baked it in a cocoa crust, which kept the chicken exceptionally moist.

The chicken was served with a vanilla-thyme infused potato mash. Although not a standard flavour pairing, the thyme and vanilla worked very well together to elevate this element of the dish from plain mashed potato to something decadent and entirely unexpected!

With the two main elements of the dish being pale, it was important that the salad incorporated lots of colour and texture so we focused on using raspberry, carrot and mushroom. We caramelised small spheres of carrot to give them an extra level of sweetness and paired with same-shaped spheres of raw mushroom and segments of fresh raspberry to give texture. The bright colours worked especially well against green spinach leaves and the black plate we chose.

Initially we had been worried that the mushroom would feel out of place in the salad, but we overcame this by lowering the ratio of mushroom to raspberry and carrot, meaning the mushroom featured more as a texture than a flavour.

We brought the flavours of the salad together with a sharp and refreshing raspberry vinaigrette which beautifully balanced out the sweetness by adding a refreshingly acidic kick to the dish.

Deep-fried carrot fronds and a smooth, rich chocolate gravy were the finishing touches to the centrepiece and added a final layer of flavour to a surprising but delicious dish!

## How did we use each ingredient?

**Raspberries** – used frozen in the vinaigrette and as fresh segments in the salad

**Mushrooms** – used raw in the salad

**Carrots** – used caramelised in the salad, deep-fried on top of the chicken and diced in the gravy

**Lemons** – used one stuffed inside the chicken, squeezed the other to use the juice in the vinaigrette

**Chicken** – baked in a cocoa crust

**Double cream** – used in the vanilla-thyme mash

**Thyme** – used with vanilla as an infusion into the mash

**Chocolate** – used in the gravy





2<sup>nd</sup>  
Place

# Jasper & Lydia McEwan

## 'Lucky Thyme'

Very Berry Moist Carrot Cake; oozing a Raspberry Lemon cream cheese frosting, drizzled with chocolate cream ganache, decorated and accompanied by chocolate truffles, lemon thyme shortbread stars, crystallised carrot curls plus the lucky wishbone!! Delicious!

## Menu...

Raspberry, blueberry strawberry carrot cake  
Raspberry lemon peel cream cheese frosting  
Chocolate cream ganache  
Chocolate coated mushrooms  
Lemon thyme shortbread  
Crystallised carrot curls  
Chicken bone (wishbone) decoration!

Number of ingredients used from the 8 provided in the mystery box: 8









3<sup>rd</sup>  
Place

# Ryan & Vicki Devenish

## 'Chicken 3 Ways'

Handmade chicken thigh Kiev on a piped carrot puree bed in a crispy potato cylinder, garnished with grilled asparagus, oak smoked chicken breast, garlic buttered mushrooms, and crispy chicken skin. Served on a splash of raspberry gel, with a sautéed mushroom and onion cream.

Number of ingredients used from the 8 provided in the mystery box: 7







All  
submissions



## Nathan & Josh Smith

Crispy chicken Drumsticks dressed in a lemon, chilli and thyme marinade, laid on a bed of peppered basmati rice. Served with a mushroom filled asparagus crown and garnished with a curl of salted carrot.





# Ian & Sadie Thewlis

Wrangler Spatchcock Chicken on bed of ribbon carrots, with mushrooms crème au chocolat framboise and salt & pepper potato batons.

A Canadian French inspired lemon, garlic and thyme chicken, with button mushrooms in a wild raspberry spice and chocolate cream sauce. Served on steamed hand cut carrot ribbons along with a serving of salt & pepper chips.





# Mrs Yvonne Clayson

## A TASTE OF MOROCCO

Served with Moroccan breads. (Also made with in the 3 hours.) Alongside a carrot salad and a green leaf salad. Very tasty.

Recommend: Results were wow, delectable. Deliciously tender.





## Robbie & Iona Shaw

Chargrilled lemon pepper chicken with sweet potato foam, roasted balsamic carrots, lemon thyme stuffing crumbs, caramelized button mushrooms, potato lattice, and radish leaves.







# Mrs Hazel Simpson

Chicken in cream and mushroom sauce

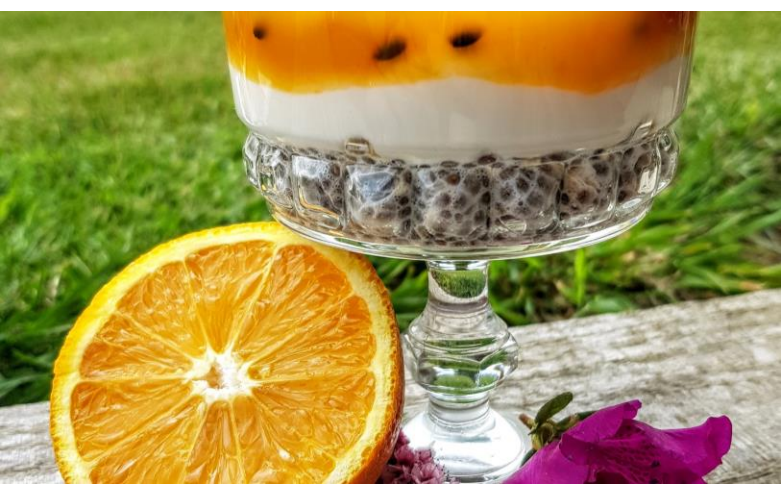
Sauce had carrots, thyme, mushrooms, cream and lemon juice.





## Lance & Ange Shaw

Chicken Cordon Bleu Pan Fried, served on a spinach, mushroom and garlic bed infused with thyme, circled in a creamy carrot puree topped with fruity chutney and crispy fried carrot



# Baylee Newton

Lemon mousse, strawberry yogurt and plain yogurt with chia seed pudding

# Sharron Simpson

Rowan's Fraîche DeLuxè with  
C&R Petite Fours





# Bryony Shaw

Phoenix Bird of The Current Times

This was inspired by the current situation and the near future: seeing the colours of the ingredients, I thought I could make the dish represent the way that I want this country to rise out of the crisis!

The chicken represents the bird.

The sauces are used to show the UK flag

The pepper around the edges of the flag in place of the usual blue represents ashes; like the current situation compared to normal times.





# Mrs Hazel Thewlis

Summer Citrus-Herb basted Succulent Roast Chicken served with Hasselback Carrots, Mushrooms and the Ultimate Crispy Roasties!

# Josie & Zenni McEwan

Summery Thyme & lemon  
stuffed chicken.





## Terry & Zoe Shorto

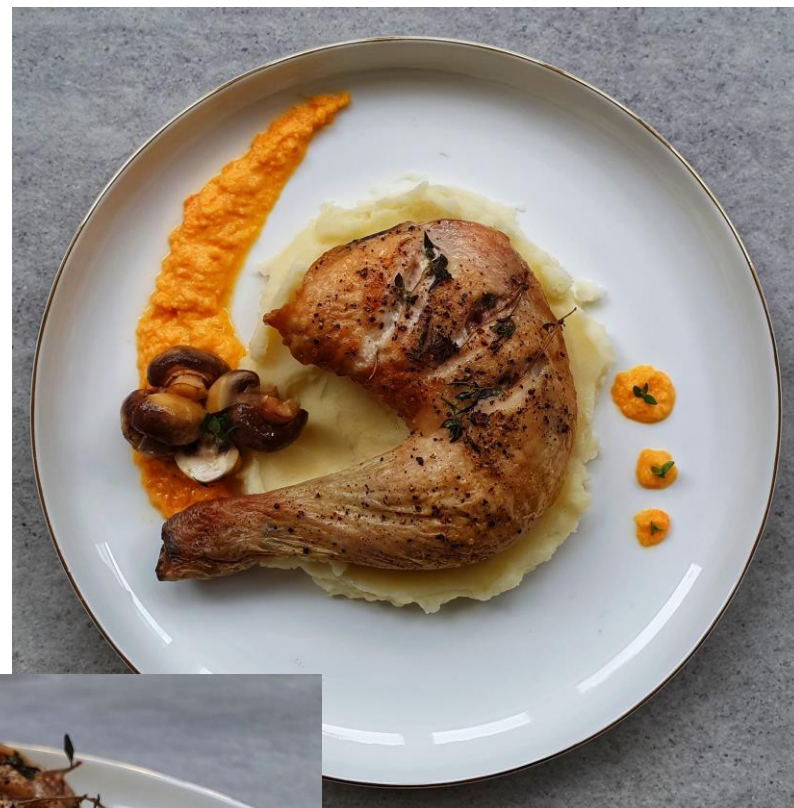
Pan-seared free range leg of chicken infused with lemon and thyme embedded on la puree des pommes, served with griddled carrot batons, creamy mushroom sauce, and cress & thyme leaves dressed with a lightly zingy raspberry vinaigrette.





# Adair & Cindy Simpson

Springtime Roast - Roast chicken thigh with a delicate touch of thyme, served with a creamy potato mash, carrot puree and mushrooms





# Heidi Shaw

## ‘The Tarvin Temptation’

This famous Cheshire dish is a gastronomic extravaganza of corn-raised chicken marinated in Soy sauce for that extra tang then lightly garnished with garlic, lemon and thyme. Perfectly complemented by Forestiere mushrooms and Danvers carrots set in a delightful dauphinoise and brought to life by a rich creamy sauce and coulis



# Oscar Thor

Fruity Jerk Chicken with Creamy  
Coconut Sauce





# Bonita Simpson

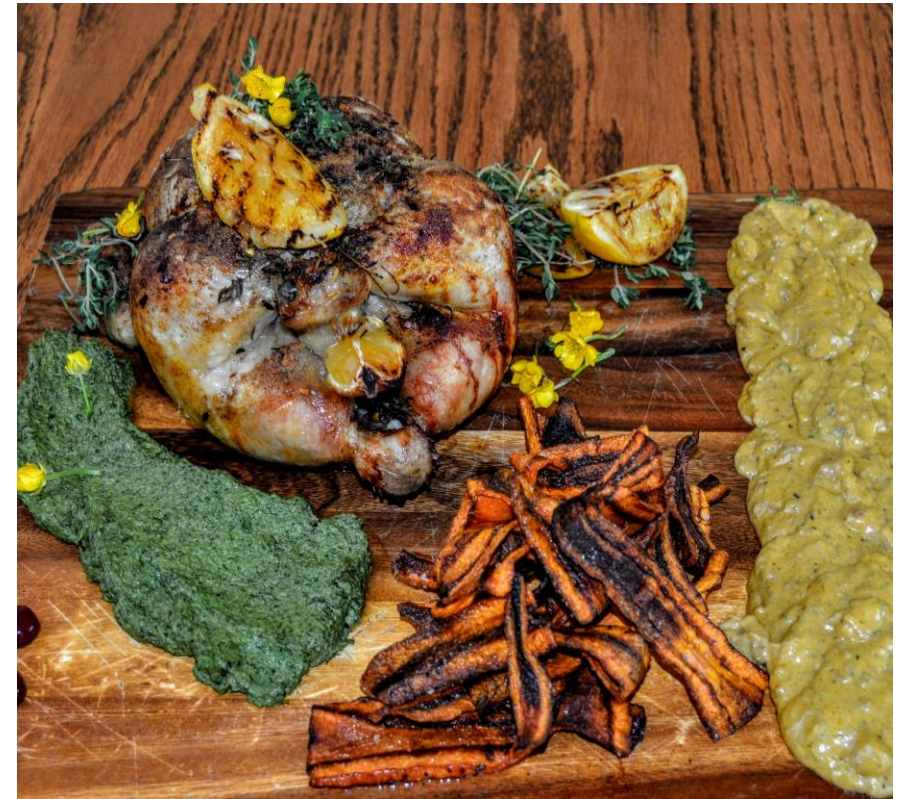
A succulent glazed chicken breast along with a rich raspberry balsamic reduction. Paired with sautéed button mushrooms, creamy carrot puree and whipped ricotta infused with thyme and lemon, topped with arguably the best bit of a chicken, a golden crispy piece of chicken skin..



# Tyra Haughton

Honey-roast lemon and thyme chicken - controlling the taste buds but then served with a tantalising raspberry molasses to give a slight zing! Crispy carrot ribbons with a touch of salt, perfect with a contrasting smooth, seasoned mushroom cream sauce. Served with a spinach puree to add vibrant colour to the rustic dish.

(tip: eat chocolate whilst preparing to help motivation!)



# Steffi Clayson

Lemon & raspberry cupcakes





# Marysa, Brooke & Alexia Simpson

BBQ spatchcock chicken, Ras el Hanout seasoning

Paprika sweet potato fries, blue cheese and thyme focaccia, truffle and balsamic dipping oil

French carrot salad (lemon/Dijon vinaigrette)

Creamy thyme and mushroom sauce

Milk chocolate mousse, choc brownie, raspberries and coulis



# Emilia Baldwin

Classic combo of Lemon and butter and thyme roasted seasoned whole chicken.. very tender and juicy.

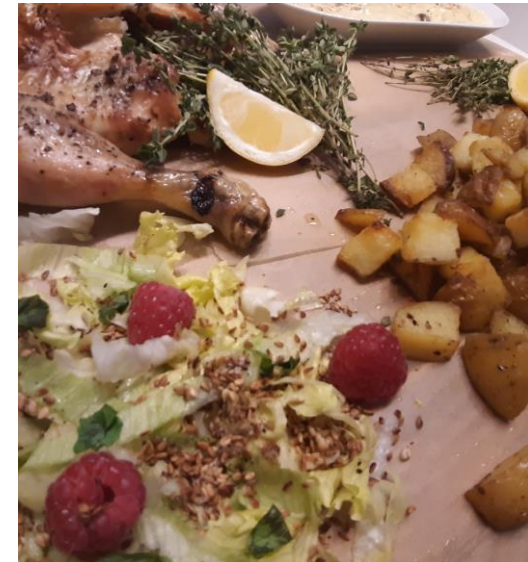
Cubed roasted potatoes in salt and pep

Mushrooms with garlic and onions sautéed in cream- was divine!

Iceberg lettuce with toasted sesame seeds, fresh raspberries and basil. This was complimented by a olive oil and balsamic vinaigrette.

Good old bit of gravy. With the meat juices.

Roasted tender carrots in olive oil, lemon and thyme. We used the chocolate to make a balsamic chocolate glaze. Seemed to go down very well with the parents.







# Louise Smith

'Chicken Roast'





# Hazel Harris

Luscious lemon and raspberry possets with citrus thyme shortbread and coulis

