

More than 200 handmade
pantry essentials and other
life-affirming kitchen miracles



From Scratch

Fiona Weir Walmsley



From Scratch

More than 200 handmade
pantry essentials and other
life-affirming kitchen miracles

Fiona Weir Walmsley

Hardie Grant
BOOKS

Aioli

At our farm workshop lunches, we almost always serve our pasture-raised chicken tossed in this garlicky mayo. Aioli is also absolutely excellent served with fish and chips, or piped over pizza made with broccoli. One of my favourites.

MAKES 1 × 300 G (10½ OZ/1 CUP) JAR

3 garlic cloves, very finely diced
1 free-range egg yolk
1 tablespoon lemon juice or white-wine vinegar
1 teaspoon dijon mustard
250 ml (8½ fl oz/1 cup) grapeseed oil

METHOD

To make the aioli with a food processor, place the garlic, egg yolk, lemon juice and mustard in the bowl of the food processor and process until the mixture is pale and well mixed. With the motor running, add the oil in a VERY SLOW but steady stream until the mayonnaise is thick and emulsified, then season with salt and pepper.

Refrigerate until needed; it will last for 1 week in the fridge.

To make the aioli by hand, place the garlic, egg yolk, lemon juice and mustard in a large bowl and whisk with a balloon whisk until the mixture is pale and well mixed. Then, while still whisking vigorously, begin to add the oil in very small amounts, very slowly, until the mayonnaise becomes thick and emulsified, then season with salt and pepper.

Sixty-second Mayo

Our ordinary mayo (see opposite) is really pretty quick to make, but there's an even quicker method. To get a lovely thick mayo you need to do a slow emulsification, but you can get a perfectly decent mayo by mixing it all at once, no slow drizzle. Sometimes, when you feel like mayo with your hot chips and they're actually already out of the oven and on the table, remembering that you can make mayo in literally a minute might motivate you to do it.

Rules: Don't make this in a bowl. It has to be made in a jar or jug that your hand-held blender fits in, so it can whip everything together simultaneously.

MAKES 1 × 300 G (10½ OZ/1 CUP) JAR

1 free-range egg yolk
1 tablespoon apple-cider vinegar
1 teaspoon mustard (see page 82)
250 ml (8½ fl oz/1 cup) light olive oil
½ teaspoon sea salt

METHOD

Put all the ingredients in a jug or a jar and blitz together with a hand-held blender until emulsified and thick.

Store in the fridge for up to 1 week.

Horseradish Cream

Horseradish cream has many uses, but I think its very best use is served on a fresh baguette with hot, just-cooked minute steak. I think it might be one of the very best lunches in life.

MAKES 1 × 300 G (10½ OZ/1 CUP) JAR

250 g (9 oz/1 cup) sour cream
20 g (¾ oz/¼ cup) grated fresh horseradish,
or you can use store-bought, in a jar
1 tablespoon mustard (see page 82)

METHOD

Whisk all the ingredients together in a bowl, cover and refrigerate for at least 2 hours before using, if possible, to allow the flavours to meld together.

Keeps in the fridge for up to 1 week.

Pictured opposite.

Life-changing Wheat Crackers

These are the crackers we have taught for years in From Scratch, and they are the quickest, simplest and most customisable crackers ever.

This is the cracker that just might make you completely evangelical about homemade food over store-bought. It's the one that is quicker to make than to buy, and cheaper, and exponentially tastier.

I've always hoped that these crackers were not just crackers but a hook. The gateway from-scratch recipe. The thing that most people buy and that once they start to make their own, never go back.

The canary in the coalmine of home food prep: once people start making their own crackers, we know the tide of supermarket stranglehold over home food production is over.

Can a cracker really be all those things? Why not?

MAKES APPROX. 20

300 g (10½ oz/2 cups) plain (all-purpose) flour
125 ml (4 fl oz/½ cup) water
185 ml (6 fl oz/¾ cup) olive oil
2 teaspoons sea salt
herbs and/or seeds, to taste, such as finely
chopped rosemary

METHOD

Preheat your oven to 180°C (360°F) and find two baking trays.

Put all the ingredients together in a bowl and mix well until it resembles dough.

Divide the dough into two balls and roll between two sheets of baking paper until it's very thin (2 mm/⅛ in), or use a pasta maker for this job, if you have one.

Remove the top sheet of baking paper and cut the dough into squares or strips with a sharp knife or pizza cutter (I use a ridged ravioli cutter). Lift the whole sheet of paper onto the first baking tray.

Repeat with the other dough ball so you've got two trays of rolled out and cut crackers.

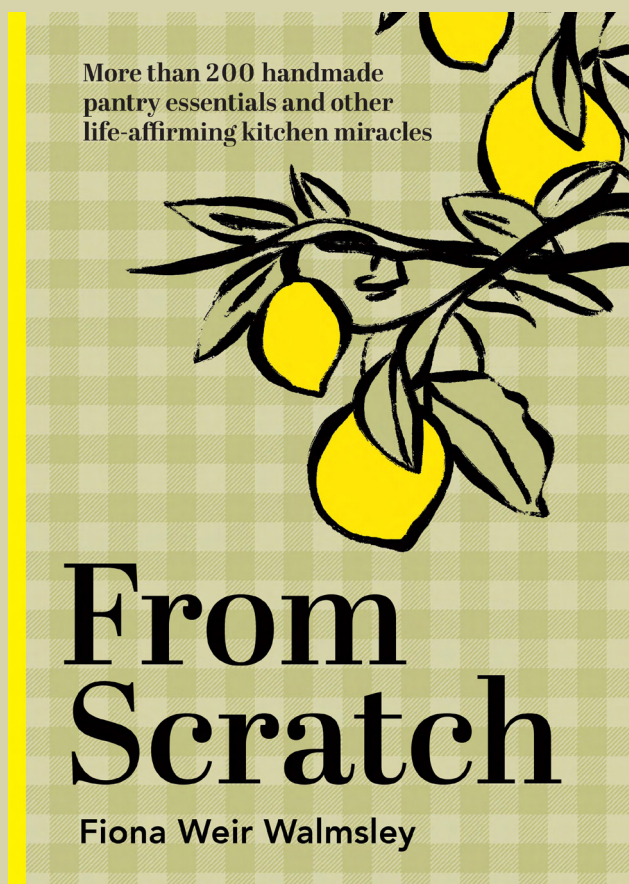
Bake for 12 minutes, or until crisp and pale golden. Allow to cool on the trays before transferring to an airtight container.

These crackers stay fresh for about 4 weeks. At least.

From Scratch by Fiona Weir Walmsley

Now Available

[Click Here to Find Your Preferred Online Retailer](#)



Hardie Grant

B O O K S