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# Glamming up a cheese board

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Preparation time  
**less than 30 mins**

Cooking time  
**10 to 30 mins**

## Ingredients

### For the cheese board

175g/6oz Lincolnshire Poacher cheese  
1 ball of Burrata or 1 mozzarella ball  
175g/6oz stilton, preferably Colston Bassett Stilton  
175g/6oz Cornish yarg  
175g/6oz soft blue goats' cheese  
175g/6oz Olglesfield cheese

Serves  
**Serves 6-8**

Make your cheese board extra special with James Martin's indulgent recipe.

**By James Martin**  
**From Saturday Kitchen**

### For the deep fried cheese

vegetable oil, for deep frying  
100g/3½oz plain flour  
3 medium free-range eggs, beaten  
200g/7oz dried breadcrumbs or panko breadcrumbs  
sea salt

### For the walnut and apple salad

100g/3½oz caster sugar  
100g/3½oz walnut halves  
pinch cayenne pepper  
rapeseed oil, for shallow frying  
1 head celery with leaves  
2 tbsp olive oil  
1 head baby gem leaves, leaves separated  
2 green apples, cut into wedges  
2 red apples, cut into wedges

1 lemon, zest and juice only  
salt and freshly ground black pepper

### **For the mayonnaise**

2 free-range egg yolks  
1 tsp English mustard  
1-2 tbsp white wine vinegar (to taste)  
150ml/5fl oz sunflower oil  
150ml/5fl oz olive oil

### **For the mango and quince sauce**

100g/3½oz mango chutney  
50g/1¾oz quince paste (membrillo)

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## **Method**

- 1.** For the deep-fried cheese, preheat a deep fat fryer to 190C. Alternatively, heat the oil in a heavy-based, deep-sided pan until a breadcrumb sizzles and turns golden-brown when dropped into it. (CAUTION: hot oil can be dangerous; do not leave unattended.).
- 2.** Cut some of the cheese into chunks. Coat the chunks in the flour, then dip in the eggs and dredge in the breadcrumbs. Place in the fryer, in batches if necessary, and cook until golden-brown. Remove and drain on kitchen paper, season with sea salt.
- 3.** For the salad, make a syrup by heating the sugar with 100ml/3½fl oz water until the sugar has dissolved. Bring to the boil and add the walnut halves and cayenne pepper. Remove from the heat and set aside to cool.

- 4.** In a frying pan or sauté pan, heat the rapeseed oil until hot. Shallow fry the walnuts until crisp (approximately 30 seconds), then drain on kitchen paper.
  
- 5.** Chop half of the celery into small chunks, and slice the remainder into 5cm/2in long strips. Place the olive oil and baby gem leaves into a bowl, then add the celery strips. Toss the celery to coat in the oil and season with salt and pepper. Place the celery chunks and remaining salad ingredients, including the walnuts into a bowl and mix well.
  
- 6.** For the mayonnaise, place the egg yolks, mustard and white wine vinegar in a food processor and blend.
  
- 7.** With the processor still running, slowly pour in the sunflower oil and olive oil, drop by drop at first, then faster as the mixture thickens, alternating between the two oils as you go. Continue blending until all the oil is incorporated and a thick mayonnaise is formed. Transfer the mayonnaise to a clean bowl and season with salt and pepper.
  
- 8.** Just before serving, add the mayonnaise to the salad and mix well.
  
- 9.** For the mango and quince sauce, place the chutney and paste into a small food processor and blend until smooth.
  
- 10.** Place the hot deep fried cheese on a serving board with the cold cheese. Serve the salad and sauce alongside.