

COLMORE

COOK BOOK

COLMORE
Food Festival
b



RECREATE THE COLMORE FOOD FESTIVAL AT HOME
WITH MOUTHWATERING RECIPES AND DRINKS



FOOD, DRINK & GOOD TIMES

will return!



WELCOME TO THE COLMORE COOK BOOK!

This book has been written as part of our celebrations for 2020.

Unfortunately, due to the coronavirus pandemic, we have had to cancel our multi-award-winning festival which was set to take place on July 3rd and 4th, 2020, but this gives us the perfect opportunity to look back over nine amazing festivals as we look forward to celebrating our 10th festival in style next year!

In these pages, you will find some of our favourite recipes from the years gone by. Some of them are old favourites, whilst others are recent hits that are set to become cult classics with Birmingham's foodies!

We're already working on planning the Colmore Food Festival for

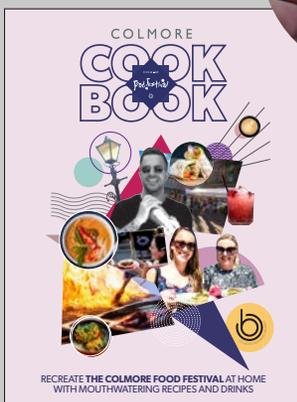
2021. If you've not been able to attend before, the Festival brings together some of the best food and drink venues in Birmingham for a two-day celebration in the heart of the city.

It is one of the only free-to-enter food festivals in the UK, and all food and drink prices are capped so that you can feast your way round local venues, all in one location. Whether it's fine dining or amazing cakes, craft beer or innovative cocktails, we have something for everyone. Follow our social media accounts to keep up to date with dates for next year.

Until then, take a few moments to look through this book and get inspired in your kitchen as we bring the Colmore Food Festival to your home.

On behalf of Colmore Business District and all of our venues, I look forward to seeing you next year.

ALEX TROSS
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Produced for Colmore BID by
[Edwin Ellis Creative Media](#)



COLMORE
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COOLMORE
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SUMMER'S HERE

Just not as we know it!



Summer in the city: one of the most glorious times of the year to call Birmingham your home.

This summer looks a little different to years gone by (I didn't have global pandemic on my 2020 bingo card, did you?) but the community spirit of Brum has never been stronger. Whilst COVID-19 has changed how we've lived for the past four months, one thing has remained clear – this city knows how to pull together in difficult times. And we know the show must go on.

Just as rain hasn't disrupted the joy of summer festivals previously, a little global pandemic shouldn't stop us celebrating the best of the city – especially its food and drink scene.

This weekend would have been Colmore Food Festival – a two-day celebration of local restaurants, bars and cafes coming together. The fizz would flow, plates would be full, and the music would play.

Of course we'd love to be together in person, but all is not lost! While the



Festival itself can't go ahead this year, your favourite venues have come together to lovingly bring you this handy recipe book so you can recreate your most memorable Colmore Food Festival treats at home.

From fine dining dishes to hearty pub grub, the Colmore Cook Book lovingly brings together the best of this area of the city, allowing you to recreate iconic food and drink from the festival in the safety of your kitchen. I've already earmarked a few recipes to try and I know you're going to love learning from some top chefs and venues, like me.

I'll miss mooching the stalls with friends and eating too much this year, but it's important to look to the future. This city will thrive again; we will get to have fun events like this again.

Stay safe, keep the faith.

LAURA McEWAN
BITE YOUR BRUM

Laura runs award-winning Bite Your Brum – a popular food and drink blog. You can follow Laura on social media via @BiteYourBrum



THE RECIPES



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SMOKED PORK SCOTCH EGG, MUSTARD MAYO

INGREDIENTS

Scotch egg

300g smoked
sausagemeat
6 large free-range eggs
100g plain flour
200g panko
breadcrumbs
Salt (to season)

Mustard mayo

Good quality
mayonnaise
Coleman's English
Mustard

METHOD

For the Scotch egg

Bring a large pan of salted water to a gentle simmer. Carefully add 4 of the eggs and cook for 6 minutes (this will give you a runny yolk). Immediately refresh the eggs in iced water. Once completely cold, take care to peel the eggs without breaking them – they will be quite soft!

Split the sausagemeat into 4 x 75g balls. Place the meat between 2 sheets of cling film and press them down to form a flat circle. Remove the top sheet of cling film and place a soft boiled egg in the centre of each sausage 'patty'. Gently wrap the meat around the egg. Place in the fridge for at least 30 minutes to firm up.

Prepare the pane. Whisk the remaining eggs and place into a bowl. In separate bowls, place the flour and the panko. Coat each Scotch egg in the flour, then the whisked egg and finally the panko. Place back in the fridge to firm up.

Set a deep fat fryer and oven to 180°C (fan). Deep fry the Scotch eggs until golden brown, then place onto a tray, and transfer to the oven for 6 minutes.

Chef's tip: Sit the eggs in a bowl of warm water for a few minutes before boiling them – this will reduce the stress on the shells and hopefully stop them from cracking!

For the mustard mayo

Mix the mayonnaise and mustard together. You can do whatever ratio you prefer, or even go with just the mustard!

To finish and serve

Remove the Scotch eggs from the oven and season all over with salt. Leave to rest for 1-2 minutes before serving with the mustard mayo.







JERK ROAST CARROTS, MARINATED GREENS, TURMERIC RICE AND JERK GRAVY

INGREDIENTS

Jerk marinade

- 1/2 a white onion
- 4 whole spring onions
- 1 thumb size piece fresh ginger
- 1 small head of garlic
- 1 small bunch fresh thyme (brown woody bits removed)
- 1 tbsp ground cinnamon
- 1 tbsp ground allspice
- 1/2 tbsp ground pepper
- 1 tsp ground nutmeg
- 2 tbsp brown sugar
- 2 tbsp agave syrup
- 2 tbsp tamari soy sauce
- 1 tbsp bouillon veg stock
- 1 red chilli (normally scotch bonnet, adjust to personal spice level)

METHOD

At this year's festival, which would have been our first, we planned on getting the bbq out for the weekend, and show how good veg can taste over coals. This is one of the dishes we would serve.

The carrots would have been marinated in our sweet and spicy house jerk sauce, and then slow roasted over charcoal. The greens are marinated in fresh lemon juice to give the dish a zing. The rice is cooked in coconut milk and turmeric to give it a creamy depth. And then finished with our jerk gravy, which uses the jerk drippings, mixed with some fresh oat milk and a little of the juice from the greens.

Here is the recipe for the jerk marinade, which in this ratio is enough for 6-8 portions, but it keeps for a good few weeks in a well sealed jar in the fridge, so it is well worth making extra and trying it out on other dishes.

Put all ingredients into a food processor and blitz!

Chef's tip: If you want a sweeter marinade, you can always add some fruit. Something like mango works well in it. It's really a great base recipe to play around with. And don't feel like you have to get a bbq going, the carrots in the pic were actually done in the oven.

200 DEGREES COFFEE

21 Colmore Row, Birmingham, B3 2BH
200degs.com/birmingham-colmore-row



FALAFEL WRAP

INGREDIENTS

Wrap
(We use rectangular Arctic wraps – M&S have a nice selection!)

80g falafel mix
35g sliced vine tomatoes
10g sliced red onion
25g sliced mixed peppers
2g chopped coriander
5g fresh rocket
10g mayo

METHOD

Using a squeeze bottle spread the mayonnaise around the edges of the wrap and then in the middle.
Place 3 – 4 falafel balls with a little sauce across the edge of the wrap.
Top with thinly sliced peppers.
Top with thinly sliced red onion.
Sprinkle chopped coriander on top of this.
Halve the tomato, thinly slice, and layer onto the wrap.
Top with the rocket.
Tightly roll, halve, and enjoy!





BUTTERMILK FRIED CHICKEN

INGREDIENTS

2 chicken thighs halved
(skinless and boneless)
200ml buttermilk
200g plain flour
2 tsp garlic powder
1 tsp paprika
1 tsp dried oregano
1 tsp black pepper
1/2 tsp chilli powder
1tsp salt

Harissa tomato sauce

100g tomato passata
2 roasted garlic cloves
Salt and pepper
Harissa paste

METHOD

1. Set the deep fat fryer and oven to 180° (fan).
2. Whisk together the plain flour, garlic powder, paprika, dried oregano, black pepper, chilli powder and salt. This is the dry mixture.
3. In a separate bowl add the 200ml of buttermilk. Add one tablespoon of the dry mixture and stir slightly. Leaving some lumps when mixing together will allow for a crispy coating on the chicken.
4. Coat the chicken first in buttermilk and then to the dry mixture. Ensure the chicken is well coated.
5. Slowly place the coated chicken into the deep fat fryer. Once crisp and golden remove and place onto a baking tray.
6. Place in the oven and allow to cook for 30 minutes or until cooked all the way through.
7. Once cooked, leave to rest before serving.

You can serve buttermilk fried chicken in a number of ways. We have chosen to serve ours with a harissa tomato sauce:

1. Add tomato passata to the pan, keeping it at a low heat.
2. Mince the pre roasted garlic cloves and add to the pan.
3. Using a teaspoon at a time add the harissa paste, until your desired spice level is achieved. Add salt and pepper to taste.
4. Simmer for 30 minutes before blending into a smooth paste.

BEEF THAI RED CURRY

INGREDIENTS

200g rump beef, thin slices
2 tsp oil
40g white onions
2 cloves chopped garlic
1/2 tsp chopped Galangal (Thai ginger)
1/2 tsp chopped lemongrass
1/2 tsp fish sauce
1/2 tsp palm sugar
200ml coconut milk
1 tbsp lime juice
1/2 tsp fresh red chili paste
20g dried shrimp powder
4 Kaffir lime leaves

METHOD

Thai Red Curry

Take a saucepan and add 1 tablespoon of oil, sliced onions and chopped garlic. Cook until soft and light brown.

Add chopped Galangal, lemongrass, fish sauce, palm sugar, coconut milk, coriander, lime juice, chili paste, dried shrimp powder and Kaffir lime leaves. Mix all ingredients and cook on medium heat until fragrant and cooked (about five minutes).

Your Thai red curry is ready!

Preparing beef

Heat 1 tsp of oil in a large saucepan and add sliced beef.

Cook until outside of slices turn light brown (3-4 minutes).

Add water, coconut milk and bring to the boil, reduce the heat and leave it covered to simmer for 10 minutes. Increase the heat again and cook for 15 more minutes until beef is tender.

Add to Thai red curry, coconut cream, white pepper powder and chopped cilantro (optional), stir well.

Add seasonal vegetables and serve with jasmine rice.



CHILLI & GARLIC KING PRAWNS WITH TOASTED SOURDOUGH

INGREDIENTS

5 raw king prawns
(peeled and deveined)
2 garlic cloves
Half a red chilli
10g finely chopped
parsley
Half a lemon
20ml olive oil
A slice of freshly baked
sourdough

METHOD

1. Thinly slice garlic cloves and red chilli. Peel and devein your king prawns.
2. Add the olive oil to a pan on medium heat.
3. Add garlic and red chilli, infuse for a minute or so.
4. Increase the heat slightly adding the king prawns. You're looking for a colour change to pink and they should be firm to touch.
5. Once cooked, juice half a lemon into the dish adding chopped parsley and salt and pepper to taste.
6. Serve on a slice of fresh toasted sourdough.



PINEAPPLE & BLACK PEPPER CRUMBLE

INGREDIENTS

For the filling

1 large, fresh ripe pineapple (you need around 750g flesh)
1 vanilla pod or 2 tsp vanilla extract
100g granulated sugar
A few twists of black pepper

For the crumble

100g plain flour
100g rolled oats
100g granulated sugar
100g salted butter, cubed, at room temperature

To serve

Vanilla ice cream or custard

METHOD

Trim the pineapple of its skin, prising out the 'eyes', and cut into 2cm chunks, discarding the hard core.

Place the pineapple chunks in a saucepan and add 200ml water. If using a vanilla pod, split in half, run a knife down the length to remove the seeds and add the seeds and pod to the pan. (If using extract, it goes in later). Simmer over a medium-low heat for 20–25 minutes, or until the pineapple is soft, stirring occasionally. If the pan starts to become dry, add a little more water.

Meanwhile, make the crumble. Mix the dry ingredients together in a large bowl. Add the butter and rub in with your hands until fully incorporated; there should be no loose flour left.

Heat the oven to 200°C/Fan 180°C/Gas 6.

Once the pineapple is soft, add the sugar and simmer for a further 5 minutes. Add the black pepper and vanilla extract, if using. Turn off the heat and set aside.

Spread the pineapple mixture in a medium baking dish and top with the crumble mix. Bake for 30–40 minutes, until the topping has formed a lovely golden crust.

Allow to stand for 5 minutes then serve, with vanilla ice cream or custard.

Taken from Dishoom by Shamil Thakrar, Kavi Thakrar & Naved Nasir (£26, Bloomsbury)

Photography © Haarala Hamilton





LEMON MERINGUE TART

INGREDIENTS

Pastry ingredients

225g flour
110g butter
80g sugar
1 large egg

Lemon curd ingredients

4 lemons, zest and juice
200g caster sugar
100g butter
4 eggs, beaten

Italian meringue ingredients

250g caster sugar
3 large egg whites
80ml water

METHOD

Pastry

Crumb together by hand the butter and the flour. Add the sugar. Mix in the egg. Form a dough.

Refrigerate for 2 hours or overnight if time.

Roll out to 3mm and line a flan dish or several smaller tart cases. Line with parchment paper and tip baking beans in or rice. Bake in preheated oven at 160 degrees for 20 minutes. Take out beans and pop back in for 5 minutes until golden brown.

Leave to cool then remove from case for later.

Lemon curd filling

Put lemon zest, juice, sugar and butter in a bowl over a ban marie.

Gently stir occasionally until the butter has melted. Then add the beaten egg. Keep gently stirring the mixture over the heat for around 15-20 mins until thickened. Make sure to not catch the bottom, reduce the heat if necessary.

Once thickened strain through a fine sieve and tip into the tart cases.

Leave to set and firm in the fridge for a couple of hours.

Italian meringue

Put sugar and water into a saucepan and gently bring to the boil, stir until the sugar is dissolved.

Cook until the sugar syrup reaches 120 degrees on a thermometer. If you don't have a thermometer look out for the bigger bubbles disappearing and it looks glossy. When the syrup is almost ready put the egg whites into a mixer and whisk for 2 minutes at a medium speed until it starts to peak.

When the syrup is ready start whisking high until stiff peaks form when the whisk is removed.

While the whites are whisking, pour over the syrup into the edge at a slow/medium speed. Be careful not to pour it over the mixing attachment. Then whisk at high until the meringue is cool, it should be glossy and firm.

Finishing

Put the meringue into a piping bag and cut the end off about 1 inch depending on bag size. You can use a nozzle of your choice as long as it isn't too small as this makes it difficult to pipe.

Pipe swirls, zigzags or blobs on your tarts until totally covered.

Place into a preheated oven at around 200 degrees for about 5 minutes or a hot grill until golden brown. If you have a blowtorch this would also be good to use.

Once cool slice with a hot wet knife and serve with fresh raspberries and cream.



Bramble



THE JEKYLL & HYDE

28 Steelhouse Lane, Birmingham B4 6BJ
thejekyllandhyde.co.uk/



BRAMBLE

INGREDIENTS

50ml Bombay Sapphire
Gin
10ml sugar syrup
37.5ml lemon Juice
5ml Chambord

METHOD

1. Add all ingredients apart from Chambord to a double rocks glass and top with crushed ice.
2. Drizzle 5ml of Chambord over the top of the drink and garnish with 2 x raspberries and a slice of lemon



*Pear
Necessities*



Ko Samui Cup

PEAR NECESSITIES

INGREDIENTS

25ml Finlandia Vodka
20ml Giffard Poire
William Liqueur
5ml Liqueur 43
50ml apple juice

METHOD

1. Shake and strain all ingredients and pour into a Collins glass over ice.
2. Garnish with a large sprig of rosemary and a slice of lime.

KO SAMUI CUP

INGREDIENTS

20ml Finlandia Vodka
20ml Kwai Feh Lychee
Liqueur
25ml apple juice
25ml cranberry juice

METHOD

1. Add all ingredients to your sweetie jar, top with crushed ice and two slices of orange.



BAR OPUS

One Snowhill, Birmingham, B4 6GH
baropus.co.uk



EAST COAST NEGRONI

INGREDIENTS

25ml Seaside
Edinburgh Gin
25ml Suze
25ml Campari
3 dashes grapefruit
bitters
Sea salt and rosemary
to garnish

METHOD

Breathe new life into this classic aperitif, with the briny botanicals of our Seaside Gin and a hint of grapefruit to tempt the taste buds.

1. Frost the rim of the glass with rock salt and rosemary.
2. Fill the glass with ice before adding all ingredients.
3. Stir with a bar spoon until well mixed.
4. Garnish with a sprig of fresh rosemary.



ELDER ZEST

INGREDIENTS

25ml Edinburgh Gin
25ml Edinburgh Gin's
Elderflower Liqueur
15ml fresh lemon juice
Lemonade
Garnish with lemon
twist and mint leaves

METHOD

This tall refresher blends the delicate flavour of elderflower with zingy lemon for a cool, thirst-quenching cocktail.

1. Half fill a tall glass with crushed ice.
2. Stir the gin, liqueur and lemon juice together in a mixing glass.
3. Pour into the glass.
4. Top up glass with crushed ice.
5. Top up with lemonade.
6. Garnish with a lemon twist and a sprig of fresh mint.

DIRTY MARTINI

7 Bennetts Hill, Birmingham, B2 5ST
dirtymartini.uk.com/bars/birmingham/



CHOCOLATE MARTINI

INGREDIENTS

20ml Absolut Vodka
15ml Crème de Cacao
15ml Frangelico
Hazelnut Liqueur
35ml double cream
1 sachet of chocolate
powder
Grated chocolate to
garnish

METHOD

Add all ingredients to a shaker and stir thoroughly.
Fill the shaker 3/4 full with ice and shake until chilled (roughly 10 seconds).
Strain into a glass of your choice.
Grate some chocolate on top to garnish.





PRIMITIVO

10 Barwick Street, Birmingham, B3 2NT
primitivo-birmingham.co.uk





CHASE PINK GRAPEFRUIT AND POMELO GIN

A zippy and zesty gin bursting with grapefruit freshness, juniper and lime. The pink grapefruit spritz create a perfect tippie for a warm summer's day. Simply served combining Pink Grapefruit and Pomelo Gin with a dash of vermouth and topped with Fever Tree Tonic.

CHASE RHUBARB AND BRAMLEY APPLE GIN

A tangy and tart gin, which is a perfect blend of fresh rhubarb, Bramley apple and juniper. The Rhubarb and Bramley Apple Soda combines the juicy Rhubarb and Bramley and gin, served refreshingly with apple juice and soda.

THE ALCHEMIST

The Grand, Colmore Row, Birmingham, B3 2DE
thealchemist.uk.com/venues/birmingham-colmore-row/



BUBBLEBATH

INGREDIENTS

30ml gin
30ml filtered water
7.5ml Aperol
7.5ml Chambord
Liqueur
5ml Gomme 1:1
20ml apple Juice
½ barspoon Soya
Lecithin
15ml L&G mix, as
follows:
5ml lemon juice
1/2 tsp caster sugar
10ml lemon bitters
Lemon zest
2.5 pellets of dry ice
(optional, to create the
cool smoke effect!)

Glassware – margarita
coupe/martini glass

METHOD

Fill a Boston tin with ice, gin, water, Aperol, Chambord, L&G mix, gomme, apple juice and soya lecithin.
Add dry ice pellets to glass, using a muddler to compress.
Shake Boston tin for 30 seconds.
Use a fine strain to remove any lumps of lecithin, into your glass with the dry ice.
Drink should start to bubble up over the glass!

Tip: We use soya lecithin and dry ice in this cocktail to create a chemical reaction that creates those fairy liquid bubbles.



LOKI WINE

36 Great Western Arcade, Birmingham, B2 5HU

www.lokiwine.co.uk



Here we have a selection of the wines that Loki served up last year at Colmore Food Festival. These wines are perfect for a warm summer's day (or any day!) and went down a treat at last year's Festival.

Below is a brief description of each wine and what we would pair each wine with.

WISTON BRUT NV

£25.99 – <https://www.lokiwine.co.uk/product/wiston-brut-nv-2/>

Top-notch English sparkling wine produced by the very talented Dermot Sugrue (previously winemaker at Nyetimber). This shows subtle brioche, biscuit and green apple notes with a refreshing line of acidity. Perfect for warm Gougeres.

KAYRA – KALECIK KARASI – 2018

£15.99 – <https://www.lokiwine.co.uk/product/kayra-kalecik-karasi/>

Delightful delicate red wine that is ideal for the Summer months. The wine is produced in Turkey, a very up and coming country for wine production and tipped by some in the wine industry as the most exciting emerging wine country in the world. Bursting with ripe red fruit notes and silky tannins; this would work well for al fresco dining and wild boar Pâté.

INNOCENT BYSTANDER SPARKLING ROSÉ MOSCATO – 2018

£10.99 – <https://www.lokiwine.co.uk/product/innocent-bystander-moscato-2/>

This is a sweet rosé Sparkling wine produced in the Victoria region of Australia. This is a must try for fans of Prosecco who also have a sweet tooth. The wine is only 5.5% in alcohol so make the perfect picnic fizz for the Summer months. Expect ripe strawberry and redcurrant notes on the palate. Although lovely with deli-style lunches, this would also work with fruit-based tarts.

MOTHER ROCK - FORCE MAJEURE CHENIN BLANC

£14.99 – <https://www.lokiwine.co.uk/product/force-majeure-chenin-blanc-2/>

Natural wine produced by one of South Africa's most dynamic young winemakers Johan Meyer. This is made using top-notch Swartland-grown Chenin Blanc. The wine is intentionally left slightly cloudy (as is quite common with the on-trend, low-intervention wine making) and tastes of ripe red apples and hints of citrus fruits. Perfect foil for a good clam chowder.

NEW HALL BACCHUS

£13.99 – <https://www.lokiwine.co.uk/product/new-hall-bacchus/>

Crisp and refreshing dry white from England. This is produced using the Bacchus grape, a speciality of the UK wine industry, as it suits our cool climate. This has subtle green apple and pear notes and is left unoaked to allow the fruit flavour to take centre stage. Try with whitebait or lemon sole goujons.









COLMORE

Food Festival



See you in 2021!



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