

Punk's favourite whisky
flambé damsons
with vanilla eggy bread
and a cob nut crumble topping



PUNK CHEF
ON THE ROAD



Ingredients

Whisky flambé damsons

110g butter

50g light brown soft sugar

120ml Bourbon whisky

12 ripe damsons, halved and stoned

French brioche toast

3 large eggs

30g whole milk

1 vanilla pod, split and seeds removed

½ tsp caster sugar

4 1-inch slices of brioche bread

Knobs of butter

Cob nut topping

Large knob of butter

50g porridge oats

2 tbsp cob nuts

Pinch of ground nutmeg

2 tbsp brown sugar

1-2 tbsp maple syrup

Garnish

Icing sugar

Vanilla soft whipped cream

Method

In a bowl, beat together the eggs, milk, vanilla and sugar. Pour the mixture over the brioche bread in a tray and leave for 2 minutes to soak, then flip them and soak the other side of the bread for further 2 minutes. Heat a large skillet on medium- high heat. Add a knob of butter; once melted, transfer the bread to the pan to cook until golden brown on one side. Gently flip and cook again on the other side until it's the same colour - approximately 3 minutes on each side. If they are browning too quickly, then turn the heat down.

Melt the butter in a deep frying pan over medium heat. Stir in the brown sugar and butter; once the butter is bubbling, add the damson halves cut side down and cook them for a few minutes until they go tender but are still holding their shape. Turn them over and pour in the whisky to flambé, continue to cook until the sauce around the damsons becomes thick and syrupy.

Chop the cob nuts finely then toast in a hot non-stick frying pan until golden in colour. Add the butter; once melted add the sugar then the porridge oats, nutmeg and maple syrup and cook until it becomes a crumbly texture.