



STEPHEN ROBERTS

Head Chef at Terrace Restaurant  
at St Georges Hotel

**What is the first thing you ever cooked?**

Pop corn when I was 9 years old

**What food don't you like?**

Offal of any sort

**What kitchen utensil couldn't you live without?**

My 14 years old carving knife, (nick named D C carver) we've been though some hard services

**What inspires you?**

To do a good job, to make my family, staff and customers happy and proud of my work and team.

## Basil crème brulee with tomato chutney

Preparation time: 1hr / Cooking time: 1hr / Serves: 6

**INGREDIENTS:**

1 pint double cream  
¼ clove garlic  
3 egg yolks  
1 egg  
4 leaves basil sliced  
Cayenne pepper and salt to taste  
Grated parmesan  
Bloomer bread  
8 oz plum tomatoes fresh  
1 medium red onion chopped  
1 table spoon honey  
2 tea spoon white wine vinegar  
2 oz sugar  
Olive oil

**METHOD:**

**FOR THE BRULEE**

1. Warm the double cream with garlic to infuse but do not boil.  
2. Mix the eggs in separate bowl, add cream and blend- do not whisk. Add the basil, a pinch of salt and cayenne pepper.  
3. Divide between 6 ramekins then bake in a water bath for 40 minutes at 120°C. Chill once cooked.  
4. To serve dust with parmesan and glaze.

**FOR THE TOMATO CHUTNEY**

1. Slice the onion and sauté with olive oil until soft.  
2. Add the ¼ tomatoes, honey, sugar, cook for around 10-15 minutes on medium heat until sticky.  
3. Season to taste and chill.  
4. Serve with brulee and warm bloomer bread. Enjoy!

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