

THE SURREY COOK BOOK

A CELEBRATION OF THE AMAZING FOOD & DRINK ON OUR DOORSTEP



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SPECIALITY BUTCHERS

FROM THE HEART OF DORKING TOWN CENTRE, THE DORKING BUTCHERY
ARE BRINGING AGE-OLD TRADITIONS BACK TO THE HIGH STREET.

Despite being open for just four years, The Dorking Butchery has already acquired a string of accolades, including Best New Butchery Business at the Butchers Shop of the Year Awards in 2016 and Butcher of the Year at the Surrey Life Food & Drink Awards in 2017 and 2018. With awards for Outstanding Customer Service to boot, it's clear that their traditional approach to service rivals their passion for sustainable, organic and free-range meats.

The Dorking Butchery was founded in 2016 by two young butchers, Alex Emmett and Gary Core. They have worked tirelessly since the shop opened to build a business that balances the traditions of butchery with a cool, contemporary edge. Gleaming white tiles are the backdrop for the young, dynamic team – donned in white shirts, grey aprons and flat caps – to chat with customers.

“It’s important for us to understand what people really want,” says Alex, “sometimes the array of meat cuts can be quite intimidating and so we always spend time with our customers and give them advice about what might work best for the recipe they’re planning.”

They specialise in dry-aged beef, maturing it for 4-6 weeks to ensure maximum tenderness and flavour. In fact they hold a prestigious Great Taste Award for their signature classic burger, made to a secret recipe from rare-breed dry-aged beef. They will even help you select your own cut and breed of beef, and it will be aged on-site to your exact liking. Now that’s personal service.

There’s a strong sense of community spirit in Dorking, and the gang at The Dorking Butchery love to collaborate with and support other local businesses, including a variety of pop-up butchery demonstrations. You’ll often find them “team-building...” in the Queen’s Head, too. The Dorking Butchery hessian bag is becoming a symbol of the community, thanks to their environmentally friendly avoidance of plastic packaging wherever possible. You’ll get your meat wrapped in paper, too, of course.

With seasonality and provenance at the heart of the business, the offerings change throughout the year. Pop in for a chat with one of the knowledgeable butchers and they can help you decide what will be perfect for your dish – whether it’s a midweek meal or a dinner party show-stopper. Just don’t leave without some of their homemade pork scratchings...



FLAT IRON STEAK WITH ROCKET AND PARMESAN

*Quick, easy and tasty, this Dorking Butchery staple is a perfect mid-week meal.
The key is to allow the meat to rest before slicing, so that the middle of the steak
is just blushing but warm throughout.*

600-700g flat iron steak

500g rocket

Good-quality Balsamic vinegar, to taste

Good-quality extra-virgin olive oil, to taste

Parmesan cheese, to taste

1 handful of sweet balsamic baby onions

Salt and black pepper

Start by seasoning the flat iron steak with salt and pepper. We recommend cooking the steak in one piece and slicing after. For best results, sear the steak on a high heat for approximately 3-4 minutes on each side. When the steak has what looks like a nice heavy crust on the outside, remove from the heat and place on a cutting board to rest and slice later.

Dress the rocket leaves with olive oil and balsamic vinegar and arrange on a plate. Grate or shave over enough Parmesan for your taste; we find the salty Parmesan goes perfectly with sweet, sharp balsamic vinegar, so tend to use a lot.

Return to the steak after a few minutes resting and slice into thin bite-size strips. Place on top of or next to the rocket salad and scatter over and around the sweet baby onions.

To accompany the steak, try serving with thick-cut chips or griddled cherry tomatoes, and serve with a glass of full-bodied red wine.



Preparation time: 15 minutes | Cooking time: 5 minutes | Serves 2

Surrey is well known for attractions such as the Surrey Hills Area of Outstanding Natural Beauty, Hampton Court Palace and Richmond Park, but there's more to this hidden gem than first meets the eye. The Surrey Cook Book celebrates the unique food and drink scene within the county, showcasing everything from cosy country pubs to burgeoning vineyards.

Discover the stories behind Surrey's producers, distilleries, farm shops, cafés and restaurants then try their recipes for yourself: sweet, savoury, game, fish, veggie dishes and more represent the diversity that the area shares with neighbouring London as well as the characteristics that set Surrey apart.

Whether you are a local or visitor, this book offers the ideal guide to eating out across the region. Surrey has no shortage of exciting culinary experiences such as supper clubs, pop ups, private catering, cooking classes and food festivals so treat your taste buds, pick up a copy and get stuck in!



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