

RABBIT AND BARLEY RISOTTO WITH ROSEMARY AND LEMON CREAM

Serves 6

CONFIT OF RABBIT

4 rabbit legs
4 cloves garlic (crushed, skin on)
1 packet thyme (stalks and leaves)
Sea salt
Black pepper
3 cups duck fat

Marinate rabbit legs in garlic, thyme, salt and pepper and refrigerate for 6 hours. In a hot fry pan seal legs until brown and coloured. Place the legs in a baking dish and completely cover in duck fat. Bake for 3 hours at 150 degrees C oven. Remove and allow to cool for half an hour before serving. Drain fat from the legs and shred the meat gently discarding any bones. Set aside.

RISOTTO

500gms confit rabbit meat (shredded)
Olive oil
1 medium brown onion (finely chopped)
2 cloves garlic (finely diced)
6 cups chicken stock
2/3 cup arborio rice
2/3 cup pearl barley
1/4 cup white wine
1/4 cup grated parmesan cheese
cracked black pepper

In a pot heat the stock to boiling point. Turn down heat to keep the stock to a simmer. In a large, heavy saucepan, gently sauté the onion and garlic in olive oil. Add the rice and barley and mix well. Add the white wine and reduce – stirring frequently. Lower the heat and slowly add the simmering stock to the rice about 1 cup at a time until the rice absorbs the liquid and then repeat until all stock is used. This should take around 35 minutes. Test that the rice is cooked and when just tender add the shredded rabbit confit, cheese, and pepper. Stir until the cheese melts and the mixture is creamy.

ROSEMARY CREAM

1/4 cup pouring cream
Salt and pepper
1 lemon zest
Whip the cream to soft peaks. Chop the rosemary and lemon zest and fold into the cream. Season with salt and pepper

CHICKEN BREAST WITH PRAWN AND CHIVE BEURRE BLANC

Serves 6

6 small boneless chicken breasts
Salt and pepper
Olive oil

Marinate chicken in a little olive oil and salt and pepper. In a heated pan sear the breasts skin side down and then turn to brown the other side. Place in a baking tray and cook in a 180 degree C oven for approximately 20 minutes until tender.

PRAWN AND CHIVE BUERRE BLANC

2 cups white wine
Juices from chicken pan
1 cup cream
300 gms cold butter (cut into 1 cm cubes)
12 prawns (best you can buy) peeled, cleaned and cut into smallish pieces
1 bunch chopped chives

Reduce white wine by 2/3's. Toss the prawn pieces into the reduced wine, add cream and pan juices (from chicken) and reduce to about ½ cup of thick sauce. Turn heat to very low. Gradually add butter to the reduced sauce, whisking constantly. Do not over heat. Once all butter is absorbed season well add the chives and serve immediately.

CARTUCCIO OF BLUE FIN TUNA WITH PEPERONATA AND TOMATO RAGU

Serves 6

6 x 150gm tuna fillets

Olive oil

1 large red capsicum (roasted)

4 large vine ripened tomatoes (skinned and deseeded)

1 large red onion (finely diced)

2 cloves garlic (finely chopped)

Fresh basil

Salt and pepper

Skin and deseed capsicum –dice into 1 1/2cm and add to a mixing bowl with finely diced tomatoes, onion, garlic, shredded basil and salt and pepper. Mix well and leave aside.

Cut six sheets of baking paper into 20cm squares. Brush each paper with olive oil and place a tuna fillet in the middle. Divide the ragu mixture into 6 and place on top of each fillet. Neatly wrap the parcels so they are completely secure.

Bake in 180c oven for 12 to 15 minutes.

DOUBLE LAMB CUTLET WITH BOUDIN NOIR, CAMELISED ONION MASH

Serves 6

**6 double lamb cutlets
1 black pudding sausage
1 cup jus
Olive oil
Salt and pepper**

In a medium heat pan, cook the lamb cutlets for about 8 minutes. Slice the sausage into 6 rounds and add to the pan. Cook for a further 4 minutes. Take the lamb cutlets out of the pan and rest for 5 minutes.

CAMELISED ONION MASH

**1.2 kg potatoes
100 gms butter
200 mls cream
salt
1 cup caramelised onion**

Peel and cut potato into large pieces, cover with water add a large pinch of salt and cook until soft. Bring the butter, cream to a boil and set aside. Drain the potato and push through a ricer. Mix through the cream mixture and caramelized onion - keep warm.

WAGYU AND TRUFFLE BURGER WITH HAND CUT CHIPS AND ONION RINGS

Serves 6

1 kilo Wagyu beef mince
Fresh thyme (or favourite herb)
4 cloves garlic (crushed)
Salt and pepper
Truffle oil to drizzle

6 dinner rolls

In a large mixing bowl make up burger mince. Divide mixture into 6 and sear on flattop or bbq grill. Finish in a 180 degree C oven until just cooked. Make up burger and drizzle with truffle oil before placing the bread on top.

VANILLA BEAN PANNACOTTA WITH PEAR AND LYCHEE SORBET

PANNACOTTA

Serves 6

4 cups cream
2/3 cup caster sugar
2 vanilla pods
5 sheets gelatine

Bring 2/3's of a cup of cream to the boil with sugar, and scraped seeds from the vanilla pods. Soak gelatine in cold water until soft. Squeeze out excess water and whisk into hot cream. Add remaining cream. Cool over ice until beginning to set, then pour into plastic moulds and chill.

PEAR AND LYCHEE SORBET

1 can lychee
3 green pears

Peel and core the pears. Chop into 2 cm dice. Mix the pears with the lychee including the liquid. Place in freezer for 6 hours. In a blender puree to a smooth paste. Place back into the freezer for 6 hours till hard. Scoop with an ice cream scoop.