

**WINE, FOOD, TALK! WITH KATE LAMONT**  
**LAMONTS EAST PERTH**  
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**2002 LAMONT'S METHODE CHAMPENOISE MUSEUM RELEASE**  
TUNA CARPACCIO WITH BLOOD ORANGE AND PICKLED  
GINGER

**2009 LAMONT'S RIESLING**  
WHITING WITH SAFFRON BATTER AND SHAVED FENNEL SALAD

**2008 LAMONT'S SEMILLON SAUVIGNON BLANC**  
GOATS CHEESE GNOCCHI WITH ASPARAGUS AND CRUNCHY  
EGG

**2008 LAMONT'S CABERNET MERLOT**  
BAKED PRAWNS WITH WILD MUSHROOM TART

**2005 LAMONT'S MARGARET RIVER CABERNET**  
VEAL TOPSIDE WITH PROSCIUTTO WRAPPED PRUNE, POTATO  
AND ARTICHOKE PAVE

**LAMONT'S NAVERA**  
CREME CARAMEL WITH WALNUT AND TREACLE CIGARS

**TUNA CARPACCIO**  
**PAIRED WITH 2002 LAMONT'S METHODE CHAMPENOISE MUSEUM RELEASE**

Serves 6

800 g fresh sashimi-grade tuna  
3 blood oranges  
1 tsp chardonnay vinegar  
Salt and pepper  
3 tsp olive oil  
3 tsp picked coriander leaves  
1 tsp pickled ginger, cut into slivers

Peel and segment oranges, capturing any juice. Slice each segment into two pieces, again capturing any juice. Mix the juice with the vinegar and olive oil, season slices the tuna as thinly as possible and lay in a single layer onto plates.

To serve, spoon over the dressing, and scatter the orange segments, coriander and ginger.

**WHITING WITH SAFFRON BATTER AND SHAVED FENNEL SALAD**  
**PAIRED WITH 2009 LAMONT'S RIESLING**

Serves 6

12 whiting fillets, skin on  
A little flour to dust  
Pinch saffron  
50 g flour  
100 g corn flour  
250 mls cold soda water (approx)  
Pinch of salt  
Oil for frying  
2 large fennel bulbs  
1 clove garlic, crushed  
1 tbsp chardonnay vinegar  
3 tbsp olive oil  
Lemon wedges to garnish  
Picked fennel tips to garnish

In a large mixing bowl place flour, corn flour, salt and saffron threads. Make a well in the centre, and add the cold soda water slowly, mixing a smooth batter with the consistency of runny cream. Leave aside. Wash the fennel well. With a mandolin or knife carefully shave the bulb as finely as possible, and mix together with the garlic, vinegar and olive oil. In a large saucepan heat some oil to approximately 180 degrees C. When hot dredge the whiting fillets in a little flour, then dip into batter and fry until golden brown (approximately 3-4 minutes).

To serve, place a mound of fennel in the centre of a serving plate. Put 2 whiting fillets on top, and serve with lemon wedges.

**GOATS CHEESE GNOCCHI WITH ASPARAGUS AND CRUNCHY EGG  
PAIRED WITH 2008 LAMONT'S SEMILLON SAUVIGNON BLANC**

**Serves 6**

**Gnocchi**  
250 g goat's cheese  
250 g ricotta  
3 eggs  
1/4 cup grated parmesan  
3/4 cup flour  
Salt

Hang the ricotta overnight in muslin to firm. Crack eggs into a bowl, and gently break them up with a fork. Add the ricotta and goats cheese, and gently fold in the parmesan. Combine the ricotta mixture with the flour to achieve a smooth dough. Roll out on a well-floured bench and, with a sharp knife, cut into 2 cm squares. Blanch in simmering salted water for 6 minutes, then drain and toss in a little olive oil. These gnocchi can be served immediately or warmed when used later.

**Asparagus with Crunchy Egg**

**Serves 6**

30 spears fresh asparagus  
Olive oil  
Salt and pepper  
6 eggs  
2 cups fresh breadcrumbs  
Flour and egg wash for crumbing  
Vegetable oil to deep fry egg

Soft poach the eggs, remove from hot water and gently plunge into iced water immediately to stop the eggs from cooking further, drain. Carefully dust the eggs in flour, and then dip them in the egg wash and coat in breadcrumbs. Place on a tray and chill in refrigerator. When ready to serve heat oil to 165 degrees C. Gently lower the eggs into the oil, and fry until golden. Meanwhile grill or pan-fry asparagus with a little olive oil and salt and pepper until tender.

To serve, portion asparagus onto serving plates, top with a crunchy egg, a drizzle of olive oil and serve immediately.

## BAKED PRAWNS WITH WILD MUSHROOM TART PAIRED WITH 2008 LAMONT'S CABERNET MERLOT

Serves 6

### Pastry

315 g plain flour  
170 g butter  
1 tsp cornflour  
1 egg  
1 egg yolk  
Salt and pepper

### Filling

2 medium onions, finely sliced  
50 g butter  
3 stalks thyme  
1 bay leaf  
100 g dried porcini, soaked in warm water and sliced  
4 large field mushrooms  
300 g Swiss brown mushrooms  
5 eggs  
1 egg yolk  
200 mls cream  
Salt and pepper

Chop the butter into the combined flours and seasoning to achieve a breadcrumb like mixture. Mix the egg and egg yolk into the flour until all is combined, wrap and place in the refrigerator to let it rest for at least 1 hour. Take out the pastry and roll it out to fit a 25 cm tart pan, then blind bake at 180 degrees C until golden brown. Remove from oven and let the base cool.

Sauté onions in butter with bay leaf and thyme, cook until soft and golden add mushrooms and cook until tender. Then add drained and sliced porcini, and cook for a further 2 minutes. Allow to cool. Mix eggs, egg yolk, cream and seasoning together. Place porcini mix in the tart case and cover with egg mix. Cook at 160 degrees C for 20 – 25 minutes until just set. Serve warm.

## BAKED PRAWNS WITH EGGPLANT

Serves 6

12 banana prawns, peeled and deveined  
2 medium eggplants  
Olive oil

Slice the eggplant lengthways into 12 slices. Sprinkle with salt and set aside for 30 minutes. Wash, drain and dry. In a hot oil pan, fry lightly on both sides until soft. When cool to touch, carefully wrap each prawn in eggplant and tuck edges together to make neat. On a baking tray place eggplant wrapped prawns and bake in a 180 degrees C oven to approximately 10 minutes.

**VEAL TOPSIDE WITH PROSCIUTTO WRAPPED PRUNE, POTATO AND ARTICHOKE PAVE  
PAIRED WITH 2005 LAMONT'S MARGARET RIVER CABERNET SAUVIGNON**

**VEAL TOPSIDE**

Serves 6

2 veal racks  
6 chops in each  
Olive oil  
Salt and pepper  
2 large roma tomatoes, skinned, deseeded, chopped finely  
10 prunes, cut in half  
6 slices prosciutto, cut in half lengthways  
¼ cup red wine  
½ cup port  
100 g cold butter

In a hot pan seal the seasoned racks with a little olive oil. Place the racks in an oven pan and cook in a 180 degrees C oven for 30 – 40 minute's. Take out of oven, remove from the pan and wrap in aluminum foil. Leave aside.

Return the pan to stove top, and deglaze with red wine and port. Place tomatoes, prosciutto and prunes in the pan. Simmer to reduce. Turn stove top to low then carefully and quickly whisk in the cold butter. Slice racks and serve with sauce.

**ARTICHOKE AND POTATO PAVE**

Serves 6

1.2 kg royal blue potatoes  
150 g marinated artichokes  
1 ½ cup cream  
salt and pepper

Peel and slice the potato into 2mm thickness using a mandolin. Drain and slice the artichokes thinly. Toss the potatoes slices in cream and season with salt and pepper. Line a 15 by 20cm tray with baking paper then place a thin layer of potatoes on the bottom. Spread ½ of the artichokes on then another layer of potato. Repeat, and then pour the cream on top. Bake at 180 for 40 to 50 minutes.

## CREME CARAMEL WITH WALNUT AND TREACLE CIGARS PAIRED WITH LAMONT'S NAVERA

Serves 6

### CRÈME CARAMEL

Serves 6

5 egg yolks  
2 eggs  
 $\frac{3}{4}$  cup sugar  
500 mls cream  
200 mls milk  
1 vanilla bean

### CARAMEL

$\frac{3}{4}$  cup sugar  
100 mls water

Place sugar and water in a pot. Stir to dissolve sugar and cook on medium to a dark caramel. Place a tablespoon of water into the caramel, standing back to avoid splatter. Pour into 6 dariole moulds.

Place cream, milk and scraped vanilla bean into a pot and bring to a boil. Combine egg yolk, whole eggs and sugar into a bowl and stir to combine. Pour the hot milk into the eggs, stirring slowly. Cover and set aside for 30 minutes. Strain and pour into the dariole moulds. Place in a water bath and bake at 150 degrees C. Check after 45 minutes, if not set cook for further 10 minutes. Place in fridge for 4 hours.

To serve run a knife around the edge and turn out.

### TREACLE CIGARS

12 sheets filo pastry  
2 cups walnuts  
 $\frac{1}{2}$  cup brown sugar  
 $\frac{1}{4}$  cup treacle  
1 cup fresh bread crumbs  
Zest of 1 lemon  
1 cup melted butter

Place walnuts, breadcrumbs, brown sugar, treacle and lemon zest in food processor and pulse to combines. Take one sheet of filo and brush with butter. Fold it in half and brush edges with butter. Place some mixture in the middle and roll into a cigar shape. Brush with butter and place on baking sheet. Repeat for 11 more. Scatter some of the walnut mixture on top and bake and 200 degrees C for 12 – 15 minutes.