

White Asparagus with brie Pain Perdu

Serves 6

6 slices day old sturdy bread (crusted removed)
3 whole eggs
1/3 cup cream
Salt and pepper
12 thinly sliced pieces of brie
Olive oil
18 fresh white asparagus spears (blanched and refreshed)

In a mixing bowl add eggs, cream and salt and pepper. Whisk gently until eggs broken and dip each slice of bread into egg mix and fry gently on medium heat until each slice is golden. Place on a lined baking tray and set aside.

Pre – heat oven to 180 degrees C.

When toast is cool divide the slices of brie onto each slice of toast and bake in the oven for 5 minutes until brie starts to bubble.

To serve

On a serving plate place the toast in the centre. Top with asparagus and drizzle with olive oil.

Steamed Mussels With Prawn And Celery Nage

Serves 6

1 kilo fresh mussels
15 green prawns (shelled and de-veined)
1 cup dry white wine
Salt and pepper
4 sticks celery (finely sliced)
4 cloves garlic (finely sliced)
Olive oil

In a large pot sauté garlic in a little olive oil. When just soft add celery and stir through. Throw in the mussels and prawns and stir well on medium heat for 1 – 2 minutes. Add white wine and reduce liquid by $\frac{3}{4}$. Season well and serve in bowls immediately.



Ham Hock Terrine With Turmeric And Cumin Potato Salad**Serves 6**

2 large ham hocks, about 1.2kg each
1 large onion
2 carrots
2 sticks celery
A handful parsley stalks
2-3 bay leaves
2-3 thyme sprigs
A large sprig fresh rosemary
2 star anise
2 tsp black peppercorns
2 tbsp dry sherry
4 sheets gelatin
2-3 tbsp capers
3 tbsp chopped fresh parsley

Soak the hocks overnight in cold water, then drain and place in a large stock pot. Cover with cold water and bring to the boil. Roughly chop the vegetables and add to the pot along with the herbs, star anise and peppercorns. Simmer for 2-3 hours until the meat is very tender. You should be able to wiggle the main bone when it is ready. Cool in the liquid.

Skin the hocks and pull the meat fibre away in their bundles. Strip as much fat and sinew away as possible. You should end up with about 750g meat. Press the meat bundles as flat as possible with your thumb and finger. You need long flat shreds. Strain off 600ml of the stock and pour through a sieve lined with muslin. Chill the stock so any fat settles on the top and can be removed easily. Return the stock to the boil. Remove and add the sherry.

Meanwhile, soften the gelatin sheets in enough cold water to cover for a few minutes, then drain and squeeze dry. Slip the gelatin into the hot stock and stir until dissolved. Cool then chill until the mixture starts to set.

Mix the ham with the capers and parsley in a bowl. Then pour in about half the stock, mixing well.

Layer the meat shreds in a 1litre mould or 1kg loaf tin, making sure the fibres run lengthways. Press the meat firmly to level, then slowly pour over the rest of the stock, tapping the tin to make sure there are no air pockets. You may not need much more of the liquor. Cover with a sheet of cling film and chill in the fridge with a board on top to weigh it down.

Demold to serve by dipping briefly into a bowl of hot water, then shake out on to a board. Serve in desired slices.



Turmeric and Cumin Potato Salad

Serves 6

1.5 kilos ruby lou potatoes (peeled and cut into 1 cm dice)
Salt and pepper
2 tablespoons cumin seeds (toasted)
1 tablespoon turmeric powder
Olive oil

In a large pot place potato dice and fill with cold water and a pinch of salt. Bring to boil and cook until just tender. Drain well and set aside.

In a frying pan fry ground cumin seeds with turmeric powder and 1/3 cup olive oil. When just fragrant and bubbling pour over warm potatoes and season well – serve immediately.

Duck Breast And Confit Leg Roulade With Roast Baby Pear And Reduced Balsamic

Serves 6

3 large duck breast (skin removed)
3 confit duck legs
Salt and pepper
Olive oil
6 small baby pears
2 tablespoons butter
Reduced balsamic for garnish

Butterfly duck breasts and set aside.

In a mixing bowl shred meat of confit duck legs discarding skin as you go. Season well.

Open the duck breast and divide the confit leg mixture into 3 and spread evenly over the duck breast meat. Carefully roll the breasts into a tight “sausage” shape and in a pre-heated oiled pan seal each “sausage” until lightly browned.

In a pre-heated 180 degrees C oven place the breasts on a greased baking tray and cook for 20 minutes. Remove from oven and cover with alfoil and let rest for a further 10 minutes.

In a deep pan add butter with a generous pinch of salt and pepper. When butter has melted add the pears and cook on low heat for 10 minutes until just soft.



Thyme Beef Fillet With Truffle And Foie Gras Ravioli, Vine Ripened Tomato**Serves 6**

1 kilo beef fillet (trimmed, sinew removed)
1 packet fresh thyme
Salt and pepper
Olive oil
2 punnets vine ripened cherry tomatoes
250 gms foie gras
2 tablespoons truffle oil
1 batch pasta dough (see below)

Pick the leaves from the thyme and mix with a little olive oil and salt and pepper. Rub onto beef fillet and set aside for 1 hour in the fridge.
Heat an oven to 180 degrees C. In a large hot pan seal the beef fillet on all sides until coloured. Place the beef in the oven and cook for 30 minutes. Remove from oven, cover with alfoil and rest for 15 minutes before slicing and serving.
On a baking tray throw tomatoes with salt and pepper and a little olive oil. Roast for 10 minutes in a 190 degrees C oven until blistered and soft. Set aside.

Ravioli

In a mixing bowl mix together the foie gras and truffle oil. Season with pepper and set aside.

Pasta dough

2 cups plain flour
½ cup self raising flour
3 whole eggs
50mls extra virgin olive oil
50mls ice cold water
Salt and pepper

Sieve dry ingredients together into a large bowl. Make a well in the centre. Beat the eggs and combine the wet ingredients, pour into the flour and knead until a smooth elastic dough is formed. Work through a pasta machine until desired shape and thickness is reached.

Putting together

Roll out pasta dough to required thickness in pasta machine. Using an 8cm cutter cut out circles - these are the bases. Then using a 10cm cutter cut out another circle - these are the tops. Spoon a teaspoon of foie gras mixture onto the centre of base rounds. Brush one side of 10cm rounds with egg wash then carefully place egg wash side down on top of base. Using a fork press down on the outside of the ravioli firmly sealing it all the way around.

To serve

To cook bring a pot of water to the boil and add ravioli cook for 3-5 minutes. Remove from heat – drizzle a little olive oil, serve underneath thin slices of beef and scattered tomatoes.



Crème Caramel With Bitter Chocolate Dust, Spiced Strawberries And Churros

Serves 6

¾ cup sugar
100mls water

500mls cream
200mls milk
1 vanilla bean
5 egg yolks
2 eggs
¾ cup sugar

Place sugar and water in a pot. Stir to dissolve sugar, and cook on medium to a dark caramel. Place a tablespoon of water in the caramel, stanking back to avoid splatter. Pour into six 150ml dariole moulds.

Place cream, milk and scraped vanilla bean in a pot and bring to a boil. In a separate bowl, combine egg yolks, whole eggs and sugar, 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 on a tray and bake at 100 degrees C. Check after 1 hour. They should be just set. If not set cook for a further 10 minutes. Place in refridgerator for 4 hours. To serve run a knife around the edge and turn out.

Spiced Strawberries

On a baking tray throw 2 punnets fresh strawberries (ripe). Dust with cinnamon, nutmeg and castor sugar. Dot with butter and roast for 10 minutes in a 180 degrees C oven until fragrant.

Remove from heat and cool before serving with crème caramel. Dust with bitter chocolate powder and if desired serve with rich cream.



Churros

125gms plain flour
125gms self raising flour
1 Teaspoon cinnamon
Zest 1 orange
2 tablespoons olive oil
435 mls boiling water
Oil for deep frying

Cinnamon sugar

1/2 cup caster sugar
1tblspoon cinnamon
Sift together

Sift flours together, add zest and cinnamon. Add oil to boiling water. Pour water into flour. Mix together. While mixture is still warm, fill a piping bag and carefully pipe into 10cm lengths into a deep fryer set at 180 degrees C oil and cook until golden brown, approximately 2 minutes. Drain and while still hot dust with cinnamon sugar. Serve immediately.

