

**SICHUAN SQUID, DAHL**

**DHAL**

**2 onions, diced finely**  
**4 cloves garlic, minced**  
**½ cup olive oil**  
**1 tablespoon coriander powder**  
**1 tablespoon cumin powder**  
**1 tablespoon paprika**  
**½ tablespoon turmeric**  
**250 g red lentils**  
**2 tablespoons tomato paste**  
**440 ml can crushed tomatoes**  
**3 cups water**  
**Salt and pepper to season**

**Fry onion and garlic in olive oil. Add spices and cook until aromatic. Add lentils, cook for 1 minute. Add tomato paste, tomatoes and water. Cook over medium to low heat stirring occasionally until lentils are soft, about 50 minutes. Season with salt and pepper.**

**SICHUAN SQUID**

**Serves 6 as an entrée**

**1 kilo cleaned baby squid**  
**1 tablespoon sumac**  
**1 tablespoon schezuan peppercorns**  
**1 teaspoon sea salt**  
**Cornflour**

**Dry fry or roast sumac, pepper and salt until aromatic. Grind. Mix the spice mixture in to the squid and leave for a couple of hours. Toss in cornflour, shake excess and deep fry at 165 degreesC.**

## **SHARK BAY WHITING, SAFFRON BATTER, SHAVED FENNEL SALAD**

Serves 6

18 whiting fillets skin on

### **SAFFRON BATTER**

300 mls carbonated mineral water  
pinch of saffron strands  
¾ cup self raising flour  
½ cup cornflour  
sea salt and cayenne pepper to season

### **SHAVED FENNEL BULB SALAD**

2 fennel bulbs  
1 spanish onion  
sea salt

### **LEMON VINAIGRETTE**

200 mls extra virgin olive oil  
100 mls fresh lemon juice  
¼ teaspoon of Dijon mustard  
sea salt and pepper

**Batter:** Add mineral water to a mixing bowl and place in the saffron, allow it to steep for around 15 minutes for the colour to come out, more colour will come out if the mineral water is at room temperature than if cold. Sieve the cornflour and self raising into the mineral water and whisk together, add a little sea salt and cayenne pepper to season.

**Whiting:** Lightly coat whiting in self raising flour before dipping in batter. Deep fry in oil at 170 degrees, until fish is golden and floats to the top. Drain on paper and serve immediately with shaved fennel salad.

**Salad:** Shave fennel bulb very thinly using a mandolin or as finely as you can by hand. Slice the onion as finely as possible and add to the fennel bulb, dress with lemon vinaigrette and season just before serving.

**Lemon Vinaigrette dressing:** Combine all ingredients in a jar and shake vigorously just before serving.

## **STICKY QUAIL, POTATO GRATIN, REDUCED BALSAMIC**

### **STICKY QUAIL**

6 butterflied quail  
Olive oil  
Garlic, sage leaves

Cut quail in half and marinate in olive oil with sliced garlic and torn sage. Sear on flat grill and finish cooking in moderate oven. Drizzle with a little palm sugar dressing and serve with potato gratin.

### **PALM SUGAR DRESSING**

200 gms palm sugar  
1 cup water  
¼ cup red wine vinegar  
2 star annise  
Pinch of salt

Place all ingredients in a pan and bring to boil. Simmer on medium for approximately 10 minutes – until syrupy. Remove from heat. Cool and drizzle on quail.

### **POTATO GRATIN**

Serves 6

1 kg royal blue potatoes  
¼ cup cream  
¾ cup chicken stock  
1 packet fresh picked dill tips  
salt and pepper

Peel and slice the potato into 2mm thickness using a mandoline. 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. Sprinkle the dill over the potatoes, repeat. Then pour the cream and stock on top. Bake at 180 degrees C for 40 to 50 minutes.

### **REDUCED BALSAMIC**

Makes approximately 250mls

500mls balsamic vinegar  
300mls port  
1 cup brown sugar

Reduce in pan until thick. Approximately by ½.

## **WAGYU AND MUSHROOM PIE, TOMATO CHUTNEY**

**Makes 6 muffin size pies**

**500gms chuck wagyu beef  
1 carrot  
1 onion  
100gms mushrooms  
3 cloves garlic  
1 sprig thyme  
2 cups beef stock  
½ cup flour  
500g puff pastry**

**Slice the beef into 2cm dice. Toss with the flour and brown in a heavy base pot. Dice the vegetables and brown in the pot. Add the red wine, stock and herbs. Braise for 1 hour on low with lid on. Remove lid and braise for further 20 minutes. Set aside to cool. Cut the puff pastry to fit large muffin tins. Fill with the braised beef pie mixture. Place a puff pastry lid on the pies, glaze with eggwash and bake at 200 degrees C for 15 minutes or until golden.**

## **TOMATO CHUTNEY**

**2 kilos tomatoes (peeled)  
150mls oil  
200mls malt vinegar  
2 teaspoons black mustard seeds  
100gms ginger, chopped  
10 cloves garlic  
2 chillies (red or green)  
1 Tablespoon turmeric  
2 Tablespoons roasted cumin seeds  
1 Tablespoon sambal  
125gms palm sugar  
50mls fish sauce**

**Soak mustard seeds in vinegar overnight. Roast tomatoes with oil (whole) for 2 – 3 hours in a 150 degree C oven. Remove and set aside. Pulse all other ingredients in food processor. In a large pot gently simmer paste for 15 minutes, and then add tomatoes and oil. Slowly simmer again for approximately 2 hours to thicken.**

## **CRÈME CARAMEL**

**Serves 6**

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

## **CARAMEL**

**¾ 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.**