

**MAY 30<sup>TH</sup> WINE, FOOD, TALK!**  
**Margaret River**

**TRUFFLE INFUSED GOATS CHEESE WITH HONEY**

1 cup fresh goats' cheese  
1 teaspoon truffle oil  
Pinch white pepper to taste  
Honey to taste

In a bowl add goats' cheese and truffle oil together and mix gently. Add a little honey and pepper to taste. Spread generously on seasoned crostini and serve.

**Served with Lamont's 2002 Methode Champenoise**

**SALT WATER BARAMUNDI WITH APPLE AND FENNEL**

Serves 6 as a tapas style dish

6 x 120 gm fillets barramundi  
Olive oil  
Salt and pepper

1 large fennel bulb (washed)  
1 small red onion  
2 large red apples (best in season)  
1 packet fennel tips (picked)  
¼ cup olive oil  
Juice 1 lime  
Salt and pepper

Place barramundi fillets in a bowl with a splash of olive oil and salt and pepper. Leave aside.

With a mandolin finely shave fennel bulb, red onion and apple – place together in a mixing bowl with the fennel tips – add olive oil and lime juice, mix gently and season.

In a hot pan cook the barramundi fillets skin side first on a high heat until the skin has crisped, turn the fish and lower the temperature until just cooked. Place the fennel salad on a serving platter and top with barramundi pieces – serve with extra lime wedges.

**Served with Lamont's 2008 Semillon Sauvignon Blanc**

## SAFFRON BATTERED MARRON TAIL, WITH SMOKED PEMBERTON TROUT PANNACOTTA, AVOCADO AIOLI

Serves 6

6 marron tails (approx 200gms) boiled, peeled and deveined.

1 batch trout pannacotta

1 batch avocado aioli

Greens for garnish

### SAFFRON BATTER

1 x 300ml bottle soda water

Pinch saffron

1 cup self raising flour

2 tablespoons cornflour

Sea salt

White pepper

In a large mixing bowl add flour and cornflour with salt and pepper. In a small bowl add pinch saffron with 2 tablespoons hot water and allow the saffron to “steep” for the colour to leech out. Approximately 10 minutes. Lastly add the saffron mix to the flour and slowly pour in the soda water while whisking the batter until you get a smooth consistency (you may need to add more soda) –

Set aside to rest for ½ an hour.

Lightly dust the marron slices with cornflour before dipping them into the batter. Deep fry for approximately 2 – 3 minutes until golden brown. Drain well.

### SMOKED TROUT PANNA COTTA

Makes 6 portions

600mls cream

Zest of 2 lemons

3 cardamom pods

2 gelatine sheets

200mls crème fraiche

The flesh of 1 whole smoked trout (small)

¼ cup fresh dill tips

Salt and pepper to taste

Boil cream with lemon zest and cardamom. Soften gelatine sheets, drain and add to cream, stirring to dissolve. Allow mix to come to room temperature and add crème fraiche, trout and dill. Season to taste. Cool until almost set and then pour into moulds and leave to set in the refrigerator over night.

### AVOCADO AIOLI

2 whole eggs

300mls vegetable oil

200mls olive oil

Juice 1 lemon

Salt

Black pepper

2 large cloves garlic (chopped)

1 medium ripe avocado (diced)

In a food processor add eggs, lemon juice and chopped garlic. Turn processor on and slowly pour the oil onto the ingredients – stop and check for consistency as you go. When you have reached the desired thickness season to taste and add the diced avocado. Pulse until just mixed.

**Served with Lamont’s Chardonnay 2006**



### SOY FRIED TUNA SKEWER, WAKAMI SALAD AND CHILLI PALM SUGAR VINAIGRETTE

Serves 6 as a tapas skewer

600 gms fresh tuna (cut into 1 inch squares)

1 red chili

1 piece lemongrass, bruised

1 small piece ginger, sliced

2 cloves of garlic bruised

2 coriander roots, bruised

1 cup Kikkoman soy sauce

Corn flour

Divide the cubes of tuna and feed onto a wooden skewer. Marinate in soy mix for 20 to 30 seconds. Drain and dust with cornflour before deep frying for 1 – 2 minutes, it is best served medium rare - medium.

Serve with chili dressing.

### CHILLI PALM SUGAR DRESSING

3 coriander roots

1 stick lemongrass

1 red chili

1 green chili

2 cloves garlic

2 shallots

1 cup lemon juice (or lime juice)

1 teaspoon palm sugar

Fish sauce to taste

With a mortar and pestle grind the coriander, lemongrass, chilies, garlic, shallots and sugar to a rough paste.

Remove paste to a bowl and whisk in juice and fish sauce to taste.

### Served with Lamont's "Bunyip" 2008

### CRISPY DUCK THIGH, PORCINI CROQUETTE

Serves 8 as a main course

8 duck Maryland's, skin on, (thigh and drumstick together)

200gms of coarse sea salt

1/3 cup of white peppercorns

1/3 cup of juniper berries

1 teaspoon allspice

8 sprigs of fresh thyme

2 litres of duck fat, or goose fat

Roughly grind the peppercorns, juniper and allspice in a spice grinder or in a mortar and pestle. Mix with the sea salt.

Sprinkle some of the salt mixture in a deep plastic tray, just enough to cover the bottom. Place the Maryland's on the salt mix, and strip the thyme leaves from the stem and sprinkle over the duck, stalks and all. Sprinkle with another layer of salt mix and allow to sit in the fridge for 8 hours, uncovered. Remove the Maryland's from the salt mix and dry off with a tea towel, brushing away any excess salt and spices. Place in a deep roasting tray, and cover with the duck fat. Cook at 140°C in the oven, for approximately 2 hours, being careful not to let the fat boil. Check with a skewer, it should pass easily through the meat with no signs of blood. Remove from the fat and allow to cool and drain on a tray in the fridge. Strain the fat, and allow to cool and set in the fridge. A jelly like material will form in the bottom, separate this from the fat and add it to your gravy.

When ready to serve heat an oven to 220 degrees c – dust each leg with seasoned cornflour and place on baking tray for approx 10 minutes.

### PORCINI CROQUETTE

500gms peeled, large royal blue potatoes.

50gms butter.

50mls cream

1tbsp oregano leaves.

1tbsp parsley leaves.

50gms porcini mushrooms (soaked for 10 minutes in hot water and drained)

Sea salt and ground white pepper.

Cook the peeled potatoes in plenty of salted water. Drain well and mash, add cream, butter, finely sliced porcini, herbs and seasoning. Mix well to combine and allow to cool. Once cooled - shape into croquettes. Flour, eggwash and crumb. Deep fry until golden brown.

Served with Lamont's 2003 Shiraz and Lamont's 2005 Shiraz

### OXTAIL RAVIOLI AND ORANGE GREMOLATA

Serves 4

1kg oxtail

1 cup seasoned flour (flour mixed with a pinch each of paprika, sea salt, white pepper, turmeric and cumin)

1 cup of white wine

1 x 440g tin of crushed tomato

1 small carrot roughly chopped

1 stalk of celery roughly chopped

1 onion roughly chopped

2 bay leaves

6 black peppercorns

6 juniper berries

2 sprigs each of rosemary and thyme

2 anchovies, (optional)

Beef stock

½ cup green olives, deseeded, chopped finely

½ cup chopped parsley

Preheat oven to 160°C.

Coat the oxtail in the seasoned flour and seal until golden brown on both sides in a well-oiled pan. Place these into a braising pan and add the chopped vegetables, crushed tomato, white wine, herbs and spices. Top up with the beef stock until the meat is covered. Cover with glad bake, then aluminum foil. Place in the preheated oven and cook for 3 to 4 hours until meat is very tender. Remove from oven and cool. Pick the meat from the bones and add olives and parsley. Use a little of the juice from the pan to moisten the mixture ready to fill the ravioli.

With the left over juice – strain and leave aside to reheat and use on the finished ravioli.

### 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 a 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 oxtail 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 cook bring a pot of water to the boil and add ravioli cook for 3-5 minutes pull out of water then toss through sauce.

## ORANGE GREMOLATA

1 tablespoon cup chopped flat leaf parsley  
1 tablespoon finely sliced orange rind  
1 tablespoon finely chopped garlic

Mix together and sprinkle over the dish.

**Served with Lamont's 2007 Black Monster**

## CHOCOLATE RAISIN TART, WHITE CHOCOLATE MOUSSE

Makes 1 large tart

225gms milk chocolate (best quality)  
75gms unsalted butter  
450 mls cream  
2 egg yolks  
¾ cup raisins (soaked in port)

In a bain marie on top of the stove melt chocolate and butter in a large mixing bowl. Turn off heat. In a saucepan heat cream until just boiled, add to chocolate mixture and combine together. Cool a little before stirring in egg yolks. Pour into pastry case and lastly sprinkle over the drained raisins before placing in a 160 degree c oven until almost set. Should be a little wobbly when cooked. Approximately 25 minutes. Remove from the oven and chill before serving.

## SWEET PASTRY

140gms unsalted butter  
100gms icing sugar  
30gms almond meal  
1 whole egg  
250gms plain flour  
1 tablespoon cold water, as required

Cream the butter and sugar until light and pale, stir through the almond meal and then the egg. Mix in the flour and a little water if needed to form a smooth and consistent dough. Shape to a round disk, approximately 20 cm and wrap in gladwrap and rest in the fridge for at least 30 minutes.

Once rested roll the pastry on a lightly floured surface, until slightly larger than the tart tin. Grease the tart tin. Lightly flour the pastry, and roll it onto the rolling pin, then let it roll off the pin over the tart tin. Carefully lift the outside edges of the pastry pushing into the corners and flutes of the tin.

Rest in the fridge again for at least 30 minutes. Once the pastry has set, trim excess pastry by running the back of a knife around the tin. Then blind bake at 170°C for 6 to 8 minutes, then remove the blind beans and bake for another 2 to 3 minutes.

## WHITE CHOCOLATE MOUSSE

Serves 6

200gms white chocolate, chopped (best quality)  
4 eggs, separated  
100gms softened, unsalted butter  
2 teaspoons castor sugar

Melt chocolate gently in a large bowl over hot water. Remove bowl from heat, then beat in egg yolks, one at a time. Add butter, beating well until mixture is glossy and smooth. Whip egg whites until soft peaks form.

Sprinkle sugar over and continue to whip until whites are satiny. Fold quickly but thoroughly into chocolate mixture. Transfer mixture to a serving bowl or individual bowls and chill. Allow mousse to come to room temperature before serving. If in a large bowl, a tablespoon dipped into boiling water will enable you to spoon out perfectly shaped quenelles of mousse.

**Served with Lamont's Tawny Port**