

**2008 LAMONT'S QUARTET**

Salmon Tartare with Micro Herbs on Crostini

**2008 LAMONT'S MARGARET RIVER SEMILLON SAUVIGNON BLANC**

Buffalo Mozzarella and Pesto Tart with Dressed Rocket

**2007 LAMONT'S CHARDONNAY**

Cauliflower with Gruyere and Truffle Bake

**2006 LAMONT'S SHIRAZ**

Lamb and Rosemary Arancini with Roast Capsicum Aioli

**2007 LAMONT'S BLACK MONSTER**

Braised Beef Cheek with Potato Mash

**LAMONT'S TAWNY PORT**

Valhrona Chocolate and Candied Orange Mousse

## Salmon Tartare with Micro Herbs on Crostini

### **SALMON TARTARE**

**Makes 30 canapés**

**500 grams fresh salmon  
Juice of 2 limes  
4 tablespoons chopped dill  
5 shallots, chopped finely  
½ cup mayonnaise  
2 tablespoons chopped chives  
Salt and pepper**

**Micro herbs for garnish**

**Dice salmon as finely as possible, mix with all ingredients, chill and serve on Crostini.**

### **MAYONNAISE**

**1 whole egg  
¾ cup olive oil  
1 tablespoon white wine vinegar  
Salt and pepper**

**Mix egg with vinegar and season. Gradually add oil while whisking until emulsified. Keep in fridge.**

### **CROSTINI**

**Makes about 36 pieces**

**1 baguette  
Salt and pepper, to season  
Olive oil to drizzle**

**Slice baguette finely, drizzle with olive oil and salt and pepper. Place on a baking tray and cook in a 180 degrees C oven for approximately 5 – 10 minutes until coloured and crunchy.**

**Recommended wine 2008 LAMONT'S QUARTET  
\$15 per bottle please go to [www.lamonts.com.au](http://www.lamonts.com.au) for tasting notes**

## Mozzarella and Pesto Tart with Dressed Rocket

### TART FILLING

300 gms mozzarella (sliced into rounds)  
6 stalks of fresh thyme leaves  
200 gms pesto  
3 eggs  
1 egg yolk  
100 mls cream  
Seasoning

Rocket and balsamic vinaigrette to garnish

### PASTRY

500 grams plain flour  
Pinch of salt  
275 gms butter  
2 whole eggs  
100 mls water

Sift flour and salt in bowl and rub in butter until granular texture. Whisk eggs and water together and add to flour mixture. Once combined knead pastry and wrap for 1 hour. Roll out to desired thickness to fit 25 cm tin, blind bake, at 180 degrees C for 10 minutes or until golden brown.

In a large bowl mix eggs, cream and seasoning together. Lay the mozzarella slices and dollop the pesto onto the bottom of the pastry tart. Carefully pour the egg mixture over the pastry and arrange the fresh thyme leaves on top. Place into a 160 degrees C oven and cook for 15 minutes.

**Recommended Wine: 2008 LAMONT'S MARGARET RIVER SEMILLON  
SAUVIGNON BLANC \$20 please go to [www.lamonts.com.au](http://www.lamonts.com.au) for tasting notes**

## Cauliflower with Gruyere and Truffle Bake

Serves 6 as a side dish

1 small cauliflower (cut into small florettes)

200 gms gruyere (coarsely grated)

Truffle oil to drizzle

120 gms butter

½ cup flour

1 cup milk

400 mls cream

salt, pepper

Make roux by melting butter in a saucepan and when it begins to froth add flour, cook for 1-2 minutes without browning. Add milk and cream and stir until boiling and thickened. Remove from the heat and add the gruyere. Season to taste and set aside to cool.

Bring a large pot of water to the boil. Add the cauliflower florettes and cook for around 2 – 4 minutes until cauliflower is just beginning to soften. Drain well and add to the gruyere sauce mixing gently. Pour the mixture into a greased baking tray or ceramic dish (or individual dishes) and bake in a 180 degrees C oven until bubbling and browned.

Remove from oven and drizzle lightly with truffle oil before serving.

**Recommended Wine: 2007 LAMONT'S CHARDONNAY**  
\$28.50 per bottle please go to [www.lamonts.com.au](http://www.lamonts.com.au) for tasting notes

## Lamb and Rosemary Arancini with Roast Capsicum Aioli

Makes approximately 30

3 lamb rumps  
3 x sticks worth of fresh rosemary leaves  
(chopped coarsely)  
Salt and pepper  
Olive oil to cook  
1 carrot

2 sticks celery  
1 onion  
1 bulb garlic  
1 cups red wine  
1 litres beef stock

Season the lamb with salt and pepper and rub with rosemary. Seal until well browned in a little olive oil, remove. Ideally you could do this in the braising pan you will use to cook the lamb, which will ensure all the flavours will be captured in the final meal. Chop vegetables coarsely and add to pan. Deglaze the pan with the red wine and reduce by about half, add the stock and lamb, cover pan and cook in a 160 degree C oven for 2 hours or until the lamb is very tender and almost falling apart. Remove the lamb from the juices and when cool enough to touch break up into a shredded like mixture.

2 cups Arborio rice  
500 mls stock  
1 litre boiling water  
1 cup white wine  
Salt and pepper

6 shallots, diced finely  
3 shredded lamb rumps  
3 tablespoons grated Parmesan  
2 tablespoons olive oil

Sauté the shallots in the olive oil, add rice and cook for two minutes. Turn heat to high, add wine and reduce, turn heat to just below medium and add the stock, ladle by ladle, stirring constantly and adding more stock as the rice absorbs. Season as you go. When the risotto is just cooked, fold in the shredded lamb mixture and parmesan. Spread risotto on a tray evenly. When mixture is cool to touch, carefully mold into "walnut" size shape and refrigerate for 1 hour.

Make an egg wash with whole eggs and milk. Flour, egg wash and crumb then cook in hot oil till golden brown. Serve immediately.

**ROAST CAPSICUM AIOLI**

**1 large red roasted capsicum (peeled and deseeded)**

**3 egg yolks**

**600 mls oil (¼ olive oil)**

**Juice 1 lemon**

**Splash hot water**

**Pinch salt**

**Ground black pepper**

**3 medium cloves garlic**

**In a food processor add garlic, salt, pepper and egg yolks. Drizzle in the oil slowly. As it starts to thicken check consistency and add the lemon juice. When you have the desired thickness add the roast capsicum slices and pulse quickly until just mixed. If the mayonnaise becomes too thick simply add a splash of hot water while pulsing. Season and serve**

**Recommended Wine: 2006 LAMONT'S SHIRAZ**

\$30 per bottle please go to [www.lamonts.com.au](http://www.lamonts.com.au) for tasting note

## Braised Beef Cheek With Potato Mash

### **BRAISED BEEF CHEEKS**

Serves 6

2 kg Beef cheeks  
4 carrots  
2 onions  
1 head garlic  
1 pkt thyme  
2 bay leaves  
4 sticks celery  
4 pieces of pancetta  
4 litre beef stock  
2 cups red wine

Clean sinew from beef cheeks. Chop the vegetables and place the beef, pancetta slices, vegetables, garlic, herbs and wine together and marinate for at least 12 hours.

Take beef out of the marinade and brown in a pot big enough to hold the ingredients. Place the marinade into the pot bring to the boil, add the beef stock and simmer for approximately 3 hours. The beef cheeks should be tender and fall apart.

### **CONFIT GARLIC MASH POTATO**

1.2 kg potato  
100 gms butter  
200 mls cream  
Salt  
Olive oil  
1 head of garlic

Drizzle the head of garlic with oil and wrap in foil. Roast at 180 for 20 minutes. When cool squeeze out the roasted garlic.

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

**Recommended Wine: 2007 LAMONT'S BLACK MONSTER**  
**\$55 per bottle please go to [www.lamonts.com.au](http://www.lamonts.com.au) for tasting notes**

## Valhrona Chocolate and Candied Orange Mousse

**Makes 6 martini glasses**

**100 gms candied orange (finely chopped)**

**200 gms valhrona chocolate**

**80 mls milk**

**125 gms castor sugar**

**550 mls whipped cream**

**Heat milk and sugar. Pour over chocolate and stir to melt. Fold in whipped cream and orange just to mix. Pour into martini glasses and keep in fridge for approximately 4 hours before serving.**

**Recommended Wine: LAMONT'S TAWNY PORT**

**\$25 per bottle please go to [www.lamonts.com.au](http://www.lamonts.com.au) for tasting notes**