

Beef Tartare - Garlic Emulsion - Sun Dried Tomatoes

Cucumber Salad - Herb Pesto - Lime

Ricotta Dumplings - Chicken Stock

Grilled ½ Chicken - Cream Sauce - Tapenade

Profiterole - Lemon Curd

Beef Tartare - Garlic Emulsion - Sun Dried Tomatoes

2 whole eggs

1L canola Oil

100ml lemon juice

2 whole cloves garlic

10g Salt

500 g sun dried tomatoes

2 onions

3kg eye of round

1 bag crispy onions

2 loaves sourdough bread

Method

- 1) Take your eye of round and trim. Removing all sinew and fat. Cut in half vertically, then into strips. Take your strips and dice fine.
- 2) Make emulsion. (Can use a blender or a whisk) Mince garlic. Place 2 whole eggs into a bowl with lemon juice and garlic. Begin to whisk slowly adding oil to emulsify. Continue whisking and adding oil until a solid is formed. Season with salt.
- 3) Dice tomatoes and onions.
- 4) Cut bread into slices, spray with oil and toast in a 400f oven.
- 5) Combine emulsion, diced beef, onions, tomatoes. Season w/ salt and lemon juice. Place in a bowl and cover with crispy onions.

Cucumber Salad - Herb Pesto - Lime

4 kg cucumbers
500g pistachio shelled
250g parmesan
1 bunch parsley
1 bunch mint
250g pinenuts
250ml Olive oil
12 limes

Method

- 1) Peel cucumbers. Cut in half. Then into bit sized pieces. Place in a large bowl.
- 2) Zest and juice 12 limes. Use half the liquid to make pesto the other half place in the bowl w/ the cucumbers
- 3) Grate parm
- 4) Rough chop pistachio, parsley, mint and pinuts. Place in a bowl. Add the remaining lemon juice, olive oil, and grated parm. Season w/ salt.
- 5) Combine in a bowl and serve!

Fresh Ricotta Dumplings - Chicken Stock

1 kg fresh ricotta
1 kg flour
400g Parmesan
4 eggs
Salt
Black Pepper

Method

- 1) Remove ricotta from package and drain off any extra liquid
- 2) Grate parmesan
- 3) Place ricotta 2 whole eggs, 2 egg yolks, parmesan, and 400g flour into a bowl and combine with your hands. Adding more flour if needed depending on ricotta moisture level.
- 4) Once combined roll into logs and cut to shape.
- 5) Place on a floured tray and rest
- 6) Season chicken stock
- 7) When ready to serve bring a large pot of water to a soft boil and cook for 4 minutes.
- 8) Remove and place on plate. Cover with chicken stock and finish with cracked pepper and fresh parm.

Grilled Chicken - Cream Sauce - Tapenade

9 whole chickens

2L Cream

1 Jar pitted green Olives

1 Jar Capers

1 Bunch Dill

1 jar garlic scapes (Riley to provide)

250ml Olive Oil

100ml lemon juice

Salt

METHOD

- 1) Take 2L place in large pot and begin to reduce over medium heat. Reducing total volume by half.
- 2) Butcher chickens removing marylands, wings and breasts. Place on a tray flat dry and salt.
- 3) Place carcasses on a separate tray and roast at 500F until golden.
- 4) Remove carcasses from tray and place in a large pot covering in H₂O. Reduce.
- 5) Rough chop olives, capers, dill, garlic scapes. Place in a bowl add lemon juice, olive oil and season to taste.
- 6) Plate food

Profiterole - Lemon Curd

Profiterole

150g butter
6tbsp caster sugar
225g AP flour
6 eggs

Lemon Curd

400g sugar
6 lemons
12 egg yolks
300g butter
Piping bag

Method

Lemon Curd

- 1) Separate the yolks from the whites.
- 2) Zest the lemons. Juice the lemons
- 3) Place egg yolks into a pot and beat lightly with a wire whisk. Whisk in the sugar and give it a good mix until lighter in color. Stir in lemon juice gradually.
- 4) Heat on low, while stirring constantly with a wire whisk until mixture thickens, just starts to bubble and coats back of wooden spoon.
- 5) Remove pot from heat, then add the cold, cubed butter and mix until melted.
- 6) Transfer the curd to a sealable container or bowl. If string in a bowl make sure to cover the surface with plastic wrap to prevent a skin from forming.
- 7) Place in a piping bag.

Profiterole

- 1) Heat the oven to 220C/200C fan/gas 7. To make the profiteroles put the butter and 6 tsp of the caster sugar in a saucepan with 450ml water. Place the pan over a low heat until the butter and sugar have melted, then bring to the boil. Take off the heat, add the flour all at once and beat energetically with a wooden spoon until the dough comes away from the sides of the pan.
- 2) Leave to cool for 5 mins, then beat in the eggs bit by bit until you have a stiff, glossy mixture (this process is much easier in a food processor). Place in piping bag and pipe onto baking trays. Then place in the oven and cook for about 18-20 mins until well risen and brown.

Pipe cold curd into profiteroles and serve!