

from the menu

Salix at
Willow
Creek

Autumn Salmon

Pan fried Salmon fillet, Persian feta & potato mash, zucchini, fennel and beetroot salad

INGREDIENTS

- Fillet of salmon
- Desiree potatoes, boiled & mashed
- Fennel finely shaved
- Zucchini julienne
- Cream
- Lemon juice
- Persian feta, Yarra Valley
- Parsley
- House pickled beetroot
- Zatar spice mix
- Butter
- Extra virgin olive oil

METHOD Place in a hot pan skin side down, until skin is crispy.

Boil & mash potatoes, fold through cream & butter, add chunks of Persian feta & parsley. Combine fennel, beetroot, zucchini & zatar as salad, lightly dress with a squeeze of fresh lemon & extra virgin olive oil & season

Compliments of Salix at Willow Creek - Chef, Bernard McCarthy ...on the Menu at \$32 main



Stillwater's

Belgian Chocolate

Fondant

INGREDIENTS

- 200gm Belgian chocolate
- 200g unsalted butter
- 4 eggs
- 4 egg yolks
- 100g sugar
- 100g plain flour

METHOD - Melt chocolate and butter over a pot of water.

In a second bowl, combine eggs, yolks and sugar. Whisk over the pot of hot water until mix has doubled in size. Combine both mixes and add flour. Pour in pudding moulds about 1/2 to 3/4 full. Bake at 200 degrees for 12 minutes

TO SERVE - turn out of pudding mould on to plate and serve with clotted vanilla cream, and Pedro Ximenez syrup. Makes 12. Note: Pedro Ximenez is a rich Spanish sherry and can be purchased at quality liquor outlets



*Compliments Zac Poulter,
Stillwater at Crittenden ...On the menu \$15*

Paringa Estate's

Chorizo Paella Filled Calamari and Braised Beef Stuffed Piquillo Pepper, Mojo Sauce

(serves 6)

PAELLA

- 200g calasparra rice
- 1 ea dry chorizo sausage
- 4 ea diced golden shallots
- 1/2 cup diced brown onion
- 50ml virgin olive oil
- Pinch saffron threads
- 1 tsp smoked Spanish paprika
- Sea salt & cracked pepper
- 1.2lt light chicken stock
- 4 ea cleaned small squid tubes

PIQUILLO

- 1kg beef cheeks
- 2 lt veal or beef stock
- 1 ea diced carrot
- 1 ea diced onion
- 1 ea diced celery stalk
- 1/4 lt sherry
- 2 ea garlic cloves
- salt & pepper
- 1 jar Spanish piquillo peppers

MOJO SAUCE

- 200g green chili de-seeded (fried & pureed)
- 1 tsp ground cumin
- 1/2 bunch fresh coriander
- 1 tbl sherry vinegar
- 1 tsp crushed garlic
- 1 cup fresh white bread crumbs
- 1 cup virgin olive oil
- 1 ea lemon juice



METHOD

Paella - sauté shallots & chorizo in large fry pan or paella dish. Add rice and sauté until roasting smell appears (no color). Add saffron, add stock & reduce heat, cook slowly without stirring until liquid has absorbed, add paprika & seasoning & cool. When cool stuff into cleaned squid tubes. Grill for 2 mins each side

Braised Beef - brown beef cheeks in hot fry pan, cut vegetables & place into baking dish with beef & sherry braise for 4 hours or until very tender. shred beef cheeks whilst warm & season accordingly, stuff into piquillo pepper, roast in oven for 5 mins on high heat.

Mojo - fry chilli, make bread crumbs in processor blend chilli, garlic, vinegar, lemon juice, spices & herbs, add crumbs & olive oil & season to taste.

Compliments Chad Aldred - Paringa Estate ...On the Menu at \$16 entree