from the menu

Backyard Bar's

The Backyard Bliss

INDREDIENTS:

- 30 ml Midori (Melon Liqueur)
- Top with pineapple juice
- Ice
- 30 ml Cointreau
- 30 ml cream

METHOD

- Add Midori and Cointreau on top of small amount of Ice
- Slowly layer pineapple juice in the glass to keep the green colour at the bottom.
- Spoon a little cream on top
- Decorate with fresh fruit, add straw and serve.

A delicious refreshing cocktail to enjoy in our backyard or your own! The Backyard Bliss is our cocktail of the month, so come down & try it, rear 37 Main St Mornington, ph 59757500.

Ten Minutes by Tractor's

Veal Sausage With Mustard Coated Yellow Fin Tuna

The inspiration for this veal sausage dish came from adapting the classic Italian meal, Vitello Tonnato and combining it with the rolled veal sausage, a common feature in Scandinavian cuisine. (serves 6 as an entrée)

YELLOW FIN TUNA

- 250g Sushi grade yellow fin tuna - skinned and blood line removed (ask your fishmonger)
- 30g hot English mustard

VEAL SAUSAGE

- 500g minced veal
- 1 clove garlic - crushed
- 75g minced pork back fat
- 1 small drizzle olive oil
- 1 sheet of caul fat or crepinette - soaked in cold water (your butcher will be able to source for you)
- 1/2 medium Spanish onion - diced small
- 2 small anchovy fillets – towel dried & chopped
- 40g salted petite capers, soaked to remove excess salt & chopped
- 50g of pitted green olives - coarsely chopped
- 1/4 cup of chopped fresh parsley
- Salt and Pepper, to taste

VEAL SAUSAGE

Over a low heat slowly sauté the diced onion till transparent, then combine with the rest of the sausage ingredients in a large mixing bowl and mix thoroughly.

Roll out a small ball of the mixture, fry and taste for seasoning – adjust salt and pepper accordingly. Roll the mixture into a truncheon shape out onto a length of plastic cling wrap. Twist the end of the wrap to secure the mixture and to give the sausage a tight uniform shape.

Place the sausage into a steamer over boiling water, cover and steam for 15 minutes or until completely cooked through. Remove from the steamer and let cool. Once cooled, unwrap and lay out on the sheet of caul fat. Wrap the caul fat around the sausage ensuring the sausage is completely enclosed. Sear the sausage in a very hot pan turning regularly to ensure the entire outside is coloured evenly. Remove from the pan and allow to cool.

YELLOW FIN TUNA

Coat the entire tuna loin with the hot English mustard. Roll out a length of plastic kitchen wrap; place the loin of mustard coated tuna and roll up into a long truncheon shape; twist the end of the wrap to secure the tuna and give it uniform cylindrical shape. Place tuna roll into the fridge and allow the mustard to marinade the outside of the tuna for minimum of 8 hrs but preferably over night.

PRESENTATION

Slice the veal sausage into rounds of equal 3mm thickness. Place the rounds of sausage in a warm place to come up to room temperature. Unwrap the tuna and with very sharp knife cut into thin slices. Put the warmed sausage onto a serving plate and arrange the tuna on top. Dress with a drizzle of extra virgin olive oil, squeeze of lemon juice and garnish with chopped micro herbs and rinsed chopped salted capers

Compliments of Jason Goldingay - Ten Minutes by Tractor
On the Menu at $16 entree

Royal Hotel's

Flinders Mussels in a Coconut & Saffron Broth

INDREDIENTS:

Serves one, double recipe for two

- 15 to 20 Mussels
- Garlic Minced
- Saffron Threads
- 400 ml Coconut Milk
- Salt and Pepper
- Freash Corriander for garnish

METHOD:

Heat a drizzle of oil in a large fry pan. Add in mussels & cook for 1-2 minutes then add coconut milk, pinch of saffron threads and salt and pepper to taste along with garlic.

Cover pan and cook until mussels open.

Serve in a large bowl, discarding any mussels that have not opened. Garnish with fresh coriander and some saffron threads.

Note: Do not use saffron powder instead of threads.

- Chef Scott Gallagher