

2011 Air New Zealand Wine Awards Dinner

Consultant Chef Recipes

Enjoy creating the dishes served at the 2011 Air New Zealand Wine Awards Dinner. This menu was designed by the three Air New Zealand Consultant Chefs: Peter Gordon, Rex Morgan and Geoff Scott

TASTING PLATE

From Air New Zealand's team of Consultant Chefs

SEARED YELLOWFIN TUNA WITH NORI PUREE, SALMON CAVIAR AND TOASTED COCONUT, CUCUMBER AND GREEN MANGO SALAD

by Peter Gordon

Serves

4 starters (70-80g 3 tuna per portion), or
10-12 portions for a tasting plate (30-35g of tuna per portion)
Note: you will have more nori puree than you will need.

- 300g high grade tuna loin – ensuring (cooked) weight per individual 'tasting plate' portion is 25g
- 15 ml (1 Tablespoon) sesame oil
- 6 sheets nori
- 80 ml mirin
- 80 ml sake
- 60 ml (4 Tablespoons) soy sauce
- 30 ml (2 Tablespoons) balsamic vinegar
- 1/8 of a fresh coconut
- a handful of coriander on the stem
- 1/2 Lebanese cucumber
- 1/2 green mango
- 1 Tablespoon shredded gari (sushi ginger)
- 1 Tablespoon of NZ salmon ikua (caviar), plus extra for garnish
- 1 teaspoon wasabi paste
- Extra virgin olive oil

Cut the tuna into four equal sized batons. Rub with the sesame oil and a little salt then sear in a hot pan on all sides to colour, about one minutes cooking in total. Immediately wrap tightly in cling-film, plunge into a bowl of iced water and leave for 5 minutes to chill down. Drain then place in the fridge, still wrapped, for up to two days.

Toast four of the nori sheets over a medium open flame or a very hot electrical element until it goes dark green. Crumble the toasted nori into a bowl along with the untoasted sheets.



Bring the mirin, sake, soy and balsamic vinegar to a simmer in a medium-sized pan, then stir in the nori and cook for 20 seconds, stirring constantly. Blitz into a paste with a stick blender and leave to cool.

Crack open the coconut and coarsely grate it then toast at 150°C on a baking tray lined with parchment until golden. You can also use good quality coarse desiccated coconut.

Pick the leaves from the coriander and cut the stem into 1cm pieces.

If the cucumber skin is thick then peel it, otherwise, finely julienne the flesh, discarding the seeds.

Peel the mango and finely julienne it. Toss with the shredded sushi ginger, cucumber, coriander stem and half the coriander leaves, salmon caviar, wasabi and the toasted coconut.

Slice the tuna into one x 15mm thick piece for the tasting plate, or four even sized slices for a starter.

Speed pipe the nori puree onto the centre of the tuna, as well as some to the side of the tuna (about 5g in total per portion), positioned slightly out from the tuna so guests see it when the plate is positioned at the table.

Sprinkle on a little flaky sea salt, drizzle with the olive oil, then top with the salad and finish with some scattered coriander cress, and 6 x salmon ikura balls.

Refer to above image for final placement, in relation to the other items, on the plate.

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Tasting Plate Continued

PARMA HAM WITH KAWAKAWA GAZPACHO

by Rex Morgan

KAWAKAWA GAZPACHO JELLY

- 250g Ripe 2nds Tomatoes
- 50g Tomato Paste
- 200ml Tomato Juice
- 5 clove Garlic Clove
- 200g Red Onion
- 200g Red Peppers
- 200g Green Peppers
- 200g Cucumber
- 100ml Olive Oil
- 100ml Sherry Vinegar and 1 level tablespoon dried kawakawa mixed together
- 100g Ice Gelatin (Take 8 Sheets to the Litre)
- 75g Blanched Almonds Soaked in Milk

Dice all ingredients, season to taste. Marinate 6-8hrs. Make sure to add the almonds and oil last, to ensure a smooth consistency. Strain if needed, not too fine sieve.

Dissolve the gelatine and add to the gazpacho and chill over night in a rectangle shallow dish which has to have a flat bottom. About 1cm height. Portion should be 3cm x 6cm rectangle.

SAFFRON MAYONNAISE

Soak a little saffron in a little water to bleed, add to plain base mayo.

SERRANO OR SAN DANIELLE

Parma ham is best. Half slice per portion. Parma ham to be brushed with hazelnut oil to ensure it doesn't dry out.

TEA CURED AND SMOKED WILD VENISON LOIN SERVED WITH PICKLED CAULIFLOWER

by Geoff Scott

VENISON

- 1 loin wild venison
- 40gr Arabian Magic tea
- 1 cup flaky sea salt
- 2/3 rds cup brown sugar

Rub meat with tea, salt and sugar mix and leave to stand for 3 hours - 4hrs depending on size and turning rubbing frequently.

Smoke over manuka woodchips (cold smoking style) using a three layer Chinese smoker with an ice pack above the wood chips, then the venison on the top layer. Gently cold smoke for 20 minutes then cool. Sear in a hot pan to caramelize all over, roll in cracked black pepper, cool, wrap and chill. Slice thin - 3 slices per serve.

- Pickled Cauliflower
- 100g pickled cauliflower, pureed
- 20g of mayonnaise
- 20ml whipped cream
- 1 leaf gelatine
- 1 tablespoon finely sliced chives

Dissolve the gelatine into the cream, add the chives then mix in the mayonnaise and the puree of cauliflower. Pour this mix into a cling film lined tray to 4mm deep and set in the fridge.

Once set tip out and cut to 50mm length x 30mm wide; arrange 3 tightly rolled slices of venison on top then sprinkle with barberries (5 per serve) and garnish with red 'detroit' micro shoots.

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Consultant Chef Recipes

ENTRÉE

By Geoff Scott from Vinnies Restaurant in Auckland

POACHED CRAYFISH AND HAPUKA WITH BABY LEEK AND ASPARAGUS TERRINE WITH HAZELNUTS

BABY LEEK AND ASPARAGUS TERRINE

- 40 blanched asparagus – med size
- 30 blanched baby leeks – small pencil leeks
- agar agar

Asparagus and leek trimmings – cooked in water to make vegetable stock, then set 500ml of finished stock with 3gr of agar agar.

Lay leeks and asparagus alternately on a tray so half are tops up and therefore balanced, drizzle with 1 tablespoon French hazelnut oil (available from Sabato) and grate 8 whole roast hazelnuts over, season with flaky sea salt and freshly ground white pepper.

Roll up with cling film and tie off tightly. Set in the fridge then slice the next day – this will yield approx 12 (50g) portions.

POACHED CRAYFISH AND HAPUKA

- 40g hapuka, butter poached
- 20g crayfish tail, sliced and butter poached

HERB AND FILO WAFER

- Cold cognac Chantilly on top + chervil
- 3 sheets filo
- 2 tablespoons melted butter
- 1/2 teaspoon finely chopped rosemary
- 1 teaspoon picked thyme leaves, not sliced

Brush sheet one of filo with butter, sprinkle rosemary and thyme leaves, lay sheet two on then brush sheet two, sprinkle as before then lay sheet three on, cut with sharp knife around ring cutter, bake between two non stick sheets, between 2 heavy metal trays at 200C for 5 mins, crisp, golden, then cool. Bake and use on the day!

COGNAC CRÈME CHANTILLY

- 250ml whipped cream
- 10ml brandy – Napoleon brand VSOP

Whip till firm and roll with hot dessert spoon to form smooth quenelles. Garnish with chervil.



CRAYFISH BISQUE

- 1 cup carrot
- 1 cup onion
- 1 cup celery
- 2 whole heads garlic
- 4 Tablespoons olive oil
- 10 FRESH crayfish heads, roasted in the oven at 180C about 15 – 20 minutes then crushed, especially legs bones must not be oven roasted and not burnt – if this occurs the shells are not to be used
- 250ml brandy – Napoleon brand VSOP
- 200ml port
- 600ml dry white wine
- 10L fish stock
- fresh herb stalks – chervil, parsley, dill, chive, 3 fresh bay leaves
- white peppercorns
- salt
- 1L cream
- 1L milk

Small dice vegetables and sweat in olive oil for 15 minutes till soft, not too much colour. Add crushed heads and further sweat for 10 minutes on a low heat.

Turn up high then deglaze with brandy, port then lastly add white wine.

Reduce till almost dry then cover with fish stock, add herbs, spices and salt. Skim and simmer for 45 minutes, skimming regularly

Coarse strain and reduce to 1/6th of it's original volume, meanwhile reduce cream and milk by half.

Serve sauce hot at the last minute, the hot sauce hitting the hot bowl gives off the most amazing aroma.

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Consultant Chef Recipes

MAIN COURSE

By Peter Gordon from The Providores, Tapa Room and Kopapa in London, and dine by Peter Gordon and Bellota in Auckland

FIRSTLIGHT HAWKE'S BAY BRAISED BONELESS GRASS-FED WAGYU SHORT-RIB WITH BEETROOT WAGYU TONGUE FRITTER, MUSTARD MASH AND SEASONAL GREENS

Serves

10 (depending on the size of short-rib you'd like to serve)

BRAISED WAGYU SHORT-RIB

- 2kg boneless Firstlight Grass-fed wagyu short-rib cut into 20 x 100g even sized pieces - once cooked will give 2 x 50g pieces (approx) of wagyu per portion
- 3 Tablespoons sesame oil
- 2 carrots, peeled and diced
- 1 Heilala vanilla bean, split lengthways
- 2 red onions, peeled and sliced
- 10g chopped garlic
- 500ml red wine
- 1.5 litres beef stock
- 50ml soy sauce (Kikkoman)
- 20g caster sugar
- 30ml mirin
- 100ml sake
- 50g shiro miso (white miso paste)
- Finely chopped tarragon leaves and micro greens to garnish

NB: Should tarragon not be available, then use micro greens

Preheat oven to 160°C. Heat one tablespoon of the oil in a large casserole dish. Add the pieces of wagyu and brown all over for 2-3 minutes, turning regularly with tongs. Add another tablespoon of oil to the casserole, reduce the heat a little and add the carrots, vanilla, onion and garlic. Cook for a further 5 minutes until golden brown, stirring.

Return the beef short ribs and any juices to the casserole and pour over the red wine, beef stock, soy, sugar, mirin, sake and miso. Add a hint of tarragon and season to taste, then bring to the boil. Cover tightly with foil and a lid. Bake for 3 hours until the short-ribs are meltingly tender.



Carefully remove the short-ribs from the braising juices and gently press the meat between two trays with 1kg of weights on them to firm up and flatten.

Skim the fat from the cooking juices and then reduce the sauce till thickened - this is used to sauce the dish.

BEETROOT WAGYU TONGUE FRITTER

- 500g brined wagyu tongue
- 1 carrot, peeled
- 1 stick celery
- 2 cloves garlic
- 1 bayleaf
- 50ml white vinegar
- 1 large red beetroot, roasted till cooked, peeled and sliced 5mm thick
- Grain mustard
- Flour, beaten egg and panko breadcrumbs

Tie the tongue with string then place in a pot with the carrot, celery, garlic, bayleaves, vinegar and 3/4 teaspoon salt.

Cover with at least 2 litres cold water and bring to the boil, then simmer till you can easily peel the skin from the tongue. Leave to cool in the poaching liquor and then peel the skin and slice, using a cookie cutter to give you 20 perfectly round discs 6cm in diameter and 8mm thick.

Cut the beetroot using the same cookie cutter, you'll need 10 discs.

Spread each slice of tongue with a little mustard, lay a slice of beetroot on top and sit another slice on tongue on to finish. Dust with flour, dip in eggwash and crumb with the panko.

Deep-fry or pan-fry till golden. Make sure the oil is well drained before they are placed on the plate.

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Consultant Chef Recipes

Main Course Continued

MUSTARD MASH

- 700g potatoes suitable for mashing
- 150g butter
- 100g cream
- 80g English mustard

Peel and boil the potatoes in salted water, then pass through a drum sieve.

Bring the butter and cream to a boil, take off the heat and mix in the mustard then mix into the potatoes.

Season (ensure mustard can be tasted) and serve.

BUTTERED CABBAGE, SPINACH AND ZUCCHINI

- 1/4 Savoy cabbage, trimmed and thinly sliced - ensure new season Savoy cabbage is used (for good green colour)
- 1 zucchini, kept chunky
- Spinach as required
- 30g butter
- 1 teaspoon fresh thyme leaves - ensure these are included

Bring the butter and thyme to a sizzle in a large pan.

Add the cabbage, put the lid on and cook for 1 minute on full heat.

Mix in the zucchini and cook another minute or so - they need to retain their crunch a little to act as counterfoil to the other textures.

To Serve

Lay the braised wagyu on the plate and spoon a generous amount of the reduced sauce over it, finishing it with some picked/chopped tarragon leaves mixed with a small amount of micro greens.

Sit a fritter down and quenelle mashed potato on top - angle of the quenelle pointing towards the greens. Place the green vegetable mix.



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DESSERT

By Rex Morgan from Boulcott Street Bistro and Winebar in Wellington

GHANA CHOCOLATE SLICE WITH GOLDEN SYRUP ICE CREAM AND FREEZE DRIED FRUIT SHERBERT WITH SOUR ORANGE COULIS

Serves 12

- Chocolate Marquise
- 7 egg yolks
- 3/4 cup (165g) caster sugar
- 200g good-quality dark chocolate, roughly chopped
- 250g unsalted butter, chopped, softened
- 50g good-quality cocoa powder, sifted
- 600ml cream
- 1 tsp vanilla extract

Line flat tray with plastic wrap, leaving the excess to hang over the sides. A 1/2cm chocolate sponge can be put on the base.

Use an electric mixer to beat yolks and sugar in a heatproof bowl for 5 minutes or until thick and pale. Place bowl over a pan of simmering water (make sure bowl doesn't touch the water). Add chocolate and whisk for 5-6 minutes until melted. Add butter one piece at a time, whisking between each addition until melted. Remove from heat and fold in cocoa.

Beat cream and vanilla until soft peaks form. Fold a little cream into chocolate mixture. Fold in remainder until combined. Pour into tray, approx 2cm high, fold over plastic wrap to cover, then refrigerate overnight. Cut portion 4 x 8cm rectangle and sprayed with Chocolate gun.



FRUIT CONFETTI

Mixture of fresh as dried fruits (mandarin, raspberry, plum, lychee, coconut and apple powder) blended finely and sieved over dessert - ensure the mix sweet.

Sieve the sherbert (course gauge) over the dessert at the last minute; be generous i.e. all over the plate.

Serve with

- Kohu Rd Golden Syrup Ice Cream - Approx 40 scoops per 5lts.
- Orange coulis - placed around the dessert and slightly thickened so it sits OK on the plate.