

# Chargrilled brochettes of Hawkes Bay lamb loin

with a serrano ham and leek tortilla and pomodori salsa

Wine match - 2009 pinot noir

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# Chargrilled brochettes of Hawkes Bay lamb loin with a serrano ham and leek tortilla and pomodori salsa

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One serve

## Ingredients

140g lamb loin (fully trimmed)

## Spice rub

1 tsp baharat spice

1 tsp sea salt

## Black olive paste

120g black olives (de-stoned)

Small pinch of salt

1 tbsp olive oil

## Method

Make olive paste by whizzing ingredients together.

## Tortillas

20g diced leek

½ clove garlic

10g finely sliced pamplona salami

15g finely sliced serrano or parma ham

1 egg

1 tbsp water

Small pinch of salt

**Method** Sauté leeks and garlic in olive oil until soft but not coloured. Break eggs into a bowl and add water, salt, leeks and meats. Pour mixture into a hot oiled frying pan and seal the base. Finish cooking in a hot oven (200 degrees) which will only take a few minutes. Remove from pan and cool.

## Lamb dressing

2 tbsp salsa di pomodori or 2 tbsp semi dried tomatoes blended to a purée

4 tsp balsamic vinegar

3 tbsp extra virgin olive oil

½ tsp Hungarian paprika

**Method** Rub lamb with a good pinch of spice mix. Pour a teaspoon of oil into a sauté pan and seal the lamb being careful not to burn the crust. Place in a hot oven 200 degrees for 4-8 minutes depending on how you like your meat cooked. Remove and cover, rest for 3 minutes.

While the lamb is resting, warm the tortilla in the oven.

Slice the lamb and place on tortilla, drizzle with salsa pomodori. Serve with black olive paste, slow roasted vine tomatoes and mesclun salad.

## Mediterranean Dips Selection

Muhammara, carrot haydari, smoked aubergine dip and pumpkin pesto – serve as appetisers with crusty bread

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# Mediterranean Dips Selection

Muhammara, carrot haydari, smoked aubergine dip and pumpkin pesto – serve as appetisers with crusty bread



Serves six

## Muhammara

90g lightly toasted New Zealand walnuts (if possible)  
Pinch chilli flakes  
1 clove garlic  
½ slice gluten free bread (soak in a little water then squeeze out)  
1 tbsp Turkish pepper paste or tomato purée  
½ chargrilled red pepper (peeled)  
1 tsp sugar  
1 tbsp pomegranate molasses  
60ml sunflower oil  
2 tsp chopped Italian parsley  
½ tsp freshly ground cumin  
Salt to taste

### Method

Purée all ingredients in a kitchen whizz, taste and season.

Wine match – blanc de pinot noir

## Carrot haydari

(prepare one day ahead)

250g Greek yoghurt  
500g unsweetened natural yoghurt  
250g peeled carrot cut into rounds  
2 tbsp olive oil  
2 whole peeled garlic cloves  
Sea salt

### Method

Put the Greek and natural yoghurt into a sieve lined with muslin and drain in the fridge overnight.

Roast carrots and garlic in the olive oil until soft and golden.

Put carrots with the oil, garlic and strained yoghurt in a kitchen whizz, purée. Taste and season with salt only.

Wine match – reserve chardonnay

## Smoked aubergine dip

1 medium aubergine cooked over an open flame until soft, well cooked and charred  
1 small onion finely diced  
2 cloves crushed garlic  
Zest and juice of 1 lemon  
250g drained and washed cannellini beans  
3 tbsp sunflower oil  
Salt and pepper to taste

1 tbsp finely chopped Italian parsley

### Method

Sauté onion and garlic in two tablespoons of olive oil until soft.

Carefully scrape the inner flesh from the charred aubergine. Combine all the ingredients, except the parsley, into a kitchen whizz and purée until smooth.

Add chopped parsley and season to taste.

Wine match – blanc de pinot noir

## Pumpkin pesto

1 cup pumpkin seeds (dry roast until golden)  
75g grated parmesan  
2 cloves garlic  
70g picked basil  
10g chopped Italian parsley  
1 tbsp lemon juice  
Zest of ½ lemon  
1 cup of good olive oil  
Salt to taste

### Method

Place all ingredients in a kitchen whizz and blend until you have a rough paste. Taste and season.

Wine match – riesling

**Pan fried Akaroa salmon cooked in cider**  
with cinnamon and mint couscous and courgette agridulce  
Wine match - reserve chardonnay or blanc de pinot noir

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This is a lovely fresh dish with lots of flavour, that is easy to prepare. We match it with our reserve chardonnay or blanc de pinot noir. Bon appétit.

# Pan fried Akaroa salmon cooked in cider

with cinnamon and mint couscous and courgette agridulce

Wine match – reserve chardonnay or blanc de pinot noir



*Serves four*

## Ingredients

Fresh salmon (approx 160g x4)  
1 tbsp sumac  
1 tbsp sea salt  
100ml dry cider

## Courgette agridulce

1 clove of finely crushed garlic  
2 tbsp olive oil  
1½ tbsp cabernet sauvignon vinegar  
1½ tbsp honey  
20g currants  
1½ tbsp toasted raw pistachio nuts  
1 finely shredded courgette  
Salt to taste

**Method** Stir all ingredients together, taste, season and set aside.

## Couscous

200g medium couscous  
60ml sunflower oil  
Pinch cinnamon  
2 pinches salt  
260ml boiling water

## Couscous dressing

¼ tsp harissa or chilli flakes  
150ml sunflower oil  
1 tbsp chardonnay vinegar  
2 tsp lemon olive oil  
1 tbsp chopped mint  
½ tsp salt

**Method** Stir all ingredients together and set aside.

## Method

Put couscous into an oven proof dish. Add cinnamon, salt and oil. Pour over boiling water and stir quickly with a fork. Cover with foil and put in 180 degree oven for 5-10 mins. Fluff up with a fork and leave semi-covered.

## To assemble the dish

Heat a sauté pan, lightly brush with olive oil. Coat the salmon in the sumac and salt rub.

Pan fry the first side until a crust forms on the fish, turn over and pour in cider. Place salmon in a very hot oven for 4-5 minutes. Remove and rest, cover loosely with foil.

Toss the couscous with the couscous dressing and put onto the plate, top with the salmon and then mix the courgette with the dressing and put a small handful on top. Drizzle remaining dressing on the salmon and a little around the plate. Garnish with watercress.

# Moroccan Lamb Loin with Feta Salad

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# Moroccan Lamb Loin with Feta Salad

## Ingredients

4 loins of lamb  
Cos or iceberg lettuce, shredded  
150g feta cheese, crumbled  
1 tbsp ground cumin  
1 tbsp paprika  
1 pinch chilli flakes  
½ tbsp nutmeg  
½ tbsp ground black pepper  
½ tbsp sea salt

## Feta salad

20g spring onions  
4 tbsp dill  
4 tbsp Italian parsley  
3 tbsp mint  
2 cloves roasted garlic  
1 tbsp sea salt  
90ml extra virgin olive oil  
Juice of half a lemon  
Freshly ground black pepper

## Method

Mix all of the spices together to make your dry spice rub.

For the feta salad, make a paste of the garlic and salt. Chop the fresh herbs, slice spring onions finely, combine all the ingredients, taste and adjust seasoning if needed.

Roll lamb loin in spice mix. Seal lamb in a medium hot frypan with a little olive oil. Place in oven at 200°C and cook for about 4-8 minutes depending on the size of the lamb. Remove and cover for 5 minutes to rest the meat. Meanwhile make up the salad with leaves, crumbled feta and the dressing.

## To serve

Slice meat, drizzle with a dressing of your choice, (we use a balsamic/sherry dressing) add potatoes, rice or cous cous and the salad and enjoy.

**Tip: The lamb is great to BBQ too!**