

THE DIFFERENCE BETWEEN EATING AND DINING

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FINE DINING SHOULD NOT BE RESERVED FOR SPECIAL OCCASION. INSTEAD OF A "DATE NIGHT" OUT ON THE TOWN, SPOIL YOUR LOVED ONE WITH A ROMANTIC DINNER FOR TWO AT HOME. BRING OUT THE CRYSTAL, POLISH THE SILVERWARE, BUY A FEW FLOWERS, LIGHT THE CANDLES AND WHIP UP SOME CUISINE GOODNESS USING THESE EASY-TO-FOLLOW RECIPES THAT WILL SEE YOU THROUGH FROM ENTRÉE TO DESSERT.





GOLDEN BEETROOT WITH TRUFFLE OIL, WAIKANAI CRAB AND BABY SORREL

How to - Prepare:

2 Baby Beetroot per person – cooked in water till tender.
Remove the skins and slice very thinly with a mandolin.
30g cooked crabmeat per person.
Pick through the crab to ensure no shell.
Mix 5g finely diced shallot, a pinch of sea salt and a little lemon zest.
Freshen with a few drops of lemon juice.

How to - Serve:

Arrange the Beetroot in a circle, brush with truffle oil and season with sea salt.
Place the crab on top.
Mix a little micro sorrel with olive oil and place on top of the crab.

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KELP SEARED TUNA WITH CAMELISED ONION, ROSEHIP SYRUP AND BABY VEGETABLES

Use 150g tuna per person.
Coat in a mixture of dried wakame, fennel seed and fine cornmeal.

How to - Rosehip Syrup:

- 125ml Water
- 125ml Vinegar
- 250g Sugar
- 4 Rosehip Tea Bags
- 1tsp Rosebuds

Reduce to a syrup.

How to - Vegetables:

Prepare baby leeks by blanching in salted boiling water for 2 minutes, refresh in iced water.

Prepare baby fennel in the same manner.

Caramelised onion:

- 2tblsp Olive Oil
- 3 Finely Sliced Onions
- 2 tblsp Brown Sugar
- 2 tblsp Balsamic Vinegar

How to - Onions:

Heat oil in a large frying pan over low heat.

Add the onions and a good pinch of salt and cook very slowly for 15-20 minutes, stirring occasionally to prevent them from catching. Don't be tempted to turn the heat up, as you don't want the onions to burn.

When onions are softened and tinged golden, add the sugar and balsamic - this will start the caramelisation process.

Cook over low heat for a further 5-10 minutes,

stirring occasionally, until sticky and caramelised.

Use immediately, or store in the fridge in a sterilised jar or plastic container, and use when required.

To serve:

Sear the Tuna quickly in a hot pan. Then rest.

Pan the fennel and baby leeks, to colour lightly.

Place the caramelised onion in the centre of the plate.

Cut the tuna and arrange on the onion.

Arrange the baby vegetables around the plate.

Garnish with shiso and garlic flowers and a little red wine jus.

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PETIT FOURS

LEMON TARTS

Use Lincoln Bakery tart cases.
Fill with lemon curd.
Make a meringue, with 2 parts sugar to 1 part egg white. Whisk over hot water till 55c or hot to touch and sugar is dissolved. Whisk cold on a machine.
Then pipe and colour under a grill or with a blowtorch.

COCONUT TUILLE

Use equal weights of egg, sugar and fine coconut.
Mix and press down with a fork on a non-stick mat.
Bake at 180c until light brown.
Use a scraper to lift and mould.
It will crisp up when cold.

CHOCOLATE TART

Fill a blind baked tart case with 120g dark chocolate melted with 75g butter.
Whisk, in a machine, 2 whole eggs, 1 yolk and 25g sugar.
Whisk till peaked.
Fold together and cook at 100c for 10 minutes.

PEAR AND PECAN TART

Use sheet Sweet Pastry

Poach the pears

- 375ml sauternes
- 3tsp Cardamom
- 1 Cinnamon Stick
- 1 Vanilla Pod
- 6 Pears

Filling

- 250g Butter
- 250g Castor Sugar
- 4 Eggs
- 60g Plain Flour
- 125g Ground Almonds
- 125g Ground Pecans

How to - Pears:

Core and cut each pear into 8 wedges.
Blind bake the base at 180c for 15 minutes.
Bring sauternes, cardamom, cinnamon stick and vanilla pod to the boil.
Add pears and enough water to cover the pears.
Cover with cartouche and lid to ensure pears are completely submerged, and poach for approximately 8 minutes till tender.

How to - Frangipane:

Cream the butter and sugar until light.
Add eggs, one at a time, beating each time.
Combine dry ingredients and fold into wet ingredients.

How to - Construction:

Spoon frangipane into base and smooth with the back of a hot metal spoon.
Next add the pears.
Cook for 20 minutes at 150c until golden – they should spring back.

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