



BLACK SESAME CONES

You will need:

- 50g Bakers Flour
- 20g Castor Sugar
- 5g Sea Salt
- 114 g Unsalted Butter
- 2 Egg Whites
- 10g Black Sesame Seeds

Cream butter till light and fluffy, but still cool, not too warm. Remove from mixer.

Combine sugar, flour, salt and egg white, mix to paste consistency.

Gradually add butter, mixing in between additions.

Lastly add black sesame seeds.

Smooth out into a ring template to produce flat disks on non-stick baking paper.

Bake until golden. While hot, shape into cones

Gravalax with Beetroot

1 side of salmon

450g Brown coffee sugar crystals

150g rock salt

1 tbsp fennel seed - crushed

6 juniper berries - crushed

1 tbsp vodka

2 large beetroot

Clean the salmon, leaving the skin on. In a bowl mix the spices with salt and sugar.

Line a tray with plastic wrap - enough to wrap over the salmon after the next two stages.

Wash the salmon flesh with the vodka.

Cover the salmon with the salt mixture. Try to get the layer even.

Wrap in the plastic and put in fridge for three days.

Remove and brush off the salt and sugar.

Place into a new plastic lined tray and press the grated beetroot onto the flesh. Leave 24 hours.

Remove and rinse off Beetroot.

Suggestion: Cut down the middle lengthwise and wrap and freeze. This salmon can be carved from the fillet frozen. Allow to defrost before use.

Avocado Puree.

Select ripe avocado and puree with lime juice, fresh coriander and sea salt.

Pipe into cones, top with rolled slices of Beetroot and salmon and garnish.

Alternately fill cone with French Goat Cheese and top with a lightly smoked Tomato

www.thedifference.co.nz





LIGHTLY SMOKED LAMB WITH GREEN BEANS, PARMENTIER POTATOES AND JAPANESE EGGPLANT

You will need:

One Lambrack will serve two people.

- Olive Oil
- Beans
- Potatoes
- Fresh Thyme
- Eggplant
- Red Wine Jus
- Salt
- Wood Shavings

Clean the bones of the rack to remove any excess fat or stringiness. Brown on a high heat with a little olive oil. Season and put aside. Trim 60g of beans per person and blanch in boiling water and refresh in cold water. Drain and put aside. Peel and cut potatoes into large cubes. 60g of dice per person. In a heavy pan melt 50g of butter with 4 sprigs of thyme. Add the potatoes over medium heat and keep moving allowing to colour and crisp. Drain when cooked and a lovely brown. In the remaining butter saute three slices of Japanese eggplant per person approx. 2cm high. Again drain and set aside after about 8 minutes. Set up your smoker or an oven tray with 3 tablespoons wood shavings soaked with 1 teaspoon water and 1 teaspoon oil. Place a wire rack or tin foil on top of the wood shavings and place on the heat. At the first signs of smoke, place the lamb into the smoker and cover. Leave on the heat in the smoke for 5 minutes. Turn off and remove. **NB:** The smoking should be done in a well-ventilated area or outside.

Lastly you will need a nice red wine jus to serve.

To finish the dish:

Place the lamb into a pre-heated 180C oven for 8 minutes or until cooked medium rare. Remove and rest, covered with foil. While the lamb is in the oven, re-heat the potatoes and eggplant in the oven for 5 minutes. Reheat the beans in boiling water, remove and season with olive oil and salt.

To serve:

Place beans onto the centre of the plate, with potatoes and eggplant around. Cut the lamb and serve on the beans and drizzle with jus. Garnish with fresh thyme.

www.thedifference.co.nz





BROWN SUGAR AND HAZELNUT MERINGUES

You will need:

- 300g Brown Sugar
- 150g Egg Whites
- 80g Toasted Hazelnuts

Over a simmering bain-marie, whisk the egg whites and brown sugar till hot and well mixed.

Beat cool in an electric mixer. Near the end, add half of the hazelnuts that have been broken first.

Put spoonfuls onto a baking paper lined tray and place in a oven preheated to 150C.

Cook for 15 minutes and then turn the oven off and leave for one hour.

Remove and cool.

Serve with fresh berries and lightly sweetened Mascarpone.

www.thedifference.co.nz

