



SELECTIONS | *from the Menu*

Verasion's Harissa Flinders Island Lamb Rack

INGREDIENTS

- 4 point rack Harissa Jus
- 6 asparagus sprig
- 2 garlic cloves
- 1 tblsp coriander seeds (roast & grind)
- Caul Fat
- 1 tblsp caraway seeds (roast & grind)
- Seasoning

METHOD - Trim Lamb, cut in half, bone one point from each half, and clean remaining bone on lamb. Pound in mortar and pestle the garlic, rosemary and asparagus. Put mix on top of 2 lamb halves and cover with caul webbing. {Not to much}

Braise cabbage with grated carrot and deglaze with white wine and add plump sultanas. Ratio: 2\3 cabbage, 1\3 carrot and sultanas.

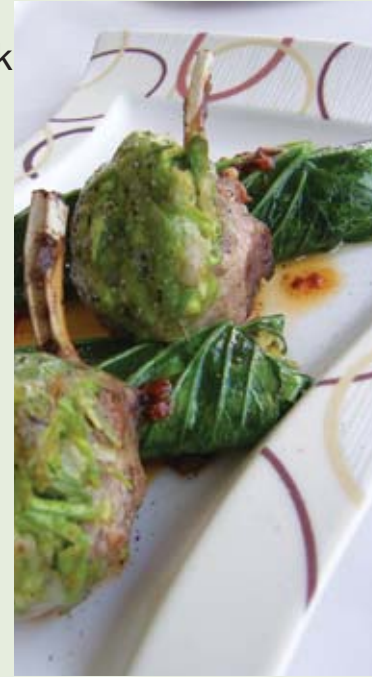
- 1 teasp cumin seeds (roast & grind)
- Rosemary sprigs
- 125ml crushed chili

Harissa Jus

- 150 ml sweet chili sugar syrup
- Cabbage Mix
- 1 litre beef reduction
- Bok Choy

Trim bok Choy {need leaves only} Put leaves together and roll with cabbage inside into cabbage rolls. Make Harissa paste and jus and mix ratio together.

To serve cook lamb in oven for 13mins, let rest for 2mins, while resting in pan cook cabbage rolls in butter, serve with cabbage rolls on plate, arrange lamb on top and drizzle over Harissa jus.



Denor's Mocha Brownies with Mocha Ganache

INGREDIENTS (Makes about 24 brownies)

Brownie

- 1 ½ cups all-purpose flour
- ½ teaspoon salt
- 1 cup unsalted butter
- 5 ounces unsweetened chocolate, coarsely chopped
- 2 cups granulated sugar
- 1 tablespoon instant coffee granules
- 4 eggs
- 1 ½ teaspoons Wilton Clear Vanilla Extract
- ¾ cup semi sweet chocolate chips

Ganache

- 1 teaspoon instant coffee granules
- 2 teaspoons water
- 1 ½ cups semi-sweet chocolate chips
- 1 cup heavy whipping cream, heated to boiling

METHOD - Preheat oven to 350F spray 13 x 9 in pan with vegetable pan spray or Bake Easy Non stick spray

In small bowl, combine flour and salt. In large microwave safe bowl, melt the butter and chopped chocolate. Stir in sugar and coffee. Add eggs and vanilla; mix well. Stir in flour mixture; mix until just combined. Stir in chocolate chips. Spread batter into prepared pan.

Bake 25-30 minutes or until toothpick inserted in centre comes out almost clean. Cut with heart shaped cutters. Cool completely.

For ganache, combine coffee granules with water in small bowl; stir until dissolved. In medium bowl, place chocolate, pour hot cream over chocolate. Let stand for 1 minutes; stir until chocolate is dissolved. Stir in coffee mixture. Pour ganache over cooled brownies. If desired, garnish with chocolate curls - *Denorlicious!*

Barmah Park's Seafood Ravioli



INGREDIENTS

- 250g fish meat
- 250 ml thickened cream
- 1 egg white
- Wonton wrappers
- Sea salt and white pepper
- 3 prawns finely chopped
- 200g crab meat

METHOD

Mince fish meat in food processor then add the egg white. Once combined, slowly add cream until a light mousse forms. Use a spatula to scrape the bowl as it comes together to make sure the mix is fully combined. Place the mix into a bowl then add the prawn flesh and crab, season to taste.

Lay out wonton sheets, spoon mixture into centre of sheets. Egg wash four sides of bottom sheets, then lay top sheet over mixture and press with round cutter to size.

4 min to cook fresh in simmering water

CHARDONNAY CREAM SAUCE

- 300 ml Chardonnay
- 200 ml chicken stock
- 400ml Thickened cream

Reduce chardonnay by ½ in a saucer add chicken stock and reduce again by ½. Add Cream & simmer for 4 min add salt & pepper to taste. Serve with wilted spinach & julienne leek, carrot, & red capsicum.