

Morning Star's Apple Sponge Pudding

INGREDIENTS

A. Stewed apple

- 8 Granny Smith apples, peeled and cored
- 1 cup sugar
- 50gr butter
- 2 star anise
- 1 cinnamon stick

B. Sponge Batter

- 120gr butter
- ½ cup sugar
- 2 eggs
- 2 cups SR flour
- Cinnamon/sugar mix - topping

METHOD -

Preparation of (A) stewed apple

Place all ingredients into saucepan, heat and gently stew on low heat stirring until apple is soft – about 15 minutes. Set aside.

Preparation of (B) sponge batter

In bowl beat butter, sugar and eggs until light and fluffy. Slowly add SR flour and milk and beat until smooth.

Baking

Remove cinnamon stick from stewed apple mix, reheat apple until hot (this can be done in microwave or on hotplate). Place hot apple into ceramic baking dish large enough to accommodate apples and cover it with sponge batter. Sprinkle the top with cinnamon and sugar mix. Bake for approx 15 – 20 minutes.

Serve warm with yummy cream or icecream.



Soy's Dragon's Fire

- Absolut Mandarin Vodka
- Cointreau
- Cranberry Juice
- Dash Lime Juice

(shaken then served on ice)

A Fresh and Firey cocktail to start the night (and keep it going)

Stillwater at Crittenden's

24 hour sous-vide lamb shoulder with a vinocotto glaze, potato & gruyere gnocchi, sautéed cavalo nero & herbs

FOR THE LAMB (allow 2 days preparation)

- 1 boned lamb shoulder approx 1.5kg
- 200ml Crittenden Estate Vinocotto
- 30ml olive oil
- Bay leaf
- Sprig of rosemary
- Clove of garlic
- Salt & pepper

Method - Season the lamb thoroughly with the oil, vinocotto, salt & pepper. Lightly bruise the garlic, rosemary & bay leaf. Wrap up together in cling film to form a little sachet.

Roll up the lamb shoulder in cling film, then seal in a vacuum bag such as a Sunbeam Food-saver with the herb sachet. Cook completely submerged in a water bath at 64c for 24 hours. Once cooked place in an ice bath in the fridge overnight.

GARNISH

- 1 bunch Cavalo Nero de-stemmed, washed & roughly chopped.
- 4 peeled, sliced shallots
- 100g diced butter
- 1 clove garlic, finely sliced
- ½ bunch flat leaf parsley, chiffonnade
- Long slices of Parmesan or Pecorino to finish

To Serve

Open the bag of lamb, saving the juices that come off into a pan & reduce by a third, adding more vinocotto as needed.

Cut the lamb into 2 cm thick slices. Gently caramelize both sides in a pan, then add the reduced stock, cover & place in a low oven for 10 mins or until core temp has reached 65c.

Sauté shallots, garlic in the butter in a heavy based pan until they start to lightly caramelize, Blanch gnocchi in boiling water and add to pan to seal lightly. Add parsley, cavalo nero and cook for another minute. Season & arrange on plate.

Place 2 pieces of lamb on plate next to the gnocchi, drizzle with sauce and garnish with cheese.

- Or let us do the hard work for you and come and enjoy it at Stillwater!!

For the gnocchi

Roast some whole flouy potatoes on rock salt. Peel & pass the cooked flesh through a fine mouli or sieve.

- 1 kg of potato mash (do not let it go cold!)
- 2 egg yolks
- 150g finely grated gruyere style cheese (we use Heidi gruyere from Tasmania)
- 50g finely grated Grana Padano parmesan
- 500g "00" flour

Salt & Finely ground white pepper to taste

Combine mashed potato, yolks, flour, salt & pepper on a lightly floured bench. Roll into 2cm wide cigars and cut into 2cm pieces, place immediately into a pot of salted boiling water with a generous splash of olive oil. Once the gnocchi float to the top and are cooked without being doughy, transfer to ice water. Repeat process for the rest of the gnocchi dough. Drain when cooled; rub with some olive oil & reserve. Can be made the day before.

