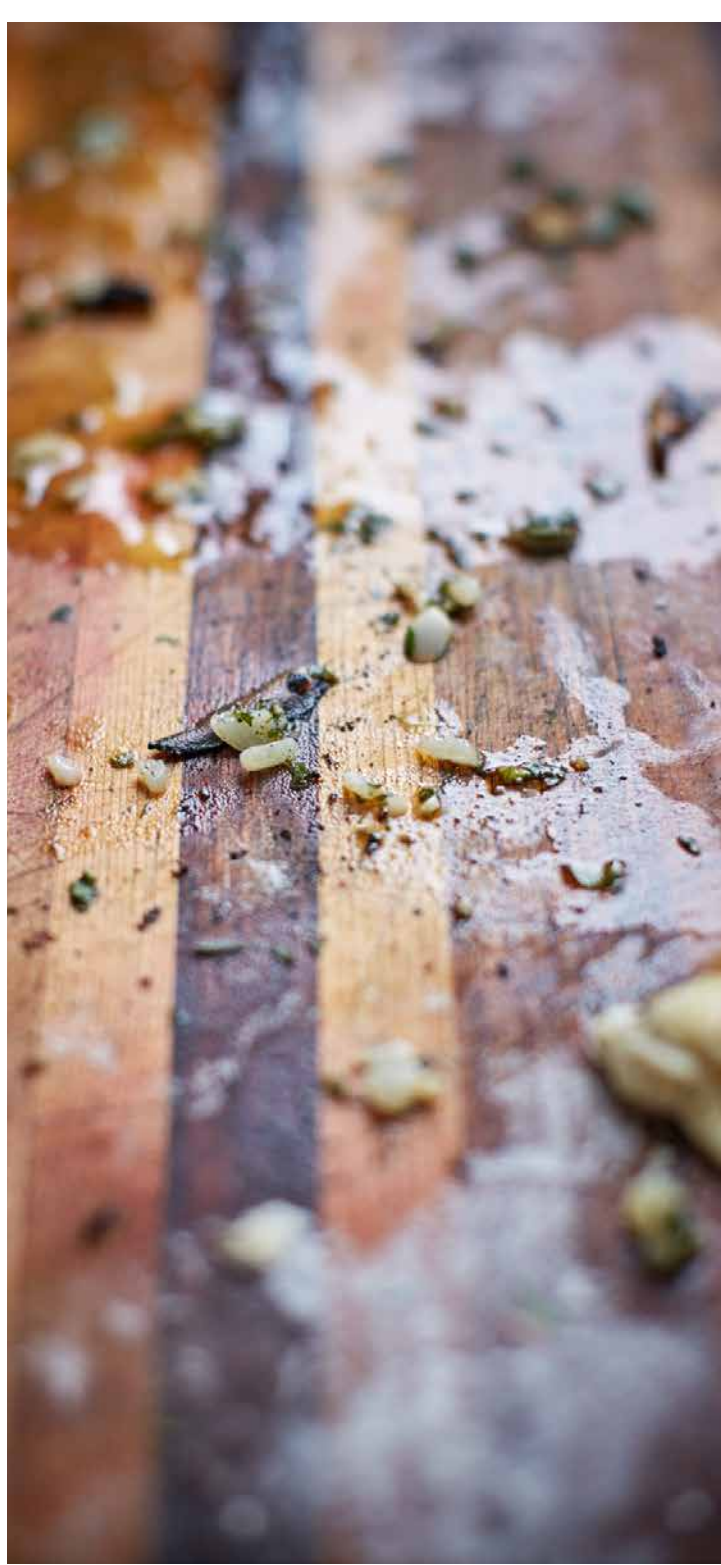





tassie food love 2015
recipe collection





potato, radish & beetroot salad with tarragon dressing

Donna Hay

1kg purple potatoes, peeled
600g radishes, trimmed and halved
450g baby beetroot, peeled and thinly sliced
micro (baby) red garnet (optional), to serve

tarragon dressing

1 cup tarragon leaves
1 garlic clove, crushed
1 tablespoon salted capers, rinsed
1/4 cup (60ml) white wine vinegar
1/4 cup (60ml) olive oil
1 teaspoon caster sugar
sea salt and cracked black pepper
1/3 cup (100g) whole-egg mayonnaise

To make the tarragon dressing, place tarragon, garlic, capers, vinegar, oil, sugar, salt and pepper in a small food processor and process to combine. Place in a large bowl, stir through the mayonnaise and set aside.

Place the potatoes in a large saucepan of salted cold water over high heat. Bring to the boil and cook for 18-20 minutes or until tender. Drain and set aside to cool completely. Slice the potatoes and add to the dressing with radish, beetroot, salt and pepper and toss to coat. Top with red garnet to serve.

mixed crostini

Donna Hay

36 slices sourdough baguette
2 tablespoons extra virgin olive oil, plus extra to serve
sea salt and cracked black pepper

Avocado & Feta

1 small avocado, sliced
1 tablespoon lime juice
1/4 cup (50g) feta, crumbled
1 teaspoon black sesame seeds

Goat's Curd & Grilled Peach

1 peach, sliced into thin wedges
100g goat's curd
1 tablespoon lemon thyme leaves

Asparagus & Caper

1/4 cup (60g) spreadable cream cheese
1 bunch baby asparagus, shaved
1 tablespoon baby capers
micro (baby) mint leaves, to serve

Pesto & Tomato

75g feta
4 large cherry tomatoes, sliced
2 tablespoons store-bought pesto
micro (baby) purple basil leaves, to serve

Preheat oven to 220°C. Divide the baguette slices between 2 large baking trays and brush each side lightly with oil. Cook for 4-5 minutes, turning halfway, or until golden and crisp. Set aside to cool.

To make the avocado and feta crostini, drizzle the avocado with lime juice and place on 9 crostini. Sprinkle with feta and sesame seeds.

To make the goat's curd and peach crostini, preheat a char-grill pan over high heat. Grill the peach for 1 minute each side or until lightly charred. Spread the curd on 9 crostini. Top with peach and thyme.

To make the asparagus and caper crostini, spread the cream cheese on 9 crostini. Top with the asparagus, capers and mint.

To make the pesto and tomato crostini, place the feta onto 9 crostini. Top with the tomato, pesto and baby basil.

To serve, sprinkle all the crostini with salt and pepper, and a drizzle of olive oil.





vincotto roast chicken with herb & sherry stuffing

Donna Hay

1 x 1.8kg chicken, rinsed and patted dry
¼ cup (60ml) vincotto
2 bunches (600g) sweet black seedless grapes, cut into small bunches
tarragon butter
¼ cup finely chopped tarragon leaves
100g unsalted butter, softened
sea salt and cracked black pepper
herb and sherry stuffing
50g unsalted butter
2 eschalots (French shallots), finely chopped
2 tablespoons thyme leaves
1 tablespoon finely chopped rosemary leaves
½ cup (125ml) dry sherry
3 cups (210g) fresh sourdough breadcrumbs

Preheat oven to 180°C. To make the tarragon butter, place the tarragon, butter, salt and pepper in a bowl and mix until smooth. Set aside.

To make the stuffing, melt the butter in a large frying pan over medium heat. Add the eschalot, thyme, rosemary, salt and pepper and cook for 3–4 minutes, stirring, or until soft. Add the sherry and cook for 1–2 minutes or until reduced and syrupy. Remove from the heat, add the breadcrumbs and mix to combine. Set aside to cool slightly.

Fill the cavity of the chicken with the stuffing and tie to secure. Using your fingers, carefully loosen the skin away from the breast and push the tarragon butter mixture under the skin.

Place the chicken onto a lightly greased heavy-based ovenproof dish. Brush with 1 tablespoon of the vincotto and sprinkle with salt and pepper. Cook for 40 minutes.

Add the grapes to the dish, drizzle with the remaining vincotto and cook for a further 30 minutes or until the chicken is cooked and the grapes are soft. Serves 6–8.

Tip: You can stuff and butter the chicken up to two days in advance. Keep refrigerated and brush with the vincotto just before cooking.





slow baked lamb shoulder

Karen Martini

2 teaspoons sea salt flakes
8 cloves garlic, sliced
6 sprigs rosemary, stripped and leaves chopped
1 tablespoon black peppercorns
100ml extra virgin olive oil
3 tablespoons dried oregano
1.8-2.2kg lamb shoulder, deboned
100ml white wine vinegar
lemon wedges, to serve



Preheat the oven to 150°C (fan-forced).

Grind the salt, garlic, rosemary and peppercorns in a mortar and pestle, then add the olive oil and dried oregano.

Open out the lamb shoulder and massage the marinade into the lamb. Place the lamb in a ceramic baking dish, splash over the vinegar and pour 150ml water into the tray. Cover with foil and bake for 2½ hours. Remove the foil (the meat should be very tender by now) and drain off some of the fat, leaving the juices behind.

Increase the heat to 220°C (200°C fan-forced) and turn on the grill bars if possible, then cook the meat for 3-5 minutes until crispy and nicely browned.

Lightly shred the meat into large chunks and pile on a warm platter (or serve it in the baking dish - try to keep it as hot as possible). Spoon over some of the juices and serve with lemon wedges.

Serves 6-8.



freekah salad with feta, toasted almonds, lemon and parsley

Karen Martini

- 300g freekah grains
- 2 handfuls large golden raisins
- 100ml extra virgin olive oil
- juice of 1 lemon
- sea salt and freshly ground pepper
- 1 red onion, finely diced
- 1 large bunch flat-leaf parsley, leaves picked and roughly chopped
- 50g almonds, toasted and roughly chopped
- 100g marinated sheep's feta, crumbled

Bring a large saucepan of water to the boil over high heat. Add the freekah, then reduce the heat to low and simmer for 40 minutes or until tender.

Meanwhile, soak the raisins in boiling water for a few minutes to plump up, Drain.

Drain the freekah well and place in a serving bowl. Add the olive oil, lemon juice, salt and pepper to the warm freekah, then toss through the raisins, onion and parsley.

Top with the toasted almonds and feta.

easy flatbreads

Jamie Oliver

For the flatbreads

350g self-raising flour, plus extra for dusting
sea salt
1 teaspoon baking powder
350g natural yoghurt

For the garlic and herb butter

2 cloves of garlic
a bunch of fresh soft herbs, such as flat-leaf
parsley, tarragon, basil, dill
40g unsalted butter

Add all the flatbread ingredients to a mixing bowl and mix together with a spoon, then use clean hands to pat and bring everything together.

Dust a clean work surface with flour, then tip out the dough.

Knead for a minute or so to bring it all together (this isn't a traditional bread recipe, so you don't need to knead it for long – just enough time to bring everything together).

Put the dough into a floured-dusted bowl and cover with a plate, then leave aside.

If making the garlic butter: peel the garlic cloves and crush them with a garlic crusher.

Pick the herb leaves onto a chopping board and finely chop them, discarding the stalks.

Melt the butter in a small pan over a medium heat, then stir through the garlic and chopped herbs, then set aside.

Dust a clean work surface and rolling pin with flour, then divide the dough in half, then divide each half into 6 equal-sized pieces (roughly the size of a golf ball).

With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12cm rounds, roughly 2mm to 3mm thick.
Use a knife to cut 6 lines into the centre of each

round, leaving about 3cm at each end.
Place the griddle pan on a high heat, then once hot, cook each one for 1 to 2 minutes on each side, or until bar-marked and puffed up, turning with tongs.

Brush the flatbreads all over with herby garlic butter as they come off the griddle, then pile onto a serving board so everyone can dig in and help themselves.

Serves 12.



asparagus with garlic oregano crumbs

Donna Hay

1/3 cup (80ml) extra virgin olive oil
2 cups (140g) fresh sourdough breadcrumbs
1/2 cup oregano leaves
2 cloves garlic, crushed
sea salt and cracked black pepper
1/3 cup (25g) flaked almonds
600g asparagus (3 bunches), trimmed
1 tablespoon shredded lemon rind
1 tablespoon lemon juice



Heat half of the oil in a large non-stick frying pan over high heat. Add the breadcrumbs, oregano, garlic, salt and pepper and cook, stirring, for 4-5 minutes or until lightly golden. Add the almonds and cook for a further 2-3 minutes or until the almonds are toasted and the crumbs are crisp. Transfer to a small bowl and set aside.

While the breadcrumbs are cooking, cook the asparagus in a large saucepan of salted boiling water for 2 minutes or until tender. Drain well, place on a large serving platter, and sprinkle over the garlic oregano crumbs and lemon rind. Place the lemon juice, salt, pepper and remaining oil in a small bowl, whisk to combine and drizzle over the asparagus to serve.

Serves 6-8.





carciofi

Lydia Schiavello

- 4 globe artichokes
- juice of 1-2 lemons for boiling the water
- 4 eggs
- 1/2 cup of finely grated parmigiano cheese
- 2 garlic cloves, finely chopped
- 1 bunch flat leaf parsley, finely chopped
- sea salt flakes and ground black pepper
- 50 ml olive oil
- 2 cups of water
- 1 cup fresh bread, finely sliced (optional)

To prepare the artichokes, cut the tops off so the stalk is separate to the heart of the choke. Lightly bash the heart of the artichokes on a work surface so that the leaves open up.

To create the filling combine the eggs, parsley, parmigiana, garlic in a bowl and season with salt and ground black pepper. Stuff the filling into the artichoke petals making sure that it covers all around and through to the centre of them.

Place the artichokes tightly into a pot of water approximately 3-4 cm deep. Add the lemon to the water and drizzle oil over the artichokes.

Simmer (with the lid on) on a low heat for about 30-40 minutes or until the petals are tender and pull away easily from the heart of the choke.



strawberry & lemon tart

Adapted from BakeNoir.com

1 roll, store bought shortcrust pastry, thawed
300g mascarpone cheese
8 tablespoons powdered sugar
zest of 2 lemons
4 tablespoons lemon juice
180ml heavy whipping cream
2 punnets strawberries, halved
elderflowers to decorate, optional



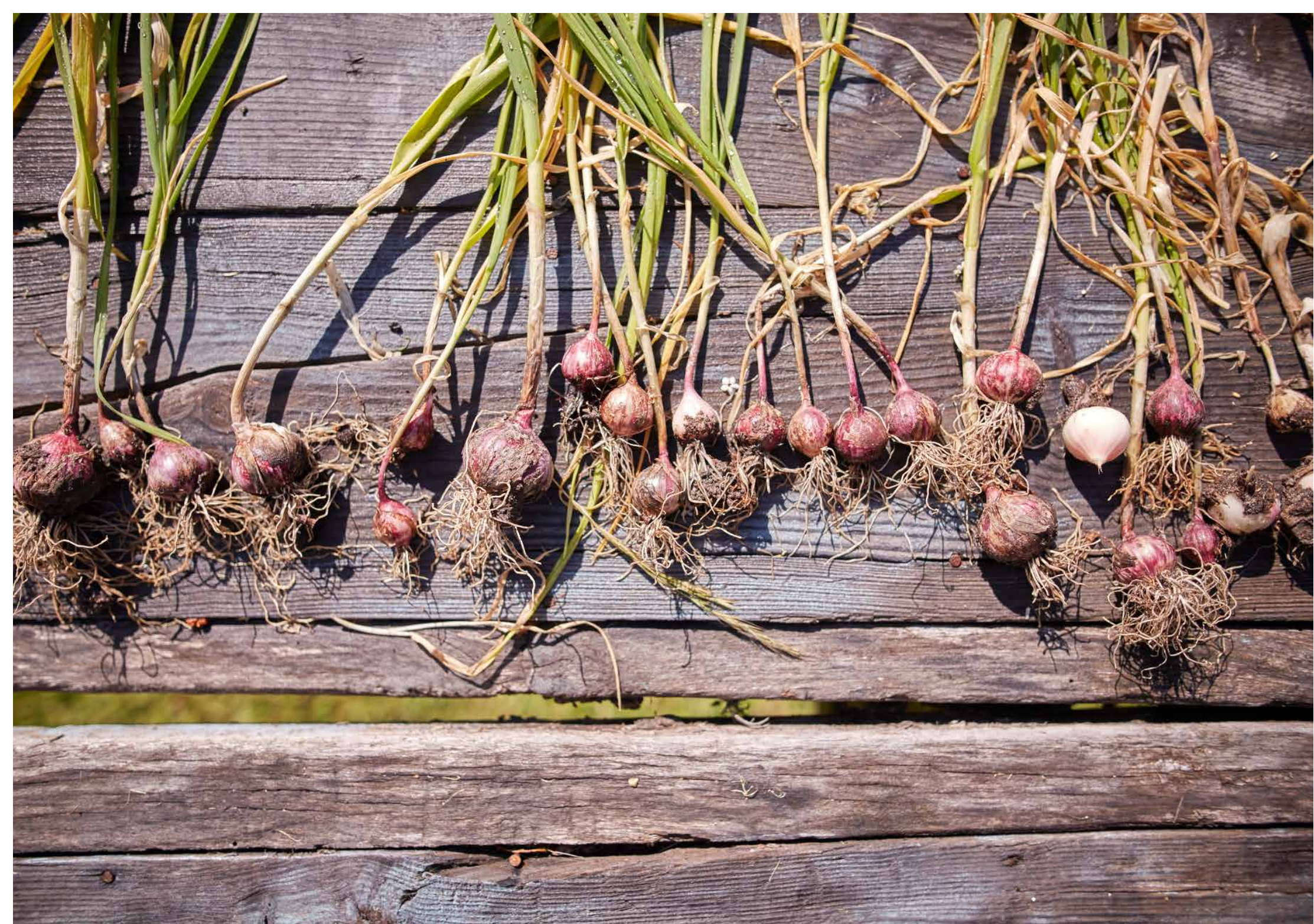
Preheat oven to 180°C. Line a lightly greased 36cm x 13cm x 2.5cm loose-bottomed fluted tart tin with the pastry. Trim the edges and prick the base with a fork. Refrigerate for 30 minutes.

Line the pastry case with non-stick baking paper, fill with baking weights and bake for 15 minutes. Remove the paper and weights and bake for a further 10 minutes or until the pastry is just cooked. Allow to cool in the tin.

In the bowl of your standing mixer combine mascarpone cheese, powdered sugar, lemon zest and juice and beat until creamy. Add heavy cream and beat on high until you get a fluffy filling.

Spread filling into the cooled, empty tart shell, top with halved strawberries and elderflowers if using.







thank you



@agrariankitchen



The Agrarian Kitchen

Agrarian Kitchen

An enormous thanks to Rodney, Severine, Tristan, Chloe and Stacey for the amazing venue and hospitality over our couple of days at Agrarian Kitchen.



@brownbrothers



Brown Brothers Winery



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Brown Brothers

A big thanks to Brown Brothers for keeping our group happy with Prosecco bubbles and some of the finest Shiraz this country has to offer.



@ridgelinepottery



Ridgeline Pottery

Ridgeline Pottery

A huge thank you to Ben and Peta for morning tea and great morning seeing Ben at work in the studio.



@frogmorecreekLING



Frogmore Creek Wines



@FrogmoreWines

Frogmore Creek Winery

Thank you to our favourite winery in the region. Chef Ruben Koopman and team for creating some amazing dishes we won't forget!



@ethoshobart



Ethos Eat Drink



@EthosEatDrink

Ethos Eat Drink

Thank you to Iain and the fantastic wait staff at Ethos to make our final dinner a very enjoyable experience.

