

TASTE OF THE TERRACE

SPRING ASPARAGUS WITH COD BRANDADE

2021 Jagged Rock Sauvignon Blanc-Semillon

PAN SEARED SCALLOPS WITH TOMATO BEURRE BLANC

2020 Legacy Collection Perpetua

PEACE COUNTRY LAMB SADDLE

2017 Legacy Collection Quatrain

STRAWBERRY CAKE WITH WILD ROSE AND RHUBARB

2022 Reserve Collection Rosé



MISSION HILL

Family Estate



SPRING ASPARAGUS WITH COD BRANDADE

Yield: 4 portions

COD BRANDADE

200g ling cod
1 L milk
100g mashed potato
50 ml sour cream
50ml yoghurt
1 lemon, juiced and zested
Dill and Chives

METHOD COD BRANDADE

Poach cod in milk with bay leaf, garlic and thyme until the cod is flakey. Allow to cool in milk. When cod is cold remove from milk and drain. Mix mash potato, sour cream, yoghurt, herbs and lemon juice and zest together, season. Finally add in cod and don't over mix. Put in to ring mold.

LETTUCE CREAM

Lettuce
Sour scream

METHOD LETTUCE CREAM

Blanch lettuce in salted water until tender, put straight into iced water to refresh. Blitz in blender until smooth add small amount of iced water to help blend into a puree. In separate bowl mix sour cream and lettuce puree together.

continued.....

SPRING ASPARAGUS CONTINUED

Yield: 4 portions

CITRUS APPLE PUREE

3 Pink lady apples

1 Lemon juiced

METHOD CITRUS APPLE PUREE

Peel and core apples, slice thinly. Put in to sauce pan with lemon juice and water to cover, cook on low heat and cover with lid. Cook in till apple start breaking down. Remove from heat and blitz in blender, allow to cool with cling film so skin doesn't form.

BAGUETTE CROUTONS

Baguette

Olive oil

METHOD BAGUETTE CROUTONS

Slice baguette in to 1/2 cm slices. Drizzle with olive oil, and season. Heat grill pan, cook until baguette have brown crispy bars across the face.

ASPARAGUS

1 bunch asparagus

METHOD ASPARAGUS

Wash and trim asparagus, lightly toss in oil and salt. Grill for 2-3 minutes a side.

Serve asparagus immediately with brandade.



PAN SEARED SCALLOPS WITH TOMATO BEURRE BLANC

Yield: 4 portions

SCALLOPS

12pcs best quality scallops available to you
2 tbsp. cooking oil
1 tbsp. butter
As needed, fresh lemon juice

METHOD SCALLOPS

Remove the abductor mussels from the scallops. Pat the scallops dry and arrange them tightly in a vessel for storage.

To cook, heat cooking oil in a medium sauté pan until almost smoking. Season the scallops on each side and place them searing side down into the pan, being sure not to crowd the pan (the side of the scallop that slants upwards to a point is always the searing side).

Reduce the heat to medium and allow the scallops to caramelize, once you have started to develop colour, add butter to pan. Allow to caramelize further.

Flip the scallops over and remove from heat, basting the butter over top. Transfer the cooked scallops to a paper lined tray and finish with a squeeze of lemon juice.

Reserve the contents of the pan to finish the dish (scallops should be medium and just warm in the center when finished).

TOMATO BEURRE BLANC

250ml preserved or concasse tomato
1 stalk lemongrass, chopped
200ml cubed, cold butter

METHOD TOMATO

In a medium sauce pan, gently steep your tomato with the lemongrass. It's important to keep your pan at a low temperature, just to gently warm your tomatoes. Transfer your tomatoes to a blender and blend on high until smooth. Slowly, add in one cube of butter at a time. The warmth of the tomato should melt and emulsify the butter in. Once all your butter is added, season with salt. Pass through a strainer. Keep warm and reserve.

continued.....

PAN SEARED SCALLOPS WITH TOMATO BEURRE BLANC CONTINUED

WHITE BEANS

250g dried white beans, soaked overnight
2L water
2 sprigs tarragon

METHOD BEANS

Cover soaked beans with water and tarragon sprigs. Bring to a boil then reduce to a simmer. Cook until beans are tender and almost breaking. Cool in liquid and reserve.

LEMONGRASS & TARRAGON OIL

3 stalks lemongrass, chopped
3 sprigs tarragon, leaves picked
500 ml canola oil

METHOD OIL

Combine all ingredients in a blender and blend on high until smooth. Set up a coffee filter over a fine mesh strainer and allow oil to strain through in the fridge overnight.

SALT BAKED CELERY ROOT

1 pc celery root
100g salt

METHOD CELERY ROOT

Preheat oven to 350F. Slice the bottom off celery root and place on a sheet tray lined with parchment paper and a thin layer of salt. Place cut side of celery root onto the tray, and bake in the oven for 25-35 minutes, or until tender. Once cooked, allow to cool. Using a sharp knife, peel the skin off the celery root and dice the inside into 1 cm cubes. To finish, strain beans from liquid and place into a saute pan. Add enough butter and cooking liquid to create a creamy glaze. Add celery root and lemon grass oil and plate with scallops and tomato beurre blanc.



PEACE COUNTRY LAMB SADDLE

Yield: 6 portions

LAMB

- 1 pc lamb saddle
- 2 sprigs parsley, leaves picked and sliced
- 1 tsp toasted and ground fennel seed
- Salt
- Pepper
- Butchers twine

METHOD LAMB SADDLE

Remove cap and loin from lamb saddle as per demonstration. Clean up excess fat and trim and reserve.

Once removed from the bone, lay saddle flat. Sprinkle inside with salt, pepper, parsley and fennel seed. Roll saddle tightly on top of itself to form a large cylinder. Use butchers twine to tie into place. Then, use saran wrap to ensure the lamb is wrapped and shaped even tighter. Place on a sheet pan in the fridge and allow to chill for 1 hour.

Once chilled, preheat oven to 375F. Remove from saran wrap and season the outside of your lamb generously with salt. Place on a rack in the center of your oven and roast until you reach an internal temperature of 145F. Once cooked, remove and allow to rest for 5-10 minutes before slicing.

SMOKED RED PEPPER JUS

- 1 jar roasted red peppers
- 1 onion, thinly sliced
- 3 cloves garlic
- 3 sprigs thyme
- Lamb trim
- 250ml red wine
- 2 L beef stock
- Smoking chips

METHOD JUS

Place onions, garlic and pepper in a large metal dish with tin foil at the ready. Place smoker chips in the corner of the dish, away from the food. Using a blow torch, light smoking chips and burn until they catch. Blow out the flame and cover the dish tightly with tin foil. Allow to smoke for 30 minutes.

continued.....



MISSION HILL
Family Estate

PEACE COUNTRY LAMB SADDLE

Yield: 4 portions

METHOD JUS CONTINUED

Once smoked, preheat a medium sized pot with canola oil until gently smoking. Add lamb trim and sear until deeply caramelized. Add in smoked peppers, onions, garlic and thyme and cook until aromatic and onions have a slight char to them. Deglaze with red wine and reduce until almost evaporated. Add in two ladles of beef stock, and reduce until the pan is almost dry and tacky. Use a wooden spoon to scrape and stir your vegetables and lamb trim off the bottom of your pan. Continue this process until you are through with 1 liter of your stock. Pour the other liter of stock over everything and gently simmer for 1 hour. Pass everything through a strainer and season to your liking with salt. Reserve.

SUNCHOKE AND CARAMELIZED ONION SOUBISE

1 kg sunchoke, scrubbed and rinsed thoroughly and thinly sliced

1 onion, thinly sliced

1 clove garlic, thinly sliced

1 tbsp butter

Enough milk to cover

METHOD SOUBISE

In a medium saucepan, melt butter until it starts to gently foam. Add in onions and cover with a lid until soft and translucent. Once they are soft, remove the lid and evaporate the excess liquid until they start to caramelize. Add in sunchoke and garlic and saute until they start to soften. Reduce heat and pour milk over top, adding just enough to cover the vegetables. Cook over low for 15-20 minutes until everything is tender. Transfer everything to a blender and blend on high until smooth. Season with salt to taste and reserve warm.

STRAWBERRY CAKE WITH WILD ROSE & RHUBARB

Yield: 8 portions

STRAWBERRY SPONGE CAKE

110g All Purpose Flour
5g Strawberry Powder
120g Sugar
5g Baking Powder
1 Whole Egg
55g Butter, melted but cooled
110g Strawberry Puree
15g Sour Cream, room temperature

METHOD STRAWBERRY SPONGE

Preheat oven to 320F and grease an 8x8 baking pan.

In a bowl, sift dry ingredients together.

In a bowl fitted for a stand mixer, add eggs and butter together and mix to combine. Add puree and sour cream and repeat.

Whisk the dry ingredients into the wet until just combined. Pour into greased pan and bake for 10-15 minutes to spring.

Cool Completely before portioning.

PISTACHIO CRUMBLE

50g Butter, room temperature
50g Sugar
50g Flour
50g Almond Flour
15g Pistachio Paste
5g Matcha Powder

continued.....

STRAWBERRY CAKE WITH WILD ROSE & RHUBARB CONTINUED

METHOD PISTACHIO CRUMBLE

Place all ingredients in a mixing bowl. Mix on slow for 2-3 minutes until all the ingredients come together. Finish by hand with a rubber spatula or a blue scraper.

Shape the dough into a log and wrap tightly with plastic cling wrap. Freeze overnight.

Preheat oven to 120 C.

Using a grater, grate frozen dough log onto a parchment lined sheet tray. Ensure crumble is evenly spread across the tray. Bake for 12 minutes.

RHUBARB ROSE GEL

250g sugar

250g water

500g rhubarb, chopped into 1 inch pieces

5g Agar Agar

As needed, Wild Rose Infused Sugar

METHOD RHUBARB ROSE GEL

In a sauce pan, bring sugar and water to rolling boil. Add rhubarb pieces. Turn off and remove from heat. Leave rhubarb in syrup as it cools.

Once cooled, strain rhubarb and reserve liquid. Blend rhubarb together to make a smooth puree, adding any syrup as needed.

Place puree to a sauce pan and turn to medium heat. Add wild rose infused sugar 1 tbsp at a time until desired flavor is achieved.

Bring mix to boil and add agar. Allow to boil for two minutes to activate agar while whisking constantly. Pour into a dish and allow to completely set in the fridge.

Once set, blend the gel together until smooth consistency is achieved.