

Pride & PRODUCE

Four talented young chefs combine fresh, local produce and innovative appliances from Harvey Norman® to create show-stopping dishes.



MEAT MASTER

CHEF'S CHOICE: *Warialda Belted Galloways beef*



BEEF RIB-EYE ON THE BONE WITH BURNT BUTTER AND HORSERADISH CREAM

Serves 4

¼ cup (60ml) vegetable oil
1 (2.7kg) beef rib eye roast, on the bone with 4 points/bones
1 garlic, cloves separated, unpeeled
1 bunch thyme
250g butter
200ml thickened cream
50g fresh horseradish, finely grated

BURNT BUTTER SAUCE

300g butter
3 egg yolks
2 teaspoons Dijon mustard
1 tablespoon white wine vinegar
Juice of 1 lemon

PANKO JAMON CRUMB

½ tablespoon olive oil
8 slices jamon or prosciutto, finely diced
100g panko breadcrumbs
100g butter

1. Preheat the oven to 110°C. Rub the oil over the beef and season with salt and pepper. Heat a large frying pan over medium-high and brown the beef on all sides for 7 minutes or until well browned.

2. Add the garlic, thyme and butter to the pan and allow the butter to melt. Baste the beef with the butter for 4 minutes or until the butter is golden and the beef is covered. Transfer the thyme, garlic and beef to a wire rack sitting over a large

baking tray and roast for 2 hours or until the core temperature of the beef is 43°C.

3. To make the burnt butter sauce, place the butter in a saucepan over medium heat and melt. Cook it until the butter turns a nut brown colour. Remove from the heat and strain through a fine sieve to remove the fat solids. Set aside. Place the egg yolks, mustard and vinegar in a bowl over a saucepan of simmering water and whisk until a thick sauce (sabayon) forms. Slowly add the burnt butter, whisking to emulsify the sauce. Remove from the heat and stir through the lemon juice and season with salt and pepper. Set aside and keep warm.

4. To make the panko jamon crumb, heat the oil over a medium-high heat, add jamon and cook until golden. Remove from pan and wipe out any excess fat. Place the butter in the pan and heat until butter starts foaming, then add the breadcrumbs. Cook in the butter, stirring until golden, then add the jamon. Season with salt and pepper.

5. Place cream in a bowl and whisk until soft peaks form. Fold through the horseradish and season with salt. Serve the beef with the burnt butter sauce, horseradish cream, panko jamon crumb and your chosen sides.

Recipe by
JAKE KELLIE
Estelle Bistro, Melbourne, Vic;
estellebistro.com

Harvey Norman®

Online | Mobile | In Store

Pride & PRODUCE

Four talented young chefs combine fresh, local produce and innovative appliances from Harvey Norman® to create show-stopping dishes.



A GREAT CATCH

CHEF'S CHOICE: *Shoalhaven Seafoods snapper*



Recipe by
JOHN EVANS
South on Albany, Berry, NSW;
southonalbany.com.au

STEAMED SNAPPER, MUSSELS, CLAMS AND KIPFLERS WITH CITRUS AND FENNEL SAUCE

Serves 4

450g kipfler potatoes, peeled and sliced
8 baby (finger) fennel
4 x 170g snapper fillets
12 mussels, scrubbed and beards removed
12 clams
¼ cup (60ml) white wine
1 eschalot, peeled and finely sliced
3 sprigs thyme
Fennel fronds, to serve
Extra virgin olive oil, to serve

FENNEL AND CITRUS STOCK

1 teaspoon fennel seeds
5 star anise
1kg snapper bones
1 carrot, chopped
250g fennel, (fronds reserved to serve the dish) chopped
2 onions, chopped
4 cloves garlic, bruised
500ml (2 cups) freshly squeezed and strained orange juice
1 x 400g tin tomatoes
3 sprigs thyme
1 sprig tarragon
1 pinch saffron
1 thin slice ginger
1 dried lemon myrtle leaf

TO FINISH THE SAUCE

50g butter, chopped
2 teaspoons lemon juice

1. To make the citrus and fennel stock, toast the fennel seeds and star anise lightly in a small pan

over medium heat. Place all remaining ingredients in a large saucepan and add enough water to cover. Add fennel and star anise to the saucepan. Cover and bring to the boil. Reduce heat and simmer for 40 minutes, skimming constantly. Strain through a fine sieve, transfer to a clean saucepan and simmer to reduce by half.

2. When ready to serve, heat 250ml of the stock (see note) in a small saucepan, bring to simmer and whisk in the butter and lemon juice. Season to taste with sea salt and keep warm. Use a hand blender to lightly froth the sauce (if desired).

3. Line a bamboo steamer with non-stick baking paper. Arrange the potatoes and the fennel in the steamer. Line another bamboo steamer with non-stick baking paper. Arrange the snapper fillets in the steamer and season with sea salt. Cover both baskets with their lids and steam each basket over separate pans of boiling water for 8-10 minutes or until just cooked.

4. Meanwhile, to cook the mussels and clams, heat a medium saucepan over high heat, add the mussels, clams, white wine, eschalot and thyme. Cover with a tight-fitting lid. After 1 minute, check and give the pan a good shake, then replace the lid and cook for 1 more minute. Repeat until all the shells are open, then drain immediately. Remove half from their shells.

5. Season the potatoes and fennel with sea salt. To plate, serve in bowls with the fish on top of the potatoes, arrange the mussels, clams and baby fennel around the dish and spoon over the sauce. Finish with fennel fronds and a drizzle of extra virgin olive oil.

Note: Freeze the remaining stock for another meal.

Harvey Norman®

Online | Mobile | In Store

Pride & PRODUCE

Four talented young chefs combine fresh, local produce and innovative appliances from Harvey Norman® to create show-stopping dishes.



FROM THE SOURCE

CHEF'S CHOICE: *Tongola 'Zoe' goat's cheese*

GOAT'S CHEESE MERINGUE WITH CORN ICE CREAM AND BURNT BUTTER

Makes 6 meringues and 1.25 litres corn ice cream

4 egg whites, at room temperature
½ teaspoon of salt
1 cup (220g) caster sugar
½ teaspoon vanilla extract
100g goat's cheese, softened

CORN ICE CREAM

3 corn cobs, kernels removed and cobs chopped into 4cm pieces
1 litre (4 cups) full cream milk
300ml heavy (double) cream
½ cup (110g) caster sugar
5 large egg yolks

BURNT BUTTER

25g unsalted butter
50g maltodextrin
12g icing sugar, sifted
1g salt

CORN DUST

1 (230g) corn cob

1. For the corn dust, cook the corn in a saucepan of boiling water for 20 minutes or until tender. Drain and cut the kernels from the cob. Discard cob and dehydrate the kernels overnight. Place into a spice grinder and grind to form a fine powder. Place in an airtight container and set aside.*

2. For the corn ice cream, place the corn kernels, cobs, milk, cream and sugar in a large saucepan over low heat and stir until the sugar dissolves. Increase heat to medium and bring to just before the boil.

Reduce heat to low and simmer, uncovered, for 1 hour.

3. Remove from heat and discard the cobs. Carefully blend the corn mixture, in batches, in a blender until smooth. Whisk the egg yolks in a large bowl, slowly pouring in 2 cups of the corn mixture, whisking until combined. Return the egg mixture and corn mixture to the saucepan and cook over low-medium heat for 15 minutes or until the mixture thickens and coats the back of a wooden spoon.

4. Strain the mixture through a fine-meshed sieve into a metal bowl, pressing to get out as much liquid as you can. Discard the solids, cover the custard with plastic wrap and refrigerate for at least 6 hours. Transfer the corn mixture to an ice cream machine and churn following the manufacturers instructions. Transfer the mixture into freezable containers and freeze until required.

5. Preheat the oven to 120°C. Line a large tray with non-stick baking paper. Place the egg whites and salt in the bowl of an electric mixer and whisk until soft peaks form. Gradually add the sugar, a tablespoon at a time, whisking well between each addition, until sugar dissolves.

6. Add the vanilla extract and continue to whisk for a further 3 minutes. Using a large dessert spoon, spoon 2 large spoons to create 6 oval meringues on the tray. Reduce the oven temperature to 90°C. Bake for 1 hour 30 minutes or until crisp on the outside. Turn off the oven and leave meringues in the oven to cool completely.

7. Spoon the softened goat's cheese into a piping bag and pipe the cheese into the bases on the meringues.

8. Place the butter in a small saucepan over medium heat and melt. Cook until it starts to go nut brown. Remove from the heat and set aside for 2 minutes



to cool slightly. Add the butter to a bowl with the maltodextrin, sugar and the salt and mix until well combined.

9. Place a meringue on each plate. Serve with a scoop of corn ice cream, sprinkle on the burnt butter sauce and dust with corn dust.

*Use a professional dehydrating appliance. Alternatively, you can buy Freeze-dried corn at specialty grocery stores and blitz in a processor until a powder forms.

Recipe by

JAMES VILES

Biota Dining and Rooms, Bowral, NSW;
biotadining.com

Harvey Norman®

Online | Mobile | In Store

Pride & PRODUCE

Four talented young chefs combine fresh, local produce and innovative appliances from Harvey Norman® to create show-stopping dishes.



GARDEN VARIETY

CHEF'S CHOICE: *Otway shiitake mushrooms*



SHIITAKE MUSHROOMS AND HAZELNUTS WITH BROWN BUTTER SAUCE

Serves 6 as a starter

100g hazelnuts
20 baby cavolo nero leaves or wild brassica leaves
24 (380g) shiitake mushrooms, thinly sliced
Murray River pink salt
5g ground sichuan pepper
250g butter
20g shio kombu, or another seaweed, shredded
2 teaspoons lemon juice
1 tablespoon white soy sauce
Toasted bread, to serve

1. Preheat the oven to 180°C. Place the hazelnuts on a baking tray and roast for 6 minutes or until the nuts are golden and the skins have started to peel away. Transfer the nuts to a clean tea towel and rub the skins from the hazelnuts. Roughly chop the hazelnuts and set aside.

2. Using tongs, carefully blister the cavolo nero leaves over a flame for 30 seconds or until they just wilt and are charred. Set aside.

3. Divide the mushrooms between serving plates and season with the salt and sichuan pepper.

4. Place a heavy-based frying pan over high heat, add the butter and melt. Once the butter starts foaming, add the seaweed and stir until the butter is nut brown. Remove from the heat, add the lemon juice, white soy sauce and hazelnuts.

5. Immediately spoon the brown butter mixture over the mushrooms. Arrange the cavolo nero over the top and serve with toasted bread, if desired.

Recipe by
MITCH ORR
Acme, Sydney, NSW;
weareacme.com.au

Harvey Norman®

Online | Mobile | In Store