



## Kingfish Toasts with Sesame & Kimchi



4-6 servings



30 minutes

### INGREDIENTS

- 1 baguette
- 2 tsp sesame oil
- 2 tbsp vegetable oil
- 1 clove garlic
- 1 tsp caster sugar
- 2 spring onions, chopped
- 1 tsp sea salt flakes
- 250g sashimi-grade kingfish
- baby shiso and mint leaves
- toasted black sesame seeds
- 1 cup store-bought kimchi

### WINE PAIR

Singlefile Great Southern Rosé

### DIRECTIONS

Thinly slice baguette diagonally and toast on a tray in the oven until golden and slightly crisp. Set aside.

Place the oils, garlic, sugar, onion and salt into a small food processor. Process until smooth and set aside.

With a sharp knife, dice the kingfish into small bite-size pieces (about 1cm cubes).

Spread the toasts with the green onion mixture and top evenly with the diced kingfish. Sprinkle with baby herbs and sesame seeds to garnish, and serve kimchi on the side to add to taste.

*Recipe from Donna Hay, Feb/Mar 2015*



# Pork, Pumpkin, Sage & Ricotta Cannelloni



6 servings



1 hr 45 mins

## INGREDIENTS

650g pumpkin, peeled  
300g spinach, English or baby  
1 brown onion, peeled and diced  
4 large garlic cloves, crushed  
500g free range pork mince  
1/4 cup (60mL) verjuice  
1/3 cup (~50g) pine nuts  
10 large sage leaves, finely sliced  
250g fresh ricotta cheese  
salt and pepper  
olive oil  
packet fresh cannelloni pasta sheets  
handful of finely grated pecorino  
fresh sage leaves, to garnish

### BÉCHAMEL

80g plain flour  
80g butter  
850mL full cream milk  
1/2 cup (125mL) dry white wine  
50g pecorino cheese, grated  
1/3 cup (80mL) verjuice  
white pepper and ground nutmeg

### WINE PAIR

Singlefile Family Reserve Chardonnay

## DIRECTIONS

Pre heat oven to 180C. Remove seeds from pumpkin and cut into rough chunks. Place on a lined baking tray, drizzle with olive oil and season with salt and pepper. Roast in the oven for 30-35 minutes until soft. Allow to cool slightly before mashing roughly.

Warm 2 tbsp olive oil in a large pan over medium heat. Add onion and garlic and saute for a few minutes, stirring often, until softened. Add the pork mince and chopped sage and cook until meat has browned, breaking up mince in the pan. When browned, add 1/4 cup verjuice and stir to combine. Season, then simmer over low heat for 5 minutes.

Add 1/2 cup water to a medium saucepan, bring to the boil, then add spinach and a pinch of salt and cook until wilted. Drain and rinse under cold water, then squeeze out as much water as possible. Chop finely, and add to pork mixture with ricotta, pine nuts and mashed pumpkin. Stir to combine.

For the béchamel, add butter into a large saucepan and melt over medium heat. Add the flour and whisk together to form a smooth, golden roux. (You can use a stick mixer if you would prefer). Slowly add milk to the roux in small amounts, whisking as you go, until all the milk is added and you have a smooth sauce. Add the verjuice, wine, and a pinch of white pepper and ground nutmeg. Simmer over a low-medium heat, whisking regularly, until the consistency of smooth pouring custard.

Pour half of the béchamel sauce into the base of a 30 x 20cm baking dish. Divide the pork mixture evenly between cannelloni sheets (you can also use lasagne sheets cut in half), roll to enclose and place in a tightly packed, single layer in the baking dish until the dish is full. Pour over remaining béchamel sauce and generously top with grated pecorino and some fresh sage leaves. Bake for 40 minutes until golden brown and bubbling. Sit for 5 minutes before slicing, and serve with fresh green salad.

*Original recipe by food blogger 'What Katie Ate'*



## Ricotta & Apple Hazelnut Cake



10 servings



2 hours

### INGREDIENTS

120g unsalted butter, softened

200g caster sugar

2 eggs (at room temperature)

1/2 cup (125mL) full cream milk

1 1/2 cups (225g) self-raising flour

80g ground hazelnuts

#### RICOTTA FILLING

250g fresh ricotta

2 egg yolks

1 1/2 tbsp caster sugar

1 tsp vanilla bean paste

finely grated zest of 1 lemon

#### APPLE FILLING

1 lg (or 2 sm) granny smith apples

juice of 1/2 lemon

1 1/2 tbsp caster sugar

#### HAZELNUT TOPPING

1 tbsp softened butter

1 tbsp caster sugar

80g hazelnuts, chopped

### WINE PAIR

Singlefile Dessert Riesling

or try

NV Serendipity Cuvée Sparkling

### DIRECTIONS

Preheat oven to 170C. Grease a 20cm round cake tin and line base and sides with baking paper, extending paper a few cm above the top of the tin.

Beat the butter and sugar in a stand mixer until pale and creamy. Add the eggs one at a time, mixing between each addition. Add the milk and mix well. (The mixture may look slightly curdled, but will come together once dry ingredients are added). Sift in the flour, add the ground hazelnuts and gently fold into the batter until well incorporated. Pour about 3/4 of the mixture into the prepared tin.

For the ricotta and apple fillings, peel and thinly slice the apple, then combine all the ingredients in two separate bowls. Spread the ricotta filling over the cake mix in the tin, almost to the edges. Press the apple gently and evenly into the ricotta mixture, leaving any juices in the bowl. Carefully spread the remaining cake batter over the top of the apples.

For the hazelnut topping, mix the butter and sugar until smooth. Combine with chopped hazelnuts and scatter evenly over the cake.

Bake for 45-50 minutes, until golden brown and the cake springs back when lightly pressed. Leave to cool slightly in the tin, then turn out onto a serving plate and serve warm. (If you are not serving immediately, keep the cake in the fridge and bring to room temperature before serving).

*Recipe from Julia Busuttill Nishimura in 'Ostro'*