



## Oysters Natural with Grant's Sauce



12 servings



15 minutes

### INGREDIENTS

- 10 shallots, finely diced
- 1 garlic clove, finely diced
- 10 tbsp light soy sauce
- 1 tbsp mirin
- 1 tbsp sesame oil
- 2 tbsp chives, finely chopped
- 1-2 lemons (to taste)
- 3 dozen oysters, shucked

### WINE PAIR

Singlefile Great Southern Riesling  
or try  
NV Serendipity Cuvée Sparkling

### DIRECTIONS

Cook shallots and garlic in a pan with a tiny amount of neutral oil until they are just golden. Allow to cool.

Mix together the cooked shallot mixture with soy sauce, mirin, sesame oil, and chives. Add the finely grated zest and juice of one lemon. Stir and check for balance, add more lemon zest and juice to taste.

Splash over chilled shucked oysters just before you pop them in your mouth!

*Recipe from Chef Russell Blaikie of MUST Wine Bar.*



## Aunty Bet's Bean Salad

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12 servings



30 minutes

### INGREDIENTS

60g slivered almonds

250g green beans

3 rashers bacon, trimmed

1/4 - 1/2 savoy cabbage

3 sticks celery, finely diced

1 tbsp finely chopped parsley

1 tbsp lemon juice

3 spring onions, finely sliced

400g tin Four Bean Mix,

1/3 cup French dressing

### WINE PAIR

Singlefile Single Vineyard  
Porongurup Fumé Blanc

### DIRECTIONS

Toast almonds in the oven or a dry pan until just golden brown. Set aside to cool.

Trim green beans and cut into 1 inch pieces. Blanch in boiling water until just tender, rinse under cold water and drain.

Trim bacon and finely chop. Heat in a dry pan until starting to crisp. Set aside to cool.

Finely slice cabbage, or use a mandoline, to get about 2 cups sliced cabbage. Drain and rinse beans.

Mix all ingredients except bacon, almonds and dressing together in a serving bowl. Add dressing and half of the bacon and almonds just before serving and mix well, then scatter with remaining almonds and bacon.



## Turkey, Brie & Cranberry Wellington



8 servings



2 hours

### INGREDIENTS

2 large sheets all-butter puff pastry (we use Careme brand) plain flour, to dust

1 egg, beaten

#### STUFFING

2 tbsp butter

1 leek, light parts finely sliced

100g speck, trimmed

4 good quality pork sausages

5 sage leaves, finely chopped

85g fresh breadcrumbs

#### FILLING

2 turkey breasts

200g brie, chopped

4-5 tbsp cranberry sauce

### DIRECTIONS

Trim turkey breasts for filling - you want to create a long, even piece of meat similar in shape to beef fillet. Reserve trimmings for stuffing. Once shaped, slice a pocket for the brie and cranberry filling horizontally into each breast without cutting all the way through. Divide brie and cranberry sauce between the two breasts, then chill while you make the stuffing.

Heat the butter in a frying pan and gently cook the leek until soft, about 5 minutes. Finely chop turkey trimmings and add to the pan with finely diced speck. Cook for about 5 minutes, then remove from heat and cool slightly. Squeeze sausages from their cases and add to leek mix, then stir in sage and breadcrumbs, and season to taste.

Preheat oven to 200C (180C fan). Roll out one sheet of pastry 2-3mm thick on a large sheet of baking paper. Cut to size - you want a long rectangle with about a 5cm border around the turkey breast. Place on a baking tray, position the turkey on top and cover with stuffing mixture. Roll out the second block of pastry, brush the border of the bottom sheet with egg, and lay on top sheet of pastry. Crimp pastry together and trim to neaten. Brush Wellington with more beaten egg and lightly score a criss-cross pattern on pastry.

Cook for 30 minutes, cover with foil and cook for a further 30-45 minutes until golden brown and turkey is cooked (between 66-70C on a meat thermometer). Rest for 15 minutes, and slice thickly to serve.

*Recipe adapted from BBC Good Food.*

#### WINE PAIR

Singlefile Great Southern  
Chardonnay



## Greg Malouf's Salmon Tarator



4-6 servings



45 minutes,  
plus resting

### INGREDIENTS

1 kg side skin-on salmon

TAHINI YOGHURT

150g natural yoghurt

3 tbsp tahini, well stirred

1 clove garlic, crushed with 1 tsp  
sea salt

1 lemon, juiced

1 tsp cracked black pepper

TARATOR

100g walnuts

1 small red onion

1 long red chilli, seeds removed

1 cup finely chopped coriander

1/2 tsp ground sumac

1 lemon, juiced

60ml extra virgin olive oil

### WINE PAIR

Singlefile Single Vineyard  
Mount Barker Pinot Noir

### DIRECTIONS

To prepare the salmon, trim away about 1.5cm from the bottom of the belly to create a neat, even rectangle. Ensure all pin bones are removed. Brush the fish with olive oil, season, then cover and refrigerate for 1 hour.


Preheat the oven to 100C while you remove the salmon from the fridge and allow it to come back to room temperature. Wrap fish in baking paper and place, skin side down, in a large baking tray. Bake for 12 minutes. Remove from the oven, turn the fish over carefully, and bake for a further 12 minutes. Remove from oven and rest in tray for 10 minutes. Unwrap, and carefully peel away the skin and scrape away the grey blood line.

Make tahini yoghurt by whisking all ingredients together until smooth and creamy. Set aside.

For the tarator, spread walnuts on a baking tray and roast for 8-10 minutes until golden. Tip into a tea towel and rub to remove as much skin as possible. Chop walnuts, onion and chilli into an evenly sized very fine dice, then mix well with coriander, sumac, lemon juice and olive oil. Season to taste.

To serve, place salmon on a platter and cover the exposed surface generously with tahini yoghurt. Sprinkle liberally with tarator topping so it completely covers the fish. Serve at room temperature with extra sauce on the side.

*Adapted from Greg Malouf's Food Safari recipe.*



## Ginger Beer Glazed Ham



6-8 servings



3 hours

### INGREDIENTS

4 kg whole leg ham on bone

#### GINGER BEER GLAZE

1 cup (220g) brown sugar

1/2 cup (125ml) soy sauce

3 whole cloves

2cm knob ginger, peeled, sliced

3/4 cup (180ml) ginger beer

2 kaffir lime leaves

2 star anise

1 cinnamon quill

1 small garlic bulb

1/2 cup (125ml) red wine

1 tsp mustard seeds

#### WINE PAIR

Singlefile Single Vineyard  
Frankland River Grenache

### DIRECTIONS

For the glaze, combine all ingredients in a saucepan over medium heat and bring to a simmer. Reduce heat to low and cook for 40 minutes, or until reduced by two-thirds. Set aside to cool completely. Strain into a bowl, discarding solids.

While glaze cools, preheat oven to 150C. Using a small, sharp knife, cut a zig-zag pattern into the skin around the ham shank, then carefully run the knife under the skin around the edge of the ham.

Gently lift the skin off the ham in one large piece, by running your fingers carefully between the rind and the fat. You want to keep as much of the fat on the ham as possible. Use the knife to help remove the skin if needed. Discard skin.

Score the fat in parallel lines about 1cm apart. Place ham on a rack set in a large roasting pan, and baste fat generously with some of the glaze.

Roast ham, basting with the glaze every 20 minutes, for about 2 hours or until nicely caramelised. Transfer to a serving board and slice to serve, warm or at room temperature.

*Adapted from a Colin Fassnidge recipe.*



## Vienna Tart



16 servings



2 hours

### INGREDIENTS

1 cup caster sugar

1 egg, lightly beaten

5 cups plain flour, sifted

1 tsp baking powder

450g butter, chilled, chopped

1 egg, extra, lightly beaten

450g jar smooth apricot jam

### WINE PAIR

Singlefile NV Grand Muscat

or try

NV Serendipity Cuvée Sparkling

### DIRECTIONS

Preheat oven to 180C.

To make the dough, whisk together sugar and egg in a bowl until combined. Sift flour, baking powder and a pinch of salt into a large bowl. Using fingertips, rub the butter into the flour mixture until it resembles fine breadcrumbs. Add egg and sugar mixture and knead in the bowl until smooth and combined.

(The dough should resemble a very short pastry and be easy to work with. If it feels too dry, add 1 tbsp water to the mix and knead until combined.)

Divide the dough into 16 equal portions. Turn two 20cm round cake tins upside down and place on a large baking tray. Carefully press 1 portion of dough over the upturned base of each pan, shaping to fit the circle neatly. Brush with a little beaten egg and bake for 10 minutes, or until light golden brown. Set aside for 1-2 minutes to rest.

Carefully slide 1 shortbread disc onto a serving plate, and immediately spread with 1-2 tbsp apricot jam. Repeat with second shortbread disc and more jam.

Repeat the process with remaining dough portions and apricot jam, finishing with a shortbread disc. Cool completely, and dust with icing sugar. Cut thinly straight across, then cut into dainty fingers to serve.

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