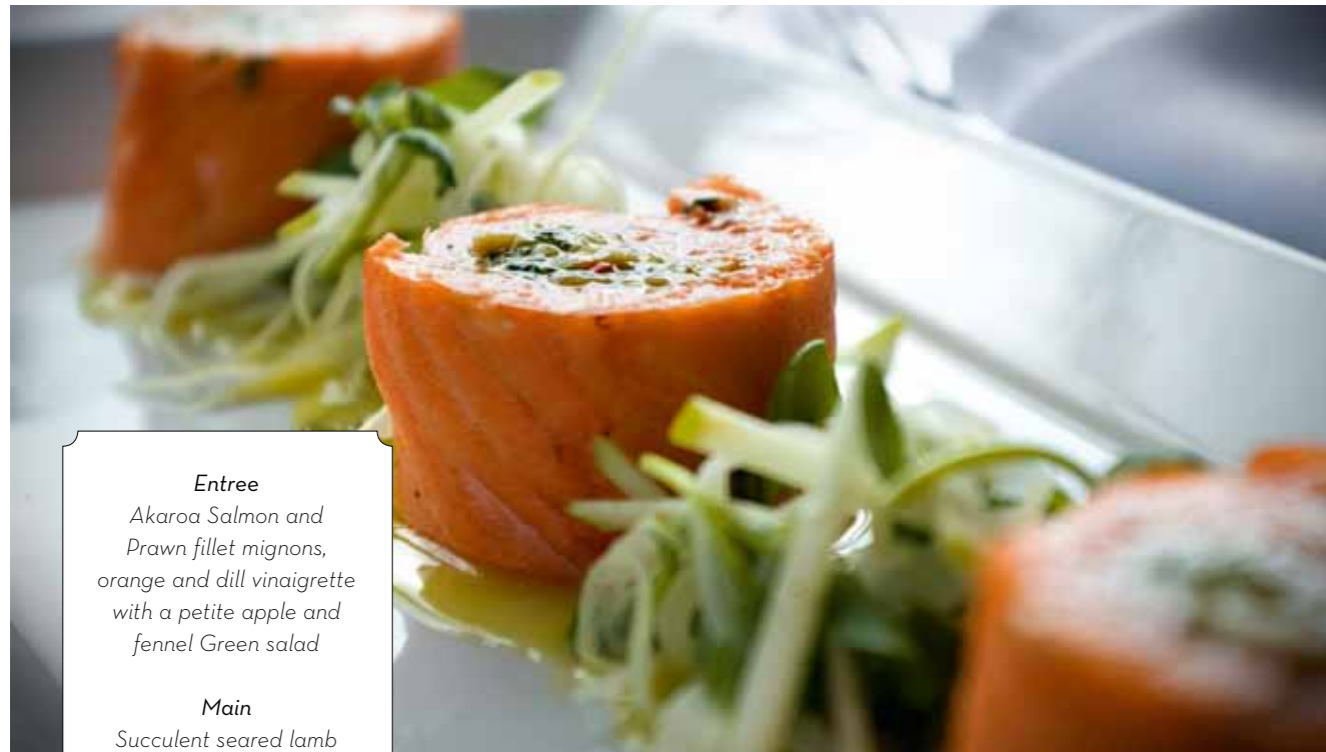


HAMURANA LODGE MENU SIMPLY DELICIOUS

Food images by Sebastian Garat



Entree

Akaroa Salmon and Prawn fillet mignons, orange and dill vinaigrette with a petite apple and fennel Green salad

Main

Succulent seared lamb cutlets on sweet potato puree, macadamia and raclette crusted asparagus, slow roasted vine tomatoes with drunken port plum jus

Dessert

Sour cherry chocolate mousse cake layered with fresh raspberries, scented mascarpone and espresso syrup

SALMON AND PRAWN FILLET MIGNONS

Ingredients:

- 500g Salmon fillet, skin on (deboned)
- 4 Tiger prawns
- 20g Fresh ginger
- 25g White sandwich bread
- 5g Fresh coriander
- Red chilli
- 30mls Cream
- 50mls Cream
- Petite apple and fennel green salad

Petite apple and fennel green salad:

- 1 Granny Smith apple
- 1 Fennel bulb
- 20gms Baby (micro) watercress

Orange and dill vinaigrette

- 10g Fresh dill
- 1T Wine vinegar
- 3T Orange juice
- 1/5 tsp Dijon mustard
- 1T Manuka honey
- 400mls Olive oil

Method:

- 1 Skin salmon and fillet horizontally to create 2 even sheets of salmon. Season and set-aside on Glad wrap
 - 2 Combine remaining ingredients in a food processor and blend until smooth. Spoon prawn mousse along the middle of each salmon fillet, fold salmon over mousse and roll tightly using Glad wrap. Wrap again using foil and twist ends.
 - 3 Poach in boiling water for 4 minutes then remove both foil and Glad wrap. In a very hot pan, apply a splash of oil and sear salmon roll until light golden outside, turning very quickly.
 - 4 Finely slice both the apple and fennel (julienne), toss together with micro watercress.
 - 5 Gather dill, vinegar, juice, mustard and honey in a blender and mix on speed 2; pour in olive oil whilst blender is operating. Continue pouring slowly until thick and smooth.
- To serve: arrange on the plate to suit the occasion, either for 1 or as a platter for everyone to taste.



NEW ZEALAND LAMB RACK

Ingredients:

- 1 New Zealand lamb rack
- 1 Large kumara
- 200mls cream
- 30g Macadamia
- 4 Asparagus
- 1 Pack baby vine tomatoes
- 1 Small tin Black Doris plums
- 300mls Port
- Sweet potato puree
- 75g Butter
- Crusted asparagus
- 60g Raclette cheese
- Slow roasted vine tomatoes
- Drunken port plum jus
- 2T Port wine jelly

Method:

- 1 Boil sweet potato (kumara) until well cooked, drain thoroughly, and crush well until no lumps appear. Bring cream and butter to a simmer then mix through potato to form a smooth puree. Season to taste.
- 2 Clean ends of asparagus and blanch in boiling water for only 1 minute. Remove and refresh in iced water. Bunch asparagus together on a flat tray and place a slice of raclette cheese over, followed by crushed macadamia nuts. Grill until golden.
- 3 Brush tomatoes with olive oil, season well using rock salt, black pepper and sugar. Roast at 60 degrees until skin begins to split completely (approx 45mins).
- 4 Add port jelly to a sauce pan, bring to medium heat. Apply port and burn off the liquor. Be aware of the flame - now pour in half the juices from the tinned plums and reduce to a saucy consistency. Insert half pitted plums to sauce just before serving.
- 5 In a saucepan, heat oil and begin to sear all sides of the lamb until brown. Season well then place in the oven to finish (approx 9 minutes @200 degrees) - cook to your liking. Remove from oven and rest for 5 minutes, then slice cutlets and serve.

CHERRY CHOCOLATE MOUSSE CAKE

Ingredients:

- 300g Sour red cherries
- 70g Castor sugar
- 1tsp Baking powder
- Raspberries and mascarpone
- 300g Mascarpone
- Espresso syrup
- 250mls Water
- 200g White chocolate to garnish
- 450g Silken tofu
- 1T Vanilla essence
- 400g Dark choc (70% cocoa)
- 200g Fresh raspberries
- 1 Vanilla bean (scraped)
- 150g Sugar
- 100mls Espresso
- As needed - Icing sugar/ cocoa powder

Method:

- 1 Place tofu, sugar, vanilla and baking powder into a food processor, mix together well.
- 2 Melt chocolate over a water bath on low heat, then add to blended mixture.
- 3 Preheat oven and line a flat baking tray with paper but do not grease. Spread mix out evenly about 2cm thick, Bake at 180 for 15-20 minutes. It will seem soft, but that's ok. Leave to cool then refrigerate. Use cookie cutters to create tiers.
- 4 Add vanilla-scented mascarpone on the first layer of cake, then fresh raspberries. Top with another cake disc, then dust with sugar and cocoa.
- 5 Garnish with a petite quenelle of cream shaved.
- 6 Add all syrup ingredients to a sauce pan and simmer to a silk syrup consistency. Serve



INTRODUCING CHARLIE BROWN, CHEF AT HAMURANA LODGE

A pinch about me... Charlie Brown



Image by Ann Wooliams

In six years as a professional chef, at 23 years of age I have accomplished much more than expected, but also realise how much more I have to discover. Life is full of so many challenging obstacles that determine what becomes of your future. I believe that if you truly commit yourself to something that seems way out of reach, you can achieve it". What's the worst that could happen?

Becoming a chef seemed so unrealistic whilst growing up; we never had much in terms of the simplest food commodities, waking up to literal emptiness was common and, to be honest, quite normal. Something so fundamental to everyday life is where my passion for food lies. To understand flavours, taste and texture, you need to appreciate foodstuffs and where they come from, especially the little things. In this way, you can truly appreciate the smooth, sharp or sweet sense that your taste buds are unfolding.

My inspiration for cooking was influenced by two life experiences, firstly my childhood. Life was tough in South Auckland and, not having good role models to inspire me, was ordinary. So I decided to create my own future and motivated myself to exceed my abilities and struggle for more. This leads me to introduce Gaynor Matthews (H.O.D) Papakura High Hospitality Lecturer. With her support and belief in me whilst

studying, I now strive to meet more than just satisfaction, but to improve the life of my new family. Becoming a father at 20 exceeded all successes in life; it is the best feeling ever! The ability to provide my daughter with the basic requirements in life is only the beginning - as for her future, well she might just follow in daddy's footsteps!

At this present time, I grow in confidence as a chef and feel that foundations are what make us all unique individuals. With the strength of my partner of seven years and our beautiful daughter, I believe everything is possible - the choices you create will decide your fate.

Having the opportunity to grow as Host Chef within Hamurana Lodge Boutique Hotel gives me gratification and pride for what more is yet to come. The elegance and unique décor of the Lodge is the picture perfect insight to the faces that maintain such qualities. The newly-planted organic crop, alongside local New Zealand producers, gives me the chance to express my colours on a plate. I intend to "craft" the Hamurana Lodge cuisine using the natural tastes of products known to New Zealand alongside the fresh seafood we have to offer. With my own twist on seasonings and matching the menu to suit, I will enhance both myself and the Lodge. ■■