

VIETNAMESE RICE PAPER ROLLS WITH AVOCADO, CUCUMBER, MACADAMIAS AND CHILLI

Makes 12 Rolls

Rice Rolls

1 ripe avocado, sliced into batons
1/2 continental cucumber, shredded
1 large red chilli
2 spring onions, finely sliced
1/2 cup picked coriander and mint
4 tbs Macadamias, toasted and roughly chopped
12 x 6 inch rice paper rounds

Dipping Sauce

1/4 cup Soy Sauce
2 Tbs Rice Wine Vinegar
1 Tbs Palm Sugar
A few drops sesame oil

Drop the rice papers into a bowl of hot water 4 at a time, remove and lay out on a clean, damp tea towel. Layer the avocados, cucumber, chilli, spring onions and herbs at the front of the rice paper and sprinkle each with about a third of a tablespoon of Macadamias, allowing enough ingredients for all 12 rolls. Roll the front edge over, fold in the sides and roll the rest of the way to form a cigar shape.

Whisk together the dipping sauce ingredients to dissolve the palm sugar.

Serve the rolls within a few hours of making them accompanied by the dipping sauce.

GRILLED CHICKEN SALAD WITH VINE RIPENED TOMATOES, WHITE BEANS AND OLIVES

Serves 4 - 6

600 gm Chicken Breast, Skin on
1/4 cup mixed fresh herbs, (Basil, Rosemary, Fennel, Dill)
2 Cloves Garlic, sliced
4 Vine ripened tomatoes, diced
1 cup cooked Cannelini Beans
2 tbs Preserved Lemon, julienned
1/2 cup black olives, roughly chopped
1/4 cup flat leaf Parsley
1 Red onion, finely sliced
1/4 cup Extra Virgin Olive Oil
4 tbs Lemon Juice
1 tsp Dijon Mustard

salt and pepper

METHOD

Mix the herbs and garlic together with a little oil and marinate the chicken for a few hours or overnight.

Seal in a hot pan or on a BBQ, transfer to a tray and roast in the oven until cooked through. Cut each breast into 2 cm dice.

Mix with tomatoes, beans, olives, preserved lemon, onion and parsley.

Whisk together the olive oil, lemon juice and mustard and dress salad, season and serve immediately.

RICOTTA FILLED CREPES WITH STRAWBERRY AND VANILLA BEAN COMPOTE

Makes 20 Crepes

Crepes

250gm Plain Flour

400 ml milk

60 gm Butter

Pinch salt

3 eggs

Warm milk and butter slightly in a saucepan until butter is melted.

Make a well in the centre of the flour and salt, and add the eggs. Work in a little flour, then add the milk and butter mixture, and whisk until smooth. Refrigerate for 1 hour.

Heat a crepe pan over a medium heat, wipe with buttered paper, and ladle in just enough crepe mix to coat the pan, swirling the pan as you add the batter to get an even layer.

Return pan to heat and cook until you can lift the edge with a spatula and flip. Cook for another 20 seconds, and then turn out onto a tray or bench to cool.

Ricotta Filling

500gm Ricotta

1/4 tsp ground Cinnamon

4 Tbs Castor Sugar

1/4 cup Walnuts, toasted and chopped

2 tbs Raisins, chopped roughly

2 tbs Candied Cumquat, diced(optional)

Mix together ingredients until well combined

Strawberry Compote

2 Punnets large Strawberries, diced

1 cup castor sugar

1/4 cup water

A few drops white wine vinegar

1 vanilla bean, split and scraped

Put the sugar, water, vinegar and vanilla bean into a saucepan and bring to a boil to dissolve sugar. Simmer for 5 minutes. Cool completely before pouring over diced strawberries. Allow to stand for 5 minutes before stirring the mixture; the strawberries will release their juices and thin the syrup out.

To Assemble:

Lay the crepes out with the presentation side down (the side cooked first), place 2 tablespoons of the ricotta mixture on the front third of the crepe, roll over once, fold in sides and roll to form a cigar shape.

Serve immediately with the Strawberry Compote spooned over.

Ricotta

2 Lt Full Cream Milk

500ml Buttermilk

40 ml Apple Cider Vinegar

Put the milk and buttermilk into a stainless steel saucepan and heat to 80°C.

Pour in vinegar and stir for one minute until curds form.

Spoon off the curds into muslin lined sieve and refrigerate overnight.

Use ricotta within one week.

Makes 2 cups.