



Wild Mushroom Fries

with Mainland Smoked Cheddar fondue

INSIGHT – CHEF DANNY SIMPSON **ANCHOR FOOD PROFESSIONALS**

Let your customers get the most out of each visit and upgrade your snack options to create a buzz around something ordinary that you have taken to the next level.

Create an experience, pair local beers and local drinks with your dish as part of a promotion but also to educate your customers on the beauty of New Zealand produce.

This dish takes the everyday mushroom and turns it into a hero that will give your customers something to talk about. Paired with a super easy smoked cheddar dip, this will satisfy the need for a salty snack and help you sell more beer.

Think about partnering with a local produce supplier who will educate you on their products and will enable you to create some additional value. Through highlighting their brand this will help raise the level further and establish provenance with the local New Zealand ingredients.



Wild Mushroom Fries

INGREDIENTS

800g mushrooms of your choice
250g breadcrumbs
100g fine polenta
1 tsp thyme, chopped
1 tbsp garlic powder
1 tsp smoked paprika
You will also need a crumbing station set up with plain seasoned flour and egg mix

METHOD

Slice mushrooms rustically using the natural shape of the mushrooms to guide you.

Mix everything together in the recipe to create a nice breadcrumb mix, do not season this as it will ruin your fryer oil.

Crumb the mushrooms as you would arancini and store in a tray full of breadcrumbs to be used for service later.

To order, fry a portion of the mushrooms until golden brown, season and serve alongside the fondue.

Watercress Pesto

INGREDIENTS

250g watercress
150g basil leaves
150g rocket leaves or baby spinach
Juice of a lemon
1 tbsp garlic paste
250ml olive oil
150g Mainland Shredded Parmesan

METHOD

Blend all ingredients together until desired texture is reached. Season to taste.



Mainland Tasty Cheddar is a firm aged cheddar matured for up to 12 months to develop a full-bodied flavour. Grated for your convenience, this adds a flavour boost to any dish.

Smoked Cheese Fondue

INGREDIENTS

350g Mainland Smoked Cheddar, finely grated
150g Mainland Tasty Cheddar, grated
2 tbsp corn flour
1 garlic clove, halved
250ml dry white wine
1/4 tsp salt
1/4 tsp ground nutmeg
1/4 tsp porcini powder (optional)

METHOD

Combine the grated cheeses with the cornflour.

Rub the cut side of the garlic all over the inside of a fondue pot or heavy casserole dish, add the wine and place over medium heat, bring to a simmer.

Gradually add the cheese. Stir with a spatula, gently stirring in a figure-of-eight motion. Once smooth and melted through, add the salt, nutmeg and porcini powder.

Immediately serve the fondue or cool it down and re heat to order using a little chicken stock to loosen.



Mainland Smoked Cheddar is an aged flavour packed cheese that is an easy way to add a smokey hit to a dish.

Tip

Mainland Smoked Cheddar is an aged flavour packed cheese that is an easy way to add a smokey hit to a dish.



Mainland Shredded Parmesan, finely shredded for your convenience, has a wonderful sharp, piquant flavour.