

Mainland Parmesan broth & seared snapper

w/ orzo risotto & charred leek

Mainland Parmesan Broth

INGREDIENTS

- 1 halved head of garlic
- 1 onion, rough dice
- olive oil, enough to sauté garlic and onion
- 10 sprigs thyme
- 10 sprigs parsley stalks
- 1 bay leaf
- 2es black peppercorns
- 250g dry white wine
- 500g Mainland Parmesan, rough diced
- 2L Vegetable stock



METHOD

1. Sautee garlic and onion in some olive oil, along with a handful of thyme, a few sprigs of parsley, a bay leaf, and black peppercorns.
2. Once the garlic is sweated down, Add white wine and simmer, scraping the pot to get the brown bits loosened up, until reduced by half.
3. Add Parmesan and vegetable stock.
4. Simmer until it has reduced by half, about 2 hours. (stirring intermittently —the rinds will stick to the bottom of the pot if you are not careful)
5. Strain and serve or cool for later .



Orzo & spinach risotto

INGREDIENTS

- 2 cups vegetable stock
- 250ml Anchor Blue Top Milk
- 250ml Orzo pasta
- 250g Parmesan cheese, grated on microplane
- 120g baby spinach, roughly chopped
- ½ tsp. salt or to taste
- ½ tsp. pepper or to taste

METHOD

1. Combine the vegetable stock and milk in a medium saucepan and bring to a boil.
2. Add the orzo and cook for 8-10 minutes, stirring occasionally.
3. Reduce the heat to medium-low and add the Parmesan and spinach. Keep cooking for about 3 minutes, until the spinach wilts down.
4. Taste the orzo. Add salt and pepper to taste. Stir, and remove from heat. Serve.

Charred leek fondue

INGREDIENTS

- 2ea leeks
- 3ea egg yolks
- 100g Mainland unsalted butter large egg
- 100ml Anchor Fresh Cream
- Flake sea salt and fresh cracked pepper to taste

METHOD

1. Place a heavy based medium sized saucepan on a medium heat, add butter and finely sliced leek
2. Turn up the heat to high until the leek slices are slightly charred on the edges
3. Add cream and turn down the heat to medium
4. Reduce cream by half
5. Remove from the heat and add egg yolks
6. Season to taste and cool immediately
7. To serve: quenelle at room temperature and use to garnish

