

Roasted wood pigeon with Macadamia cream, date puree and pressed confit leg potatoes



(4 portions)

- 4 Wood Pigeons (legs jointed for the confit leg)
- 200g Potatoes
- 200g Dried dates
- 100ml Port
- 100ml Water
- 150g Macadamia nuts
- 1 Savoy cabbage
- 150ml Milk
- Duck fat (as required)
- 50g Butter
- 250g Cauliflower
- 60g cooked/tinned butterbeans
- Salt and pepper (as required)

For the confit leg:

- The legs from the pigeons
- 200ml Duck fat
- Small sprig of thyme
- 12 Garlic cloves
- 50 g Macadamia nuts

The confit leg:

1. Place the fat and thyme in to a pan
2. Place the ducks legs, garlic cloves and macadamia nuts in the duck fat and cook gently for twenty minutes.
3. Remove the thyme, garlic and macadamias and allow to cool.
4. Carry on cooking the pigeon legs until very tender and coming off the bone, remove and cool.
5. Reserve the nuts and garlic for service.

The roasted pigeon

1. To make the date puree, bring together the dates, port and water and simmer, then place in a good blender and puree until smooth, adjust thickness by adding a little water. Season to taste.
2. Cut cauliflower into small pieces and place in a pan with the milk, 150g macadamia nuts and a little salt, simmer until the cauliflower is cooked.
3. Remove cauliflower and nuts and place in to a processor and reserve the milk.

4. Process until smooth and adjust the consistency by adding milk as required, also 30g butter. It should be soft, light and just hold up on the plate. Reserve.
5. To make the potatoes, slice thinly on a mandolin and layer in an oven proof dish, seasoning as you go. Brush with a little butter and duck fat as you layer.
6. Half way through the layers, flake the prepared confit leg meat in the middle and then carry on layering the potatoes.
7. Cover with foil and place in the oven at 180°C and bake, remove foil for the last 15 minutes, this should take approx 45 minutes. Test with a skewer.
8. When cooked allow to cool, press and place in to the fridge until required.
9. Shred the cabbage and blanch and reserve.
10. Heat a little oil in a roasting pan and add 20g of butter, then the pigeons, colour carefully on all sides. Place in the oven and roast for approx 7-10 minutes gas mark 7 220 c. once cooked rest for 10 minutes
11. Carefully remove the pressed potatoes from the baking tray, cut into slices and pan fry in a little butter, refresh the cabbage.
12. To assemble place the cabbage on the plate, a slice of potato pan fried in butter, sauté the confit garlic, butterbeans and macadamia nuts.
13. Remove the breast from the rested birds, spoon and pull the cauliflower and macadamia cream on the plate.
14. Place the pigeon breast on the potato with a scattering of the sautéed garlic cloves, macadamias and butterbeans. Spoon some warmed date puree and pull across the plate
15. Drizzle with the reduced pan juices from the roast pigeon

Slow cooked venison with roasted Macadamia farce, roasted wild mushrooms
fondant potato



(4 portions)

- 400g Venison Loin
- 1 Chicken breast
- 4 Slices prosciutto
- 1 ltr Beef / game Stock
- 4 Potatoes
- 1 Swede
- 4 Baby Beetroot
- 160g Wild Mushrooms
- 140g Macadamia Nuts
- 160g Green beans
- Jus as required
- 40ml Double cream
- 1 Egg white
- 40g Butter
- Small bunch thyme
- Salt and pepper

To prepare

1. To prepare the venison fillet, trim any sinew and fat from the loin and lightly season.
2. For the farce, cut the chicken breast and place into a blitzer with 60g of the macadamia nuts, pulse until ground down completely add the egg white and then the cream, season lightly this will tighten the mix.
3. Remove and place in a bowl over ice, thinly slice and cook 50g of wild mushrooms lightly in a little butter and then cool, add these to the farce and fold through.
4. Trim the beans and tear or leave whole the remaining mushrooms. Peel the Swede and dice place in water.
5. Lay the prosciutto ham on a piece of cling film slightly overlapping each other, spread the mushroom farce across the prosciutto and then lay the venison loin on the farce, wrap the prosciutto around the loin and then wrap in cling film tighten to keep the shape.
6. To cook, vac pac or place in a sealable bag and place into a water bath at 60 degrees for 45 minutes.
7. To cook the fondant potato, pan fry and then place in stock up to half way up the potato and brush with butter and roast in the oven.
8. Sauté the rest of the mushrooms in a little butter with the rest of the macadamia nuts and boil the green beans in salted water, when cooked toss with the mushrooms.
9. Cook the Swede and crush lightly, season with cracked black pepper and a little butter.
10. To assemble the dish, remove the venison from the water bath and rest, remove from vac pac and pan fry the whole loin giving it color, rest.

11. Place a fondant potato on the plate and spoon the mushroom and bean mix just off to the side, Slice a steak of the loin approx 3 cm thick and place on the plate.
12. Spoon some crushed Swede on the plate.
13. Serve with some pan jus.

Seared guinea fowl with Macadamia butternut squash puree and beans



(4 portions)

- 2 Guinea Fowl
- 100g Smoked bacon
- 200g Beans
- 100g Macadamia nuts
- 100g Soya beans
- 400g Butternut squash
- Pinch of cumin
- 20g Chopped parsley/thyme
- 100g Smoked bacon
- 100ml Cream
- 1 Egg white
- Salt and pepper

To prepare

1. Trim Guinea fowl supremes and clean the wing bone.
2. From the leg meat dice and place into a processor, add the macadamias, cream and egg white and pulse until a smooth texture is achieved.
3. Add the parsley and thyme and seasoning, pulse gently or fold through the forcemeat.
4. Make a pocket under the skin and fill with the forcemeat, re shape and reserve.
5. Place the butternut squash into a pan with some vegetable stock and boil, once cooked drain and reserve the stock. Place into a processor and pulse until smooth gradually add the reserved stock until the right texture is achieved, also add some cumin and season to taste.
6. In boiling salted water cook beans and skinned soya beans until tender
7. Sauté the diced smoked bacon lightly and reserve
8. To cook the guinea fowl sauté in a large pan skin side down first to set the forcemeat and crisp the skin, then turn and finish on the other side, to finish the dish place the supreme's into a pre heated oven 180°C gas 4 for approx 5 minutes until core temp is reached 62°C.
9. Lightly sauté the beans and the bacon together.
10. To serve, place a spoon of the puree on the plate and pull it across the plate. Place a large portion of the beans on the plate and cut the supreme in two places, place on the beans and serve with pan jus.

Open raviolo of wild mushroom with Macadamia pesto



(4 portions)

- Fresh Pasta see recipe
- 150g Macadamia nuts
- Small bunch of basil
- 30ml Olive oil
- 30g Parmesan
- Squeeze of lemon juice
- 2 Peeled garlic cloves
- 125ml Double cream
- 250g Spinach
- 240g Wild mushrooms mixed
- Salt and Pepper

To prepare

1. Put the basil, parmesan, 1 garlic clove and 30g macadamia nuts into a food processor and season well, whizz together and whilst still running add the oil in a gentle stream until the pesto thickens.
2. Store in a clean jar, refrigerate and use as required.
3. Roll out the pasta into long thin sheets cut into lengths approx 30cm long.
4. To cook plunge into boiling salted water and cook until al-dente.
5. In a sauté pan add a little oil and sauté the mushrooms then add the crushed garlic, 120g macadamia nuts and double cream, continue to simmer. Season to taste.
6. Add the spinach until just wilted remove from heat.
7. To assemble the dish, layer pasta sheets and the mushroom and spinach mix.
8. Drizzle with the fresh pesto and serve.
9. Dress with a small leaf salad.

For the pasta

- 500g 00 Flour
- 15 Egg yolks
- 2 Tbsp Olive oil
- Pinch of salt

To prepare

1. Place flour and salt in to a blitzer or robo coupe.
2. Add the oil and pulse so it is taken into the mix.
3. Add the egg yolks carefully.

4. It should take on the texture of cous cous, squeeze a small amount together to test if it is wet enough. If not, add a little water.
5. If ok remove and knead into a ball wrap in cling film and refrigerate, and rest for at least 1 hour.
6. Before use, lift from the refrigerator and allow to come to room temperature to work.

Chicken and Macadamia satay, asian orange salad and soya dressing



(4 portions)

- 2g Chilli powder
- 10ml Sesame oil
- 15g Sesame seeds
- 180g Crunchy peanut butter
- 100g Macadamia nuts
- 100ml Sweet chilli sauce
- 2g Ground pepper
- 25ml Light soy
- 4g Caster sugar

- 400g Chicken breast diced
- 4 Wooden skewers
- 2 Oranges
- 200g Bean sprouts
- 1 Red chilli
- 240g Pak choy
- Small bunch coriander

To prepare

1. To make the satay combine all the first nine ingredients and pulse in a blender, do not overwork if you require small pieces of nut as a texture.
2. Skewer the diced chicken breast on the to the wooden skewers (soak skewers first in water so they become wet this will prevent burning whilst cooking).
3. Shred the bok choy, deseeded chilli and onion, segment the oranges and zest retaining any juice.
4. Marinade the chicken skewers in the satay mix and then cook on a grill, griddle or oven. Once cooked remove and brush with further satay mix.
5. To serve toss the salad together add the juice and set on the plate.
6. Serve with a cooked satay skewer.