

Glam FOOD

What's a soiree without a canape in one hand and a cocktail in the other? Chyka Keebaugh from Richmond's Big Group and cocktail mixologist Sebastian Reaburn, from bar 1806, have joined forces to create this unbeatable party menu

PICTURES TIM CARRAFA



CHICKEN AND CHESTNUT PARFAIT, PORT JELLY AND CHERVIL

WHAT YOU'LL NEED

- * 200g chicken pate (from your favourite deli)
- * 1 tin sweet chestnut puree
- * ½ brioche loaf (for croutes)
- * 250ml port
- * 3 gelatine leaves
- * Chervil

WHAT TO DO

Slice brioche into ½ cm thick slices. With a round biscuit cutter, cut out rounds of brioche. Toast or bake croutes until golden brown, set aside. Bring port to the boil, flame off alcohol. While port is cooling, put gelatine into a bowl of cold water. When the gelatine has softened, drain excess water and add to warm port. Put port into an oiled shallow flat tray. Put into coolroom to set firm.

Slice chicken pate into ½ cm thick slices and lay on chopping board. With a round cutter, cut out rounds of pate. Once port jelly has set firm,

use cutter to cut out rounds of jelly. To assemble, spread brioche croutes with a little chestnut puree and flatten slightly. On top of the chestnut, put a round of chicken pate. On top of the pate put a round of port jelly. To finish, garnish with a sprig of chervil.

COCKTAIL MATCH

TEQUILA AND WALNUT OLD FASHIONED

WHAT YOU'LL NEED

- * 50ml Herradura Reposado tequila
- * 5ml Nocello walnut liqueur
- * Dash of Peychaud's aromatic cocktail bitters

WHAT TO DO

In a large rocks glass add bitters and liqueur and start stirring, adding one ice cube at a time.

Once the glass is 2/3 full of ice, add 15ml of tequila, another ice cube and keep stirring. Continue adding ice and tequila, stirring the whole time, until the glass is full and you have added all the tequila. Garnish with fresh grated nutmeg.



ROSEWATER MERINGUES TOPPED WITH RASPBERRY CREME AND ROSE FLOSS

WHAT YOU'LL NEED

- * 4 egg whites
- * 240g caster sugar
- * 2 drops red food colouring
- * 150ml thickened cream
- * 1 tbs caster sugar
- * 2 drops rosewater
- * Fresh raspberries
- * Persian pink fairy floss

WHAT TO DO

Beat egg whites until still peaks form and slowly add in sugar. Beat until sugar dissolves and drop in food colour.

Pipe rounds of meringue on to baking paper-lined tray, and bake

in a low oven 150C for about 40-50 minutes.

Beat cream until thick, add sugar and rosewater. Top meringues with cream, fresh raspberries and Persian fairy floss.

COCKTAIL MATCH

TURKISH DELIGHT MARTINI

WHAT YOU'LL NEED

- * 30ml Hendricks gin
- * 10ml rose liqueur
- * 30ml Ocean Spray cranberry juice
- * 15ml vanilla liqueur

WHAT TO DO

Add all ingredients to a mixing glass. Fill with ice and stir slowly. Strain into a martini glass. Garnish with a white rose petal.

GOAT'S CURD BAVAROIS ON BLACK OLIVE SHORTBREAD TOPPED WITH TOMATO JELLY



WHAT YOU'LL NEED

- Goat's curd bavarois**
- * 500g goat's cheese (plain — not ashed)
 - * 10 eggs separated
 - * 1 litre milk
 - * 2 sprigs thyme
 - * 2 bay leaves
 - * 2 cloves garlic
 - * 250ml cream
 - * 15 leaves gelatine
- Black olive shortbread**
- * 450g plain flour
 - * 300g butter
 - * 225g grated parmesan cheese
 - * 3 egg yolks
 - * 150g black olives

Tomato jelly

- * 15 leaves gelatine
- * 10 roma tomatoes
- * ½ bunch basil
- * ¼ bunch thyme
- * ½ bulb fennel
- * 2 cloves garlic
- * 2 shallots
- * 1 star anise
- * 2 bay leaves
- * ½ tsp coriander seeds
- * ½ tsp celery seeds
- * 3 cardamom pods
- * ¼ tsp mustard seeds

WHAT TO DO

To make the bavarois, infuse/bring to the boil the milk with thyme, bay leaves and garlic. Whisk egg yolks until thick and creamy. Add milk to yolks and mix well, return to stove and cook until thick like a custard. Cool in an ice bath, then stir in crumbled goat's cheese. Dissolve the gelatine and add to cheese mix. Semi-whip the cream and add to the mix. Whip egg whites to a soft peak and fold through the mix. Put into a flat tray and set in the fridge.

To make the tomato jelly, toast aromatic ingredients and set aside. Blitz tomatoes, basil, thyme, shallots, fennel seeds and garlic. Add toasted spices, season to taste. Cover and chill overnight.

Strain through a fine chinois or oil filter paper cones. Slowly warm ⅓ of the strained tomato liquid, add the gelatine and mix well. Make sure the gelatine has totally dissolved, then add to remaining tomato juice. Put into a flat tray and set in fridge.

To make the black olive shortbread, combine all ingredients in a food processor. Knead lightly and roll into a log and chill for 1 hour (or overnight if time allows).

Slice the log into rounds and place on a baking sheet. Bake in a moderate oven for about 30 minutes or until golden.

To assemble, lay shortbreads flat on to a platter. Using a biscuit cutter, cut out rounds of bavarois and place on top of shortbread. Using the same cutter, cut rounds of tomato jelly and place on top of bavarois. Garnish with micro herbs or leave plain.

COCKTAIL MATCH

TOMATO AND BLACK PEPPER MARTINI

WHAT YOU'LL NEED

- * 50ml Smirnoff Black vodka
- * Small roma tomato
- * 1 good grind of fresh black pepper
- * 10ml sugar syrup

WHAT TO DO

In a cocktail shaker muddle the tomato with the pepper and sugar. Essentially, we are making a tomato and black pepper liqueur in the shaker. Add the vodka and fill the cocktail shaker with ice. Shake really hard, to mix through all the pieces of tomato and pepper.

It is essential to shake this martini because the chunks of tomato need agitation to mix through properly.

Double strain, with a fine mesh tea strainer, into a martini glass. Garnish with olives.



CRISP PANCETTA POTS FILLED WITH SEARED SCALLOPS AND APPLE, VANILLA AND HAZELNUT SALAD

WHAT YOU'LL NEED

- * 6 slices round pancetta
- * 6 fresh scallops
- * 1 Granny Smith apple
- * 1 vanilla bean
- * 10ml olive oil
- * 10ml white wine vinegar
- * 100g hazelnuts
- * 1 punnet micro watercress

WHAT TO DO

Trim rounds of thinly sliced pancetta and form into oiled small muffin tins. Bake in a preheated oven at 180C until pancetta is golden and crisp. Set aside to cool.

Clean scallops, season well. Heat frying pan over high heat, add small

amount of oil and quickly sear scallops on both sides (this will be enough to cook), drain on absorbent kitchen paper.

Roast hazelnuts in preheated oven until golden and aromatic. When warm, not hot, put into a tea towel and rub together to remove the hazelnut skins. Roughly crush or chop.

Grate apple into mixing bowl, split vanilla bean in half and scrape out vanilla seeds, add to apple, add roasted hazelnuts to the apple mix. Add vinegar and olive oil and combine apple mixture together. The oil and vinegar will help stop the apples from going brown.

To assemble, place pancetta cups on your platter, then put 1 or 2 scallops (depending on size) into the pancetta cups. Spoon apple and vanilla and hazelnut salad on top of scallops, then add micro watercress to garnish.

COCKTAIL MATCH

APPLE AND HAZELNUT SOUR

WHAT YOU'LL NEED

- * 30ml Frangelico
- * 30ml Gabriel apple liqueur
- * 30ml fresh lime juice
- * 10ml sugar syrup
- * 15ml egg white (optional)

WHAT TO DO

Add all ingredients to a cocktail shaker.

Shake hard with no ice (dry shake — used with egg white to emulsify the liquid).

Add loads of ice and shake again, even harder.

Strain over fresh ice in a rocks glass.

Garnish the rocks glass (before you pour in the cocktail) with a rim of shattered lightly salted roasted hazelnuts.



BLUEFIN TUNA ON CUCUMBER FINGER WITH HORSERADISH MAYONNAISE AND CITRUS SALSA

WHAT YOU'LL NEED

- * 200g bluefin or yellowfin tuna
- * 1 continental cucumber
- * 1 piece fresh horseradish
- * 100g mayonnaise
- * 1 orange
- * 1 lime
- * 1 lemon
- * 1 sprig mint

WHAT TO DO

Trim and roll tuna into log shape, wrap tightly with cling wrap and tie ends. Segment citrus, cut into smaller pieces and set aside.

Peel and grate horseradish, add to mayonnaise, check seasoning. Peel cucumber and slice into thin long fingers. To assemble, lay cucumber fingers flat on to platter. Put a small amount of horseradish mayo on one end of the cucumber finger (this helps hold tuna on cucumber). Slice rounds of tuna ½ cm thick, remembering to take cling wrap off before serving. On top of the tuna, put citrus salsa, mixed and cut beforehand.

Finish with finely julienned mint and scatter over the top of citrus salsa.

COCKTAIL MATCH

CUCUMBER BUCK

WHAT YOU'LL NEED

- * 50ml Hendricks gin
- * 30ml lemon juice
- * 10ml sugar syrup
- * 5cm of peeled cucumber, muddled into the drink
- * 60-70ml ginger beer

WHAT TO DO

Take a cocktail shaker and crush the cucumber. Add the gin, lemon and sugar. Fill with ice and shake hard. Strain over fresh ice in a tall glass. Top with ginger beer. Garnish with a spear of cucumber.

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PRAWN AND LEMON ROULADE WITH CHERVIL AND SALMON PEARLS

WHAT YOU'LL NEED

Crepe mix

- * 250g plain flour
- * 1 egg
- * 15ml olive oil
- * Salt and pepper
- * ½ bunch flat leaf parsley
- * 125ml milk

Prawn mix

- * 375g cooked and peeled prawns
- * 50g cream cheese
- * 150g creme fraiche
- * 1 lemon (zest only)
- * Salt and pepper
- * 100g mayonnaise

Garnish

- * 1 jar Yarra valley salmon caviar
- * ½ bunch chervil.

WHAT TO DO

To make crepe mix, combine all ingredients in a food processor until smooth. Strain through fine chinois to remove lumps. Heat crepe pan and spray with oil. Make your crepes and set aside. To make the prawn mix, cut prawns into small dice. Combine all other ingredients and mix well.

To assemble, lay the crepes flat,

cover with prawn mix, leaving a space of 3cm around the edge. Roll the crepe to get the roulade effect. Roll this in cling wrap and tie the ends tight. Set in fridge for an hour.

Trim both ends of the roulade and take the cling wrap off. Slice roulade into rounds and lay on the platter. Put 5-6 pearls of salmon caviar on top, then picked sprigs of chervil.

COCKTAIL MATCH PINK 75

WHAT YOU'LL NEED

- * 10ml cranberry juice
- * 10ml lime juice
- * 10ml Galliano vanilla liqueur
- * 5ml sugar syrup
- * 90ml Taittinger Champagne

WHAT TO DO

In a cocktail shaker, add the Galliano, cranberry and lemon. Shake with ice. Double strain into a champagne flute. Top with Taittinger. Garnish with a knot of orange and lime peel slivers.

- * 1806, 169 Exhibition St, city. Ph: 9663 7722.

* The Big Group's Capital Kitchen cafe is at Chadstone's new luxury fashion precinct.

COCONUT PANNACOTTA, LAYERED WITH SWEET STRAWBERRIES

Makes about 25 perspex boxes

WHAT YOU'LL NEED

Pannacotta mix

- * 500ml coconut cream (not milk)
- * 165ml thickened cream
- * 165ml thickened cream, whipped
- * 210g caster sugar
- * 1 vanilla bean
- * 3 gelatine leaves

Sweet strawberry mix

- * 8 punnet strawberries
- * 8 leaves gelatine
- * 325g caster sugar

WHAT TO DO

Destem strawberries and cut in half, put into a bowl that will sit over a pot of boiling water. Add sugar to strawberries and mix well. Heat strawberries until they start to break down. Put into food processor and blend until smooth. Strain through fine chinois. While mix is warm, dissolve gelatine and add to strawberries. Set aside.

To make pannacotta mix, cut vanilla in half lengthways and scrape out seeds, put into the cream, bring to the boil, add sugar and mix well. Add softened gelatine. While this is cooling, add coconut cream and mix well, whip cream and add to cooled mix.

To assemble, put a layer of pannacotta in the bottom of perspex boxes. Set in fridge for 45-60 minutes. Then put a layer of sweet strawberry on top of the pannacotta and set in fridge for another hour. Alternate these layers until you reach the top of the perspex box, and completely set in the coolroom overnight.

COCKTAIL MATCH

PEACH STONE AND COCONUT CRUSH

WHAT YOU'LL NEED

- * 45ml Bacardi Oro gold rum
- * 10ml Luxardo maraschino liqueur
- * 10ml Gabriel Boudier creme de peche
- * Fresh white peach
- * 20ml thick coconut cream
- * Dash Angostura bitters

WHAT TO DO

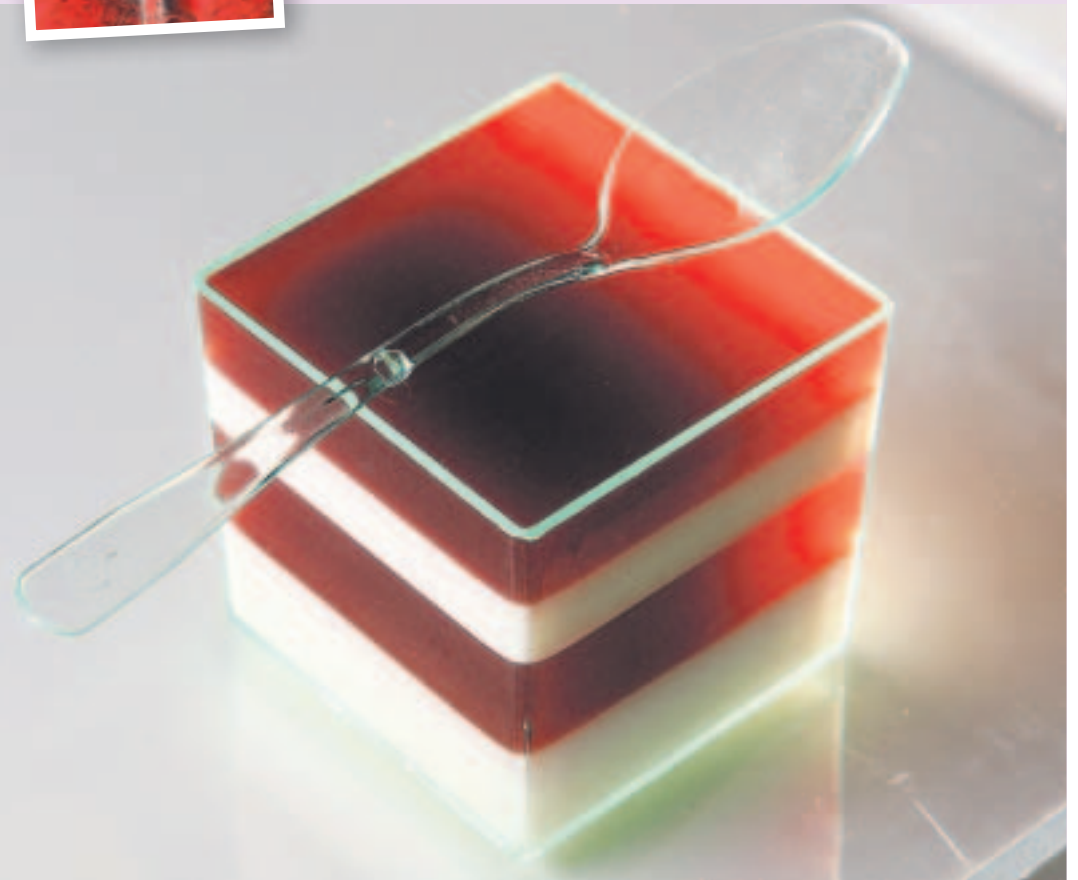
In a cocktail shaker, crush half a peeled white peach. Add all the other ingredients.

Fill with ice and shake extra hard and a little longer than usual. We want a little extra water from the ice to help the rum lighten the texture of the cocktail.

Double-strain through fine mesh into a martini glass.

Garnish with finely chopped strawberries floating in the centre.

- * Perspex boxes available from Skewered. Ph: 9741 3932.



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See Patrick's Platypus

