

## **MUSHROOM & MACADAMIA PATE**

Serves 6  
Prep time 10 mins  
Cook time 5 mins

Olive oil  
1 shallot finely chopped  
200gm meadow mushrooms  
3 sprigs fresh thyme  
100g Cathedral Cove macadamias  
150g soft cheese (Chevre, cream or feta)

In a pan sauté the shallot in olive oil till translucent. Turn up the heat and add the mushrooms with a sprinkling of salt. Cook mushrooms till softened and the moisture has gone the cool. In a blender process the nuts then add soft cheese and mushrooms and pulse till you achieve the desired consistency. Spread on crackers as a pate, use to fill mini tart cases or use as a topping on grilled steak.

## **LEMON RISOTTO with GRILLED SALMON**

Serves 6  
Prep time 10 mins  
Cook time 20 mins

Olive oil  
½ onion or 2 shallots, chopped  
1 - 2 cloves of garlic, chopped  
1 C Vialone Nano risotto rice  
1 lemon  
100ml white wine (optional)  
2 ½ C Foundation Foods chicken stock, boiling  
Sea salt  
Lemon infused olive oil  
900g Akaroa salmon fillet  
2 tsp Mandys horseradish  
50 ml lightly whipped cream  
1 bunch asparagus or green beans  
1 orange, zest and juice

Heat a little oil in a large pan and sauté the garlic and onion slowly (the soffrito). Add the rice, and heat through for a couple of minutes (called toasting). Add the zest and juice of the lemon and the wine and cook till evaporated. Add the boiling stock all at once, bring it back to the simmer, and check seasoning. Cover and simmer for 15 - 18 minutes by which time the rice should be cooked although still slightly firm on the inside. Remove from the heat and let sit for 2-3 minutes then pour over the lemon oil and stir well to release the starch creating a creamy risotto.

Melt a knob of butter in a fry pan and when it foams add the salmon fillet. Season with sea salt and cook each side for 4 minutes, remove from the pan to rest in warm place. Add the orange zest and juice to the pan and add the asparagus to cook gently. Combine the horseradish with the whipped cream.  
To serve spoon risotto onto plate, add salmon fillet and asparagus and top with a spoonful of horseradish cream.

## **STRAWBERRY & YOGHURT GELATO**

Serves 6  
Prep time 5 mins

100g sugar  
300g fresh strawberries  
200gm Clearwater yoghurt  
700gm ice cubes  
Sherry vinegar glaze

In a blender pulverise the sugar into icing sugar. Add the strawberries, yoghurt and half the ice cubes and blend into a puree. Add the remaining ice cubes and process for 1 minute to complete the gelato. Serve into bowls and drizzle with glaze.