

the deanery bar, kitchen and wine cellar

Beetroot, goat's cheese, walnut, dill

4 large beetroots, washed, peeled and cut into 8 wedges
100ml Extra Virgin olive oil
Zest of 2 oranges
2 pinches of ground black pepper
150g goat's cheese
Half cup walnut pieces
2 Tblsp chopped dill

For the dressing

200ml red wine
100g sugar

Method

Preheat oven to 180 degrees Celsius.

Combine dressing ingredients in a small pan and simmer until the consistency is that of thick syrup (approximately 15 minutes) remove from stove and allow to cool.

In a bowl combine beetroot pieces, orange zest, olive oil and black pepper. Mix together well, place in a baking tray and cover with foil.

Bake in the oven for 1 hour.

Remove tray from oven and take off the foil.

Scatter walnut pieces and goat's cheese over tray and return to the oven for a further 10 minutes.

Remove from oven place on serving tray and sprinkle with the chopped dill and drizzle with the red wine syrup.

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Spiced Cauliflower with onion, sultanas and yoghurt

Half brown onion
400g cauliflower florettes
40g sultanas
40g caster sugar
60 ml white wine

For the egg wash

4 eggs
100ml full cream milk

For the flour

One third cup corn flour
One third cup plain flour
1 tbs cumin seeds
2 tbs cumin powder
1 teaspoon nutmeg
Half teaspoon cayenne pepper
1 tbs salt

To finish

Handful fresh coriander chopped
Juice of 1 lemon
2 spring onions finely sliced

Method

Peel and cut the brown onion into segments – dividing all the layers.

Bring a large pan of water to the boil and cook cauliflower and onions for 3 minutes. Strain from water and allow to cool on a tray in the fridge.

In a small pan boil the sultanas with cumin and sugar for 3 minutes with the lid on. Remove from stove and allow to cool.

Whisk the eggs and milk together. In a separate bowl combine the ingredients for the flour.

Add the cauliflower and onions to the egg wash, coat well, drain, and toss in the flour.

Remove from flour and deep fry the cauliflower and onions in batches in hot oil (180 degrees Celsius) until golden.

Transfer to a large bowl and toss together with sultanas, coriander, lemon and spring onion.

Serve with thick natural yoghurt and lemon wedges.

Deanery Panforte

Ingredients

100g whole blanched almonds
100g whole hazelnuts
170g quince paste
zest of 1 orange
100g plain flour
2 tbl cocoa powder
1 tsp ground cinnamon
½ tsp mixed spice
75g good quality dark cooking chocolate, finely chopped
100ml honey
55g caster sugar
melted butter to grease tin
icing sugar to dust

Preparation

Preheat oven to 180 degree celsius.

Brush a 20cm springform pan with melted butter and line the base with non-stick baking paper.

Separately toast the almonds and hazelnuts in preheated oven for 8 -10 minutes. Remove hazelnut skins by placing in a clean tea towel while still warm and rubbing.

Reduce oven to 170 degrees celsius.

Place almonds and hazelnuts in a large bowl. Add quince paste and orange zest. Mix well until combined. Sift the flour, cocoa, cinnamon and mixed spice into the same bowl. Stir to combine.

Place chocolate, honey and sugar in a small saucepan and stir over medium/low heat until sugar dissolves and chocolate melts. When this is achieved continue heating for an additional 2 minutes (mixture should be bubbling rapidly).

Pour the chocolate mixture into the bowl with the other ingredients and working quickly stir well until combined.

Spoon into prepared pan and smooth the surface.

Bake in preheated oven for 20 – 25 minutes or until just firm.

Dust with icing sugar and cut into wedges when cooled.

Slow Braised Goat

Ingredients

200ml	olive oil
2	brown onions, peeled, sliced finely
6	garlic cloves, sliced finely
1	pinch saffron threads
3	cinnamon sticks
3	bay leaves
2tbl	cumin
1tbl	turmeric
1tbl	sweet paprika
4kg	goat pieces - each piece weighing approximately 200g (on the bone) - seasoned with salt and pepper and sealed in a hot pan with oil. This will have to be done in batches according to the size of your pan.
2tbl	honey
2	lemons - juiced
1/2	lemon sliced thinly
250g	pitted green olives, halved
1L	chicken stock
1/2 cup	flatleaf parsley, chopped roughly
1/2 cup	coriander, chopped roughly

Preparation

Slowly sweat onion, garlic, saffron, cinnamon and bay leaves in 200ml of olive oil.

Add cumin, turmeric and sweet paprika.

Add goat pieces and stir to cover goat.

Add honey, lemon juice, lemon slices, olives and stir.

Add chicken stock and simmer on the lowest possible flame with lid on for 1 1/2 to 2 hours or until tender.

Ten minutes before serving add parsley and coriander.

Serve with almond and currant cous cous.

(Serves 10)