



# SLOW COOKED LAMB & VEGETABLES

PAIRED WITH BIN 389 CABERNET SHIRAZ

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant



## INGREDIENTS

Serves 4–6

### FOR THE LAMB

- 2.5kg lamb shoulder on the bone
- 4 ripe tomatoes, sliced into fifths  
(set aside two slices for the sauce)
- 2 red onions, sliced into fifths  
(set aside two slices for the sauce)
- 3 cloves garlic, peeled and halved
- 2 Tbl parsley
- 1 lemon, peeled, deseeded and sliced into fifths
- 2 Tbl olive oil
- 1 Tbl sea salt

### FOR THE SAUCE

- Cooked vegetables from the lamb shoulder cooking process
- 2 slices fresh tomato
- 2 slices fresh red onion
- 2 Tbl mint, finely chopped
- 2 Tbl parsley
- 2 tsp vinegar
- 1/2 lemon, juiced
- 2 Tbl yoghurt
- 2 anchovies

### FOR THE ROAST VEGETABLES

- 8 baby carrots, peeled and halved
- 6 Kipfler potatoes, washed, peeled and sliced
- 3 garlic cloves, peeled and thickly sliced
- 4 shallots, cut into thirds
- 100ml olive oil
- 2 sprigs thyme, off stalk
- 2 anchovies, (set aside two anchovies for sauce) drain off  
half oil and mash remaining
- 2 Tbl chives, chopped
- 2 Tbl parsley, chopped
- 1 tsp orange zest
- 1 orange, juiced
- Squeeze of lemon juice



# SLOW COOKED LAMB & VEGETABLES

PAIRED WITH BIN 389 CABERNET SHIRAZ

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant

## LAMB METHOD

### To prepare the night before

1. Place a large sheet of foil down on the bench, with an equal sized sheet of greaseproof paper over the top.
2. In the centre of the paper evenly place onions, tomatoes, parsley and garlic. Season with salt and olive oil. Sprig the parsley over the top.
3. Remove zest and pith from the lemon. Slice into fifths and remove the seeds. Place over the top of the tomatoes and onion, give a good drizzle of olive oil and season with salt.
4. Place the lamb bone side down atop the bed of tomatoes and onions. Drizzle the lamb with oil and season with salt and pepper.
5. Wrap paper and foil around the lamb to create a sealed bag and place in the fridge overnight.

### The next day, set oven to 130°C

1. Place foil wrapped lamb in a deep casserole dish with a rack on the bottom and fill the dish halfway with water. Cook in the oven for eight hours.
2. After eight hours, remove the lamb from the oven.
3. Separate the lamb and the cooked vegetables by placing the lamb back in the casserole dish to rest and the now cooked tomatoes and onions in a blender or large bowl.

## SAUCE METHOD

1. Blitz the vegetables from the lamb with fresh tomato, onion slices, vinegar, lemon juice and anchovies. Add yoghurt and blitz again. Once combined, fold through fresh herbs.
2. Season with salt and pepper to taste and place the sauce in a jug to serve.

## VEGETABLE METHOD

1. Turn oven to 180°C.
2. Place a large sheet of foil down on the bench, with an equal sized sheet of greaseproof paper over the top.
3. In the centre of the paper, evenly place carrots, potatoes, shallots and garlic. Dress with olive oil and salt. Add sprigs of thyme.
4. Wrap paper and foil around the vegetables to create a sealed bag. Place on a baking tray and cook for 25 minutes.
5. Remove the vegetables from the oven and cut the foil bag open, exposing the vegetables. Place the exposed vegetables back in the oven for five minutes to crisp. At the same time place the lamb back in oven.
6. Remove roast vegetables from the oven and place in a large bowl. Add chives, parsley, orange zest and juice, and a squeeze of lemon juice.
7. Combine anchovies with the remaining orange juice and olive oil and mix to make a slurry.
8. Add anchovy paste into the vegetables and fold through.

## TO FINISH

1. Remove the lamb from the oven and place on a plate to rest. Pull the meat apart to serve and place the sauce jug alongside to serve.



# BEEF RIB EYE, FAT CHIPS & GRANDMA'S RELISH

PAIRED WITH BIN 28 KALIMNA SHIRAZ

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant



## INGREDIENTS

Serves 2-4

### FOR THE RIB

800g – 1 kg rib of beef  
2 tsp hot Japanese mustard  
2 Tbl soy sauce  
Black pepper  
Sea salt

### FOR THE RELISH

250g red onions, diced  
1 Tbl vegetable oil  
750g tomatoes, diced  
1 Tbl salt  
1 cup brown sugar  
1 cup rice wine vinegar  
1 tsp curry powder

### FOR THE CHIPS

3 large Russet Burbank potatoes,  
peeled and cut into chip lengths  
4 litres rice bran oil  
Sea salt

### FOR SIMPLE SALAD DRESSING

2 Tbl olive oil  
1 clove garlic, crushed  
1 tsp sugar  
1 Tbl vinegar  
1 Tbl chives, chopped  
1 tsp French mustard  
Chef suggests serving over a simple fresh garden salad.

*\*Chefs Note - For this recipe the beef rib and relish will be cooked at the same time to maximise time.*



# BEEF RIB EYE, FAT CHIPS & GRANDMA'S RELISH

PAIRED WITH BIN 28 KALIMNA SHIRAZ

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant

## BEEF RIB METHOD

1. Set oven to 130°C.
2. Combine the soy with the mustard gradually to form a marinade.
3. Season both sides of the beef with salt and pepper.
4. Place the beef on a cooking rack in a deep tray and cover with half the soy and mustard marinade.
5. Leave the beef out of the fridge to come to room temperature. During this time start your relish.
6. Place the beef and relish in the oven at same time and cook for 55 minutes.
7. Remove the beef from the oven and put it aside to rest for 15 minutes.
8. Seal the beef rib over fire (this could be done on the barbeque or in a non-stick pan on the stove).
9. Once rested coat the beef with remaining mustard and soy marinade.
10. Let the beef rest for five minutes and carve to serve.

## RELISH METHOD

1. Set oven to 130°C
2. In a bowl, macerate tomatoes in salt, brown sugar, rice wine vinegar and curry powder.
3. In a saucepan sweat the onions with vegetable oil over a medium heat.
4. Add the macerated tomatoes and bring to boil for eight minutes. Then pour into a shallow tray.
5. Place the tray in the oven at the same time as the beef rib and cook for 55 minutes.
6. Once the beef is removed, turn the oven to 190°C and cook the relish for further 15 minutes.
7. Remove the relish from the oven and set aside to cool. Pour into a jar to serve.

## CHIPS METHOD

1. Place the cut potatoes in a large saucepan and cover with cold water and a good pinch of salt.
2. Bring the potatoes to the boil and cook through. Drain the water and put potatoes aside to cool.
3. In a large pot bring rice bran oil up to 160°C.
4. Fry potatoes in two batches for five minutes each. Remove the potatoes from the oil and place them on a rack to cool.
5. Bring the oil up to 180°C and fry the potatoes again in two batches until golden and crispy. Remove the potatoes from the oil and place them in a bowl. Season with sea salt to serve.

## SALAD METHOD

1. Combine ingredients together in bowl and dress with simple garden salad dressing to serve.



# SQUID WITH ALMOND

PAIRED WITH BIN 311 CHARDONNAY

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant



## INGREDIENTS

Serves 2

2 squid tubes, cleaned and scored  
1 fennel, shaved  
¼ red onion  
2 Tbl olive oil  
150g blanched almonds, soaked in water overnight  
2 Tbl lemon Juice  
Salt

## METHOD

*\*Chefs tip – for this dish a mandolin will be handy.*

1. Remove the top of the fennel and put aside for later. Cut the fennel in half and remove the core. Shave the fennel on the mandolin, creating thin slices.
2. Finely slice the red onion and pick a few leaves from the fennel. Add to the shaved fennel, and dress with 1 Tbl lemon juice, 1 Tbl olive oil and a pinch of salt. Set this aside to marinate for about 20 minutes.
3. Place the almonds and the water they have soaked in overnight in a pot. Bring to the boil and cook for 20 minutes. Reserve the cooking water.
4. Blitz almonds in a blender or food processor, adding a small amount of reserved water to create desired puree consistency. Gradually add 1 Tbl lemon juice, 1 Tbl olive oil and salt to taste.
5. Coat the cleaned and scored squid tubes in a drizzle of olive oil and a pinch of salt (Note: instructions on how to prepare the squid tubes can be viewed in the video). Cook in a very hot pan, placing scored side down. After 30 seconds flip the squid. The squid will now start to curl up – remove from grill.
6. Spread the puree on the bottom of a plate and place the shaved fennel on top.
7. Place the squid atop the fennel salad and serve.



# WINTER VEGETABLE RISOTTO

PAIRED WITH PENFOLDS MAX'S CHARDONNAY

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant



## INGREDIENTS

Serves 4

60ml olive oil  
¼ cauliflower, cut into rice size  
1 broccoli, shaved florets only  
½ lemon, juiced  
2 small leeks, sliced  
2 large shallots, chopped  
1 cup carnaroli rice  
2 litres hot vegetable stock  
150g butter  
100g parmesan, grated  
100ml white wine  
Society garlic flowers to garnish

## METHOD

1. Prepare leeks, shallots, cauliflower and broccoli.
2. Cook leek and shallots in a third (20ml) of the olive oil. Add raw rice and stir for a couple of minutes to toast.
3. Once toasted, add white wine and cook out. Add hot vegetable stock gradually (150ml at a time) while stirring constantly. Stir until all vegetable stock is absorbed and rice is al dente, roughly 20 minutes.
4. While the rice is cooking, toss the cauliflower in a pan with a third (20ml) of the olive oil until slightly coloured. Add a pinch of salt. Set aside.
5. In the same pan, cook broccoli in the remaining olive oil (20ml) until well toasted. Finish with lemon juice and set aside.
6. Once the rice is cooked, remove from the heat and stir in butter, cauliflower and parmesan. Season with salt to taste. Check the consistency and add stock as desired.
7. Serve the risotto in bowl and dress with broccoli and society garlic flowers.



# LEMON & HERB ROASTED CHICKEN WITH GREEN BEANS & BARLEY SALAD

PAIRED WITH BIN 23 PINOT NOIR

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant



## INGREDIENTS

Serves 4

### FOR THE CHICKEN

1 large whole chicken  
100g sugar  
200g salt  
5 litres water  
1 cup barley  
1 lemon, halved

### FOR THE BUTTER

250g butter  
1 tsp tarragon, chopped  
4 Tbl parsley, chopped  
4 Tbl chives, chopped  
1 tsp cinnamon  
1 Tbl miso paste  
1/2 lemon, zested and juiced  
1 clove garlic, crushed  
Salt

### FOR THE SALAD

Pearl barley (from the cooked chicken)  
200g green beans  
1/2 cup slivered almonds, toasted  
1/2 lemon from the chicken cooking process, juiced



# LEMON & HERB ROASTED CHICKEN WITH GREEN BEANS & BARLEY SALAD

PAIRED WITH BIN 23 PINOT NOIR

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant

## BUTTER METHOD

*\* Chefs tip - this can be done the day before and stored for up to 3 months in the fridge.*

1. Bring butter to room temperature, by placing outside of the fridge until soft.
2. In a bowl, fold through the remaining ingredients.
3. On a bench layout a 30 centimeter length of cling film.
4. Place the butter mixture in the middle of the cling film and wrap it around the butter, into a sausage shape.
5. Hold the ends of the film and roll along the bench until tight. Store in the fridge.

## CHICKEN METHOD

1. Heat the oven to 180°C.
2. Make the brine by adding sugar and salt to one litre of hot water. Stir until dissolved. Then, add the remaining four litres of cold water.
3. Butterfly the chicken and submerged in the brine for six hours in the fridge.
4. Remove chicken from the brine and pat dry. Slightly pull back the neck skin revealing the top of the chicken breast. Using a long sharp knife, insert the knife ten centimetres into both breasts, from the neck side of the chicken. Make a few incisions in the thigh meat.
5. Cut two lengths of flavoured butter and insert into the chicken breast. Add butter into incisions on the thigh meat.
6. Pull the chicken skin back down over the incision, covering and holding in the butter. Rotate the wings and tuck them behind the head.
7. Wash pearl barley and boil to cook in salted water, roughly 20 minutes.
8. Drain the water from the pearl barley and place pearl barley in the centre of a baking tray.
9. Place halved lemons in the middle of the pearl barley skin side down.
10. Place the chicken on top of the pearl barley, tucking the breast and neck skin underneath the chicken to ensure the butter won't melt away. Dress the chicken skin with olive oil.
11. Place the chicken in the oven for 45–55 minutes.
12. Once cooked, remove the chicken from the oven and place on a chopping board to carve and serve. Add some fresh butter to the top of the chicken, to bring the freshness back.
13. Set the pearl barley aside in a bowl and keep the lemon from the roasting process, ready for the warm salad.

## SALAD METHOD

1. Blanch the green beans in salted water. Remove from boiling water while still slightly crunchy and submerge in an ice bath to stop the cooking process.
2. Add the beans to the cooked pearl barley from the chicken, along with slivered almonds. Squeeze in the juice from 1/2 lemon that was roasted with the chicken.
3. Season to taste with salt



# PENFOLDS COTTAGE PIE

PAIRED WITH PENFOLDS MAX'S CABERNET SAUVIGNON

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant



## INGREDIENTS

Serves 6

### FOR THE BEEF CHEEKS

3 beef cheeks  
1 litre beef stock  
2 star anise  
2 Tbl soy sauce  
Salt

### FOR THE VEGETABLE MIX

2 white onions, chopped  
2 rashers smoked bacon, chopped  
2 carrots, chopped  
2 celery stalks, chopped  
15 brown mushrooms, chopped  
3 Tbl tomato paste  
2 Tbl soy sauce  
200ml red wine  
Salt

### FOR THE ROUX

100g butter  
2 Tbl plain flour

### FOR THE POTATO

3 Dutch Cream potatoes, peeled and diced  
1 head garlic, roasted  
1 Tbl sour cream  
100g butter  
1 egg  
Salt



# PENFOLDS COTTAGE PIE

PAIRED WITH PENFOLDS MAX'S CABERNET SAUVIGNON

By Scott Huggins, Executive Chef, Penfolds Magill Estate Restaurant

## BEEF CHEEK METHOD

1. Heat oven to 140°C.
2. Season beef cheeks with a good pinch of salt
3. Seal beef cheeks in a hot pan, cooking two minutes each side. Place in an oven tray.
4. Add beef stock, star anise and soy sauce to the beef cheeks.
5. Cover the beef with greaseproof paper and a layer of aluminium foil and cook in the oven for six hours.
6. Remove the beef cheeks from the oven and set aside.
7. Turn the oven up to 180°C.

## FOR THE ROUX

1. In a separate pan melt the butter, then add flour.
2. Using a spoon keep moving the mix until it turns into a thick blonde roux, set aside.

## VEGETABLE METHOD

1. While the beef cheeks are braising, sauté onions in a medium pot. Add bacon and cook until golden. Stir in the carrots and celery, add mushrooms, then tomato paste followed by red wine. Once the red wine has been cooked off, add the soy sauce and set aside.
2. Add 300ml of the beef cheek juice to the vegetable mix and bring to the boil for two minutes.
3. Once boiling, add the roux mixture and stir for a further two minutes. Remove from the heat.
4. Carefully transfer the beef cheeks from the cooking tray with a slotted spoon and place into the vegetable mix. Using the slotted spoon, stir and fold in the beef cheeks until they are broken down. Spoon the combined mixture into a baking dish or individual ramekins until  $\frac{3}{4}$  full.

## POTATO METHOD

1. Remove the top of the garlic head, exposing the cloves. Place a drizzle of olive oil and a pinch of salt on a piece of foil and roast in oven at 160 – 180°C until soft.
2. Peel and cut potatoes. Place the potatoes in a pot and cover with cold water. Season the water with salt and bring to the boil until cooked.
3. Drain the potatoes and pass them through a sieve. Place the potatoes in a bowl, add roasted garlic cloves and fold through until broken down. Add the butter, stirring until melted. Season with salt to taste and add sour cream.
4. Add a whole egg and fold through the mixture.
5. Pipe potato mix over the top of the beef cheek mixture and cook in the oven for 10–15 minutes or until golden.