

# Cooking in Style

with Harvey Norman and Smeg



**375g Carême all butter puff pastry**  
**1 egg yolk**  
**150g raclette cheese**  
**6 tablespoons sun-dried tomatoes**  
**6 tablespoons whole grain mustard**  
**16 ripened amoroso tomatoes (cocktail truss tomatoes)**  
**Pesto:**  
**150g pine nuts**  
**1 cup basil leaves**  
**3 cloves garlic, halved**  
**1 cup olive oil**  
**150g grated parmesan cheese**  
**Salt & pepper**

## Entree

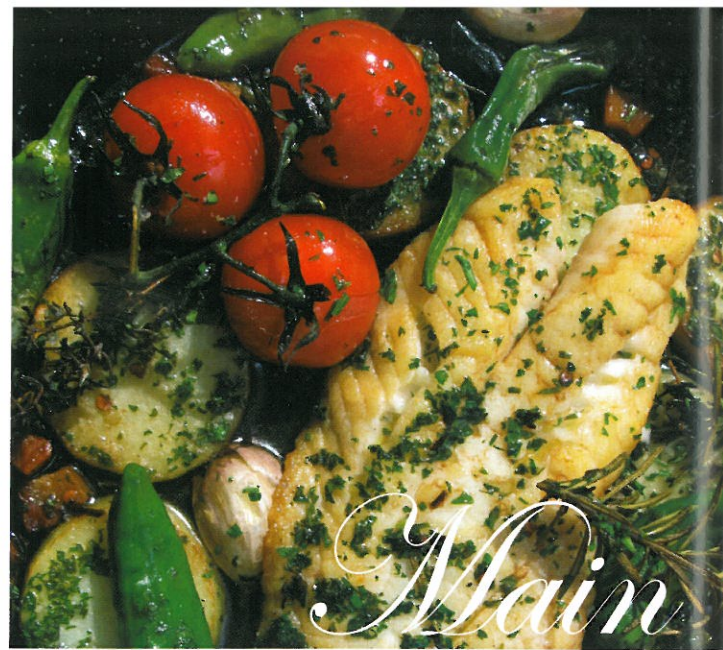
### Amoroso tomato tart with Raclette Cheese & Pesto

Serves 6

#### Method

1. Roll pastry out to a square approx. 30cm x 30cm, using a pizza cutter cut into 6 rectangles, place on baking tray lined with baking paper. Score a 1cm border part-way through the pastry with a small sharp knife then brush the edge of the pastry with egg yolk and set aside.

2. Cut the cheese. Puree the sun-dried tomatoes and slice the amoroso tomatoes.  
 3. To make the pesto, place the pine nuts on a baking tray and toast in the oven for a few minutes. Blend pine nuts, basil, garlic olive oil, parmesan cheese, salt and pepper in food processor and set aside.  
 4. Spread each tart base with 1 tablespoon of whole grain mustard and 1 tablespoon of sun-dried tomato puree. Place the cheese in the middle of the pastry bases and add the tomatoes, season.  
 5. Bake 200 C 'Fan Assisted' for 20 minutes. Serve the tarts hot, topped with tablespoon of pesto.



## Oven Roasted John Dory Fillets, Guanciale, Rosemary & Potatoes

Serves 6

**6 John Dory fillets, skin on**  
**75g guanciale /pancetta**  
**3 each dry chillies**  
**6 medium royal blue potatoes sliced**  
**9 cloves garlic**  
**3 bay leaves**  
**1-2 sprigs fresh rosemary**  
**3 sprigs fresh thyme**  
**30 ml extra virgin olive oil**  
**2 tsp sherry vinegar**  
**3 sprigs flat leaf parsley**

#### Method

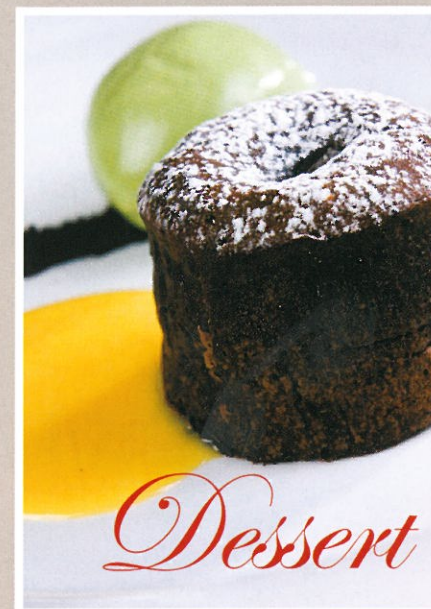
1. Heat olive oil in 28cm frypan (induction setting 8) then add potatoes, garlic, guanciale and chilli and sear for a couple of minutes.  
 2. Place the fish skin down over the potatoes and sprinkle with fresh herbs and drizzle with olive oil.  
 3. Place the frypan in a preheated oven at 220°C Super Fan Forced for about 8/10 minutes.  
 4. Once the fish and the potatoes are cooked splash some sherry vinegar and add the flat parsley chopped and serve.

To complement Javier's menu we suggest three wines from Sirromet

**Entree:** 'Signature Collection' Merlot.

**Main:** 'Signature Collection' Chardonnay

**Dessert:** 'Private Collection' Sunwine.



## Dark chocolate tart with drunken Muscatels

Serves 6

**300g Carême Dark Chocolate Pastry**  
**170g Lindt Excellence 70% Cocoa\***  
**400ml cream**  
**80g unsalted butter cut into small pieces**  
**cocoa powder for dusting**  
**King Island pure cream (Jersey Cream)**  
**150ml sherry (i.e. Pedro Ximenez\*\*)**  
**150g bunch of dried Muscatels, cut into small clusters**

#### Method

1. For the drunken muscatels, heat sherry to just below boiling point. Place muscatels in a medium bowl and pour over the sherry. Cover with plastic wrap and leave to soak overnight until muscatels have softened and plumped.

2. Prepare and blind bake a 20cm round dark chocolate pastry tart shell according to instructions on inside of packet.  
 3. Cut the chocolate into small pieces and place in a mixing bowl. Place the cream in a saucepan and bring to the boil. Remove from heat and pour over chocolate, add butter and whisk to combine.  
 4. Place pre baked tart shell on a baking sheet, pour chocolate mixture into tart, and fill to top. Place in refrigerator to set, allow at least 1 hour. Or if cool in kitchen can be left on kitchen bench to set, allow at least 2 hours.  
 5. When ready to serve, dust with cocoa powder and garnish the centre of the tart with muscatels, plus serve extra muscatels on each plate along with a dollop of thickened cream.

\*It's important to use a minimum of 70% cocoa content chocolate for the tart to set. \*\*Pedro Ximenez is a rich sweet style Spanish Sherry which we substituted for Sirromet 'Private Collection' Sunwine, suggest buying two bottles so you have enough to use in the recipe as well as drinking with dessert!.



Today's menu has been designed exclusively for Harvey Norman and Smeg by **Javier Codina**, Chef and Owner of Brisbane's award winning Moda Restaurant. 12 Edward Street, Brisbane. Ph: 07 3221 7655 www.modarestaurant.com.au

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# Harvey Norman

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## Smeg Linear compact steam oven

Smeg offers a steam oven that is versatile, whether you want to cook, re-heat, defrost or sterilise. A water reservoir at the top of the steam oven allows for maximum width and multiple levels for cooking. Did you know that by cooking with steam your food retains more vitamins and minerals moisture and natural texture?

Smeg offers a range of other products to complement the linear range such as Induction cook tops, warming draws, range hoods, coffee machines and dishwashers.

## Smeg 'Linear' pyrolytic oven with Thermoseal (TM)

Smeg Linear Pyrolytic Ovens are a dream to use. Smeg's Thermoseal system ensures precision temperature control creating an ideal environment for cooking and aids in maintaining the foods natural moisture. The oven combines a superior Pyrolytic cleaning function with Ever clean enamel to assist in easier oven maintenance and no need for harsh chemicals.

