



SCOTT BASE

PINOT PROJECT

FOOD MATCHING RECIPES

with Head Chef Lawrence Purser
Twelve Trees Vineyard Restaurant
Allan Scott Family Winemakers



Aromatic Spiced & Sliced Duck Breast

with red grape, raspberry, mint, craisin and macadamia salsa topped with hoisin glaze

SERVES 4

INGREDIENTS

4	Duck breasts
1 cup	Red seedless grapes quartered or halved
1 cup	Fresh raspberries
1 cup	Macadamia nuts toasted and chopped
½ cup	Craisin berries
5	Mint leaves sliced
5 Tbsp.	Raspberry vinegar
¼ cup	Grapeseed oil
¼ tsp.	Salt and pepper
1 Tbsp.	Hoisin glaze (set aside until plating)

Aromatic mixture:

1 tsp.	cinnamon quills
1	star anise
1 tsp.	coriander seeds
1	zest of orange or lemon
	Pinch salt
1 Tbsp.	olive oil
3	sliced garlic cloves

METHOD

1. Score the skin of the duck breasts with a sharp knife and place in a tray. Rub the aromatic mixture all over the duck and place cling film on top to cover. Place weighted tray on the duck so the aromatics penetrate and flavour the duck. Marinate for up to 2 hours.
2. Shake and wash duck to remove excess spice. Pat dry with kitchen towelette paper. Make sure the skin is dry before frying.
3. Place duck breast skin side down in a medium hot pan and render fat out until golden for 2 mins, flip over and cook for one minute.
4. Place in oven for 7-8 mins. Once cooked, rest and set aside.
5. For the grape and raspberry salsa, mix all other ingredients (except hoisin) into a bowl and fold through gently and season to taste.
6. Once duck breast is well rested, slice it and place in centre of plate. Drizzle hoisin glaze alongside the duck and add grape and raspberry, mint and macadamia nut salsa on top of the duck. Garnish with edible flowers.
7. Enjoy!



Mushroom Risotto

with crumbled goats cheese and truffle oil

SERVES 4

INGREDIENTS

2 cups	Mixed mushrooms (Portobello, swiss, oyster and button)
400g	Arborio rice
6 cups	Vegetable or mushroom stock – heated
1	White onion finely diced
2	Cloves of garlic diced
100g	Butter
3 Tbsp.	Olive oil
2 x	Rounds of Crank Goat 'Nag' Goats Cheese (or feta if unavailable)
Quantity of	Truffle oil to drizzle (1 small bottle)
Quantity of	Parmesan cheese
3 Tbsp.	Chopped parsley

METHOD

1. In a large pot, sauté rice with olive oil until rice is translucent. Add onion and garlic and sauté for two more minutes.
 2. Slowly add heated stock gradually until the rice absorbs the stock at each stage. Stir constantly then add mushrooms. Repeat process until rice is al dente.
 3. Season and taste.
 4. Stir in cubed butter and chopped parsley at the end. Risotto should be nice and flowing like lava.
 5. Place in a serving dish and top with crumbled goats cheese, parmesan cheese and drizzle with truffle oil.
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BBQ Lamb Cutlets

with roasted kumara
and red pepper salad
with a curry vinaigrette

SERVES 4 - 6

INGREDIENTS

2x	Lamb racks
1/2	Crown pumpkin
5 - 6	Kumara
2	Sliced red capsicum
1 bunch	Sliced spring onions
To taste	Salt and Pepper

Curry dressing:

500mls	Olive oil
4 Tbsp.	Sugar
½ tsp.	Black pepper
½ tsp.	Freshly grated nutmeg
140ml	Red wine vinegar
2tsp.	Salt
2 tsp.	Cumin
3 tsp.	Curry powder
½ tsp.	Cinnamon

METHOD

1. Peel kumara and pumpkin and dice into cubes. Toss with olive oil and place into two baking trays.
2. Roast at 190°C for 30 minutes and toss occasionally.
3. While kumara is cooking, create the dressing by combining all other ingredients in a large jar and shake well.
4. Pour the dressing into a large bowl.
5. When kumara and pumpkin is roasted, take out of oven put into bowl with the dressing.
6. Slice the red peppers and cut spring onions on an angle and add to the kumara, pumpkin and dressing.
7. Pile the salad onto a platter and garnish with the remaining spring onions and peppers.
8. Season lamb racks. Cook on BBQ for desired degree. Rest meat for 5-6 minutes. Carve or slice rack into cutlets and place on top of vegetables.
9. This makes quite a large salad and keeps really well in the fridge for 3-4 days.



Roasted Nectarines

with vanilla and lemon balm mascarpone, hazelnuts, raspberries and berry sorbet with pomegranate glaze

SERVES 4

INGREDIENTS

8-12	Nectarines
1	Cinnamon stick
60g	Lemon balm leaves – reserve some leaves for garnish
2	Star anise
100g	Hazelnuts toasted and roughly chopped
200g	Mascarpone
1	Vanilla bean pod split and scraped
1 bottle	Pomegranate syrup - just enough to drizzle
1 sprig	Rosemary and thyme, chopped
1 Tbsp.	Brown sugar

METHOD

1. Halve and de-stone nectarines by gently cutting around the fruit and twisting to separate.
2. Place on a tray lined with baking paper.
3. Add cinnamon stick and star anise to the tray and sprinkle brown sugar, rosemary and thyme to the top of the nectarines.
4. Roast for 7 minutes at 165°C.
5. While this is cooking prepare the berry sorbet. Add frozen berries, frozen banana and yoghurt into a food processor and blitz for 30 seconds.
6. Add in fresh banana and blitz well until mixture is smooth and creamy.
7. Place in a container and freeze until ready to serve. Bring sorbet mix out of the freezer prior to serving so it softens up slightly.
8. In a bowl, mix together mascarpone, vanilla pod seeds and sliced lemon balm leaves.
9. Spread lemon balm, vanilla mascarpone down the centre of a plate.
10. Place warmed nectarines on top and scatter with fresh raspberries, chopped hazelnuts, 3-4 lemon balm leaves and drizzle with pomegranate syrup and sorbet to finish. Serve with 2 nectarine halves or as many as you desire.

Quick Berry sorbet:

2	Bananas (1 fresh, 1 frozen)
	slice & pre-freeze 1 banana one day ahead
2 cups	Frozen raspberries
2 Tbsp.	Greek plain yoghurt