

Practical

to be

an chef







The Proud to be a Chef Program recognises, encourages and rewards the future culinary leaders of Australian foodservice.

The Proud to be a Chef mentoring program is not your typical culinary competition. It's about experiencing amazing food, learning new techniques and being introduced to produce and ingredients that the finalists may never have heard of, tasted or cooked with before.

It's fast-paced, educational, and allows apprentice chefs to meet others who share the same passion, dreams and ambitions.

This yearbook tells the story of 32 outstanding apprentice chefs who were selected to participate in the Proud to be a Chef mentoring program in Tasmania and Melbourne from 23rd-26th (4 day program) February 2020. It features their journey through the program with candid event photos, stunning food photography, and the original recipes from each finalist.



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About Us

Fonterra Global

Fonterra is a global dairy nutrition company owned by 10,000 farmers and their families. With a can-do attitude and a collaborative spirit, we're a world leading dairy exporter. Our 22,000 people share the goodness of dairy nutrition with the world through our innovative consumer, foodservice and ingredient solutions brands, and our farming and processing operations across four continents.

Fonterra in Australia

In Australia, we operate six manufacturing sites across Victoria and Tasmania, and employ around 1,500 people. We collect milk from Australian farmers, and this is made into the many Fonterra dairy foods that generations of Australians have grown up with and love, including Perfect Italiano™, Mainland™, Western Star™, Anchor™ and Bega™. The business also sells dairy ingredients to many of the world's leading food companies and it operates a dedicated sales channel for the foodservice industry, providing a full range of dairy products specifically designed for commercial kitchens.

Anchor™ Food Professionals

Anchor™ Food Professionals is the global foodservice business of Fonterra, operating in over 50 countries globally. As Australia's number one dairy supplier in foodservice, our expertise enables our team to meet the specialised demands of customers in restaurants, cafés, pubs, bakeries, fast food outlets, hotels, clubs, catering and tertiary institutions across the country. Anchor™ Food Professionals is proud to invest in the continuous improvement of culinary standards and professionalism in Australia. The Proud to be a Chef mentoring program is just one way we're investing back into the foodservice industry at a grass-roots level.

Our Brands



Western Star™ is synonymous with quality butter, trusted for generations for its consistent quality, performance and texture.

A consistent dairy award winner, Western Star™ is Australia's favourite butter and a staple in every commercial kitchen.



Perfect Italiano™ offers a specialised range of cheeses designed to bring authentic Italian flavour to every menu.

Made to the traditional Italian cheese-making methods, Perfect Italiano™ will enhance your meals with that genuine Italian touch. The Perfect Italiano™ range includes mozzarella, parmesan and ricotta cheese.



Mainland™ represents craftsmanship and quality in cheese. Mainland has won numerous awards and is highly regarded for its production of fine cheddars and its premium quality range.

Use Mainland™ when you want quality, distinctly flavoursome cheese for all applications. The Mainland range includes a vast array of everyday and specialty cheeses.



Anchor™ is trusted worldwide for its quality and performance. Manufactured from the highest quality cream, the Anchor™ range is specially designed to save you time in the kitchen and perform every time. Anchor Culinary Cream and Anchor Extra Yield Culinary Cream provide the perfect base for cream dishes.



Bega™ is an iconic Australian brand that offers quality cheese for everyday use. A familiar presence in the Australian retail market for many decades, Bega™ also boasts a range of products developed specifically for foodservice professionals.



2020 Proud To Be A Chef Finalists



Congratulations to the Proud to be a Chef Finalists for 2020

We thank each of these talented young chefs for their passion, enthusiasm and commitment to the profession and the wider foodservice industry, which earned them their place in the program. With diverse backgrounds and experiences, each apprentice chef has demonstrated to their mentors and peers a love of food and desire to succeed.

Well done to all finalists, may this experience stay with you throughout your career.

New South Wales

Aaron Chan, Chelsea Gaut,
Jonathon O'Connor, Jordan
McDougall, Meagan Prodigalidad,
Sarah Musico, Summer Carson

Queensland

Amber Heaton, Ellie Priest,
Felix Carstens, Jessica Bingham,
Liam Masters, Nicholas
MacDonald, Tony Webb

South Australia

Carl Jetrick, Danielle Biermann

Tasmania

Rosie Grabsch, Stephanie Lawler,
Tristan Punelle

Victoria

Alexander Ferreri, Benjamin Berry,
Dallas Keane, Isabella Faull,
Jess Hall, Joshua Freney,
Kristen Schumann, Ned Smith

Western Australia

Alice Marshall, Claire Trewin,
Lachie Gordon, Santiago
Rincon Gutierrez

The Northern Territory

Taylah King





Experiences and Culinary Delights



41 Degrees South



Charlotte Jack Dinner



Ghost Rock Winery



Adrian Richardson Masterclass





Dairy Farm - Cow Milking



Dinner at The Atlantic



Fonterra Factory Tour



Experiences and Culinary Delights

La Luna Bistro Dinner



Lisa Van Zanten Masterclass



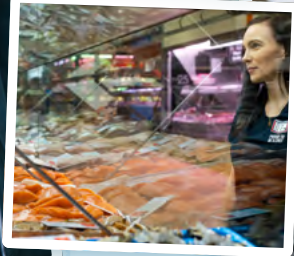
Shannon Martinez Workshop



Queen Victoria Market Tour



Cook-Off Day



Gala Dinner at Canvas House South Melbourne





Mark Normoyle

Resident Mentor Chef –
Anchor™ Food Professionals

Mark is the Anchor™ Food Professionals Executive Chef and Proud to be a Chef resident mentor. Mark has had an extensive career in the industry, including as Executive Chef at the RACV City Club where he trained and mentored many apprentices. More recently, Mark was a consultant and ambassador both locally and internationally for the Royal Melbourne Show 2019 and as Wagyu Beef ambassador for the Gifu prefecture of Japan.

His career highlights to date have been hosting food and culture tours to Japan, India, Vietnam, Cambodia and Sri Lanka and working alongside the original Iron Chefs of Japan.







Adrian Richardson

Chef/Owner - La Luna Bistro & Bouvier Bar

Adrian is the owner of the successful and bustling La Luna Bistro in Carlton North, Melbourne's iconic meat destination, where he has been serving up clean, fresh, bistro style food made with love since 1998.

In 2016, Adrian opened his second venue, Bouvier Bar and Grill, a New York style bar with a focus on cocktails and bar food inspired by his travels. Growing up in a household with a mixture of North African, Middle Eastern and Italian cuisine, Richardson's heritage explains his enthusiasm for quality food that's packed with flavour.



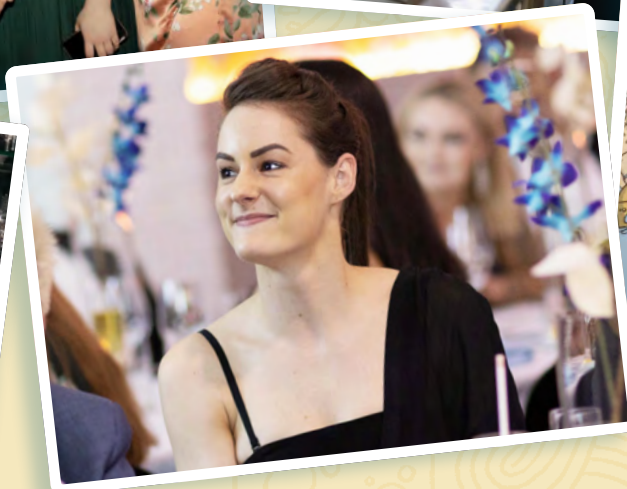


Lisa Van Zanten

Executive Pastry Chef - Atlantic Group

Lisa's pathway to Atlantic Group included extended time in London, where she worked at Claridge's as Pastry Sous Chef, and in Noma's pop up restaurant at the 2012 Olympics. Her travels across Australia and Europe inspire her pastries, delicate sweet treats and her famous and highly sought-after celebration cakes.

Working in these high calibre venues, spanning restaurant service and events small and large, Lisa has been equipped with superior skills in service and execution that today support the excellent standards Atlantic Group is renowned for.



Proud to be a Chef Past Winners

Each year, the program selects one outstanding apprentice who has demonstrated their culinary passion, dedication and skills throughout the program. This is someone who displays leadership qualities and is committed to the foodservice industry.

This stand out apprentice is then awarded an international culinary scholarship tailored to their aspirations as a professional chef.

The deserving winner of the 2020 Proud to be a Chef culinary scholarship is Amber Heaton from Queensland.



Scholarship Recipients

1997 Rebecca Studder	2004 Matthew Morris	2014 Ashlee Carter
1998 Karena Dunn	2005 Elizabeth Pierce	2015 Mitch Tucker
1999 George Calombaris	2009 Robin Turner	2016 Jake McKenzie
2000 Megan Knapp	2010 Kate Ager	2017 Giles Gabutina
2001 Candice Webber	2011 Keryn van Kempen	2018 Rebekah White
2002 Matthew Macartney	2012 Sonja Dawson	2019 Joel Noble
2003 Jonathan Kemble	2013 Jacob Hoskin	2020 Amber Heaton



Proud to be a Chef

Gala Dinner



Final Cook-Off





Tropical Cheesecake

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

White Chocolate Cheesecake

133g Anchor Cream Cheese
55g caster sugar
50g eggs
85g white chocolate (melted)
5g vanilla paste
25g Anchor Culinary Cream (heated)

Yuzu, Coconut and White Chocolate Crumb

50g Western Star Unsalted Butter
50g caster sugar
40g plain flour
40g almond meal
50g yuzu valrhona chocolate (melted)
50g white valrhona chocolate (melted)
2 tblsp desiccated coconut

Coconut Malibu Rum Gel

200g coconut cream
20g caster sugar
25g malibu coconut rum
5g vanilla paste
3g agar agar powder
50g sugar syrup (to blend)

Coconut Tuile

50g plain flour
50g icing sugar
Anchor UHT Milk
Blue Full Cream
2 tblsp threaded coconut

Tropical Salsa

1 mango (brunoise)
1 passionfruit
1 orange (peel candied)
5g vanilla paste
2 tblsp mango puree

Candied Orange Peel

1 orange (zested)
100ml sugar syrup

Coconut Chips

1 whole coconut
50ml sugar syrup

Sugar Syrup

300ml water
270g caster sugar

Garnish

4 small purple edible flowers
10 green micro herb leaves





Amber Heaton

EDUCATION
TAFE QLD, South Bank Campus, QLD

EMPLOYER
The Star Culinary Institute

Method

White Chocolate Cheesecake

In a medium sized bowl add Anchor Cream Cheese and sugar, blend with a stick blender until smooth. Add eggs and blend again. Add melted chocolate, vanilla paste and the heated Anchor Culinary Cream and blend again. Spray moulds, fill and bake at 150°C for 25-30 minutes in a water bath. Once cooked, place in blast chiller to cool and remove from moulds.

Yuzu, Coconut and White Chocolate Crumb

Place Western Star Unsalted Butter, sugar, flour and almond meal in a bowl and mix until combined and resembles breadcrumbs. Place on a tray lined with silicon paper and bake at 180°C until light brown. Allow to cool and add crumb to melted chocolates. Mix through desiccated coconut and sprinkle on a tray. Refrigerate to set.

Coconut Malibu Rum Gel

Place coconut cream, sugar, malibu, vanilla paste and agar agar in a small pot and bring to the boil. Remove from the heat and place in a cool container, then refrigerate. Once set, blend with a stick blender, adding sugar syrup to form a thick gel. Place in bottle and store in the refrigerator.

Coconut Tuile

Whisk flour, sugar and Anchor UHT Milk Blue Full Cream together in a small bowl then strain. Place a small amount of mixture onto a silicone mat and sprinkle coconut on top, bake at 150°C for 8 minutes. Once out of the oven, curl the tuile over a cylinder like object with the coconut facing outward.

Tropical Salsa

In a small bowl, add all ingredients together and mix well.

Candied Orange Peel

Chiffonade the zest and boil in sugar syrup for 15 minutes, place in a container.

Coconut Chips

Cut coconut in half and shave finely. Dip shaved coconut in sugar syrup and place on a silicon mat. Bake at 150°C for 8 minutes.

Sugar Syrup

Heat water and sugar together until sugar has dissolved, place in a container to cool.

Garnish

Garnish dish with flowers and micro herbs.



Butter Poached Salmon with Jerusalem Artichoke Pannacotta, Vichy Fennel and Pea Salad





Felix Carstens

EDUCATION
TAFE QLD, South
Bank Campus, QLD

EMPLOYER
The Brisbane Club

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Poached Salmon

2 150g portions
salmon (skin on)
1 lemon (peel only)
200g Western
Star Unsalted Butter

Jerusalem Artichoke Panna Cotta

100ml Anchor UHT
Milk Blue Full Cream
150g jerusalem
artichokes
2g sucroemul (sosa)
80ml Anchor
Culinary Cream
3 gelatine leaves
(bloomed)

Vichy Fennel

3 finger fennels
(split in half)
200ml chicken stock
1 fresh bay leaf
2 sprigs thyme

Pea Salad

80g fresh peas
1 pomelo (segmented)

Watercress Foam

50ml white wine
100ml Anchor
Culinary Cream
1 bunch watercress
1 lemon (juiced)
100ml Anchor
UHT Skim Milk

Salmon Skin

salmon skin

Method

Poached Salmon

Place salmon fillet in a vacuum bag with the lemon peel and the Western Star Unsalted Butter. Sous vide at 43°C for 45 minutes.

Jerusalem Artichoke Panna Cotta

Infuse Anchor UHT Milk Blue Full Cream with artichokes for 1 hour. Add sosa and Anchor Culinary Cream, bring to a simmer. Cook until artichokes are tender before adding bloomed gelatine and blending until smooth. Add mixture to desired moulds and set.

Vichy Fennel

Poach fennel in chicken stock with the bay leaf and thyme.

Pea Salad

Blanche whole peas in boiling salted water for 30 seconds, split peas and add pomelo segments.

Watercress Foam

Reduce wine by 50% before adding the Anchor Culinary Cream and continuing to reduce. Add watercress, lemon juice, and Anchor UHT Skim Milk and blend with a stick blender until foamy.

Salmon Skin

Scrape the fat off the skin then bake between 2 sheet pans at 180°C until crisp.

Black Forest

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Dark Chocolate Mousse

7½ gelatine sheets

350ml Anchor Whipping Cream

120ml Anchor UHT Milk Blue Full Cream

280g dark couverture chocolate

Red Mirror Glaze

6g red food gel

1g black food gel

10g gelatine sheets

90ml warm water

225g caster sugar

175ml Anchor Culinary Cream

150g callebaut white chocolate

Chocolate Soil

140g Western Star

Unsalted Butter

100g caster sugar

150g cocoa powder

5g salt

45g egg whites

Cherry and Kirsch Gel

300g boiron morello

cherry fruit puree

120g caster sugar

60ml kirsch

35ml lemon juice

35ml orange juice

5g agar agar powder

Poached Cherries

250ml red wine

100ml water

75ml kirsch

60g brown sugar

1 cinnamon quill

1 vanilla bean

1 cup fresh pitted cherries

Chantilly Cream

200ml Anchor Whipping Cream

200g mascarpone cheese

2g vanilla paste

Chocolate Stem

100g dark chocolate compound

Garnish

shaved coconut (fresh)

edible flowers





Jessica Bingham

Method

Dark Chocolate Mousse

Bloom gelatine sheets by placing them in cold water for 4-5 minutes. Remove excess water and squeeze out excess liquid. Set aside. Using the whisk attachment for the kitchen-aid mixer, whisk Anchor Whipping Cream to a medium peak and set aside.

Gently warm Anchor UHT Milk Blue Full Cream, do not completely boil and add dissolved gelatine. Pour warmed gelatine milk mixture over chocolate, stirring until completely melted and allow to cool. Fold chocolate mixture through whipped cream until completely incorporated. Pipe into cherry moulds and place in blast chiller to set.

Red Mirror Glaze

Spray canola oil into a small bowl. Mix in colourings until incorporated, set aside. Bloom gelatine sheets by placing them in cold water for 4-5 minutes. Remove excess water and squeeze out excess liquid. Bring water and sugar to the boil, boiling for 3 minutes. Stir in Anchor Culinary Cream and bloomed gelatine. Leave to cool for 5-6 minutes then mix in white chocolate. Using a stick blender, incorporate colouring into the mix. Allow mix to cool to approximately 28-29°C before glazing unmoulded mousse.

Chocolate Soil

Soften Western Star Unsalted Butter. Preheat oven to 170°C. Using the paddle attachment for the kitchen-aid mixer, mix all ingredients together. Place all ingredients on a baking tray lined with a silicone mat or baking paper. Put mix in oven for approximately 30 minutes until almost completely dry. Check and stir every 10 minutes to ensure even cooking.

Cherry and Kirsch Gel

Combine all ingredients in a pot, heat over a medium flame. Bring to the boil and boil for 1 minute. Spread mix across 3 trays and set in blast chiller. Once completely set blend until smooth. Place in a piping bag with a small round nozzle.

Poached Cherries

Place red wine, water, kirsch, brown sugar, cinnamon quill and vanilla bean in a pot, bring to the boil. Add pitted cherries and bring to a simmer and cook until soft. Set aside.

Chantilly Cream

Place all ingredients in a kitchen-aid mixer with a whisk attachment. Whip mixture until stiff peaks are formed. Place mixture in a piping bag with a medium round nozzle.

Chocolate Stem

Melt chocolate and place in a piping bag. On a line tray, pipe stems. Once set, place on top of glazed mousse.

Garnish

Garnish with fresh shaved coconut and edible flowers.

EDUCATION
TAFE QLD, South
Bank Campus, QLD

EMPLOYER
Brisbane Convention
and Exhibition Centre

Rack of Lamb Served with Onion Puree, Charred Cabbage and Burnt Onion Emulsion



Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Rack of Lamb

1 whole rack of lamb (6 ribs)
sea salt flakes and cracked black pepper to taste
1 tblsp canola oil
1 tblsp Western Star Salted Butter

Burnt Onion Emulsion

50ml oil
2 brown onions (peeled and sliced)
3 garlic cloves (peeled and cut in half)
sea salt flakes
500ml water
1 tblsp Western Star Salted Butter

Sous Vide and Charred Cabbage

¼ green cabbage
4 tblsp Western Star Salted Butter
2 tblsp canola oil
2 garlic cloves
6 thyme sprigs
sea salt flakes to taste
2 flat parsley stalks

Pickled Mustard Seeds

¼ cup white wine vinegar
½ tspn white sugar
1¼ tspn yellow mustard seeds
¾ tspn brown mustard seeds

Garnish

parsley
pickled mustard seeds



Liam Masters

EDUCATION
Icon Training Academy Pty Ltd, QLD

Method

Rack of Lamb

Take the lamb rack out of the refrigerator, French trim the ribs and cut into 2 portions of 3 ribs each. Pat the lamb dry and season. Allow lamb to stay at room temperature for 45 minutes prior to cooking. Preheat oven to 180°C. Heat a frypan to a medium to high temperature, add canola oil and Western Star Salted Butter. Once melted add lamb and sear all sides then place on a roasting tray.

Place seared racks in the oven and roast to a core temperature of 50°C, before removing from the oven and allow to rest for 5 minutes with the internal temperature reaching 55°C to medium rare. Once rested cut each portion into 3 pieces to plate up.

Burnt Onion Emulsion

Place a saucepan on a medium-high heat. Add oil, onions and garlic and season with salt. Cook for 15-20 minutes, stirring frequently to avoid burning the onions and allow them to evenly caramelize. Once caramelised add water, bring to the boil and reduce to a simmer for 30 minutes.

Place a chinois over a bowl and strain the onions and liquid. Add the onion liquid back to the pot and reduce by half, season with salt flakes. While still warm, whisk in half the Western Star Salted Butter until emulsified, followed by the remaining half of the butter. Taste and season if required.

Sous Vide and Charred Cabbage

Preheat the water tank to 70°C. Cut the cabbage into 8ths. Place all ingredients except the parsley into a vacuum bag and seal. Add sealed cabbage into water tank for 1 hour, after the hour the cabbage should be soft but still have texture.

Ten minutes prior to serving the cabbage, turn on a grill to high heat. Remove cabbage from vacuum bag and place on a metal tray then place under the griller until lightly charred. Once plated garnish with the chopped parsley.

Pickled Mustard Seeds

Heat a small frypan, add vinegar and bring to the boil. Add sugar and stir until dissolved. When sugar is no longer visible, remove from the heat and pour liquid over the mustard seeds. Seal in a vacuum bag and refrigerate for 1 hour. After the hour, remove from vacuum bag and strain the seeds. Reserve for garnish.

Garnish

Garnish the cabbage with the finely chopped parsley, garnish the dish with the pickled mustard seeds.

Jasmine Ice Cream, Matcha, Verjuice, Crème Fraiche

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Jasmine Ice Cream

500g Anchor UHT Milk Barista
100g meadow honey
25g sugar
18g jasmine tea leaves
200g crème fraiche
2½g xanthan gum
1500g dry ice

Jasmine Tea Infusion

200g water
100g sugar
50g glucose
10g jasmine leaves
5g dried rose petals

Tea Soaked Cake

150g Western Star Salted Butter
150g sugar
150g eggs
150g flour
2g baking powder
2g baking soda
2g black lava salt
100ml jasmine tea infusion

Matcha Crumb

150g Western Star Salted Butter
150g flour
150g sugar
10g matcha green tea powder
5g salt

Crème Fraiche Chantilly

500g Anchor Whipping Cream
1 lime (zest)
2 sheets titanium gelatine
200g crème fraiche

Verjuice Gel

300g verjuice
20g sugar
4g agar agar powder
½ lime (juice)

Garnish

viola flowers
jasmine flowers
micro lemon balm
black lava salt



Aaron Chan

EDUCATION
Baulkham Hills TAFE, NSW

EMPLOYER
Garfish Seafood



Method

Jasmine Ice Cream

Combine Anchor UHT Milk Barista, honey and sugar in a saucepan. Heat to 82°C. Once milk has reached temperature, add tea. Cover and steep for 20 minutes or until fragrant. After steeping, strain the base and blend in the crème fraiche and xanthan gum until emulsified. Place on an ice bath to cool. Crush dry ice into a fine powder, ensure to be careful not to burn yourself.

Transfer ice cream base into a stand mixer with a paddle attachment and mix on low speed. Slowly begin incorporating the dry ice powder, a spoonful at a time into the ice cream base. Ensure to add it slowly. Continue this process for 5-7 minutes until ice cream is formed. Allow to rest in the freezer for 20 minutes prior to using.

Jasmine Tea Infusion

Combine all ingredients into a saucepan and bring to the boil. Allow to steep until fragrant. Once steeped, strain and cool down. Reserve in the fridge until needed.

Tea Soaked Cake

Preheat oven to 160°C. Beat Western Star Salted Butter and sugar until pale and fluffy. Slowly emulsify the eggs 1 at a time, ensure to scrape down the sides of the bowl in between. Once all the eggs have been emulsified, add all remaining dry ingredients and beat to incorporate. Transfer batter to a lined baking tin and bake for 25 minutes or until the cake has set. Allow to cool. To use, cut cubes of the cake and soak in the jasmine tea infusion.

Matcha Crumb

Preheat oven to 160°C. Combine all ingredients together and mix by hand until ingredients are incorporated. Place onto a baking tray and bake for 20 minutes, moving the crumb around with a fork every 5-6 minutes to ensure even baking. Allow to cool before transferring into an air tight container.

Crème Fraiche Chantilly

Heat 100g of the Anchor Whipping Cream with zest of the lime until fragrant. Soften gelatine in water and add to the warmed cream, mix until dissolved. Strain cream mixture and add the remaining Anchor Whipping Cream and the crème fraiche. Whisk until incorporated. Transfer to a container and allow to set in the fridge. When needed, whisk in a mixer until stiff peaks are formed, then transfer to a piping bag.

Verjuice Gel

Combine verjuice, sugar and agar agar powder in a pan and bring to the boil. Transfer into a bowl and allow to set over an ice bath. Once set, place into a blender with the juice from the lime and blend until a smooth gel is obtained.

Garnish

Wash all herbs and flowers and store in take away containers with damp paper towels in the fridge. Sprinkle with black lava salt.

Saddle and Rack of Rabbit

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Rabbit Butchery

1 whole rabbit

Stuffed Saddle of Rabbit

1 saddle of rabbit

120g Anchor

Culinary Cream

12 slices flat pancetta

200g rabbit meat (diced)

35g panko breadcrumbs

5g salt

3g white pepper

30g baby spinach

Shiso Crusted Rack of Rabbit

165g apple cider vinegar

2 thyme sprigs

2 garlic cloves

25g olive oil

10g salt

5g cracked black pepper

2 rack of rabbits

35g panko crumbs

10g shiso (chopped)

3g sugar

5g dijon mustard

Shiso Infused

Cauliflower Puree

200g Anchor

Culinary Cream

15g shiso (chopped)

30g brown onion (diced)

1 garlic clove (finely chopped)

22g Western Star Unsalted Butter

250g cauliflower (florets)

5g salt

3g white pepper

Pickled Raddish

100g rice wine vinegar

80g caster sugar

50g water

22 baby red radishes (fine slices)

Compressed Apple

2 apples (granny smith)

30g lemon juice

Apple Sauce

rabbit bones and forelegs

1 brown onion (roughly diced)

1 carrot (roughly diced)

1 celery stalk (roughly diced)

2 thyme sprigs

1 bay leaf

12 whole black peppercorns

1 shallot (finely diced)

reserved marinade

reserved apple

7g kuzu starch

10g Western Star Salted Butter

Garnish

20g snow peas (podded)

30g edamame beans (podded)

5g olive oil

3g kosher salt

3g cracked pepper

micro red radish leaves



Method

Rabbit Butchery

Break down the rabbit into 7 pieces: the saddle, 2 frenched racks, the 2 forelegs and the 2 hindlegs. Remove the spine from the saddle of the rabbit, ensuring not to pierce the skin connecting the 2 loins. Remove the meat from the hindlegs, reserve for the saddle stuffing. Using a heavy knife, chop the bones and the forelegs into small pieces, reserve for stock.

Stuffed Saddle of Rabbit

In a robot coupe blender, combine the diced rabbit meat reserved from the hindlegs. Add remaining ingredients except for the spinach and blend until smooth. Blanch the baby spinach in boiling water, refresh in ice water and drain on paper towels.

To form the rolled saddle, lay the pancetta on a bench. Line the 2 loins of the saddle with the blanched spinach and the prepared stuffing. Ensure there is an indent down the centre to allow for the pattern to form when cutting, cover the top of the stuffing with more spinach and roll ensuring the 2 tenderloins lay within the indent. Tie the saddle with butchers twine, set in the refrigerator for 30 minutes. Cook the saddle in a preheated oven at 170°C until an internal temperature of 72°C is reached, approximately 25 minutes. Rest, slice and serve.

Shiso Crusted Rack of Rabbit

Combine the apple cider vinegar, thyme, 1 garlic clove, 10g olive oil, 5g salt and pepper into a marinade and submerge the 2 rabbit racks in the marinade for 30 minutes.

To make the crumb, gently fry 1 clove of minced garlic in 10g of olive oil until fragrant. Add the panko crumbs and salt, fry until lightly golden. Add the shiso and sugar, cooking for another 1 minute, stirring occasionally.

Remove the rack from the marinade and pat dry, sear in a hot pan with 5g of olive oil until golden brown. Reserve 120g of the marinade for the sauce. Use the dijon mustard as an adhesive to attach the shiso crumb to the rack. Finish in the oven at 170°C for 4-5 minutes.

Shiso Infused Cauliflower Puree

Bring the Anchor Culinary Cream and shiso to a rolling boil. Remove from the heat, cover with glad wrap to prevent a skin from forming. Place in the refrigerator for 30 minutes. Sweat the onion and garlic in 7g of Western Star Unsalted Butter.

Strain the shiso-infused cream and add 125g of it to the onion and garlic mixture along with the cauliflower florets. Cook until softened, approximately 20 minutes, stirring occasionally. Remove the cauliflower from the heat and blend adding 15g of Western Star Unsalted Butter to the blender to ensure a smooth final product. Reserve in a piping bag for plating.

Pickled Raddish

Combine rice wine vinegar with the caster sugar and 50g of water to make a pickling solution.



Submerge sliced radishes into the pickling solution. Allow to soak for 20 minutes. Drain radishes and reserve for plating.

Compressed Apple

Slice apple into thin slices, using a ring cutter cut out 14 round discs from the slices. Place the discs in a vacuum bag, seal and compress for 30 minutes. *Mix apple off cuts with lemon juice and water for use in apple sauce.

Apple Sauce

Prepare a rabbit stock using the bones and forelegs, brown onion, carrot, celery, thyme, bay leaf and peppercorns. Sauté the shallots in a pan until soft, add the reserved marinade and apples, reduce volume by half. Add 250g of strained stock and again reduce by half. Thicken sauce with a slurry made from kuzu starch and water, then pass mixture through a strainer. Monte the sauce with Western Star Salted Butter, reserve for plating.

Garnish

Blanch snow peas and edamame in boiling water, drain and season with olive oil, salt and pepper. Cut red radish leaves and reserve for plating.

Alexander Ferreri

EDUCATION
Crown College, VIC

EMPLOYER
Koko

Soft Baked Cheesecake Custard with Lemon Syrup and Ginger Mousse



Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Baked Custard

80g Anchor
Cream Cheese
15g Western Star
Unsalted Butter
10g Perfect Italiano
Grated Parmesan
50ml Anchor
Culinary Cream
50ml Anchor UHT
Milk Blue Full Cream
40g icing sugar
10g cornflour
1 egg (lightly beaten)
20ml lemon juice
5ml vanilla extract
50g mascarpone cheese

Lemon Syrup

1 lemon (rind and juice)
water (200ml including
the lemon juice)
100g caster sugar

Ginger Mousse

40g fresh ginger
3g gelatine powder
3 egg yolks
50g sugar
65ml Anchor
Whipping Cream

Vanilla

Shortcrust Crumb

50g Western Star
Unsalted Butter
100g plain flour (sifted)
30g icing sugar
3ml Anchor UHT
Milk Blue Full Cream
1 egg yolk
3ml lemon juice
3ml vanilla paste

Alice Marshall

EDUCATION
North Metropolitan TAFE, WA



Method

Baked Custard

Add Anchor Cream Cheese, Western Star Unsalted Butter, Perfect Italiano Grated Parmesan, Anchor Culinary Cream and Anchor UHT Milk Blue Full Cream to a heavy based saucepan and melt together until smooth. Sift in icing sugar and cornflour and stir over a low heat until mixture starts to thicken.

Once thickened add egg, lemon juice and vanilla, continuing to stir until mixture just starts to stick to the bottom of the saucepan. Strain and cool slightly before refrigerating. When completely cold, split mixture between 2 silicone moulds and bake at 160°C for approximately 15 minutes, then increase temperature to 200°C for a further 5 minutes.

Lemon Syrup

Remove the top layer of the rind from the lemon with a vegetable peeler. Scrape away any white pith from the underside with a paring knife and discard. Finely slice the rind and combine with the juice from the lemon, water and sugar. Place in a saucepan and simmer until the desired syrup consistency is reached. Strain the syrup and set aside, reserve the finely sliced rind.

Ginger Mousse

Peel and finely chop the ginger and place into a small pot, covering with water and bring to the boil. Simmer for approximately 5 minutes before straining through a fine mesh sieve to extract as much liquid as possible and set aside. Dissolve the gelatine in 2 tspn of cold water. In a large bowl whisk egg yolks and sugar to a ribbon stage.

Place the bowl over a pot of simmering water, add the ginger and whisk until the mixture reaches 82°C. Remove from the heat and quickly whisk in dissolved gelatine. Whip the Anchor Whipping Cream until soft peaks form and fold gently through the mousse. Refrigerate until well set before serving.

Vanilla Shortcrust Crumb

Rub Western Star Unsalted Butter into flour and icing sugar until the mixture resembles fine bread crumbs. Lightly beat the Anchor UHT Milk Blue Full Cream, egg yolk, lemon juice and vanilla then add to the flour mix. Knead lightly until just combined and flatten dough into a disk before wrapping in plastic and allowing to chill for 30 minutes.

Roll out dough to 1cm thickness and bake in a preheated oven at 180°C for 10 minutes. Remove from the oven and crumble roughly before returning the crumble to the oven for 2-3 minutes, just enough to brown the top and caramelize the crumb.

Cumin Crusted Lamb Rack with Fresh Peas, Dutch Carrots and Celeriac Puree

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Celeriac Puree

1 celeriac (large)
1l Anchor UHT Milk Blue Full Cream
2 garlic cloves (minced)
3 thyme sprigs
10g chicken stock powder
150g Western Star Salted Butter
seasoning to taste

Cumin Crusted Lamb Backstrap

500g lamb backstrap
3 tblsp cumin seeds
2 tspn cracked black pepper
1 tblsp ground coriander
1 tblsp ground oregano
2 tspn garlic powder
4 tspn salt
20ml vegetable oil

Fresh Peas

400ml water
2 tblsp sugar
2 tblsp salt
3 pea pods (large)

Poached Green Shallots

400ml water
6 saffron strands
5g chicken stock powder
1 garlic clove (minced)
pinch of salt
pinch of cracked black pepper
6 green shallots

Lemon Mint Crème Fraiche

250g crème fraiche
1 tspn lemon zest
2 mint leaves
salt and pepper to taste

Dutch Carrots

600ml water
5g chicken stock powder
4 saffron strands
6 dutch carrots

Saffron Sauce

liquid from poached green shallots

Garnish

micro mint





Method

Celeriac Puree

Peel and dice celeriac into cubes and place in a saucepan, add Anchor UHT Milk Blue Full Cream, minced garlic, thyme sprigs, chicken stock powder and simmer until tender. Once cooked, strain liquid and puree the celeriac with the Western Star Salted Butter until smooth, pass through a fine sieve and adjust seasoning.

Cumin Crusted Lamb Backstrap

Cut each lamb backstrap into 2 even pieces. Mix all dry spices together and coat lamb, allow to marinate prior to cooking. Once ready to cook place a cast iron pan on a medium to high heat until it starts to smoke, add vegetable oil to coat bottom of the pan. Gently place the pieces of lamb in the pan and cook until golden brown, flip and place pan in a 200°C oven for 4-6 minutes. Remove from the oven and allow to rest for 3-4 minutes. Slice each piece into 3 angled slices.

Fresh Peas

Bring the water to the boil and then add sugar and salt. Remove peas from the pod and blanch for 30-40 seconds until a vibrant green colour. Strain and let peas drain on absorbent paper towel.

Poached Green Shallots

Add water to a saucepan and bring to the boil, add saffron, chicken stock powder and garlic with salt and pepper. Add the ends of the green shallots and simmer on a low heat until the shallots have become yellow in colour. Strain on absorbent paper towel. *Reserve strained poaching liquid for use in saffron sauce.

Lemon Mint Crème Fraiche

Place crème fraiche into a metal bowl. Add lemon zest. Chiffonade mint leaves and add to mix. Mix well and adjust seasoning with salt and pepper.

Dutch Carrots

Boil the water, add stock powder and saffron. Stir together. Add dutch carrots and poach until just tender. Remove from liquid and strain.

Saffron Sauce

Reduce poaching liquid by 50% to create a nice coating sauce.

Garnish

Garnish with fresh micro mint.

Butter Poached Salmon with Beurre Blanc and Fennel Saffron Puree



Carl Jetrick

EDUCATION
TAFE SA, Regency Campus, SA

EMPLOYER
Peppers Waymouth Hotel



Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Fennel Puree

2 fennel heads (medium)
50g Mainland Butter Soft Salted (melted)
50g shallots (chopped)
5g dried fennel seeds
100ml Anchor Culinary Cream
pinch of white pepper

Salmon Fillet Skin On

400g salmon fillet (skin on)
20g coarse sea salt
5g cracked black pepper
2g smoked paprika
200g Mainland Butter Soft Salted
50g fresh dill stalks

Beurre Blanc with Dill and Chives

20ml vegetable oil
50g shallots (diced)
50ml white wine
1 lemon (juice)
100g Mainland Butter Soft Salted
40g chives (finely sliced)
20g dill (leaves)

Poached Baby Octopus

100g baby octopus
100g Mainland Butter Soft Salted
2 cloves garlic
2g smoked paprika
2g black peppercorns
3 thyme sprigs

Heirloom Carrots

100g heirloom baby carrots
50g Mainland Butter Soft Salted
4 sprigs thyme
2 bay leaves

Method

Fennel Puree

Cut fennel into even sized pieces. Heat Mainland Butter Soft Salted in a medium saucepan, add shallots. Sauté for 1-2 minutes then add chopped fennel and fennel seeds. Cover with water and simmer until tender. Pour off excess water, add Anchor Culinary Cream and bring to a simmer. Puree to a smooth consistency and season.

Salmon Fillet Skin On

Cut salmon into 160g portions, season with salt, pepper and paprika. Melt the Mainland Butter Soft Salted over a medium heat, add the dill stalks. Place the salmon in the melted butter and slowly confit until desired doneness.

Beurre Blanc with Dill and Chives

Heat vegetable oil in a small pot and sweat the shallots, add white wine and lemon juice then reduce by $\frac{2}{3}$. Gradually stir in and emulsify the Mainland Butter Soft Salted into the reduction over a low heat. Just prior to serving add the chives and dill, serve warm.

Poached Baby Octopus

Clean the baby octopus and add together with the remaining ingredients into a cryovac bag. Sous vide at 80°C until tender. Just prior to service torch or grill the octopus.

Heirloom Carrots

Clean the carrots, slice using a mandolin. Add to a gastronom tray with remaining ingredients and roast at 180°C for 10-15 minutes.

Crispy Duck Breast with Plum Sauce and Sauteed Greens



Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Duck Breast

2 duck breasts
(130-150g each)
20g kosher sea salt
2g black peppercorns
2 star anise

Sauteed Greens

1 bunch english spinach
1 bunch asparagus
50g fresh fava beans
100g shallots (finely sliced)
kosher salt to taste
1-2 tblsps of chilli sauce

Chilli Sauce

2 green chillies (medium
and roughly chopped)
1 bunch coriander
(washed and chopped)
150g Western Star
Unsalted Butter (clarified)

Goats Cheese

10 cloves garlic
50ml olive oil
80g goats cheese
50g walnuts
pinch sumac
kosher salt to taste

Plum Sauce

250g plums
1 tspn whole allspice
1 tspn cumin
¼ cup brown sugar
¼ cup brown vinegar
¼ cup red wine vinegar
kosher salt



Chelsea Gaut

EDUCATION

TAFE NSW, Campbelltown
Campus, NSW

EMPLOYER

Michael Rantissi



Method

Duck Breast

Prepare the sous vide unit by setting it 58°C. While it is heating gently score the duck skin in a criss-cross pattern and pre sear in a medium heat frypan until lightly golden. Sprinkle a generous amount of salt over the skin, then place it into a vacuum bag along with the peppercorns and star anise. Vacuum and place into the sous vide water bath for 45 minutes. *Time will vary depending on the size of the duck breast.

Once cooked remove duck from the sous vide bag, drain any liquid, rinse with water and pat completely dry. Put into a medium heat frypan skin side down and cook until the skin is golden and crispy, then flip and cook until there is colour on the other side. Allow the duck to rest for at least 10 minutes. When plating, flash heat the breast in an oven for 1½ minutes at 200°C. Slice skin side down horizontally on an angle.

Sauteed Greens

Trim and wash the spinach. Trim, peel and slightly blanch the asparagus. Blanch and then peel the fava beans. In a smoking hot pan add all ingredients together and season. Just prior to serving add 1-2 tbsps of chilli sauce. Neatly arrange for plating.

Chilli Sauce

Add the chopped chillies, washed and chopped coriander into a robot coupe. Turn on and gradually add the clarified Western Star Unsalted Butter until a desirable consistency is reached.

Goats Cheese

Place the garlic into a saucepan and fully submerge it in olive oil. Cook on a medium heat for approximately 45 minutes or until the garlic is very soft. Strain the garlic from the oil, then blend in the robot coupe.

Pass through a sieve then add the goats cheese. Crush the walnuts and add to the cheese mix along with the sumac and salt. Mix all together and adjust the taste. Set aside in the refrigerator.

Plum Sauce

Deseed and rough chop the plums. Tie the whole allspice in a piece of muslin cloth. Combine the plums and whole allspice together in a pot with the remaining ingredients. Bring to the boil and simmer until the plums are soft and easily crushed.



Cerviche Salmon Macarons

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Macaron Shell

- 100g icing sugar
- 100g almond meal
- 2 egg whites
- 55g caster sugar
- 5g Mainland Butter Soft Salted (melted)
- 5g fresh dill (chopped)
- small pinch of salt

Cerviche Salmon, Cream Cheese and Dill Filling

- 100g salmon (skin on)
- 1 lemon (juiced)
- pinch of salt and white pepper to taste
- 100g Anchor Cream Cheese
- 10g fresh dill
- 2g cracked black pepper

Garnish

- 50g Anchor Cream Cheese
- ½ lemon (juiced)
- 2g fresh dill (picked leaves)

Method

Macaron Shell

Sift icing sugar and almond meal together. Whip egg whites until stiff peaks are formed and add caster sugar slowly until it reaches a very thick and glossy consistency. Gently fold in the icing sugar and almond meal mixture. Pipe onto silicon mat, tap mat gently to help mixture settle and to break any air bubbles. Leave to rest for 15-20 minutes.

Bake at 150°C for 7-8 minutes, then open the oven door to release steam. Shut the oven and bake for a further 7-8 minutes or until the macarons feel firm and are slightly risen. Do not remove shells from the tray until they are completely cooled. Brush the top of the shell with the melted Mainland Butter Soft Salted and sprinkle with dill and salt.

Cerviche Salmon, Cream Cheese and Dill Filling

Remove the skin from salmon, season with salt. Place skin on baking paper between 2 baking trays and place in the oven at 180°C for 15-20 minutes until crispy.

Dice salmon into cubes roughly 3mm in size. Cover salmon with the lemon juice and season with salt and pepper. Allow to rest for 10 minutes. Mix Anchor Cream Cheese, fresh dill, cracked black pepper and cerviche salmon together. Roll salmon mixture into a roulade shape, then set and cut into desired slices. Place the slices onto the bottom of the shell and sprinkle the macaroons with dill and salt.

Garnish

Soften Anchor Cream Cheese with lemon juice. Place macaron on serving plate, drizzle with softened cream cheese. Garnish with fresh dill.



Claire Trewin

EDUCATION
North Metropolitan TAFE, WA

Yarra Valley Quail Wellington, Quail Egg, Peas, Port and Cognac Jus

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Quail Wellington Process

3 yarra valley quails

Puff Pastry

100g Western Star

Salted Butter

5g salt

100g plain flour

83g ice cold water

Pomme Puree

200g dutch cream potatoes

75ml Anchor Culinary Cream

40g Western Star

Unsalted Butter

salt to taste

Pea Smash

50ml vegetable oil

1 garlic clove (chopped)

50g brown onion (diced)

100g fresh green peas

1 tspn Western Star

Unsalted Butter

Quail Egg

4 quail eggs

Quail Jus

1 carrot (chopped)

¾ brown onion

1 tomato (cut into ¼)

1 head of garlic

400g quail bones

150ml brandy

1lt red wine

1lt port

1 bay leaf

2lt stock

1 tspn Western Star

Unsalted Butter

Quail Farce

quail leg meat

3 sprigs thyme

1 garlic clove

2 sprigs flat parsley

Crepe

75g plain flour

½ tspn caster sugar

120ml Anchor UHT

Milk Blue Full Cream

1 egg

1 tblsp parsley
(finely chopped)

1 tblsp thyme
(finely chopped)

Garnish

nasturtium leaves

borage flowers



Dallas Keane

EDUCATION
Melbourne Polytechnic, VIC

EMPLOYER
La Luna Bistrot



Method

Quail Wellington Process

Debone quail, remove and retain breasts and legs. Reserve wings and bones and prepare quail stock as per recipe. Prepare quail farce using legs as per recipe. Trim breast meat, add prepared farce then shape to a roulade. Roll and chill until set with approximately 10 minutes in the blast chiller. Once chilled rolled in prepared crepe, then prepared puff pastry. Bake at 180°C for 20 minutes.

Puff Pastry

Evenly dice cold Western Star Salted Butter. Combine butter with salt and flour into a mixer on low speed and gradually add the water. Roll out pastry, and fold using the book turn method. Rest pastry until ready to roll.

Pomme Puree

Peel potatoes and cook in simmering water until tender. Strain, then pass through a ricer and then through a drum sieve. Preheat Anchor Culinary Cream and Western Star Unsalted Butter together in a small saucepan. Add cream and butter mixture to potatoes, stirring vigorously with a wooden spoon until creamy. Season to taste.

Pea Smash

Heat oil in a frypan, sweat garlic and onions. Blanch peas in boiling water for 30 seconds. Combine onions, peas and Western Star Unsalted Butter and mash. Chill until ready to use.

Quail Egg

Add eggs to boiling water for 2 minutes and 20 seconds. Remove from boiling water and refresh in an ice bath. Peel and store.

Quail Jus

Add mirepoix vegetables and quail bones to a roasting tray, roast in oven at 200°C until brown. Deglaze roasting tray with brandy. Reduce red wine and port in a separate pot by 50%. Transfer bones and reduction to a stock pot, add bay leaf and stock. Reduce to desired consistency. Prior to serving, monte with chilled Western Star Unsalted Butter.

Quail Farce

Mince or puree all items together to a smooth farce.

Crepe

Add flour and sugar to a mixing bowl, stir in Anchor UHT Milk Blue Full Cream and egg to a crepe batter consistency. Add chopped herbs. Heat frypan, add a thin layer of batter to pan, pour off excess batter to form a thin crepe. Flip once, remove from pan and keep warm on a plate covered with foil.

Garnish

Garnish with nasturtium leaves and borage flowers.

Taro Japanese Cheesecake with Black Sesame Oil Lychee Gel and Chantilly Cream



Danielle Biermann

EDUCATION
Quality Training and
Hospitality College, SA

EMPLOYER
Damien Fong Lim



Serves: 4

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Cheesecake

100g Anchor Cream Cheese
235g Girgar Unsalted Butter
90ml Anchor UHT
Milk Blue Full Cream
8 tblsp caster sugar
4 eggs
6 tblsp all-purpose flour
1½ tblsp cornflour
1 tblsp taro essence
1 tblsp vanilla essence
½ tspn cream of tartar

Black Sesame Soil

100g macadamia nuts
100g almond meal
80g caster sugar
5 tblsp black sesame powder
100g Girgar Unsalted
Butter (melted)

Lychee Gel

2 tin lychees
7g agar agar powder

Chantilly Cream

200ml Anchor
Whipping cream
50g icing sugar
1 tspn vanilla essence

Garnish

edible flowers

Method

Cheesecake

Melt Anchor Cream Cheese, Girgar Unsalted Butter, Anchor UHT Milk Blue Full Cream and 2 tblsp of sugar and whisk until smooth, set aside. Whisk egg yolks until light and fluffy, add the melted cream cheese mixture ⅓ at a time until fully combined. Add flour and cornflour and mix until a smooth batter consistency, then add taro and vanilla essence, whisk and set aside.

Beat egg whites until soft peaks, then add 6 tblsp of sugar and cream of tartar, whisk to hard peaks. Fold egg white mix into cream cheese mix ⅓ at a time. Pour mixture into a lined baking tin, tap for air bubbles. Bake in a water bath at 200°C for 15 minutes then reduce heat to 140°C for a further 1-1½ hours. Test with a skewer until a clean skewer achieved and allow to cool.

Black Sesame Soil

Process macadamia nuts, almond meal, sugar and black sesame powder. Slowly add Girgar Unsalted Butter and rub until a soil like consistency achieved. Allow to dry under a heat lamp or very low oven.

Lychee Gel

Strain lychee juice. Measure 500ml into a small pot, add agar agar. Bring to a boil while continually stirring. Place in a tray, allow to set until firm. Once set, blend to a smooth gel.

Chantilly Cream

Combine all ingredients, whisk until a stiff peak is achieved.

Garnish

Garnish with fresh edible flowers.

White Chocolate, Coconut and Lime Cheesecake, Shortbread and Mango



Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Shortbread Biscuit

60g Western Star
Salted Butter
20g icing sugar
pinch of salt
75g all-purpose flour

White Chocolate, Coconut and Lime Cheesecake

100g cadbury white
chocolate melts
5g gelatine powder
30ml hot water
250g Anchor
Cream Cheese
65g caster sugar
125ml coconut cream
80g desiccated coconut
1 lime (juice and zest)

Mango Curd Gel

1 mango
65g caster sugar
15ml lime juice
2 egg yolks
50g Western Star
Unsalted Butter

Mango Jelly

1 mango
525ml water
(room temperature)
8g agar agar powder
60g caster sugar

Macadamia Nut Praline

50g macadamia
(roughly chopped)
100g caster sugar

Garnish and Plating

edible flowers
baby mint

Ellie Priest

EDUCATION
TAFE QLD, South
Bank Campus, QLD

EMPLOYER
Novotel Brisbane



Method

Shortbread Biscuit

Cream the Western Star Salted Butter until smooth, before adding the icing sugar and salt, beating until combined. Add flour and continue to beat until combined forming a dough. Place the dough between 2 sheets of baking paper and lightly roll to a thickness of 2mm. Place on a baking tray lined with baking paper and bake at 180°C for 8-10 minutes, until crisp.

White Chocolate, Coconut and Lime Cheesecake

Prepare the moulds by lining with acetate. Melt the white chocolate and set aside to cool. Dissolve the gelatine in hot water, allow to cool. Using a mixer, beat the Anchor Cream Cheese and sugar until smooth. Reduce the mixer speed and slowly beat through coconut cream, melted white chocolate, desiccated coconut, lime juice and zest. Once combined, pour the mixture into prepared moulds and place in the chiller to set. Once set, remove from moulds, carefully peeling off the acetate and continue to chill until required.

Mango Curd Gel

Peel and deseed mango before adding to a blender with the sugar and lime juice, blending until smooth. Add the egg yolks to the blender and continue to process until combined. Strain the mix through a fine sieve and into a heat proof bowl. Place the bowl over a double boiler and whisk for 5-8 minutes, until thickened. Remove from the heat and begin to gradually add the Western Star Unsalted Butter, combining completely after each addition before placing into a chiller to cool completely.

Mango Jelly

Prepare a mould. Peel 2 mango cheeks and cut into thin slices and set aside. In a medium pot, combine water and agar agar and bring to a boil, until agar agar has dissolved. Add the sugar and allow to dissolve before pouring a small amount of the mix into a mould to create a thin base layer. Arrange sliced mango into the mould before pouring in the remaining mix to cover the sliced mango and place into a chiller to set. Once set, cut out a portion using a round cutter and place into the refrigerator until required.

Macadamia Nut Praline

Preheat oven to 180°C with a low fan. Line a flat baking tray with baking paper, adding the macadamias and bake for 2-4 minutes until lightly toasted. Add the sugar to a small pan and boil to a caramel, using a pastry brush and water to keep sides of the pan from crystallising. Pour the caramel over the roasted macadamias and set aside to cool. Place the caramel macadamias into a food processor and blend until a medium to fine crumb, storing in an air tight container at room temperature until required.

Garnish and Plating

Using a pastry brush, brush a stroke of mango curd down the centre of the plate. Assemble the cheesecake, placing the shortbread first, followed by a thin layer of mango curd, the cheesecake and mango jelly. Place the assembled cheesecake in the centre of the plate and sprinkle macadamia praline along curd stroke. Finish with edible flowers and baby mint to garnish.

Duck & Cherries

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Sous Vide Duck

2 duck breasts
salt and pepper to season

Cherry Fluid Gel

250g cherries
250ml water
25ml sherry vinegar
2g agar agar powder

Pickled Enoki Mushrooms

100ml water
50ml white vinegar
12g sugar
100g enoki mushrooms
25g Western
Star Unsalted Butter
10ml sunflower oil
salt and pepper to season

Smoked Peach Mousse

4g gelatine powder
¼ cup sherry
4 medium peaches
¼ cup peach jam
½ tspn cloves
1 lemon (juiced)
1½ cups Anchor
Whipping Cream
salt and pepper to season

Spiced Sauce

15ml vegetable oil
1 shallot (chopped)
½ cinnamon stick
1 tspn 5 spice
½ tspn ground ginger
2 cardamom pods
2 star anise
10 peppercorns
1 bay leaf
15ml white
wine vinegar
15g sugar
15ml grand marnier
50ml orange juice
300ml duck or
chicken stock

Garnish

fresh cherries
watercress
fresh and
roasted almonds



Isabella Fauli

EDUCATION
Federation University, VIC

EMPLOYER
Webster's Market & Café



Method

Sous Vide Duck

Remove the skin from the breasts and scrape away excess fat. Lay the skin flat on a tray, place in the freezer and set aside breasts. Once the skin is frozen, remove from the freezer and place in a hot frying pan with a heavy weight on top. Cook for a few minutes until the skin is golden brown and crispy. Place the duck breasts in a vacuum bag with the seasoning, seal and cook for 16 minutes in a water bath at 57°C.

Cherry Fluid Gel

Start by creating a syrup by adding the cherries and water. Pass through a sieve and measure out 250g. Place all ingredients into a pot and bring to the boil. Whisk well, then pour onto a tray to set. Once set, transfer the gel to a blender and blitz until smooth. Pass through a fine sieve and store in a squeeze bottle or piping bag until ready to serve.

Pickled Enoki Mushrooms

Bring the water, vinegar and sugar to the boil, pour over the mushrooms and leave to pickle for 20 minutes. Drain the mushrooms out of the liquid and dry on absorbent paper (reserve 1 tspn of the liquid for the dressing). Heat the Western Star Unsalted Butter with the sunflower oil in a large pan and sauté mushrooms until golden brown, season to taste.

Smoked Peach Mousse

Soak gelatine in sherry to soften. Peel the skins of the peaches and chop. Blend peach jam, cloves and lemon juice in a blender until smooth. Heat gelatine and sherry until dissolved and slowly pour over the peaches. Allow mix to cool. Whip Anchor Whipping Cream until firm peaks and fold through chilled peach mix, adjust seasoning. Place in a bowl cover with gladwrap and lightly smoke for 3-6 minutes.

Spiced Sauce

Heat vegetable oil in a pot, add chopped shallots, spices and bay leaf. Cook until shallots are translucent and soft in texture. Deglaze the pan with the vinegar, add sugar and reduce, cook until it is a light caramel colour.

Add grand marnier and orange juice, reduce by $\frac{2}{3}$. Add stock and reduce again by $\frac{2}{3}$. Pass through a fine sieve, discard shallots and spices, pour sauce back into a saucepan. Set aside until needed.

Garnish

Garnish with fresh cherries, watercress, fresh and roasted almonds.

Wattleseed Mousse with a Lemon Myrtle and Green Ant Jelly

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Wattleseed Mousse

500ml Anchor Whipping Cream
10g gelatine leaves
100ml water
140g caster sugar
2 eggs
1½ tblsp wattleseed

Lemon Myrtle and Green Ant Jelly

150ml sugar syrup
1 tspn lemon myrtle
50ml green ant gin
8g gelatine leaves
1 tspn green ants

Macadamia Tuile

1 egg white
50g caster sugar
25g plain flour
25g Western Star Unsalted Butter (melted)
40g macadamia nuts (grated)
2 drops vanilla extract
10g cocoa powder
100g cadbury milk chocolate (melted)

Décor Paste

85g bread flour (sifted)
35g unsweetened cocoa powder (sifted)
110g Western Star Unsalted Butter (softened)
110g icing sugar (sifted)

½ cup egg white (room temp)
½ tspn vanilla extract

Jaconde Sponge

54g plain flour
22g almond meal
222g caster sugar
6 eggs
3 egg whites

Poached Rosella Flowers

1 cup rosella flowers
1 cup water
2 tblsp of honey
1 cinnamon stick

Candied Macadamias

120g macadamia nuts
100g sugar
60g water
10g pink salt flakes

Pepper Berry

Ice Cream

40ml Anchor UHT Milk Blue Full Cream
100ml Anchor Culinary Cream
75g glucose
2 tspn pepper berries (crushed)

4 egg yolks
125g caster sugar

Rosella Chantilly

1 cup Anchor Whipping Cream
2 tspn sugar
1 tspn vanilla paste
50ml rosella syrup



Method

Wattleseed Mousse

Whip Anchor Whipping Cream to medium soft peaks in a mixing bowl, then bloom gelatine leaves in cold water. Heat water and sugar to 118°C. While sugar is heating, make a sabayon with the eggs on high speed in a stand mixer. Gradually add the sugar syrup into the sabayon. Melt bloomed gelatine in the microwave for 5 seconds, then add to the sabayon mixture. Add wattleseed and then fold through whipped cream by hand. Set into desired shape.

Lemon Myrtle and Green Ant Jelly

Combine sugar syrup, lemon myrtle and green ant gin, then heat in the microwave. Steep for 10 minutes. Bloom gelatine leaves in cold water. Strain lemon myrtle and ensure mix is warm before whisking in gelatine. Sprinkle through green ants and set in desired moulds.

Macadamia Tuile

Place the egg white in a bowl and whisk until stiff but not dry. Gradually beat in the sugar until soft peaks form. Stir in flour and melted Western Star Unsalted butter, add macadamias and vanilla. Spread half the tuile mixture onto rectangle template with dimensions 5x8cm. Add the cocoa powder to remaining tuile mixture to form a brown tuile. Pipe the brown tuile mix into a design on the rectangles. Bake the biscuits near the centre of the oven for 4-5 minutes or until golden. While cooking, prepare metal poles covered with acetate sheets. Remove tuiles from the oven and spread a thin layer of chocolate across the tuile and immediately

roll chocolate side around the acetate on the pole. Allow to cool, set aside.

Décor Paste

Combine bread flour and cocoa powder, set aside. Cream Western Star Unsalted Butter with icing sugar in a mixer fitted with a paddle attachment on medium speed. Lower speed to medium low, add eggwhites a little at a time. Scrape bowl and mix evenly after each addition. Add vanilla and flour cocoa mix until just combined. Pipe indigenous designs onto a silk mat and place in freezer while preparing the jaconde sponge.

Jaconde Sponge

Preheat oven to 175°C. Sift flour into a bowl with almond meal and 102g of sugar. Add whole eggs and whisk thoroughly to incorporate as much air as possible. Simultaneously whisk the egg whites, while gradually adding the remaining 120g of sugar. Whisk to soft peaks. Do not over whip the whites as the sponge will become tough. Gently combine and fold the 2 mixtures together, and carefully spread a thin layer over the prepared piped decor paste. Bake in the oven for 7 minutes, or until the sponge is firm and springy to touch.

Poached Rosella Flowers

Remove the seed pod from the flowers. Place ½ cup of flowers into the water and boil for 10 minutes or until the flowers are soft. Discard the flowers and reserve ½ the pink liquid to use in the rosella chantilly. With the remaining liquid, add the honey and cinnamon, boil for 5 minutes or until thickened.



Add the remaining flowers and poach until just cooked, allow to steep for flavours to infuse.

Candied Macadamias

Roast macadamias in a preheated oven at 160°C until golden brown. Place sugar and water into a heavy based pot and bring to the boil. Brush down the sides of the pot with water to prevent caramel from crystallising and cook until golden brown. Dip individual macadamias in caramel while still warm then sprinkle with salt and set aside.

Pepper Berry Ice Cream

Mix the Anchor UHT Milk Blue Full Cream and Anchor Culinary Cream in a small saucepan with the glucose and pepper berries. Heat over a high heat, stir to ensure the glucose is dissolved. Remove before boiling and set aside to steep. Reheat the milk, while whisking the egg yolks and sugar in a large bowl. Gradually add the warmed milk while stirring. Strain mixture return to a clean saucepan, place on a low-medium heat and cook, continually stirring with a wooden spoon. Strain once more and over an ice base while stirring occasionally. Once cold, churn in an ice cream machine.

Rosella Chantilly

Whip Anchor Whipping Cream to medium peaks then rain in sugar and whip to stiff peaks. Add vanilla and fold through rosella syrup. Use this to fill the centre of the rosella flowers.

Jess Hall

EDUCATION
Holmesglen, VIC

EMPLOYER
Mercers Restaurant

Asparagus, Leek and Blue Cheese Souffle with Roasted Eggplant Puree

Serves: 4

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Asparagus, Leek and Blue Cheese Souffle

500g asparagus spears

1 leek

1 bunch sage

150g Western

Star Salted Butter

pinch nutmeg

pinch mustard seeds

pinch ground cumin
seeds (toasted)

pinch ground ginger

3 tblsp all-purpose flour

500ml Anchor UHT
Milk Blue Full Cream

100g Mainland Special
Reserve Blue Vein Wedge

water – boiled and iced

6 free-range eggs

½ cup breadcrumbs

Parsnip and Roasted Eggplant Puree

1 eggplant

1 parsnip

200g apple & pear
wood smoke chips

½ onion (medium)

6 cloves

100ml Anchor
Culinary Cream

50g Girgar Unsalted Butter

100g Perfect Italiano
Parmesan Block

2 cloves of garlic

flake salt and
peppercorns to taste

Burnt Butter with Sage and Sweet Corn

100g Western Star
Unsalted Butter

1 corn cob

1 bunch sage

flake salt and
peppercorns to taste



Jonathon O'Connor

EDUCATION
TAFE NSW, Grafton
Campus, NSW

EMPLOYER
Yamba Shores Tavern



Method

Asparagus, Leek and Blue Cheese Souffle

Blanch asparagus in boiling water for 2 minutes, drain and shock in iced water. Sweat the leek and sage in 30g of Western Star Salted Butter. Cook for 4-5 minutes without browning and remove from the heat. Preheat oven to 200°C and set up bain-marie. Puree asparagus and leek mix until smooth, pass through a drum sieve and retain 1¼ cups of puree. Toast spices in a dry pan until slightly smoking, grind spices with a bar blender.

Over a low to medium heat add 70g of Western Star Salted Butter in a medium sized saucepan. Once melted add flour to make a roux, cook for a further 2 minutes while not allowing the roux to go brown. Once the flour is cooked out, slowly add Anchor UHT Milk Blue Full Cream and whisk to combine. Stir in spices and salt, lower heat and cook for 15 minutes. Combine Mainland Special Reserve Blue Vein Wedge into sauce, stir occasionally to prevent the mixture sticking. Remove from heat and allow to cool. In a large bowl, combine puree and bechamel. Check and adjust seasoning, stir in egg yolks until well combined.

Finishing the Souffle

Beat egg whites with a pinch of salt in a clean and dry bowl to until firm soft peaks. Fold egg whites into prepared bechamel/puree mixture. Start with a ¼ of the egg whites. Fold in using a rubber spatula. Once combined add the remaining egg whites by cutting and folding the mixture on top of itself.

Be gentle to avoid losing aeration. Brush inside of the souffle moulds with 50g of melted Western Star Salted Butter, evenly dust with breadcrumbs, tipping out excess crumbs. Add souffle mix to prepared. Moulds and bake at 190°C for approximately 25 minutes.

Parsnip and Roasted Eggplant Puree

Roast eggplant and parsnip in the oven for 30 minutes at 200°C. Remove from the oven, place in a bowl and cover with cling wrap. Uncover and remove the skin from the eggplant then return the eggplant to the bowl. Cover the bowl with gladwrap and place the pipe of the smoking gun into the bowl. Smoke and infuse for 30 seconds using apple and pear wood chips. Once smoked, pass through a drum sieve.

Spike the onion with the cloves and add to the Anchor Culinary Cream with the garlic. Bring to a simmer then strain. Combine the strained cream mixture with the smoked eggplant and parsnip. Add Girgar Unsalted Butter and Perfect Italiano Parmesan, season and blend to a smooth puree.

Burnt Butter with Sage and Sweet Corn

Place Western Star Unsalted Butter into a pan over a medium heat. Remove the corn kernels from the cob. Once butter is hot, add the sage and corn, continue to cook until nut butter forms and sage is crispy. Season to taste with flake salt and peppercorns.

Seared Scallops, Wakame, Miso Choy Sum, Charcoal Birds Nest

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Fish Stock

100g fish bones
20g carrot
20g celery
20g brown onion
300ml water
1 garlic clove
1 sprig thyme
5g black peppercorn
4 parsley stalks
1 bay leaf

Wasabi Foam

350ml water
30g wasabi powder
50ml rice vinegar
15g soy lecithin

Wakame Cream

100ml Anchor Whipping Cream
100g wakame puree
salt and pepper to taste

Wakame Puree

100ml fish stock
100g wakame
salt and pepper to taste

Rice Paper Birds Nest

2 sheets rice paper 20cm
10g powdered charcoal
salt and pepper to taste

Miso Glaze

125g awase miso
30ml water
30ml mirin wine
15g caster sugar
15 sake
2g ginger
(freshly grated)

10g Western Star
Unsalted Butter

Choy Sum

3 bunch choy sum
miso glaze

Scallops

200g scallops
(Canadian 10/20
roe off, large)
30ml olive oil
5ml sesame oil
50g Western Star
Unsalted Butter
salt and pepper to taste



Jordan McDougall

EDUCATION
TAFE NSW, Woolongong
Campus, NSW

EMPLOYER
Steamers Bar and Grill



Method

Fish Stock

Cut fish bones into small pieces, add to a small pot and cover with water. Bring to a gentle simmer, skimming off the white foam from the top of the stock. As it approaches boiling point, reduce heat to a simmer. Add remaining ingredients, ensure they are covered in water. Add additional water if required. Simmer for 20 minutes.

Remove stock from the stove and stir before allowing to sit for 10 minutes. Strain through a fine sieve.

Wasabi Foam

Add water and wasabi powder to form a paste and allow to stand for 3 minutes. Add the rice vinegar, and soy lecithin to the wasabi paste. Refrigerate for 30 minutes before blending with a stick blender until foamed.

Wakame Cream

Whip the Anchor Whipping Cream until medium peaks form and add wakame puree. Season to taste. Place in a piping bag and refrigerate.

Wakame Puree

Add stock to a small pan and reduce by half. Add wakame and simmer until tender. Season to taste. Puree and pass through a fine chinois before allowing to cool.

Rice Paper Birds Nest

Mark out template on rice paper. Preheat deep fryer to 180°C with cotton seed oil. Immerse a 210ml ladle into the fryer oil and add rice paper. As it starts to soften place the ladle over the top of the rice paper to form a bowl shape.

Fry until crisp, then cut a small 10mm circle in the bottom of the nest and dip edges in charcoal powder. Season the fried bird's nest after cooking.

Miso Glaze

Combine all ingredients, except the Western Star Unsalted Butter, in a small saucepan and whisk to a gentle simmer. Monte in cold Western Star Unsalted Butter.

Choy Sum

Trim and cut choy sum into 2cm lengths then purge in cold water and drain into a colander. Blanch stalks in salted water for approximately 40 seconds or until tender before adding the leaves. Drain in a colander and then toss through miso glaze.

Scallops

Clean scallops before allowing to rest and chill. Heat a sauté pan. Blend oils and Western Star Unsalted Butter before adding to the heated pan. Once a haze appears sear scallops and turn after approximately 1½ minutes on each side. Season and remove from pan, retaining the juices left in the pan.

Assemble dish

Swipe miso glaze onto the bottom of a plate and place the rice paper nest facing up in the centre. Add miso tossed choy sum and seared scallops to the rice paper nest, drizzle pan juices and place wasabi foam on top. Add droplets of wakame cream and wakame puree around the edge of the plate.

Middle Eastern Lamb with Beetroot

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Dukkah Crusted Lamb Backstrap

- 1 tblsp cumin seeds
- 3 tblsp coriander seeds
- 3 tblsp white sesame seeds
- 1 tblsp black sesame seeds
- ½ cup hazelnuts
- 3 tblsp pistachios
- salt and pepper to taste
- 1 lamb backstrap
- 1 tblsp vegetable oil

Pomegranate Molasses Roasted Carrots

- 6 heritage baby carrots
- 2 tblsp pomegranate molasses
- 1 tblsp olive oil
- salt and pepper to taste

Beetroot Hummus

- 3 beetroots
- 1 tspn olive oil
- 1 tin chickpeas
- 1 lemon (zested and juiced)
- 2 cloves garlic
- 2 tblsp tahini
- ¼ cup olive oil

Whipped Feta

- 100g Mainland Special Reserve Creamy Feta Block

Mint Oil

- 1 bunch mint (leaves removed)
- ½ cup olive oil
- salt and pepper to taste

Fresh Pomegranate Seeds

- 1 large pomegranate



Joshua Freney

EDUCATION
William Angliss Institute, VIC

EMPLOYER
RACV Resort Royal Pines



Method

Dukkah Crusted Lamb Backstrap

Preheat oven to 180°C. Toast cumin, coriander and sesame seeds in a dry pan. To create the dukkah mix, add toasted seeds to a food processor with hazelnuts and pistachios and blitz to a fine crumb consistency, seasoning to taste. Coat lamb backstrap evenly with the dukkah mix. Heat oil in a large oven-proof pan and sear lamb on all sides. Remove the pan from the heat and place into the oven for 10 minutes, until medium-rare.

Pomegranate Molasses Roasted Carrots

Preheat oven to 180°C. Clean carrots and trim stems before placing in a baking tray with a drizzle of molasses, olive oil and season to taste. Bake for 15 minutes or until tender.

Beetroot Hummus

Preheat oven to 180°C. Place beetroots on a baking tray and cover with 1 tspn of olive oil. Roast until tender and allow to cool before peeling the skin. Quarter the beetroots and add to a food processor with drained chickpeas, lemon zest and juice, garlic, tahini and remaining ¼ cup of olive oil. Blitz until a smooth paste and season to taste.

Whipped Feta

Add feta to a bowl and whip until smooth and creamy. Transfer to a piping bag.

Mint Oil

Blanch the mint leaves in boiling water for 5 seconds before plunging into a bowl of iced water. Allow to dry and add to food processor with olive oil. Blitz to combine and season to taste.

Fresh Pomegranate Seeds

Cut pomegranate in half and use a wooden spoon to smack seeds out of the flesh. Allow to drain before use.

Roast Pumpkin and Ricotta Tortellini with Blue Cheese and Pickled Walnuts



Kristen Schumann

EDUCATION
Federation University, VIC

EMPLOYER
Three Little Birds, Traralgon



Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Tortellini Dough

100g 00 flour
1 egg
1 tspn extra
virgin olive oil
pinch of salt

Tortellini Filling

½ butternut pumpkin
200g Perfect
Italiano Ricotta
seasoning to taste

Drunken Fruit

1 cup caster sugar
1 cinnamon stick
1 star anise
1 cardamom pod
165g currents
30ml brandy

Pickled Walnuts

100g walnuts
10g salt
120ml water
½ tspn pickling spice
340ml white
wine vinegar

Lemon Myrtle Burnt Butter

10g lemon
myrtle leaves
100g Western
Star Salted Butter
1 lemon

Garnish

60g Mainland Special
Reserve Blue Vein

Method

Tortellini Dough

Mix all ingredients in an electric mixer with a dough hook on low speed until dough comes together. Turn onto a work surface and knead by hand until smooth. Wrap in plastic and allow to rest refrigerated for 1 hour.

Tortellini Filling

Cut pumpkin in half and roast in oven at 180°C until tender. Remove from oven and allow to cool before scooping out flesh and mix with the Perfect Italiano Ricotta. Roll out prepared pasta dough to desired thickness. Cut dough into even squares, place filling in the centre and fold into tortellini shapes. Blanch in boiling salted water just prior to serving.

Drunken Fruit

Add all ingredients into a medium pot and bring to a simmer, reducing down until a thick and saucy consistency is achieved.

Pickled Walnuts

Combine all ingredients except the walnuts and bring to the boil, once boiled add the walnuts. Leave at room temperature until ready to serve.

Lemon Myrtle Burnt Butter

Over a gas flame slightly sear the lemon myrtle leaves to bring out the oils. Melt Western Star Salted Butter in a pan until the milk solids start to go brown. Add lemon juice and lemon myrtle leaves.

Garnish

Crumble Mainland Special Reserve Blue Vein over finished dish.

Saffron Ricotta Cannoli Calzone with Slow Roast Nectarines and Chai Masala Ice Cream



Serves: 4

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Canoli Pastry

2 cups plain flour
3 tblsp Anchor UHT
Milk Blue Full Cream
¼ cup masala wine
1 tblsp caster sugar
1 tblsp vegetable oil
2 eggs

Ricotta Filling

1 cup Perfect
Italiano Ricotta
3 tblsp Anchor Extra
Yield Culinary Cream
10 strands saffron
3 tblsp icing sugar
1 tblsp honey

Chai Masala Ice Cream

⅔ cup caster sugar
1 tblsp chai masala tea
2 cups Anchor UHT
Milk Blue Full Cream
6 egg yolks
⅔ cup double cream

Slow Roast Nectarines

2 nectarines
½ cup water
100g sugar

To Serve

cinnamon sugar
micro herbs

Lachie Gordon

EDUCATION
South Metropolitan TAFE, WA

EMPLOYER
Cobblers Tavern



Method

Canoli Pastry

Place flour into a large bowl, making a well in the centre. Add the Anchor UHT Milk Blue Full Cream, masala, sugar, vegetable oil and 1 egg. Gradually incorporate the mixture into the flour and knead into a dough. Split the dough in half, wrapping 1 portion and rolling the other out into a thin sheet approximately 5mm thick.

Using a circular cutter with a 10cm diameter cut out 8 rings, leaving the excess pastry aside for use later. Whisk remaining egg and set aside. Place a dollop of ricotta filling onto the pastry, ensuring it is off centre and brush the rim of the ring with the whisked egg before folding the pastry over to form desired shape. Fry in oil for several minutes, until crispy and brown and transfer to a plate.

Ricotta Filling

Strain Perfect Italiano Ricotta until most of the moisture is removed. Combining Anchor Extra Yield Culinary Cream and saffron, lightly heat to infuse the saffron into the cream for approximately 5 minutes. Once the saffron has sufficiently infused mix the icing sugar and honey into the cream. Fold in the cream mixture into the ricotta and set aside in the refrigerator until needed.

Chai Masala Ice Cream

Place half the sugar and chai tea into a pot of Anchor UHT Milk Blue Full Cream and heat until just below boiling. Remove from the heat and allow the tea to infuse for several minutes. Whisk egg yolks with the remaining half of the sugar in a separate bowl to a ribbon stage. Temper yolks with the cooled milk infusion while combining. Once combined return to the heat over a bain-marie until the anglaise coats the back of a spoon.

Remove from heat and pass the mixture through a fine strainer and allow to completely cool. Once cooled, pour into a prepared ice cream maker. Allow the mixture to half freeze before adding the double cream and continue to churn until the consistency resembles soft serve. Transfer ice cream to a chill proof container and freeze until needed.

Slow Roast Nectarines

Preheat oven to 80°C fan forced. Halve the nectarines and discard the stone. Slice the nectarine halves into thin slices and place onto a baking tray and into the oven to dehydrate. Combine water and sugar to create a simple syrup for the fruit to be soaked into once finished.

To Serve

Serve cannoli with roasted nectarines and chai masala ice cream. Dust with cinnamon sugar and top with micro herbs (optional).

Venison In the Woods

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Smoked Venison

100g brown sugar
100g cooking salt
300g venison loin
200g hickory smoking wood chips
pink sea salt and cracked black pepper to season
50ml vegetable oil
20g thyme sprigs
50g Western Star Unsalted Butter

Pickled Kohlrabi

½ cup water
½ cup white vinegar
50g kosher salt
4 tblsp caster sugar
2g coriander seeds
5g fennel seeds
5g whole black peppercorns
1 whole kohlrabi
50g fresh blackberries

Black Berry Sauce

70g Western Star Salted Butter
200g fresh blackberries
70g sugar
80g water
120g red wine vinegar
1 clove garlic

Celeriac Puree

2 whole fresh celeriac
100ml Anchor UHT Milk Blue Full Cream
100ml Anchor Culinary Cream
100g Western Star Unsalted Butter
pink salt for seasoning

Oyster Mushrooms

150g oyster mushrooms
salt for seasoning

Braised Fennel

1 whole fennel
1 brown onion (diced)
1 stick of celery (chopped)
1 small carrot (chopped)
100g Western Star Unsalted Butter

Fried Sage Leaves

100ml Western Star Unsalted Star
50g fresh sage leaves

Garnish

10g fennel fronds
2g bulls blood herb
4g chives
50g fried sage leaves





Method

Smoked Venison

Combine brown sugar and salt, mix well and coat the venison loin with the mixture. To smoke the venison, place smoking chips in a foil cup on a baking tray, place a perforated tray on top of the smoking chips. Place the venison in the perforated tray, cover with a lid and place on a gas flame to begin the smoking process.

Once smoked for 20 minutes, remove the venison and season well. To finish the cooking process, heat a frypan, add oil and sear the venison on all sides. *Approximately 2 minutes on each side to get a nice crust. Top the venison with thyme sprigs and the Western Star Unsalted Butter and then allow to rest. Slice just prior to serving.

Pickled Kohlrabi

Bring water, vinegar, salt and sugar to the boil. Add coriander seeds, fennel seeds and peppercorns and infuse for 5 minutes to create pickling liquid. Slice kohlrabi using a mandolin and use a cookie cutter to cut out round shapes from the centre. Slice the cut kohlrabi half way and place in the cooled pickling liquid for 20 seconds. Fold the pickled kohlrabi into cone shapes and place fresh blackberry pieces inside.

Black Berry Sauce

In a medium pot combine all ingredients and bring to the boil. Continue to cook out the mixture until it has formed a sauce and coats the back of a spoon. Strain and place back into a clean pot ready to reheat just prior to serving.

Celeriac Puree

Peel celeriac and cut into 1½ cm cubes before adding to a pot and covering with the Anchor UHT Milk Blue Full Cream and ½ the Anchor Culinary Cream. Cook until tender, then blend in a vitamix while slowly adding the remaining cream until smooth. Once blended, add the Western Star Unsalted Butter and blend again, adjusting seasoning to taste.

Oyster Mushrooms

Deep fry mushrooms, season with salt and dehydrate in the oven at 70°C.

Braised Fennel

Pick the fennel fronds and place into cold water for garnish. To a pot, add the fennel stalks, diced onion, celery and carrot, before covering with water. Cook for 30 minutes to create a stock before straining, retaining the stock liquid.

Cut the centre of the whole fennel in half, place into a cryovac bag with prepared stock. Seal and cook in a water bath at 75°C for 35 minutes. Once cooked, remove fennel from the bag and reheat in a pan with the Western Star Unsalted Butter.

Fried Sage Leaves

Heat a frying pan, add the Western Star Unsalted Butter. Once the butter begins to melt, add sage leaves and fry until crispy.

Garnish

Garnish with fresh fennel fronds, bulls blood, chive and sage leaves.

King Fish, Ponzu and Smoked Oyster Emulsion, Onion Cream

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Master Stock

1 cinnamon stick
2 star anise
35g light brown sugar
350ml water
75ml light soy sauce
75ml chinese cooking wine
40ml rice wine
3 cloves garlic (sliced)
250ml chicken stock
10g ginger
seasoning to taste

Burnt Onion Oil

3 onions
(medium, cut in half)
200ml canola oil

Smoked Oyster Emulsion

10 oysters
2 egg yolks
150ml burnt onion oil
10ml lime juice
salt to taste

Ponzu

15g bonito flakes
10g kombu kelp
10g dried shitake mushrooms
400ml water
200ml dashi stock
100ml lemon juice
100ml master stock
1g xanthan gum

Charred Onion Cream

1 onion (medium)
150ml Anchor Extra Yield Culinary Cream
salt to taste

Kingfish

300g king fish fillet
50ml vegetable oil
seasoning to taste

Garnish

1 ruby red grapefruit (segments)
5g alysium flowers
20g salt bush leaves



Ned Smith

EDUCATION
Chisholm Institute of TAFE, VIC

EMPLOYER
Montalto Vineyard



Method

Master Stock

In a frypan, lightly toast cinnamon and star anise until aromatic and set aside. In a medium sized saucepan, dissolve brown sugar and water before adding remaining ingredients. Bring to a simmer and reduce for 30 minutes or until it coats the back of a spoon. Lightly season to taste and strain before setting aside to cool.

Burnt Onion Oil

Char-grill onions in a grill pan until black. Place onions in a pot of oil and bring to a simmer to infuse flavour. Strain through a fine chinois and set aside to cool.

Smoked Oyster Emulsion

Preheat oven to 200°C. Shuck the oysters and place into a medium sized bowl. Place the nozzle of a smoking gun into the oyster bowl, covering with glad wrap and smoke for 45 seconds.

Once smoked, pulse the oysters and egg yolks in the thermomix and add burnt onion oil to form an emulsion. Season the emulsion with lime juice and salt to taste and place in a piping bag and cool.

Ponzu

Place bonito flakes, kombu and shitakes in a saucepan with the water and bring to a simmer. Allow to infuse for 15 minutes to develop flavour. In a blender, add 200ml of the dashi stock, lemon juice, master stock and blend. Add xanthan gum until a gel consistency is achieved.

Charred Onion Cream

Char onion heavily on a gas stove open flame, place the hot charred onion in the Anchor Extra Yield Culinary Cream. Bring to a simmer, allow to infuse and reduce to a sauce consistency. Season to taste.

Kingfish

Portion kingfish into small fillets. Lightly sear the kingfish in the vegetable oil on a hot pan and season to taste.

Garnish

Scatter the grapefruit segments, flowers and salt bush leaves over the prepared plated ingredients.

Sweet Dreams

Serves: 12

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Chocolate Soil

200g caster sugar
75g water
80g dark chocolate

Coffee Cremeux Base

150g bakers flour
20g espresso coffee grains (grounded)
180g caster sugar
200g Western Star Salted Butter (melted)
3 egg yolks
3 egg whites (whipped)

Chocolate Cremeux

200ml Anchor Extra Yield Culinary Cream
200ml Anchor UHT Milk Barista
4 egg yolks
100g caster sugar
500g belgium quality dark chocolate
100g glucose
10g gelatine sheets

Raspberry Fluid Gel

500g fresh raspberries (pureed)
50g caster sugar
2½g agar agar powder

Spiced Coffee Ice Cream

300ml Anchor UHT Milk Barista
270ml Anchor Culinary Cream
2 cinnamon sticks
3 egg yolks
150g sugar
10g espresso coffee granules (ground)

Buttermilk Gel

300g buttermilk
150g sugar
6 egg yolks
6g agar agar powder
10g yoghurt

Garnish

3g micro mint
3g edible flowers



Nicholas MacDonald

EDUCATION

Institute of Culinary
Excellence, QLD

EMPLOYER

Lyrebird



Method

Chocolate Soil

Place caster sugar and water into a saucepan on a high heat and bring to a boil. Continue to cook until sides begin to turn a very light brown colour. Place dark chocolate into a bowl and gradually add the sugar mixture over the top while whisking. After all sugar mixture has been added and whisked, the sugar will crystallise, hardening the melted chocolate into small pieces. Set aside until needed.

Coffee Cremeux Base

Preheat oven to 160°C. Combine the flour and coffee together. In a separate bowl, combine caster sugar and melted Western Star Salted Butter before beginning to incorporate flour mixture. Separate the egg yolks from the egg whites.

Add the yolks directly into the mixture and mix until combined. Whip the egg whites, and fold into the mixture until combined. Place the mixture onto a flat tray and spread evenly approximately 4-7cm in height. Bake in a preheated oven for 11 minutes, before removing and allow to cool and refrigerate.

Chocolate Cremeux

In a pot, combine the Anchor Extra Yield Culinary Cream and Anchor UHT Milk Barista and bring to the boil. Mix egg yolks and sugar together before combining with the heated cream mixture. Heat the mix to 80°C before adding the dark chocolate, glucose and gelatine sheets. Whisk until all ingredients are combined. Place the mixture over the chocolate base in a medium sized tray and refrigerate to set. Once set, slice into thin rectangles ready for service.

Raspberry Fluid Gel

Add raspberry puree and sugar to a saucepan and bring to the boil. Add agar agar powder to the mixture while continually whisking, boil for another 1-2 minutes. Pour mixture into a container and set in refrigerator until firm. Once set, blitz in a food processor until smooth.

Spiced Coffee Ice Cream

Place Anchor UHT Milk Barista, Anchor Culinary Cream and cinnamon sticks into a saucepan and bring to a boil. Combine egg yolks, sugar and coffee into a bowl and whisk until combined. Pour 1/3 of the heated cream mixture into the egg mixture and whisk well. Once combined, add remaining cream mixture and return to the heat to reach 72°C. Remove from the heat and churn for 1 hour. Once churned, place mixture into a container and set in the freezer.

Buttermilk Gel

Over a medium heat, place buttermilk into a saucepan and heat through. Combine sugar and egg yolks and gradually add 1/3 of the heated buttermilk. Once combined, add remaining buttermilk and return to a high heat. Whisk continually, add agar agar and boil for a further 1-2 minutes then remove from the heat. Set in refrigerator. Once set, blend mixture in a food processor with yoghurt until smooth. Place in bottles or piping bags to serve.

Garnish

Place prepared rectangle on serving plate, garnish with raspberry fluid and buttermilk gels. Add ice cream and finish with micro mint and edible flowers.

Deluxe Crème Filled Doughnuts 3 Ways

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Doughnut Dough

90g Western Star
Unsalted Butter (melted)
250ml Anchor UHT
Milk Blue Full Cream
2 free range eggs
4 cups plain flour
¼ cup caster sugar
14g dried yeast
2 pinches of salt

Dulche De Leche Filling

4 cups Anchor UHT
Milk Blue Full Cream
2 cups caster sugar
1 tspn vanilla extract
1 tspn baking soda

Pistachio Cream Filling

1 tspn powdered
gelatine
3 tspn Anchor
Whipping Cream
1 tblsp Anchor UHT
Milk Blue Full Cream
2 tspn caster sugar
1 tblsp Anchor
Culinary Cream
1 free range egg (yolk only)
1½ tblsp pistachio paste
50g white chocolate
2 tspn Western Star
Unsalted Butter

Vanilla Custard Filling

1 vanilla pod
250ml Anchor UHT
Milk Blue Full Cream
3 free range eggs (yolks)
135g caster sugar
40g plain flour
120ml Anchor
Whipping Cream

Seedless Raspberry Jam

150g fresh raspberries
130g caster sugar
1 tspn lemon juice

Chambord Glaze

90ml chambord
4 tblsp caster sugar
½ tspn glucose syrup

Vanilla Glaze

3 tblsp caster sugar
½ tspn glucose syrup
1 drop of vanilla essence
2 tspn water

Dark Chocolate Spheres

300g dark chocolate
(finely grated)

White Chocolate Discs

200g white chocolate
(finely grated)

Dark Chocolate Ganache Glaze

40g Anchor
Culinary Cream
85g dark chocolate

Toffee Garnish

500g sugar
100ml water
50g glucose

Pistachio Garnish

20g pistachio nuts
1g gold lusta dust

Garnish

gold dusted
pistachios
dark chocolate
ganache glaze



Method

Doughnut Dough

Preheat oven to 35°C. In a kitchen aid mixer, add all wet ingredients and begin to combine before adding in the remaining dry ingredients. Using a dough hook on the mixer, knead for 5 minutes. Place dough in an oiled bowl and cover, place the bowl in the preheated oven to prove until the dough doubles in size. When the dough is ready, remove from the oven and punch it down before rolling out and cutting out rounds. Place the rounds on greased baking paper and allow to rise a 2nd time in the oven at 35°C. When the dough rounds have risen, place in a deep fryer at 190°C and cook until golden.

Dulche De Leche Filling

In a heavy based pot bring the Anchor UHT Milk Blue Full Cream to the boil, before adding the sugar, vanilla and baking soda. Stir until the sugar has dissolved and reduce heat. Wash down the sides using a wet pastry brush and water. Simmer over a medium heat for about 1 hour, skimming off the froth every 15 minutes, ensure to check the bottom of the pot is not burning. Remove the mixture from the heat and pour through a fine metal sieve before allowing to cool.

Pistachio Cream Filling

Mix gelatine with the Anchor Whipping Cream and set aside. Heat the Anchor UHT Milk Blue Full Cream, sugar and Anchor Culinary Cream in a heavy based pot until a simmer. Temper egg mix by adding a small amount of the hot milk, then add remaining hot milk. Return mixture to the pot and heat to 84°C. Stir in pistachio paste before removing from the heat and stir in gelatine mix. Add the white chocolate and the Western Star Unsalted Butter, stirring until smooth and allow to set.

Vanilla Custard Filling

Cut the vanilla pod length ways and scrape out the seeds. Place the pods, seeds and Anchor UHT Blue Full Cream Milk in a heavy based pot over a medium heat and allow to boil before removing from the heat. Whisk together egg yolks, adding in 65g caster sugar, sifted flour and mix well. Temper egg yolk mix with hot milk before

combining with remaining milk. Return the milk mixture to the heat and whisk for 5 minutes to form a custard consistency. Pass the custard mixture through a fine sieve and onto a baking tray, covering with cling wrap to avoid a skin forming and allow to chill. Whip the Anchor Whipping Cream with remaining 70g of sugar until it holds shape. *Reserve a small amount of the whipped cream in a piping bag for later use. Gently spoon in the cooled custard into the whipped cream and fold together before covering and refrigerate.

Seedless Raspberry Jam

On a low heat place all ingredients into a pot and mash the raspberries using a potato masher. Continue to cook the mixture on low until the sugar has dissolved. Pass the mixture through a fine sieve to separate the seeds, returning the mixture back to the heat. Bring to a rolling boil for about 5 minutes, before setting aside to cool.

Chambord Glaze

Combine all ingredients in a pot and simmer until reduced to make a syrup. Brush down the sides of a pot with a wet pastry brush, before setting aside to cool.

Vanilla Glaze

Combine all ingredients in a bowl and whisk together well.

Dark Chocolate Spheres

Temper chocolate in a silicone bowl using a microwave in 30 second increments, stirring after each increment. Continue to heat the chocolate, adjusting the time to shorter increments as the melting process develops, ensuring the chocolate does not go above 35°C. Once completely melted, pour the chocolate into poly carbonate (or silicon/plastic) half sphere moulds. Tap the moulds to remove any air and allow to sit for 30 seconds before pouring out excess chocolate, scraping with a bench scraper.

Lay flat on baking paper for 5-10 minutes until you can pull away the paper and it starts to set and remove from mould. Glue together spheres by placing a tray over a bowl of boiling water and slightly melt the spheres edges, just enough to enable them to

stick together, rubbing away excess chocolate from the seam. Colour using edible paint in an airbrush or splatter with a brush.

White Chocolate Discs

Temper white chocolate using the microwave method, adjusting chocolate temperature to 28°C. Once melted pour the chocolate onto round pre-cut baking paper templates sitting on a piece of foil. Peel away baking paper while chocolate is still melted and refrigerate for 5-10 minutes.

Dark Chocolate Ganache Glaze

Heat Anchor Culinary Cream in a microwave, ensuring the cream does not boil. Warm chocolate in the microwave to soften, do not melt. Pour cream over chocolate and leave for 2-3 minutes before whisking together and pouring into a piping bag or zip lock bag.

Toffee Garnish

Place sugar in a pot, add just enough water to wet the sugar, then add a small amount of glucose. Bring to the boil, stirring until sugar is dissolved and brush down the sides of the pot with a wet pastry brush. Stop stirring and allow to boil, removing from the stove as soon as any colour appears. Continue to stir before applying to baking paper by using 2 forks to make silk or pour directly onto baking paper.

Pistachio Garnish

Coat a few whole nuts in the gold lusta dust and coarsely chop remaining nuts.

Garnish

Garnish with gold coated and chopped pistachios and ganache.



Rosie Grabsch

EDUCATION
TasTAFE, Drysdale
Campus Devonport, TAS

EMPLOYER
Fish Frenzy

Pandan Mango Rice Dessert

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Mango Jelly

2 mangos
10g lime juice
45g caster sugar
3g agar agar powder

Pandan Mousse

4g gelatine sheets
(gold strength)
186ml Anchor
Whipping Cream
125g Anchor UHT
Milk Blue Full Cream
2 pandan leaves (chopped)
184g white chocolate

Almond Sable Base

40g icing sugar
1g vanilla paste
60g Western Star
Unsalted Butter
20g egg yolk
20g almond meal
100g plain flour

Coconut Nougatine

24g Western
Star Unsalted Butter
19g caster sugar
10g honey
10g liquid glucose
34g roasted coconut
2g pectin NH

Smoked Rice Ice Cream

100g arborio rice
600g Anchor UHT
Milk Blue Full Cream
110g caster sugar
200g Anchor
Culinary Cream
4 egg yolks
1 vanilla bean
smoking chips

Coconut Crumble

50g Western
Star Unsalted Butter
50g caster sugar
50g almond meal
50g plain flour
35g shredded coconut
1 lime (zest)



Santiago Rincon Gutierrez

EDUCATION
North Metropolitan TAFE, WA

EMPLOYER
Spotlight Innaloo



Method

Mango Jelly

Remove the flesh from the mangos and puree until smooth. Weigh 290g of the puree and add to small saucepan with lime juice, caster sugar and agar agar powder. Heat mixture, stirring continuously until almost boiling point is reached. Pour into a container, allow to cool, then refrigerate and set.

Once set, cut a small number of cubes and put aside for the garnish before pureeing remaining jelly. Pour puree into insert mould and then freeze. *Insert to be placed inside pandan mousse before freezing.

Pandan Mousse

Soak gelatine leaves in cold water. Whip the Anchor Whipping Cream to soft peaks and refrigerate. Bring the Anchor UHT Milk Blue Full Cream to the boil with the chopped pandan leaves, before removing from the heat and covering with gladwrap. Allow the mixture to infuse for 15 minutes before straining the pandan leaves from the milk.

Weigh 95g of the milk infusion and return to the boil, pouring the heated infusion over the white chocolate. Add softened gelatine to the chocolate mix and blend using a stick blender. Cool the mixture over an ice bath to 28°C. Fold in whipped cream and pour into silicon mould with prepared mango insert.

Almond Sable Base

Place icing sugar, vanilla and Western Star Unsalted Butter in a mixer with paddle attachment and mix until well incorporated. Add egg yolks and mix well before adding almond meal and flour, mixing until just combined. Cover with glad wrap and refrigerate for 30 minutes.

Once set, roll out mixture to a thickness of 3cm and cut into desired shapes. Bake between 2 silicon mats at 170°C for 5-6 minutes.

Coconut Nougatine

In a small saucepan melt the Western Star Unsalted Butter, caster sugar, honey and liquid glucose. Once combined, remove from heat, adding coconut and pectin and mix in with a spatula. Spread the mix and roll out between 2 silicon mats. Bake on a single mat at 170°C for 8-10 minutes. Cool and break into small pieces for garnish.

Smoked Rice Ice Cream

Place arborio rice, 400g Anchor UHT Milk Blue Full Cream and sugar into a pressure cooker and cook on high for 8-12 minutes. Once cooked, blend to a course puree and set aside to cool. Prepare anglaise with remaining ingredients and cool over an ice bath. Once the mixture has cooled, cover with glad wrap and smoke the anglaise using a smoke gun for 10 minutes. Uncover and fold the anglaise through the rice puree. Place into a churner and churn mixture until set, before placing into a freezer. To serve, place ice cream over crumble.

Coconut Crumble

Mix the Western Star Unsalted Butter and caster sugar with paddle attachment in the mixer until just combined. Add almond meal and flour, continuing to mix until again just combined. Add the coconut and lime zest, mix through until a crumble texture is achieved. Spread the crumble onto a silicon mat and bake at 160°C for 10-12 minutes.

Honey Pear Parfait with Cooked Pear and Apple Insert, Licorice Ice Cream



Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Licorice Ice Cream

250ml Anchor Culinary Cream
250ml Anchor UHT Milk Blue Full Cream
1 tblsp ground licorice
6 egg yolks
90g caster sugar

Apple Meringue Crumbs

43g raw almonds
1 tspn chai latte spice
15g icing sugar
50g egg white
pinch of salt
63g caster sugar
1 lemon zest

Pear and Honey Compote

5 bosc pears
1 granny smith apple
150g honey
80g Western Star Unsalted Butter
2 tspn chai spice mix

Fresh Apple and Pear Insert

1 green apple
1 pear
250g pear cider
2 tspn vanilla paste

Coconut and Pear Mousse

125g Anchor UHT Milk Blue Full Cream
150ml coconut milk
4 egg yolks
150g caster sugar
4 gelatine leaves
250ml Anchor Whipping Cream (semi whipped)
150g pear and honey compote

Candied Fennel

50g fennel leaves
100g icing sugar

Apple Gel

1 granny smith apple (peel only)
5ml lemon juice
100ml water
3 gelatine leaves
20g fennel stalk sliced

Dehydrated Apple Crisp

1 granny smith apple
20g icing sugar
5g lemon juice

Pear Caramel

60g caster sugar
100ml pear juice
2ml ouzo
20ml Anchor UHT Milk Blue Full Cream
Pinch of salt
10g Western Star Salted Butter



Method

Licorice Ice Cream

Place the Anchor Culinary Cream, Anchor UHT Milk Blue Full Cream and ground licorice into a small saucepan over a medium heat and bring to the boil. Whisk egg yolks and sugar in a separate bowl. Once boiling remove the cream mixture from the heat and slowly pour over the yolks, a little at a time. Stirring occasionally so as not to scramble the eggs. Place back on the stove and cook to 82°C. Set the mixture aside until cooled to room temperature. Transfer to an ice cream machine to churn for 30 minutes, check after 15 minutes for desired consistency.

Apple Meringue Crumbs

Blend almonds with chai spice and icing sugar until fine. Whisk egg whites and salt on a medium speed until soft peaks are formed, rain in caster sugar. Whisk on high until thick, glossy peaks are formed. Fold in the almond, spice, icing mixture and lemon zest into the whipped egg whites. Spread onto baking paper and place on a flat tray. Bake at 120°C for 1 hour then turn off the oven. When dry, take out of the oven and wait for it to crisp up.

Pear and Honey Compote

Peel and cut the pears and apple in half and toss in the honey. Place in a pot to boil, then turn

down to a simmer for 15-20 minutes. Once the fruit is tender, remove from the heat, and add the Western Star Unsalted Butter and the chai spice mix. Set aside to cool.

Fresh Apple and Pear Insert

Peel and dice apple and pear, place into a small saucepan with the pear cider and vanilla paste. Bring to a simmer, once the fruit is cooked, pour onto a baking tray and put into the freezer to set. Then add to the coconut and pear mousse dome.

Coconut and Pear Mousse

Add the Anchor UHT Milk Blue Full Cream and coconut milk to a small saucepan and bring to a simmer. Whisk egg yolk and sugar until pale. Bloom gelatine in water and squeeze out any excess moisture, then add to the warm milk to dissolve. Slowly add the milk to the eggs and whisk until combined. Return to the heat and cook to 82°C, then pass through a sieve into a bowl. Once cooled fold in the semi whipped Anchor Whipping Cream and the pear and honey compote. Transferring to a piping bag, fill the dome mould halfway with the mousse then add the pear dome and top with more mousse. Place in the blast chiller, leave until ready to serve.



Candied Fennel

Coat the fennel leaves in icing sugar, place on baking tray and place in a warm oven at 40°C to dry.

Apple Gel

Juice together the apple peel with lemon juice and water. Pass through a fine sieve into a small saucepan. Bloom gelatine leaves in cold water. Heat the juice, add bloomed gelatine, mix well and set in the blast freezer. Once set blitz to a gel with a bar blender and fold in fennel stalk.

Dehydrated Apple Crisp

Thinly slice the apple on a mandolin, toss in the sugar and lemon juice. Dry at 90-100°C for 1 hour or until dry to touch. Remove from the oven. Apples will continue to crisp up outside of the oven.

Pear Caramel

Place sugar, pear juice and ouzo in a saucepan. Bring to the boil until the sugar has dissolved and turns a light brown caramel colour. Remove from the heat, add the Anchor UHT Milk Blue Full Cream, salt and Western Star Salted Butter. Leave on a low heat until ready to serve.

Garnish

Garnish with almond meringue crumb, dehydrated apple, crisp candied fennel, pear caramel.

Sarah Musico

EDUCATION
TAFE NSW, Ryde Campus, NSW

EMPLOYER
The Star Sydney



Black Forest Dome

Serves: 6

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Cherry and Kirsch Semifreddo

500g pitted cherries
200ml Anchor Culinary Cream
50g pure icing sugar
2 tblsp kirsch
2 eggs (separated)

Chocolate Sponge Cake

87g Western Star Unsalted Butter
87g caster sugar
87g self-raising flour
25g cocoa powder
1/3 tspn baking powder
2 eggs
2 tblsp Anchor UHT Milk Blue Full Cream
30ml kirsch

Chocolate Soil

70g Western Star Unsalted butter
100g cocoa powder
40g caster sugar
3g salt
22g egg white

Method

Cherry and Kirsch Semifreddo

In a small saucepan steep the cherries in the Anchor Culinary Cream with 25g of icing sugar and the kirsch, bring mixture to the boil over a medium heat. When cherries are soft, blend the cream mixture until smooth and pass through a fine strainer. Pour this mixture over the egg yolks whilst mixing. Place mixture back into the saucepan and cook until it coats the back of the spoon. Set aside in a refrigerator and allow to cool completely.

Whip the egg whites until soft peaks form, add 25g icing sugar and continue whipping to form a stiff glossy meringue. When the egg mixture is completely cooled, fold the meringue into the egg mixture until incorporated. Pour this mixture into the chocolate coated dome mould, ensure to leave enough room (approximately 1cm for the top) for the chocolate sponge to fit. Set in freezer or in a blast chiller until firm.

Chocolate Sponge Cake

In a kitchen mixer, cream Western Star Unsalted Butter and sugar together before sifting in dry ingredients. When butter is pale and free of sugar granules add eggs and Anchor UHT Milk Blue Full Cream, ensuring all ingredients incorporate evenly. Add the dry sifted ingredients to the mixture and combine until a smooth batter forms.

Transfer to a baking dish and spread, ensuring the mix is in an even thin layer. Bake in a preheated oven at 170°C for 7 minutes or until a skewer comes out clean when pricked. When cake is removed from the oven soak with the kirsch and allow to cool. Once cooled, use a ring cutter the same size as the dome mould to cut a circular sponge, gently push the sponge layer into the bottom of the semifreddo and return to the freezer or blast chiller.

Chocolate Soil

Place all ingredients in a food processor and blitz until a crumb like texture is formed. Place on a baking tray in an even layer and allow to rest in the refrigerator for 10 minutes. After the soil has rested, bake for 8 minutes at 165°C. Remove and allow to cool.



Stephanie Lawler

EDUCATION
TasTAFE, TAS

EMPLOYER
Driftwood Restaurant

Native Australian Kangaroo Tartare

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Kangaroo Tartare

300g kangaroo fillet
(lightly frozen)
pinch of salt
1 tspn vegetable oil

Sous Vide Egg Yolk

100g Girgar
Salted Butter
2 egg yolks

Deep Fried Salt Bush

50g salt bush leaves
100ml vegetable oil

Onion Ash

100g shallots

Pickling Liquid

250ml vinegar
100ml water
50g salt
50g sugar
1 spanish onion
(thinly sliced into rings)

Whipped Butter

600ml pure cream

Davidson Plum Puree

100g davidson plums
(skin removed)
100ml water
1½ tspn sugar

Garnish

10g shaved coconut
5g edible flowers



Method

Kangaroo Tartare

Cut the lightly frozen kangaroo fillet against the grain into 1cm thick sheets. Cut the sheets into strips and then into small cubes. Place into a bowl with salt and oil, mixing well, set aside in a refrigerator.

Sous Vide Egg Yolk

Melt the Girgar Salted Butter in a sous vide bag. Separate the yolk and egg white, ensuring all egg white is removed. Carefully submerge yolks into the melted butter and seal the bag. Sous vide at 63°C for 1 hour. Once done, carefully remove yolks from the butter and place into a piping bag, ensuring the yolk breaks once inside.

Deep Fried Salt Bush

Pick and fry salt bush leaves in a pan of preheated oil at 160-170°C. Carefully fry until crispy, but still green. Remove from the oil and dry on a wire rack with paper towel.

Onion Ash

Preheat oven to 200°C, slice shallots as thin as possible and spread over a wire rack. Cook in oven until black and brittle. Allow to cool before blending the shallots down to a powder.

Pickling Liquid

In a pot, combine vinegar, water, salt and sugar. Heat until dissolved. Once dissolved, submerge sliced onions in the pickling mix and set aside to pickle.

Whipped Butter

Add pure cream to a mixer with a whisk attachment, on a medium speed, disturb the cream and continue mixing until it separates into butter and buttermilk. Once separated, transfer the butter into a chux/muslin cloth and place buttermilk aside. Return the butter into a clean mixing bowl and whip until pale and fluffy.

Davidson Plum Puree

Add all ingredients into a small pot over a medium heat and continue to stir, ensuring the mixture does not catch and burn. Reduce until the plums are soft and broken down before removing from the heat. With a stick blender, blend mixture and allow to cool.

Garnish

Garnish with fresh shaved coconut and edible flowers.



Summer Carson

EDUCATION
Australin Academy, NSW

EMPLOYER
Amigos

Smoked Paprika Lamb Rump with Carrot Pickled Broccolini and Textures of Beetroot



Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Carrot Puree

200g carrot (peeled and cut into 1cm pieces)

coarse sea salt and black pepper to taste

200ml Anchor Culinary Cream

50g Western Star Unsalted Butter

Pickled Broccolini

2 bunch broccolini

100ml white wine vinegar

100ml water

50g sugar

1 cinnamon stick

Emerald Valley Lamb Rump

2 lamb rump (cap off)

5g smoked paprika

flaked salt and pepper to taste

50ml vegetable oil

Potato Croquettes

200g potatoes

100g rock salt

salt and pepper to taste

2 egg yolks

200g plain flour

30g penang curry paste

200ml Anchor UHT Milk Blue Full Cream

2 eggs

200g panko

Beetroot Jelly

100ml beetroot juice

1 cinnamon stick

2 cloves

50ml balsamic vinegar

4 gelatine leaves

Beetroot Tuile

100ml beetroot juice

50g plain flour

50ml coconut oil (melted)

salt and pepper to taste

Plum Sauce

50ml honey

50g brown sugar

50g caster sugar

100ml cabernet sauvignon

200g fresh plums

3g ground cinnamon

2 cardamom pods (crushed)

1 stalk lavender

60ml balsamic vinegar

50g cornflour

Broccolini Florets

2 bunch broccolini

Taylah King

EDUCATION
Charles Darwin University, NT

EMPLOYER
Darwin Convention Centre



Method

Carrot Puree

Cook the carrots in a pot of boiling salted water until you can pierce with a fork without resistance. Drain the carrot, place in a thermomix then add seasoning, Anchor Culinary Cream and Western Star Unsalted butter. Blend until smooth and creamy.

Pickled Broccolini

Remove broccolini florets. Set aside in a bowl for later use. Thinly slice the broccolini stem on an angle. Add vinegar, water, sugar and cinnamon stick into a medium sized pot. Bring to the boil, boiling for 3 minutes. Remove from the heat and allow to come to room temperature. Add florets and pickling liquid to a container. Place in refrigerator.

Emerald Valley Lamb Rump

Trim excess fat off the lamb rump. Combine smoked paprika with the salt and pepper to make a spice rub. Evenly coat the meat with the spice rub. Heat a frypan, add the vegetable oil to sear and seal off the lamb rump on all sides, with 2 to 3 minutes per side. Once sealed, finish the cooking process in a preheated at 180°C. Check the core temperature with a probe thermometer every few minutes. Remove the lamb from the oven at 54°C internal temperature and allow to rest. After resting a final temperature of 56°C should be achieved.

Potato Croquettes

Bake the potatoes in the oven at 200°C on a bed of rock salt until tender and cooked. Remove from the oven, remove the skin and pass through a sieve. Add salt and pepper to taste, egg yolks, 100g of flour and curry paste. Mix until well combined. Place mixture into a piping bag. Pipe 20 cent sized balls on a baking paper lined tray. Place in the fridge to cool and set. Set up crumbing station with 1 tray of seasoned flour,

the second tray of Anchor UHT Milk Blue Full Cream combined with 2 eggs and the third tray with panko bread crumbs. Crumb potato croquettes keeping 1 hand dry and the other wet. Once crumbed, place in the refrigerator for 10 minutes. When needed deep fry to golden in colour.

Beetroot Jelly

Heat beetroot juice over a low flame, add cinnamon stick, cloves and balsamic, and bring to the boil. Strain and add bloomed gelatine leaves, stir until dissolved. Strain mixture and pour into mould to set.

Beetroot Tuile

Reduce the beetroot juice by half, then add remaining ingredients and stir until it forms a paste. In a small heated pan, add a small amount of paste and wait until it starts to split. Once split, reduce heat and wait for it to finish cooking. Ensure all moisture is removed. Transfer to a tray lined with baking paper and let cool.

Plum Sauce

Mix honey, sugars and wine in a medium sized pot on a medium heat until the mixture is boiling and dissolved. Cut plums in half, remove seed and add to the pot. Add cinnamon and cardamom, lavender, cabernet sauvignon and cook until the plums have softened. Remove plums with a slotted spoon, add balsamic. Combine cornflour with a little warm water in a small bowl and stir until a slurry. Slowly add slurry into the sauce and stir until desired consistency. Sauce should coat the back of the spoon.

Broccolini Florets

Remove florets and blanch in boiling salted water. Ensure to refresh in iced water if the broccolini is being prepared for later use.

Pear and Ricotta Ravioli with Blue Vein Cheese

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Pasta Dough

100g plain flour
100g chestnut flour
pinch of seas salt
1 egg (lightly beaten)
2 egg yolks

Ricotta Filling

50ml oil
1 brown onion
(small, diced)
1 pear (peeled,
cored and sliced)
200g Perfect
Italiano Ricotta
100g Perfect Italiano
Parmesan Grated
1 knob Western Star
Unsalted Butter
10g basil
10g rosemary
10g oregano
1 egg
pinch of nutmeg
1 lemon (zest only)

Blue Vien Cheese Sauce

115g Anchor Culinary Cream
75g Mainland Special
Reserve Blue Vein Wedge
(crumbled)
Salt and pepper to taste

Ravioli (method)

100g flour
1 egg (eggwash)

Garnish

70g walnuts
(lightly toasted)
chopped flat parsley
lemon (zest)




Tony Webb

EDUCATION

TAFE QLD, South
Bank Campus, QLD

EMPLOYER

Stokehouse 



Method

Pasta Dough

Sift flours and salt together and create a well in the centre. Add whole egg and yolks and slowly incorporate the flour using a stirring motion. Once all of the egg has been incorporated, add water as necessary until the dough just comes together (this can also be done in a mixer with a dough hook attachment). Continue to knead the dough until smooth, then form a ball and let the dough rest in a warm spot for 20 minutes. Test dough by pressing with a finger tip and checking if the dough bounces back.

Ricotta Filling

Heat oil in a frying pan over medium heat. Add onion and sweat down before adding the pear and cook for 3-4 minutes or until pears are golden and tender. Transfer to a bowl and allow to cool. Once cooled combine with the remaining ingredients and season to taste before placing into a refrigerator until needed.

Blue Vien Cheese Sauce

Add Anchor Culinary Cream to a small saucepan and reduce until it begins to thicken. Add crumbled Mainland Special Reserve Blue Vein cheese and whisk until melted and emulsified. Taste and adjust seasoning, ensuring the sauce is kept warm until ready to serve.

Ravioli (method)

Once the pasta dough has rested, dust work surface with flour and press out pasta dough flat with finger tips. Set the pasta machine to its widest setting and roll out the pasta. If the dough begins to stick, add additional flour. Fold the pasta back on its self, adjust the pasta machine back to its widest setting and roll through again. Repeat this process a minimum of 3 times to laminate the dough.

Once smooth, roll the dough through the pasta machine, working through each setting of the machine to a thickness of approximately 4mm is achieved. Lightly dust both sides of the pasta with flour each time before passing through the machine. Trim any rough edges using a sharp knife before dividing the rolled dough sheet into 2 lengths by cutting it down the centre.

On 1 sheet, add ½ tblsp of the filling at around 5cm intervals and add the egg wash around each filling. Place the second sheet of pasta on top and press down to seal. Using the back side of a pastry cutter, push out any air that may be trapped, before inverting the cutter and stamping out each ravioli and place on a floured tray. In a pot of boiling water, cook the pasta for approximately 4 minutes or until the pasta just begins to float. Drain and keep warm for service.

Garnish

Place ravioli on warmed serving plates, spoon over sauce and sprinkle with walnuts. Garnish with chopped parsley and lemon zest.

Veal Medallion, Tortellini and Mustard Cream Sauce

Serves: 2

Kitchen set up and planning: 30 minutes

Preparation, cook and serve: 2 hours

Ingredients

Veal Sirloin

10ml extra virgin olive oil
400g of veal sirloin
1 sprig thyme
2 garlic cloves
25g Western Star
Unsalted Butter

Mustard Cream

Sauce Stock Mirepoix:

1 leek
4 carrots
1 celery stalk
2 brown onions
1kg chicken wings
3kg veal bones
10ml olive oil
salt and pepper to taste
4 sprigs thyme
4 bay leaves
1 bunch parsley
20 black peppercorns

Mustard Cream Sauce:

1 garlic clove (diced)
2 shallots (diced)
25g Western Star
Unsalted Butter
50ml white wine

60g dijon mustard

12½ml maple syrup

125g Anchor
Culinary Cream

25ml white wine vinegar

1½g cumin

1g curry powder

Confit Cherry Tomatoes

10 cherry tomatoes

1 sprig thyme

2 garlic cloves

100ml extra virgin olive oil
salt and sugar to taste

Ricotta Cream

200g Perfect
Italiano Ricotta

50ml olive oil

salt and pepper to taste

Parmesan and Tarragon Crisp

50g Perfect Italiano
Parmesan Extra Sharp
(finely grated)

½ bunch of tarragon
(picked and chopped)

Pancetta Crumb

2 slices flat pancetta

Oyster Mushrooms

10 oyster
mushrooms

salt and
pepper to taste

100ml extra
virgin olive oil

20g Western Star
Unsalted Butter

Tortellini Pasta

200g 00 flour

3g salt

3 eggs

Tortellini Filling

50g Perfect
Italiano ricotta

5 oyster
mushrooms
(chopped)

4 sprigs
tarragon (chopped)

salt and
pepper to taste



Tristan Punelle

EDUCATION
TasTAFE, Drysdale
Campus Hobart, TAS

EMPLOYER
Frogmore Creek



Method

Veal Sirloin

Heat a frypan and add olive oil. Sear the veal on both sides until sealed before adding the thyme, garlic and Western Star Unsalted Butter. Baste the veal with the melted butter, cooking to medium-rare and allow to rest.

Mustard Cream Sauce

Stock: Cut the leek, carrots, celery and onions to mirepoix. Wash the chicken wings and half the veal bones under cold water. Place into a stock pot with half the mirepoix, cover with cold water and bring to a simmer, skimming the impurities as the rise to the top. Roast the remaining veal bones with the other half of the mirepoix at 210°C and drizzle with olive oil and salt. When the bones and vegetables are roasted to a deep brown, deglaze the roasting tray with a little water. Transfer to a stock pot. Cook for 1 hour to reduce, feeding it with the white stock.

Sauce: Sweat garlic and shallots in 5g Western Star Unsalted Butter, before adding the white wine and bring to a boil. Add mustard, maple syrup and prepared veal stock. Bring again to the boil and add Anchor Culinary Cream, white wine vinegar, cumin and curry powder and reduce to desired consistency. To finish whisk in 20g of chilled Western Star Unsalted Butter.

Confit Cherry Tomatoes

Blow torch the tomatoes to peel skin from the flesh. Place tomatoes and remaining ingredients into a small pot and heat to 60°C before removing and allow to infuse.

Ricotta Cream

Combine ingredients within mixing bowl and whisk well to infuse the oil and the Perfect Italiano Ricotta. Place in a piping bag and set aside.

Parmesan and Tarragon Crisp

Combine both ingredients and lay between 2 sheets of baking paper. Bake at 150°C for 30 minutes or until crisp.

Pancetta Crumb

Place the slices between 2 sheets of baking paper and bake at 120°C for 30 minutes. Remove from the oven and allow to cool before breaking into small shards.

Oyster Mushrooms

Shallow fry the mushrooms with salt and pepper, adding oil to draw out the moisture. Add the Western Star Unsalted Butter to the pan and fry to golden brown colour.

Tortellini Pasta

Mix flour and salt and create a well in the centre. In a separate bowl, add 2 whole eggs and 1 egg yolk, retaining the egg white in a separate bowl. Lightly beat the eggs and add it to the flour. Mix, knead and stretch the dough for 5-10 minutes. Wrap and allow to the dough to rest for at least 30 minutes. Roll out the dough with the pasta machine to setting 6. Cut the pasta into the desired shapes, add ricotta filling, brush with egg white and fold. Cook the tortellini for 6 minutes in the strained white stock.

Tortellini Filling

Combine all ingredients and mix well.

Thank you



We would like to thank the following chefs, sponsors and friends of the Proud to be a Chef mentoring program for lending their valuable time and support in an outstanding 2020 culinary experience.

Mentor chefs Adrian Richardson, Lisa Van Zanten and Mark Normoyle for their invaluable mentorship and guidance throughout the program. William Angliss Institute – with over 22,000 students enrolled annually, William Angliss has an exemplary reputation as a professional learning community devoted to nurturing careers in food, hospitality and events.

Anchor™ Food Professionals values our partnership with William Angliss and would especially like to thank Chef Instructor Dale Lyman and the Hospitality Training team for their support. A special thank you to Wayne Schwass of Puka Up for his profound talk on mental health and resilience in the chef industry, Shannon Martinez for her vegan culinary workshop and George Wintle for his workshop on fermentation.

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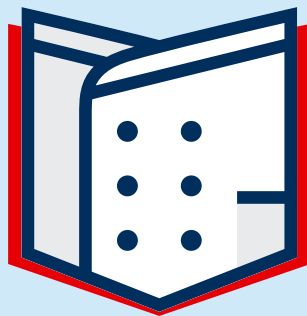
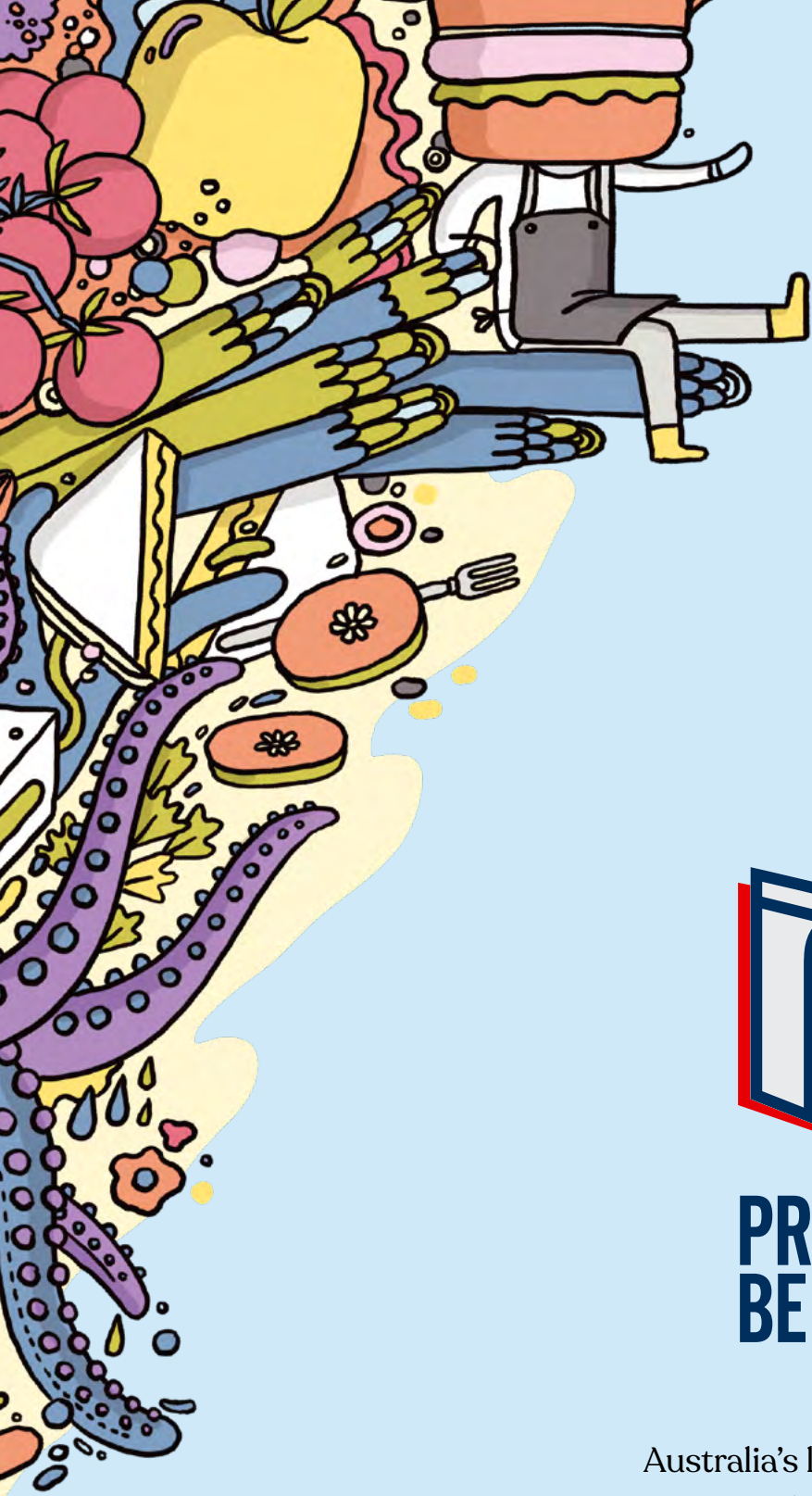
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