

LONG FLAT DESTINATIONS

*Long Flat Destinations Adelaide Hills Sauvignon Blanc accompanied by
Myrtle Crusted Salmon Fillets with Lemon Buttered Papardelle*

Let your palate guide you through the regional wine specialties upon which Australia has built its international reputation. To make your journey even more pleasurable we would like to share our specially created recipes that marry each wine with local produce.

Ingredients

Sauce

1 cup crème fraise or sour cream
½ clove of garlic, finely crushed
1 tbsp fresh dill, chopped
2 spring onions, finely chopped
1 tsp soy sauce
Salt and pepper

Salmon

4 X 150gm salmon fillets
1 tbsp ground lemon myrtle powder
Salt and pepper
1 tbsp olive oil

Pasta

80gm butter
2 tbsp olive oil
2 tbsp lemon juice
150gm Papardelle, cooked as per packet instructions

Method

Combine all the ingredients for the sauce and set aside. Cover the salmon fillets with seasonings, heat the oil in a frying pan and cook fillets to medium rare. In another pan, heat the butter, oil and lemon juice and add pasta to warm through. Serve salmon on pasta and top with dill sauce.

Serves 4



LONG FLAT DESTINATIONS

*Long Flat Destinations Adelaide Hills Sauvignon Blanc accompanied by
A trio of tastings Marinated Olives, Beef Carpaccio with Citrus Dressing and Grilled Figs with Mountain Pepper*

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Ingredients

Marinated Olives

1 cup olive oil

100gm Kalamata olives

1 sprig rosemary

Peel of ½ a lemon

1 clove garlic, sliced

2 tbsp red wine vinegar or favorite vinegar

1 bay leaf

Beef Carpaccio with Citrus Dressing

½ cup olive oil

Juice and zest of ½ an orange

Juice and zest of ½ a lemon

1 tsp sugar

1 garlic clove bruised to infuse, remove when serving

Salt and pepper to taste

100gm beef eye fillet, slightly frozen and sliced paper thin

Grilled Figs with Mountain Pepper

4 ripe figs, halved

1 tbsp honey

Pinch of mountain pepper

Extra honey to garnish

Method

Olives: Heat the oil in a small saucepan and add all other ingredients, bring to a simmer for 3-5 minutes. Remove from heat and allow to cool.

Carpaccio: Combine all the ingredients for the dressing and set aside,

Figs: Drizzle fig halves with honey and sprinkle on mountain pepper. Place under grill for 5 minutes or until figs are golden and heated through.

Assemble each tasting on a separate plate; drain the olives and garnish with a lemon peel. Place beef separately on each plate, remove the garlic clove and drizzle with citrus dressing. Place two fig halves on each plate and drizzle with extra honey.

Serves 4

