

LONG FLAT DESTINATIONS

*Long Flat Destinations Clare Valley Riesling accompanied by
Rabbit Goujons with Roasted Garlic Mayonnaise*

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

Mayonnaise
½ head garlic
1 tbsp olive oil
1 ½ cups whole egg mayonnaise or favorite home made

Goujons
6 rabbit loins, trimmed of all sinew
1 cup cornflake crumbs
½ cup grated parmesan cheese
1 tbsp fresh parsley, finely chopped
1 cup plain flour
Salt and pepper to taste
2 eggs, lightly beaten
2 cups vegetable or olive oil to shallow fry

Method

Place the garlic in baking foil and drizzle with olive oil, bake in a 180°C oven for 20 minutes or until the garlic is soft. Let the garlic cool and combine garlic pulp with the mayonnaise. To prepare the goujons, cut the loins on an angle to create 3 strips from each loin. In three separate bowls place the flour with the seasoning, the eggs, and the cornflake crumbs with the cheese and parsley. Coat the strips in the flour mix then the egg and then the cornflake crumb mix, heat the oil and fry the crumbed rabbit strips until golden brown. Serve the goujons warm with the roasted garlic mayonnaise.

Serves 4



LONG FLAT DESTINATIONS

*Long Flat Destinations Clare Valley Riesling accompanied by
Grilled Turkey Salad with a Warm Pomegranate and Lime Dressings*

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Ingredients

300gm Turkey breast or thigh meat, skin removed and sliced
200gm mixed fresh greens

Dressing

100ml olive oil
25ml pomegranate syrup
25ml raspberry vinegar
Juice and zest of 1 lime
1 clove garlic
½ tsp sugar
Salt and pepper to taste

Method

Grill sliced turkey until cooked through, set aside and cover to keep warm. Meanwhile, add all the ingredients for the dressing into a small sauce pan and bring to a simmer. Arrange fresh greens and turkey on a platter or individual plates. Remove the garlic clove from warm dressing and drizzle over the salad.

Serves 4

Chef's Tip: For variety you may substitute chicken or duck breast, the pomegranate syrup can be sourced at market delicatessens.

