

LONG FLAT DESTINATIONS

*Long Flat Destinations Yarra Valley Chardonnay accompanied by
Baked Goats Cheese with Lavender Honey and Pancetta*

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

1 tsp fresh rosemary leaves, finely chopped
120gm goat's cheese
2 tbsp lavender infused honey
Pinch fresh cracked pepper
50gm pancetta, finely chopped
Extra honey to garnish
1 small baguette, sliced and toasted

Method

Roll the goats cheese in the rosemary to coat entire piece and place the cheese in a small oven proof dish. Drizzle with honey, sprinkle with pepper and top with pancetta. Place the dish under a hot grill for 5-7 minutes or until the cheese has browned and the pancetta is cooked through. Drizzle with extra honey and serve warm with toasted baguette slices.

Serves: 4



LONG FLAT DESTINATIONS

*Long Flat Destinations Yarra Valley Chardonnay accompanied by
Persian Feta and Caramelized Onion Tart*

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Ingredients

1 tbsp olive oil
2 medium brown onions, thinly sliced
1 tbsp brown sugar
1 sheet prepared puff pastry
1 tbsp melted butter
150gm feta cheese, crumbled
Pinch fresh cracked pepper
1 tsp fresh thyme leaves

Method

Heat the oil in a heavy based frying pan and sauté the onions on a low heat until soft and translucent, add brown sugar and cook until the sugar has melted and is sticky. Score the sheet of pastry 1 inch (2.5cm) from each edge to create a border. Brush the pastry with melted butter and top the inside border with onions, cheese, thyme and pepper. Bake in a 200°C oven for 15 minutes or until the pastry is golden brown, cut into bite size pieces and serve warm.

Serves 4 - 6

