

LONG FLAT DESTINATIONS

*Long Flat Destinations Yarra Valley Pinot Noir accompanied by
Smoked Rainbow Trout Risotto*

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

6 cups fish or vegetable stock, simmering
1 tbsp olive oil
2 tbsp butter
2 spring onions, chopped
2 cups Arborio rice
½ cup white wine
1 whole smoked rainbow trout, skin and bones removed
2 tbsp fresh dill, chopped
1 ½ cups frozen peas
Zest and juice of ½ a lemon
Extra fresh dill for garnish

Method

Heat the oil and butter in a large saucepan, add the onions and cook until soft. Add the rice and stir until the rice is translucent, add the wine and reduce by half. Pour in the stock, one cup at a time, stirring continuously until each cup is absorbed. As you add the last cup of stock gently stir in the trout, dill, peas, zest and juice of the lemon. Remove the pan from heat and cover. Let the pan sit covered for 5 minutes or until the stock is absorbed and the peas and trout are heated through. Serve with a sprinkle of fresh chopped dill.

Serves 4



LONG FLAT DESTINATIONS

*Long Flat Destinations Yarra Valley Pinot Noir accompanied by
Grilled Loin of Venison Skewers with Chilli Cherry Drizzle*

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Ingredients

Cherry Sauce

- 1 tbsp olive oil
- 1 small shallot, finely chopped
- 1 cup cherry jam
- 1 tbsp raspberry vinegar
- Pinch ground cinnamon
- Pinch ground cloves
- Pinch of dried chilli flakes

Venison

- 2 tbsp olive oil
- 350gm venison loin, cubed
- 1 clove garlic, crushed
- 1 tsp ground cumin
- Salt and pepper to taste

Method

For the sauce, heat the oil in a small saucepan and sauté the shallot until soft. Add the remaining ingredients and cook on a low heat until the jam has melted and the sauce has reduced to a syrup consistency. Combine all the venison ingredients and marinate in refrigerator for at least 20 minutes. Thread the venison onto soaked wooden skewers and grill to medium rare, serve with warmed cherry sauce.

Serves 4

Chef's Tip: Try using beef eye fillet or kangaroo fillets for this recipe.

