



Goat's cheese and quail egg
tarts and Champagne Cups

Champagne Cup

Prep time 10 mins (plus chilling)

Serves 20

- 250 ml (1 cup) white peach nectar (see note)
- 250 gm strawberries, halved
- 1 each lemon and lime, thinly sliced
- 6 sprigs of spearmint
- 2 bottles Champagne, chilled

1 Half an hour before serving, divide peach nectar, strawberries, lemon and lime slices and spearmint sprigs equally between 2 large jugs and refrigerate.

2 To serve, pour Champagne into jugs, stir well and pour into glasses, making sure each contains some of the fruit and mint mixture.

Note White peach nectar is available from Simon Johnson and specialty food stores.

Roast suckling pig with walnut and apple stuffing

Prep time 30 mins, cook 1 hr 45 mins (plus resting)

Serves 20 (pictured p151)

- 1 7.5kg suckling pig, halved widthways (see note)
 - 2 tbsp sea salt
 - 125 ml (½ cup) extra-virgin olive oil
 - 3 cloves of garlic, thinly sliced
 - 1 bunch rosemary
 - 1 apple
 - 1 bunch watercress, leaves picked, to serve
- ### Walnut and apple stuffing
- 150 gm butter
 - 2 onions, thinly sliced
 - 3 leeks, white part only, thinly sliced
 - 2 (350gm) apples, peeled, deseeded, halved and cut into small segments
 - 100 gm shelled walnuts, roughly chopped
 - 2 tbsp fresh thyme leaves
 - 2 fresh bay leaves
 - 100 gm pancetta, finely diced
 - 140 gm (2 cups) coarse fresh breadcrumbs
 - Finely grated rind and juice of 1 orange and 1 lemon
 - 2 eggs, lightly beaten

1 For walnut and apple stuffing, melt butter in a saucepan over low heat and sauté onion and leek for 15 minutes or until soft. Transfer to a large bowl and allow to cool for 5 minutes. Add remaining ingredients, season to taste with sea salt and freshly ground black pepper and combine well. Spoon mixture into a 11cm x 30cm (7-cup capacity) terrine mould, cover with lid and set aside.

2 Preheat oven to 220C. Place suckling pig in a roasting pan. Combine sea salt and olive oil and spoon mixture all over pig, rubbing over skin for 3-5 minutes. Using a sharp knife, score top of pig and insert garlic slices and sprigs of rosemary into slits. Place a 10cm-long piece of wood vertically in the pig's mouth (see note) and roast for 1 hour, then reduce temperature to 200C. At this stage, cover pig's ears, snout and tail with foil to prevent burning, place stuffing in oven and roast pig for another 30

minutes or until skin is crisp and meat is cooked through. Remove stuffing from oven and keep warm. Remove pig from oven, transfer to a large platter, cover with a clean tea towel and rest for 15-20 minutes. Remove wood from mouth and replace with the apple. Serve sliced with stuffing, watercress and vegetables, salads, pickled onions, apple and rosemary jelly and condiments.

Note Suckling pig is available from select butchers. It will need to be ordered ahead. The piece of wood used to prop open the mouth of the pig aids in its presentation, allowing room for the apple at serving stage.

Goat's curd and quail egg tartlets

Prep time 10 mins

Serves 20

- 10 quail eggs (see note)
- 200 gm fresh goat's curd (see note)
- ¼ cup (loosely packed) chervil leaves, finely chopped
- 20 small tartlet cases (see note)
- 2 tsp celery salt (see note)

1 Cook quail eggs in boiling salted water for 2-3 minutes and refresh in iced water. Peel and halve lengthways.

2 Combine goat's curd and chervil in a bowl, season to taste with freshly ground black pepper. Spoon into tart cases. Top with half a quail egg, scatter with celery salt and serve.

Note Quail eggs are available from David Jones Food Halls and select butchers. Tartlet cases and goat's curd are available from Simon Johnson and select specialty food stores. Celery salt is available from Herbie's Spices and supermarkets.

Warm potato salad with celery, red onion and capers

Prep time 10 mins, cook 20 mins

Serves 20 (pictured p150)

- 2.5 kg baby pontiac potatoes, boiled and halved
 - 150 gm (¾ cup) salted capers, rinsed and drained
 - 2 large Spanish onions, thinly sliced
 - ¼ cup (firmly packed) chervil leaves
 - 300 gm (2 cups) coarsely chopped celery heart and leaves
- ### Vinaigrette
- 125 ml (½ cup) extra-virgin olive oil
 - 60 ml (¼ cup) red wine vinegar
 - 60 ml (¼ cup) soda water
 - 2 tbsp Dijon mustard
 - 1 tbsp white sugar

1 Combine potato, capers, Spanish onion, chervil and celery in a large serving bowl.

2 For vinaigrette, combine all ingredients in a bowl, season with sea salt and freshly ground black pepper and whisk to combine. Pour over potato mixture, toss well to combine and serve immediately.

Rocket, fennel, apple and Roquefort salad

Prep time 5 mins

Serves 20 (pictured p150)

- 4 bunches of rocket, stalks trimmed
- 6 baby fennel, thinly sliced
- 4 apples, cored and thinly sliced
- 250 gm Roquefort, crumbled

Dressing

- 60 ml (¼ cup) sherry vinegar
- 125 ml (½ cup) extra-virgin olive oil

1 Combine rocket, fennel, apple and Roquefort in a large serving bowl.

2 For dressing, combine sherry vinegar and olive oil in a bowl, season with sea salt and freshly ground black pepper and whisk to combine. Pour over salad, toss lightly to combine and serve immediately.>

GOAT'S CURD AND QUAIL EGG TARTS AND CHAMPAGNE CUPS: Dibbern glasses from Robert Burton. William Yeoward jug and goblet from The Bay Tree. Dibbern plate from The Bay Tree. All other props stylist's own. Stockists p234.

