

Warm beef carpaccio in smoked tea

serves 4 entrees

ingredients

carpaccio

250g	Sirloin beef, <i>trimmed & halved</i>
30ml	First Drop Olive Oil
4	Shallots, <i>peeled & finely chopped</i>
2	Garlic cloves, <i>peeled & finely chopped</i>
15g	Horseradish
15g	Mighty mushroom powder
400g	Potatoes, <i>peeled & finely diced</i>
200g	Kumara, <i>peeled & finely diced</i>
250ml	Chicken stock
200ml	Cream
200ml	Milk
50g	Bulgarian feta, <i>drained & crumbled</i>
100ml	First Drop Parmesan Oil
	Sea salt to taste

garniture

	Micro basil
	Flax seeds
	Daikon radish, <i>peeled, julienned & soaked in water</i>

smoked tea

650g	Beef Stock
3	Tomatoes, <i>chopped</i>
12	Button mushrooms, <i>thinly sliced</i>
12	Manuka smoked mighty mushrooms
2	Kaffir Lime leaves
handful	Basil
½	Orange, <i>peel only</i>
2tsp	Ginger, <i>peeled & grated</i>
½	Lemongrass, <i>smashed & chopped</i>
nugget	Yellow rock sugar, <i>smashed</i>

bell pepper sorbet

90ml	Olive oil
------	-----------

1. Wrap the meat pieces in cling wrap and freeze for 30 minutes
2. Using a sharp knife, cut the beef into 12 thin slices, the freezing process will aid the slicing of the beef
3. Pound each beef piece between two sheets of cling wrap until very thin but not torn. Place onto a plate and refrigerate until needed
4. In a large saucepan, heat the olive oil, add in the shallots, garlic, horseradish and mushroom powder, frying until golden in colour
5. Add the potatoes and kumara, sauté until soft
6. Add in the chicken stock, cream and milk, bring to the boil, simmer for 15 minutes or until the potatoes and kumara are soft
7. Drain, reserving the liquor. Place the potatoes and kumara in a large mixing bowl and mash, adding in little of the liquor to make a pliable mash
8. Work in the parmesan oil and salt flakes to taste and allow to cool

1. In a saucepan, bring the beef stock to the boil
2. Add in the rest of the ingredients, simmer for 3 minutes and pull off the heat to infuse
3. Strain through muslin cloth into a clean saucepan and keep warm

9. In a casserole saucepan, sweat off the

3 Red peppers, *deseeded & cut*
1Tbsp Tomato paste
450ml Water
225g Yellow rock sugar
200ml Lemon juice

- peppers and tomato paste until tender
10. Add in the water and sugar
 11. Continue to cook out until all is soft
 12. Blend and pass through a sieve
 13. Add in the lemon juice and adjust the taste with salt
 14. Churn in a sorbetiere and freeze overnight

note: That this sorbet needs to be defrosted in the fridge overnight regularly and re-churned

assembly

Place a slice of beef on a plate, spoon on some of the potato kumara filling, wrap up into a roll. If doing ahead, wrap in cling film to set a tube shape

Cut the beef into 6 rounds and place next to each other to form a rectangle on a pasta dinner plate

Place the spin-dried the daikon, flax seeds and micro basil in a mixing bowl and toss together

Place a small nest of daikon next to the carpaccio

Pour the smoked mushroom tea over the carpaccio and around

Place a small scoop of bell pepper in the centre of the daikon nest and serve