

Tempura piko piko, seasoned with porcini salt, pine and sunflower puree, and wood sorrel

- Tempura batter
 - Recipe
 - 1L soda water
 - 400g flour
 - 100g potato starch
 - Method
 - Heat oil to 180c
 - Mix everything together until everything is just coming together, if you over mix it won't become as crunchy.
 - Toss the piko piko in a little flour and dust excess flour off
 - Dip into the tempura batter and fry until crunchy (about 3-4 minutes)
 - Drain onto a cake tray to remove excess oil
 - Dust with porcini salt immediately once removed
- Porcini salt
 - Recipe
 - Porcini
 - Salt
 - Method
 - Clean ur porcinis of any dirt/debris and dehydrate either in an oven on low or in a dehydrator
 - Once dehydrated blend into a powder and mix with just enough salt to make it delicious (usually i got 2 parts dust to 1 part salt)
- Pine and sunflower seed puree
 - Recipe
 - 200g sunflower seeds
 - 500g pine needles
 - 500g oil
 - 1g xantham gum
 - Salt
 - water
 - Method
 - Finely chop your pine needles into small pieces
 - Heat your oil to 80c
 - Add your pine needles and carefully blend with a stick blender until nice and green and fragrant (alternatively you can use a thermomix which makes this job much easier, just combine everything and set thermomix to 80 and blend for a few minutes)
 - Strain out the pine needles from the oil and reserve the oil

- Blend the sunflower seeds with just enough water to form a thick paste
 - Add the xanthan gum and slowly drizzle in 100g of pine oil
 - Season to taste (you might need to add more water depending on what consistency you're going for)
- To serve
 - Put the pine and sunflower puree onto the piko piko (be creative you can do squiggles, dots, smears, whatever works)
 - Add some wood sorrel leaves to your liking (the more you add the more sour it gets)

Ti kouka berry flatbread with kawakawa marinated tomatoes

- Ti kouka berry flatbread
 - Recipe
 - 215g warm water
 - 100g ti kouka berries
 - 2 tsp active dry yeast
 - ½ tsp sugar
 - 345g flour
 - salt
 - 2 tbsp olive oil
 - Method
 - Pick your ti kouka berries from the trees and leave them in heavily salted water for a week
 - Drain and wash the ti kouka berries
 - Blend them up into little pieces
 - Mix water, yeast, sugar, and 170g flour
 - Leave for 15 or so minutes until bubbling
 - Add salt, olive oil, ti kouka berries and remaining flour
 - Mix then knead for 3-4 minutes
 - Let rest for 10-15 minutes
 - Knead again for 2 minutes
 - Store overnight in fridge
 - Leave in a warm place for about 1 hour until dough has doubled in size
 - Divide the dough into 8 even size balls and let rest for 10 minutes
 - Roll into a 6" circle
 - Warm the oven up to 240c and place a heavy duty baking tray in the oven
 - Place the dough evenly in the oven on the hot baking tray
 - Flip after 2 minutes or until nicely puffy
 - Serve hot
- Kawakawa oil
 - Recipe
 - 400g canola oil
 - 200g kawakawa leaves
 - Method
 - Chop kawakawa finely
 - Add kawakawa to pot of cold oil and whisk vigorously until oil reaches 90c (another item that's easier to do in a thermomix)
 - Chill
 - Strain
- Kawakawa marinated tomatoes

- Recipe
 - Tomatoes
 - Kawakawa oil
 - salt
- Method
 - Chop your tomatoes into small irregular pieces
 - Dress with the kawakawa oil about an hour before wanting to serve
 - Season just before serving
 - Strain excess juice
- To serve
 - Place a generous spoonful of the strained tomatoes atop the pita bread
 - Garnish with some baby kawakawa leaves

Roasted beetroot, pickled blackberries, and doc

- Cumin roasted beetroot
 - Recipe
 - 3kg Beetroot (trim tops save for compost)
 - 2 tbsp cumin
 - Salt
 - Pepper
 - Canola oil
 - Method
 - Peel and cut the beets into 1cm wedges
 - Toss the beets in cumin, salt, pepper, and canola oil
 - Wrap in tin foil
 - Bake @ 180c for 40 mins (or until beets are soft)
 - Let cool and store
- Pickled blackberries
 - Recipe
 - 400g blackberries
 - 300g apple cider vinegar
 - 100g sugar
 - 50g blackberry leaves
 - Salt
 - Method
 - Bring apple cider vinegar and sugar to a boil
 - Add young blackberry leaves and steep for 5 minutes
 - Strain and season accordingly
 - Once chilled to room temperature add blackberries
- To serve
 - Dress the roasted beetroots in the pickled blackberry juice and nice olive oil
 - Sprinkle over a few blackberries
 - Garnish with sour herbs like doc, sheep sorrel, or wood sorrel

Wild fennel and sweetcorn risotto

- Fennel creme fraiche
 - Recipe
 - Fennel tips
 - Creme fraiche
 - Salt
 - Method
 - Place creme fraiche in an electric mixer and whip until it looks like whipped cream
 - Chop up fennel very finely
 - Add the fennel and some salt to your creme fraiche, folding through your whipped creme fraiche, as to not whip out too much air.
- Sweetcorn risotto
 - Recipe
 - 3 ears of sweetcorn
 - 600g arborio rice
 - 2 onions
 - 1 bulb garlic
 - 200g white wine
 - Water
 - Salt
 - 1 Bay leaf
 - Method
 - Cut kernels from corn saving the cobs for a stock
 - Combine corn cobs with cold water and bring slowly to a simmer
 - Once at a simmer add bay leaves and turn down very low
 - Finely chop onions and garlic, add to pot with a little oil and sweat until translucent
 - Add the sweetcorn kernels, cook until starting to caramelize the bottom of the pan, deglaze with a little white wine
 - Blend until smooth
 - Heat pan with a little oil over medium heat and add rice
 - Stir until starting to caramelize and deglaze with white wine
 - Strain the corn cob and bay leaf stock and add it to your rice ladle by ladle
 - Try not to stir the risotto too much as it will break the rice
 - Once the rice has reached a nice soft but firm bite add your sweetcorn puree
 - Cook a bit further until soft rice and season
- Roasted sweetcorn
 - Recipe
 - 2 ears of sweetcorn

- Salt
 - Smoked paprika
 - Method
 - Microwave the entire sweetcorn for 10 minutes at 60% power (or steam it gently)
 - Place in cold water to cool
 - Peel off husks and cut into steaks
 - Place on baking tray and grill on high heat to color
 - Dust with smoked paprika
- Roasted fennel
 - Recipe
 - Fennel stalks
 - Salt
 - Pepper
 - Olive oil
 - Method
 - Slice fennel in half lengthways
 - On a severe angle slice 1cm pieces (want big pieces but less fibres)
 - Toss with olive oil, salt, and pepper
 - Roast in pan until nicely colored
- To serve
 - Spoon risotto in middle of plate (should be wet and not stiff)
 - Place a spoonful of fennel creme fraiche in the middle (should slowly start to melt)
 - Place sweetcorn and fennel around
 - Garnish with fennel fronds, raisins, and pine nuts

Lemonwood creme caramels with nightshade compote

- lemonwood creme caramels
 - Recipe
 - 200g lemonwood leaves
 - 100g sugar + more for base
 - 200g cream
 - 550g milk
 - 6 eggs
 - Method
 - Combine milk, cream, and lemonwood
 - Steep this at 80c for about 4 hours or until flavourful
 - Add 2 eggs per 250ml of liquid
 - Bring sugar to a caramel and add roughly $\frac{3}{4}$ tbsp to the bottom of a metal ramekin
 - Let the caramel set
 - Butter the sides of the ramekins and fill with creme caramel batter
 - Place a tea towel on the bottom of a deep gastro and place filled creme caramels on top of the chux cloth
 - Add hot water until just below the filling of the creme caramels
 - Bake @94c for 60 mins (or until a nice firm wobble but not too wiggly)
 - Remove from oven and let cool in water bath
- Nightshade compote
 - Recipe
 - 300g nightshade berries
 - 100g sugar
 - Lemon juice
 - Method
 - Mix the nightshade berries and sugar together
 - Leave in a warm-hot place to macerate
 - Season with lemon juice
- To serve
 - Empty creme caramel onto plate
 - Place compote around creme caramel