

Viva La Truffle !

@THELOCH BERRIMA, NSW

ESTD | 2021

SHOPPING LIST

entree

TRUFFLED SESAME CHICKEN POTSTICKERS

FROM THE GREENGROCER

4 Eschalots or 2 small red onions

1 bulb garlic

100 gm shiitake mushrooms

5 cm ginger

5 gm truffle

FROM THE BUTCHER

500 gm Chicken mince

DRY GOODS

1/4 cup Vegetable oil

2 tbsp Sesame oil

2 tbsp light soy sauce

1 tsp rice vinegar

2 tsp palm sugar

2 star anise

36 Wonton wrappers

Chilli oil and Chinkiang vinegar or similar to serve

Viva La Truffle !

@THELOCH BERRIMA, NSW

ESTD | 2021

SHOPPING LIST

main

BEEF FILLET ROSSINI WITH TRUFFLE BLACKBERRIES AND CHIVES

FROM THE GREENGROCER

Garlic see entrée list
4 Eschalots or 2 small red onions
1 Bunch thyme
1 bunch chives
1 punnet Blackberries
75 gm Butter
5 gm fresh truffle
Buttered potatoes and asparagus to serve

FROM THE BUTCHER

400 gms Beef fillet

DRY GOODS

1 cup pinot noir
½ cup tawny port
Virgin olive oil
Sea salt and freshly ground pepper
500ml beef stock
½ cup beef jus (opt reduce bought beef consommé by half)

Viva La Truffle !

@THELOCH BERRIMA, NSW

ESTD | 2021

SHOPPING LIST

dessert

MELON SALAD WITH TRUFFLED SABAYON

FROM THE GREENGROCER

¼ rockmelon
¼ honey dew melon
1 punnet raspberries
¼ bunch Mint
2 eggs
150 gm Crème fraiche
5 gm truffle

DRY GOODS

½ cup pinot grigio
1 ½ tsp lemoncello
½ tsp vanilla paste
10 Amaretti biscuits
Caster sugar
Icing sugar
Freeze dried berries to serve