


 Log In


HOME

EVENTS

CATERING PACKAGES

WEDDINGS

CAKES

RECIPES

CONTACT

COOKING DEMO

Morrison Creed Ladies Morning Out

Cauliflower & Blue Cheese Soup

Serves 4

1 cauliflower, chopped into small pieces
 1 onion, diced
 2 cloves garlic, crushed
 3 to 4 sprigs of fresh thyme
 1 litre chicken stock
 200 to 300 mls fresh cream
 100g blue cheese
 Olive Oil for cooking
 Salt & pepper

Place a heavy base pot onto medium heat, drizzle a little oil and gently sweat the onions, garlic & thyme until soften, but not coloured, add the cauliflower and chicken stock, if not quite covering the cauliflower top it up with a little water, bring to a boil, then simmer until tender, about 30 minutes, once tender add the cream and bring back up to a boil.

Take off the heat and allow to call for about 20 to 30 minutes, then scoop the solids from the pot into a blender and then add a few ladles off the cooking liquid to the blender, place the lid on and holding it down firmly turn the blender on and puree the soup, add more liquid if it's too thick, crumble in the blue cheese and puree until cheese has melted in, season to taste with salt and pepper.

Re heat in a small pot to serve.



Chorizo Caramel

1 chorizo sausage (primo brand from countdown deli)
 120g white sugar
 60ml water
 Juice from ½ a lemon

Cut the chorizo into small dice, in a small clean sauce pot place the sugar and water and bring to a boil, continue to rapid boil until it turns golden brown, (be very careful as it is very hot)

Once golden brown add the chorizo and keep over a medium heat at 1st it will seem to firm up but continue cooking until the oils come out of the sausage and it becomes more liquid, once a liquid consistency squeeze in the lemon juice, serve warm

Smoked Salmon, Chive & Potato Croquettes

Serves 4

3 to 4 large Agria potato's, peeled & washed
 1 Tbs fresh chives
 150g smoked salmon, finely diced
 1 cup of panko bread crumbs
 1 cup of plain flour
 2 to 3 eggs
 50mls of milk
 Salt & pepper

For garnish
 1 to cups of wild rocket or mesclun
 4 Tbs of garlic aioli

Cook the potatoes until tender, drain of the water and mash the potato until smooth and free from lumps, allow to cool for at least an hour then add the smoked salmon and chives, season

to taste with salt and pepper, roll into 8 to 12 even sized balls and refrigerate until firm.

To pane whisk together the egg and milk, place the bread crumbs and flour in to 2 separate bowls, roll the potato balls through the flour 1 at a time shaking off excess flour before placing balls into the egg mix, once coated in egg mix place balls into the bread crumbs, roll around with your hands to evenly coat.

Deep fry @ 180c until golden, keep warm in oven until ready to serve.
I use sunflower oil in my fryer



Sweet chilli & cherry tomato salsa

12 cherry tomatos
4 Tbs sweet chilli sauce

Slice the tomatos in half and marinate in the chilli sauce for at least a few hours

Crispy kumara wafers

1 large golden kumara
Sea salt

Using a peeler remove the skin and discard, keep peeling the kumara into strips until kumara is peeled right down to nearly nothing.

Lightly fry the kumara until golden @ 180c in a deep fryer, drain off excess oil and place over paper towels and season with sea salt.

Vanilla & Orange Pannacotta

Serves 4
300mls fresh cream
200mls fresh milk
Zest & juice of 1 orange
1 tsp vanilla paste
3.5 leaves of gelatine
100g castor sugar

4 x pannacotta or dariole moulds
Oil spray for moulds

Soak the gelatine in cold water until soften.

Place the cream, milk, sugar, vanilla paste, orange zest & juice in to a small pot and bring up to a simmer.

Add the gelatine and cook over a low heat until dissolved, allow to cool to room temperature, then strain the mixture and pour into the oiled moulds, allow to set in the fridge, best left over night

Raspberry espuma

250g frozen raspberries
50g sugar
1.5 leaves of gelatine

Soak the gelatine in cold water until soft

Place the raspberries and sugar into a small sauce pot and place over a medium heat to melt down and liquefy

Add the gelatine to the hot raspberry mixture and dissolve the gelatine (about 2 to 3 minutes over a medium heat.

Allow to cool for 20 to 30 minutes and then blend with a stick blender or jug blender until silky smooth, pass through a fine sauce strainer 2 to 3 times to ensure there are no seeds remaining.

Place into an espuma gun and charge with 1 to 2 gas canisters, leave at room temp to serve.

Crushed meringue

This recipe will make more than you need, but will keep for months in an airtight container
3 egg whites room temp
¾ cup castor sugar

Pre heat the oven to 100 degrees Celsius

Whip the egg until stiff peak, or until you can turn the bowl upside down without the mixture falling out

Slowly add the sugar a little at a time until all combined, continue to mix on high until it feels smooth between your fingers and sugar has dissolved. Should be thick, smooth & glossy

Line 2 x 45cm/30cm baking trays with grease proof paper and using a palate knife or rubber scraper evenly spread the mixture over the two trays, covering the whole circumference of the baking sheets, and about 5mm thick



Place into the oven for 1.5 to 2 hours, then turn the oven off and allow to cool completely, best left over night.
Store the meringue in airtight containers



#artisankitchennz
Palmerston North, Manawatu

Est. 2017
hello@artisankitchen.co.nz

