

PALERMO



Baked Empañada

- ~ Preheat oven to 190°C
- ~ Place the empanadas on a baking tray with some baking paper
- ~ Bake for 8-10 min or until golden brown
- ~ Stick a knife or metal skewer in for 10 secs, if it is hot to touch, it's ready
- ~ Rest for 1 min and serve

INGREDIENTS

Pastry - flour, Copher (vegetarian fat), water, egg yolk, salt

Filling (beef) - beef mince, onion, garlic, parsley, tarragon, Worcestershire sauce, tomato, coriander, cumin, fennel, paprika, chardonnay vinegar, dried prunes, salt, pepper (DAIRY FREE, NUT FREE)

Filling (veg) - sweetcorn, onion, butter, Scamorza (mozzarella), olives, basil, salt, pepper (NUT FREE, GARLIC FREE)

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Steak Tartar ~ pickled cabbage, horseradish cream, sesame lavosh

- ~ Place the diced beef in a mixing bowl and season with salt and pepper (as much as you like)
- ~ Add both premixed ingredients provided, mix well with a spoon until all evenly combined
- ~ Spoon horseradish cream on the bottom of a plate (smear for extra restaurant flare)
- ~ Spoon the tartar mix on top and garnish with pickled cabbage
- ~ Enjoy with sesame lavosh! (that's those fancy crackers!)

INGREDIENTS ~ (NUT FREE, GARLIC FREE, GLUTEN FREE - without lavosh)

Complete beef tartar mix - diced Cape Grim beef rump steak, shallots, cornichons, Dijon mustard, fish sauce, Tabasco sauce, EVOO, egg yolk, parsley, pickled cabbage (chardonnay vinegar, salt, sugar)

Horseradish cream - crème fraîche, mascarpone cheese, fresh horseradish

Sesame lavosh - flour, EVOO, salt, water, sesame seeds

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Burrata ~ caponata, toasted pine nuts

- ~ Warm the caponata in the microwave for 30-45 seconds
- ~ Spoon the caponata onto your desired serving dish
- ~ Tear apart burrata or keep whole and place on top of the caponata
- ~ Drizzle extra virgin olive oil over the burrata and freshly cracked pepper
- ~ Garnish with toasted pinenuts (goes well with some crusty bread!)

INGREDIENTS ~ (EGG FREE, GLUTEN FREE)

Burrata cheese, toasted pine nuts

Caponata - capsicum, eggplant, zucchini, tomato, red onion, garlic, red wine vinegar, chilli, salt, pepper, EVOO

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Chorizo ~ pork and paprika

- BBQ ~ Preheat BBQ to medium, grill sausage for 10-15 mins (olive oil optional), turning as they char. Best to use the grill side to achieve delicious char lines and smoky flavour
- OVEN ~ Preheat oven to 190°C, place sausage on a baking tray, drizzle with olive oil, bake for 8-10mins
- PAN FRY ~ Either cut in half or keep whole, you want a medium heat and a non-stick pan and fry until golden and crispy. Careful of fat spatter! Best to not use extra oil to coat the pan as the sausage will have enough fat in it to keep it moist
- ~ Slice and serve!

INGREDIENTS

Pork, pork fat, paprika, salt, pepper

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Morcilla ~ spiced blood sausage

BBQ ~ Preheat BBQ to medium, grill sausage for 10-15 mins (olive oil optional), turning as they char.

Best to use the grill side to achieve delicious char lines and smoky flavour

OVEN ~ Preheat oven to 190°C, place sausage on a baking tray, drizzle with olive oil, bake for 8-10mins

PAN FRY ~ Either cut in half or keep whole, you want a medium heat and a non-stick pan and fry until golden and crispy. Careful of fat spatter! Best to not use extra oil to coat the pan as the sausage will have enough fat in it to keep it moist

~ Slice and serve!

INGREDIENTS (ONION FREE, GARLIC FREE, GLUTEN FREE, NUT FREE, DAIRY FREE, EGG FREE)

Pork, pork fat, paprika, salt, pepper

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Slow Cooked Short Rib ~ creamy parmesan polenta

~ Remove the beef from the bag and place on a lined baking tray or dish

~ Place in oven and warm through for 10mins. Check with a knife or skewer to test if hot enough!

~ Once the beef is cooked, leave to rest for a 2-3mins

~ While beef is resting, remove polenta from the plastic and place either in the microwave or on the stove, warm through slowly, mashing it up until it has softened

~ Place the polenta onto your desired serving dish and put the beef on top! Get all the juices!

INGREDIENTS

Victorian premium short rib, coffee, sugar, salt, pepper ~ (NUT FREE, GLUTEN FREE, EGG FREE, ONION FREE)

Polenta (corn), parmesan, butter, water (GLUTEN FREE, NUT FREE, ONION FREE, GARLIC FREE, EGG FREE)

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Chipotle and Coriander Spiced Lamb Rump

~ Remove lamb from the bag and place on a lined baking tray or dish

~ Place the lamb in oven and cook for 10-15 mins**. Once cooked, rest for 5 mins

~ Slice your lamb with a sharp knife (against the grain!) or leave whole

~ Season with a little extra sea salt to taste

** NOTE: cooking time for lamb could vary. 10 mins cooks the lamb to about medium

INGREDIENTS: (ONION FREE, GLUTEN FREE, DAIRY FREE, EGG FREE)

Gippsland lamb rump, coriander, chipotle, garlic, EVOO, salt, pepper

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Ranger's Valley Skirt Steak

Best cooked from room temperature. Pull out of the fridge about 15mins before you want to cook

BBQ ~ Get the bbq nice and hot, drizzle both sides with olive oil, season with salt and pepper and sear on the grill for 6-7mins for both sides. You're looking for nice char lines. Rest for 5 mins and then flash again on the grill for 3mins. Slice and serve! (If the fibres are North to South, slice East to West)

This method works on the stove with a griddle pan as well. Result should be med - med rare

PAN FRY ~ In a nice hot pan, same steps as BBQ however, you can cut the pan frying time in half and finish in a preheated oven (200°C) for about 3-4mins or cooked to your liking.

Skirt is best served med - med rare and can handle being cooked more. Avoid rare as it can become chewy.

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Ensalada ~ baby cos, pecorino dressing, pangrattato

- ~ Place cos lettuce in a bowl (as is or broken down) and dress with pecorino dressing, mix well
- ~ Garnish with pickled dill cucumbers, chilli & lemon and sprinke with pangrattato

INGREDIENTS ~ (NUT FREE, ONION FREE, GARLIC FREE, GLUTEN FREE - without breadcrumbs)

Baby cos lettuce, dill cucumbers (cucumber, vinegar, sugar, water, dill, pickled chilli)

Dressing - white anchovies, pecorino, Dijon mustard, egg yolk, EVOO, salt, pepper

Pangrattato - panko breadcrumbs, lemon zest, butter

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Chargrilled Carrots ~ eggplant puree, smoked almonds

- ~ Pop your carrots into the pan with a knob of butter or olive oil and warm for 3-5 mins
- ~ The eggplant puree is best served at room temperature or microwaved for 20-30 secs
- ~ Spoon the puree onto your desired serving dish and place the carrots on top
- ~ Garnish carrots with smoked almonds and carrot dressing

INGREDIENTS ~ (GLUTEN FREE, NUT FREE, EGG FREE)

Chargrilled carrots, butter

Eggplant puree - chargrilled eggplant, garlic, Dijon mustard, lemon, EVOO

Carrot dressing - carrot juice, mascarpone, miso paste, butter, Dijon mustard, cayenne pepper, smoked almonds garnish

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Slow Cooked Pork Belly ~ cannellini bean ragu, salsa verde

- ~ Bring 2L of water to the boil in a medium sized pot and reduce to a simmer
- ~ Place sealed pork belly bag in simmering water for 7 mins** or until warmed through.
- ~ Remove bag from water carefully using tongs and set pork aside to rest in the bag
- ~ Open the bean stew bag with a knife or scissors and place contents in small saucepan
- ~ Heat the stew on the stove in a pot over a medium heat, simmer for 3-4 mins reducing the liquid a little
- ~ Spoon the bean stew into a serving dish. Open the pork belly bag and, place pork on top
- ~ Garnish with crackling and enjoy with salsa verde! **After warming the pork you can pan fry a little to create a nice golden crust!

INGREDIENTS

Pork Belly - celery, garlic, peppercorns, rosemary, EVOO, salt, pepper ~ (GLUTEN FREE, NUT FREE, EGG FREE, ONION FREE)

Cannellini Bean Ragu ~ cannellini beans, onion, garlic, celery, tomato, chicken stock, thyme, salt, pepper (GLUTEN FREE, NUT

FREE, EGG FREE) Salsa Verde - basil, parsley, cornichons, capers, red wine vinegar, EVOO, salt, pepper

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Smoked Cauliflower ~ onion puree, miso butter, capers

- ~ Preheat oven to 180°C
- ~ Place the miso butter cauliflower in a pan/roasting dish and heat in the oven for 5-6 mins, or until warmed through
- ~ Warm up the onion puree a little in the microwave for about 20-30 sec
- ~ Spoon the puree onto your desired serving dish and place the warmed cauliflower on top
- ~ Garnish with crispy capers

INGREDIENTS ~ (GLUTEN FREE (miso has soy), NUT FREE, EGG FREE)

Smoked cauliflower, miso butter (miso paste, chilli, garlic, shallots, Dijon mustard, fennel seed, cumin seed, coriander seed, sunflower kernals), capers, aged balsamic

Onion puree - chargrilled onion, garlic, thyme, butter, cream

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Roasted Sweet Potato ~ black olive and caper dressing, sheeps' feta

- ~ Preheat oven to 190°C
- ~ Place sweet potato on a baking tray on some baking paper
- ~ Roast for 5-6mins or until hot
- ~ Spoon over the black olive and caper dressing and crumble the sheeps' feta on top

INGREDIENTS ~ (NUT FREE, GLUTEN FREE, EGG FREE, ONION FREE)

Roasted sweet potato, garlic, butter, thyme

Dressing - black olives, raisins, chilli, capers, aged balsamic vinegar, red wine vinegar, EVOO, salt, pepper, Goats' cheese

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Flan ~ dulce de leche crème caramel, peanut praline

- ~ Spoon the dulce de leche on the top of the flan
- ~ Sprinkle the peanut praline on top or on around the edge
- ~ Get a large spoon and don't miss a bite!

INGREDIENTS ~ (GLUTEN FREE)

Flan mix - eggs, milk, dulce de leche (sugar, milk), vanilla

Caramel - sugar and water

Salted peanut praline - sugar, water, salted peanuts

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Tiramisu ~ with dulce de leche

- ~ Get a large spoon
- ~ It's ready!

INGREDIENTS~ (NUT FREE)

Genoise sponge - flour, eggs, sugar

Coffee syrup - cold drip coffee, amaretto, sugar

Mascarpone cream - mascarpone cheese, cream, dulce de leche (sugar, milk), egg yolk

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Alfajor ~ Argentine shortbread cooking filled with dulce de leche

- ~ Eat it now...
- ~ Or eat it tomorrow... it's ready for you

INGREDIENTS ~ (NUT FREE)

Shortbread -flour, butter, sugar, egg yolk

Dulce de leche (sugar, milk), coconut