CROSTINI (2 topping options)

- 1 x baguette
- 2–3 tbsp olive oil
- Flaky sea salt

Goats Cheese & Honey

- 200g goats cheese
- 2–3 tbsp olive oil or cream
- Runny honey
- Fresh thyme leaves

Ricotta, Pear & Prosciutto

- 200g ricotta
- 30g parmesan, finely grated
- 1 tbsp lemon juice
- Salt & pepper to taste
- 1 pear, finely sliced
- Fresh rocket
- 1 x pack prosciutto

METHOD

- Preheat oven to 200C.
- Slice the baguette into 1–2 cm slices. You can do it on a diagonal if you wish to get more surface room for toppings.
- Brush both sides with olive oil and sprinkle with salt.
- Place in a single layer on a baking sheet and bake for 6–8 minutes or until super crisp and golden.
- Once cooled, place in an airtight container until ready to use.

GOATS CHEESE & HONEY CROSTINI

Wine Match: Yealands Reserve Rosé

- In a mini food processor (or with a hand beater) whip the goats cheese and add a tablespoon of olive oil or cream in until you get a nice spreadable consistency. Keep drizzling in the oil or cream until it feels nice and whipped.
- Spread the crostini with the goats cheese and top with fresh thyme leaves and a generous drizzle of honey.

RICOTTA, PEAR & PROSCIUTTO CROSTINI

Wine Match: Yealands Estate Single Vineyard Albariño

- Mix the ricotta, parmesan and lemon juice in a bowl or mini food processor. Season to taste with salt and pepper.
- Spread a good dollop of the mixture into the crostini then top with a couple of slices of pear, some prosciutto and a few rocket leaves on top.
- Drizzle with some olive oil just before serving.

LETTUCE WEDGE SALAD

- 1 x iceberg lettuce (2 if really small. Baby cos is fine too)
- ¾ cup panko crumbs
- 1 tbsp olive oil
- ½ cup mayonnaise
- 1 tsp dijon mustard
- 1 tsp red wine vinegar
- 2 tablespoons olive oil
- ¼ tsp sugar
- Salt & pepper to taste

METHOD

- Heat 1 tbsp olive oil in a fry pan and toast the panko crumbs for 5 or so minutes until golden brown. Move them around while toasting so they don't burn.
- Whisk the remaining dressing ingredients together until well combined.
- Season to taste with salt and pepper.
- Cut the lettuce into wedges, keeping the base intact so they don't fall apart.
- Place on a large, flat serving dish. Drizzle the dressing over and scatter the panko crumbs on top.
- Place dish on table with salad servers so that guests can help themselves once the pasta is ready.

GNOCCHI SARDI WITH ROASTED TOMATO SAUCE – HOMEMADE PASTA

- 600g durum wheat semolina
- 300g warm water
- Course semolina for tray (from any supermarket)

You want approx. 150g of pasta per person.

- Emilie recommends making the dough in a food processor.
- Add flour and water into food processor and pulse until it forms an even, shaggy mixture. Take the blade out and squeeze dough together into a ball.
- Bring dough onto a clean work surface and start to knead quite vigorously for a few minutes until you get a ball with a slight dimpled texture.
- Wrap tightly and leave for 10 mins.
- Knead again for 3 mins or so until you have a smooth ball of dough. Wrap again and rest at room temperature for at least 30 mins - preferably an hour, or up to three for best results.
- Prepare a tray lined with baking paper and dusted with a layer of course semolina so the pasta doesn't stick.
- Slice a section off the ball and form into a sausage shape. With your hands flat against the board, roll it out until it is long and even, starting in the middle and working out with your fingers splayed.
- Cut the strip into pieces around 2cm wide.
- Using a gnocchi board (or anything with a texture), roll the little pieces down the board with your thumb until they curl over themselves. Press quite hard so they don't end up too thick - you'll get the hang of it after a few. If your pieces are sticking, dust your board with some more flour.
- Repeat until your dough is used up. They'll be fine sitting out at room temp if you are going to use them straight away.
- If making in advance, pop the tray uncovered into the freezer until frozen, then pop into a container or snap lock bag and keep in the freezer ready to be cooked from frozen.

GNOCCHI SARDI WITH ROASTED TOMATO SAUCE – MAKING THE SAUCE

- 1.2kg tomatoes (any type you like)
- 2 small onions
- 8 – 12 anchovies
- 10 garlic cloves (roast with skin on)
- 2 tsp honey
- 1/2 tsp chilli flakes (optional)
- 5 tbsp olive oil
- Salt & pepper
- 1 cup packed fresh basil, torn
- 50g butter

- Pre-heat oven to 180 degrees (160 fan bake).
- Cut tomatoes into even pieces and place in a large roasting dish.
- Add the onions, garlic cloves and anchovies around the tomatoes and if using, scatter the chilli flakes.
- Drizzle the honey and olive oil over, and finish with a good couple of pinches of salt and pepper.
- Roast in the oven for 45 mins to an hour, or until the edges of the onion start to char.
- Transfer to a pot large enough to fit the pasta in, and blend with a stick blender or food processor.
- Heat over a gentle heat while you cook the pasta.
- Boil a pot of salted water and cook the gnocchi sardi for 3 minutes (this pasta has quite a bit of bite, so won't ever get really soft)
- Transfer straight into the tomato sauce with a few tablespoons of the pasta water and the butter. Turn the heat up slightly and let them bubble away for a minute or two.
- Add the torn basil leaves and olives in and serve into warmed bowls/plates.
- Finish with a drizzle of olive oil (truffle oil goes fantastically), a mountain of grated parmesan and the torn burrata. Scatter micro herbs or fresh basil for a garnish.

CHOCOLATE SWIRLED MERINGUES – MAKING THE MERINGUES

- 4 x egg whites
- 220g caster sugar
- 1 tsp vanilla extract
- 1 tsp white vinegar
- 100g dark chocolate

- Preheat oven to 150 degrees.
- Line two baking trays with baking paper. If you want a guide for the meringue size, draw three 10cm circles on the underside of each baking paper piece.
- Using a stand mixer or electric hand beater, beat the egg whites until soft peaks form, around two minutes on a medium-high speed.
- With the mixer running, gradually add the sugar one tablespoon at a time, making sure it is well incorporated before adding the next. Don't rush this part.
- When all the sugar has been added, give the bowl a scrape and add the vanilla, mix for a further five minutes.
- Melt the dark chocolate in a big bowl over a pot of gently simmering water, or in the microwave in 30 second bursts.
- Add the white vinegar to the meringue mixture and mix for a further minute. You should have a very thick and glossy mixture and shouldn't be able to feel any grains of sugar when you rub a bit between your fingers.
- Drizzle in half of the chocolate mixture and stir one or twice to marble.
- Divide the mixture between the 6 circles and use a spoon to smooth them out slightly - don't worry about making them perfect, you want some swoops and swirls!
- Drizzle a teaspoon from the remaining chocolate on top of each one and swirl with the end of a teaspoon or skewer.
- Reduce the oven temp to 120 degrees and bake the meringues for an hour or until crisp to the touch. Don't open the oven door until they are ready to be checked.
- Emilie recommends turning the oven off after the hour and letting them cool down with the door closed for around an hour, then transfer onto a wire rack to cool.

CHOCOLATE SWIRLED MERINGUES – TOPPING & SERVING

- 250g cream cheese, room temp
- 2 tsp vanilla extract
- ¼ cup icing sugar
- 300ml cream
- 70g hazelnuts, toasted & roughly chopped
- Berries of your choice
- Edible flowers (optional)

METHOD

- For the topping, beat the cream cheese, vanilla and icing sugar together until smooth.
- Gradually pour in the cream and beat until thick and smooth. Be careful not to overwhip.
- Spoon a generous dollop of the cream onto each meringue and top with the hazelnuts, sliced berries and flowers if using.
- Use any other decorations that you would like, freeze-dried raspberries and pistachios would also look beautiful!