

church st. enoteca

restaurant :: cellar bar :: events

Introducing ...



Pia Tatjana - Tukiainen

Position:
Sommelier

I eat:
Tofu and mung beans.

First job:
Hair dresser.

Career highlight:
Working at Hotel Como in Reception when Kiss checked-in.

When I'm not at work:
I'm at home cooking, but not tofu and mung beans.

You might not know that:
I love footy. "Go the Tiges!"

If I could I would:
Be a ski bum.

Ideal dining companion:
Conneliza Rice & Hillary Clinton.

My last meal would be:
Duck and foie gras cooked by Phillip Mouchel

Question & Answer – Executive Chef Ron O’Bryan

Each edition of our newsletter we'd like to invite you to ask anyone of us a question. You might have a wine question for Ken, a foodie question for our head chef Ron. So go ahead and fire away.

Email your questions to ron@churchstnoteca.com.au

Q: Hi I dined at the restaurant the other week and you had a cherry clafoutis on the menu, I loved the dessert and was wondering if I could have the recipe. Would this recipe work with blood plums and what other fruits could the cherries be substituted for?
Marie of Brighton

A: Clafoutis can be made with any fruit you like, as well as things like chocolate. What you use is up to your personal taste. It's stone fruit season at the moment so we are using cherries, but I have used berries, plums, apricots, nectarines, rhubarb, apples, pears - the list truly is endless.

I tend to use over-ripe fruit in my clafoutis – for 2 reasons. Firstly they tend to have a much better flavour as the extra ripening time helps develop the natural sugars and secondly as they are usually cheaper. Being that they are over-ripe and have a shorter shelf life, greengrocers sell them at a reduced price. It is also a good way of using up leftover fruit from your fridge.

When using harder fruits (plums, cherries, apples, etc) I tend to make a compote with the fruit before adding it to the clafoutis batter. In fact, I do this with all the fruit I use, with the exception of berries.

Ron's Recipe

Cherry and White Chocolate Clafoutis - (serves 6)



Ingredients

Cherry Compote

- 500g cherries, pitted
- 100g sugar
- 1 stick cinnamon
- 50 ml Cassis (cherry liqueur)

Batter

- 600ml cream
- 300ml milk
- 9 eggs
- 150g castor sugar
- 210g plain flour
- 1 tbsp brandy
- 1 vanilla bean, seeds only
- 100g white chocolate, chopped (or buttons)

Method

Cherry Compote

1. Ensure all the pits are removed from the cherries and chop roughly.
2. Place in a large, heavy-based pot and combine with the other ingredients. Cook over a low heat, stirring regularly until the mixture has a thick, almost jam-like consistency.
3. Remove from the heat and allow to cool completely.

Batter

1. Whisk all ingredients together until well combined and free from lumps.
2. Strain through a fine sieve and refrigerate for at least an hour.
3. Divide the cherry mixture between 6 flat earthenware dishes. Pour in the batter until the mixture nearly reaches the top.
4. Dot the white chocolate around and bake in the oven at 210°C for 10-12 minutes, or until a skewer inserted into the middle comes out cleanly.
5. Dust with icing sugar and serve immediately with pouring cream and vanilla ice cream.

Church St Enoteca Melbourne Food and Wine Festival 2009 Events - March 7th to 23rd

The Great Italian BBQ Saturday 14th

- \$95.00 per person including food & wine
- 12.30pm arrival

The BBQ will be prepared under the clear blue sky in our very own piazza. The vegetables, seafood and meat will be grilled over open coals with ingredients inspired by Italy's peasant regions. Like any Aussie BBQ there'll be beer, albeit Sicilian followed by Venetian Soave and Tuscan Chianti.

Cuisine with Coffee Wednesday 18th

- \$110.00 including food & wine
- 7pm arrival

Coffee has long been a great partner to food. This year Chef Ron O'Bryan will write a 5-course menu and Veneziano Coffee's David Makin, Australian Barista Champion 2008, will roast coffee tailored to each course. Coffee will be incorporated into each dish complimenting the savory and sweet aspects of the menu. A dinner for serious diners and coffee aficionados alike!

Book Today

Contact: Kirsty O'Bryan
Ph: 03 9428 7898
Email: info@churchstnoteca.com.au

