

church st. enoteca

restaurant :: cellar bar :: events

An amazing porchetta!

During the recent long weekend, my wife, Marie and our kids, Lilly and Alessia and I headed up to chilly Myrtleford. We were guests of very good friends Ellen, Peter and Ellen's father Luigi. Luigi was born in Le Marche on the east coast of Italy and came to Australia in 1953 to work on the Snowy Mountain Scheme.

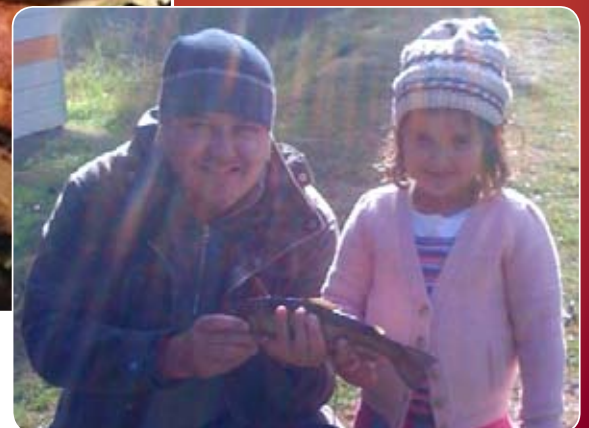
Luigi is an incredibly gracious host who spoiled us with fine wine and food over the four days. It was inspiring to enjoy traditional Italian food made to the same recipe today as it was 100 years ago in Le Marche. The highlight was an amazing Porchetta. Luigi boned out a shoulder of locally grown pork. It was then laid flat and covered it with a mixture of fennel and rosemary, both grown wild on his property. Course ground pepper and sea salt were also added. Luigi then rolled, trussed and roasted the shoulder over open coals in an outdoor oven.

The perfect accompaniment was Luigi's 2009 Merlot picked from his vines and made in his shed with the assistance of Aussie son in law, Pete.

Vas, several of our kitchen team and I will be heading back to Myrtleford in the coming weeks to make salami with Luigi and his Calabrese friend Vince. Stand by for photos and no doubt some great stories!!

All the best,

Al
General Manager
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Introducing...



OSCAR

Position... Commis Chef

I eat ... Only the finest produce

First job ... Kitchen Hand

Career highlight ... Meeting Guy Grossi

When I'm not at work I'm ... Spinning the tunes.

You might not know that ... I love Maccas.

If I could I would ... Work a day job.

Favorite movie line ever ... "I've got the need, the need for speed."

Ideal dining companion ...
The office girls

My last meal would be ... The Church St Enoteca burger

What is your favourite Church St Enoteca dish?... The Church St Enoteca burger.

Food for thought

Did you know it takes 3 litres of water to manufacture one litre of bottled water?

I was recently researching local water on the internet. (We currently use Daylesford and Hepburn Mineral Springs Co.) I stumbled across this innovative and environmentally friendly product:

321 Water – Pure by Design
www.321water.com

Not only does the bottle look amazing, but the campaign to get it off the ground is also very exciting. I've ordered mine, and September doesn't seem that far away.

Lambrusco

In the 70's and 80's, most of the western world, including Australia, were caught up in the mass popularity of industrially produced fruity frothy red wine of low alcohol content and of insipid palate. How trends change! Lambrusco is now making a fashionable comeback.

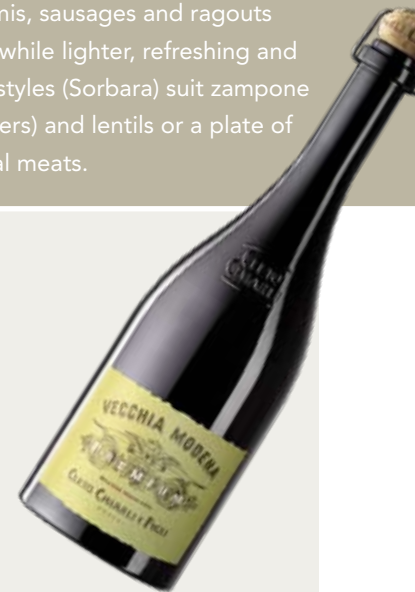
In recent year's producers in Emilia – Romagna have recognised the need to go back to their roots by producing drier wines with fresh fruit instead of simple sweetness or imprecise softness. Quality wines are produced from superior sub-varieties such as:

- Lambrusco Grasparossa di Castelvetro – red with violet highlights, fruity bouquet with considerable tannins.
- Lambrusco di Sorbara – ruby to garnet red, floral bouquet, bright acidity that comes through on the palate.
- Lambrusco di Salamino di Santa Croce – ruby red, very fruity bouquet with medium body.



Food pairings

The zesty acidity and luscious fruit of Lambrusco makes them ideal partners for the speciality dishes from the region, which often are rich in fats and flavours. The more substantial Lambrusco (Salamino) go with roast pork or lamb, pork salamis, sausages and ragouts perfectly, while lighter, refreshing and vivacious styles (Sorbara) suit zampone (pigs trotters) and lentils or a plate of cured local meats.





Vas' Recipe for CHESTNUT AND SWISS BROWN MUSHROOM SFORMATO



INGREDIENTS

- 200 grams x peeled chestnuts
- 200 grams x swiss brown mushrooms, thinly sliced
- 1 x bay leaf
- 2 x cloves garlic
- ½ x medium size onion, finely diced
- 2 x eggs, seperated
- 250 grams x ricotta
- 30 grams x parmesan
- 30 grams x butter, melted
- zest of 1 lemon
- ½ cup x cream
- salt and pepper

Method

Place the chestnuts into a saucepan with the bay leaf and garlic and just cover with water. Bring to the boil and simmer until soft. Drain and reserve some of the cooking liquid and discard the bay leaf.

Sauté the mushrooms in butter on a medium heat. Turn the heat down and cover the mushrooms and cook until soft, and season with salt.

Place the cooked chestnuts into a food processor and puree to a smooth thick paste using some of the cooking liquid if necessary. Add the onion, ricotta, egg yolks, parmesan, lemon zest and melted butter. Process until smooth, and then add the cream and seasoning. Then fold in the mushrooms.

Whip the egg whites to a soft peak and fold into the chestnut mixture. Place into oiled dariole moulds, and cook in a water bath at 170°C for about 40 minutes or until the custards are set. When the custards are cooled, remove from the moulds. Spoon a little cream and grated parmesan on top of the custards and place on a tray with greaseproof on 180°C for 7 minutes.

Serve with some sautéed spinach or a crisp mixed salad.