

## Recipe One:

# Greenlea Beef Scotch Fillet with Edible Weeds and Kelp



### Ingredients

1.5kg Beef scotch fillet (900g ribeye fillet/250g cap – this is for both dishes)

#### For the Beef

- 400g Trimmed ribeye fillet
- Olive oil
- Flaky salt and cracked pepper
- 3 Shallots
- ½ Fennel bulb
- 3 Garlic cloves, sweated down
- 2 Tbsp Dry powdered bull kelp
- 2 Tbsp Chopped fresh kawakawa

1. Heat grill and oil and season beef.
2. Scorch on all sides of beef, let cool.
3. Dice up into bowl, add kelp dust and kawakawa.
4. Heat some oil, place fine diced shallots, fine diced fennel and chopped garlic in saucepan.
5. Cook until soft but not coloured then leave to cool.

#### For the Spiced Tomato

- 200ml Tomato juice
- 2g Agar
- 5ml Tabasco sauce
- Honey to taste
- Salt to taste

1. Heat up tomato juice with tabasco sauce and add honey and salt to taste.
2. Add agar and boil for 1 minute, remove and place into shallow dish to set in freezer.
3. Once set, blend and pass through fine strainer. Check seasoning.

#### For the Preserved Egg

- 2 Egg yolks
- 140g Caster sugar
- 60g Plain salt

1. Preserved eggs need 8 days to make. Mix salt and sugar together, place into a dish, crack egg yolks and make a hollow in salt mix. Place yolk in and cover.
2. Leave 7 days covered in fridge. Remove and place on an oven tray at 70°C for 2 hours or dehydrate them.
3. Store in freezer or chiller until required. Grate as required.

### Assembly

1. Take the diced beef with shallot mix, kawakawa and kelp and mix well.
2. Add spiced tomato gel to bind together.
3. Micro plane in some preserved egg, keeping back some for finishing. Check seasoning.
4. Place into a serving ring or freehand onto plate, arrange some sliced fresh radish on the top and scatter over chic weeds, watercress and coastal spinach.
5. Drizzle with smoked paprika oil.
6. To add some extra crunch, add some fried kumara crisps or artichoke crisps as garnish.



## Recipe Two:

# Herb crusted cap & oven roasted ribeye fillet on barley and wild nettle risotto, kelp roasted baby carrots, foraged greens



### Ingredients

#### Beef

250g Beef cap, cleaned  
1 Tbsp each Chopped fresh Kawakawa, rosemary, lavender, parsley, chervil  
Zest of 2 lemons, ½ Tbsp toasted crushed coriander seeds  
Olive oil  
Flaky salt and cracked pepper  
400g Ribeye fillet



#### Method:

Firstly, preheat oven to 180°C, sear seasoned beef ribeye fillet in hot pan and place in oven for 7 minutes turning half way through cooking, remove from oven and wrap in foil to rest.

Meanwhile prepare the beef cap by firstly mixing herbs, lemon and coriander seed together and lightly oil the beef cap, rub through the herbs and season both sides of the cap with flaky salt and cracked pepper, cook on a hot grill till medium rare and allow to rest.

#### Barley risotto

120g Barley, boiled till soft in lightly salted water  
½ White onion, peeled and diced  
4 x Garlic cloves, peeled and fine chopped  
¼ bulb Fennel, fine diced  
150ml Coconut cream  
2 Tbsp Dry cranberries, fine slices  
2 Tbsp Walnuts, toasted and chopped  
Zest of fresh lemon  
1 cup Wild nettle leaves picked  
Fresh wild fennel to finish  
Flaky salt and cracked black pepper  
Oil to cook

#### Method:

In a small saucepan sweat onion, garlic and fennel till soft. Add cooked barley and coconut cream and bring to the boil, add walnuts and cranberry along with nettles, cook out nettles till soft, add water if becomes too dry. Add lemon zest and adjust seasoning, mix through fresh chopped fennel.

#### Garnish:

8 x Baby carrots, peeled  
1 Tbsp Bull kelp powdered  
100g Beef dripping  
Coastal spinach or other greens

#### Assembly:

Roast carrots with dripping and bull kelp at 180°C until soft.

Place risotto on plate and arrange the beef as desired amongst plates, place carrots on and arrange some greens to finish.