



Stanthorpe Berry Festival 2024

Celebrity Chef – Matt Golinski

Recipes

Grilled Inglewood Chicken, Veneto Salami, Olives, and Radicchio with Truffled Mustard and Honey Dressing

Serves 4

Ingredients:

500gm Inglewood Chicken Thigh
2 tbs vegetable oil
150gm 3Geese Veneto Salami, sliced
½ cup Coolbardie Smoked Olives
2 cups radicchio, broken into 1-inch pieces
½ cup flat parsley leaves
1 shallot, finely sliced
1 tbs GBG Truffle Mustard
2 tbs GBG Truffle Honey
4 tbs GBG Black Garlic Caramelised Balsamic
4 tbs GBG Truffle Oil

Method:

Rub the chicken with the vegetable oil, season with salt and pepper and grill on a hot BBQ until cooked through.

Lightly grill the slices of salami then cut the chicken and salami into strips.

Mix with the olives, radicchio, parsley and shallot.

Whisk together the mustard, honey, balsamic and oil and season with salt and pepper.

Mix the dressing through the salad and serve warm.



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Recipes

GaUCHO Spiced Chicken Breast with Zucchini, Chickpea and Mint Salad and Chimmichurri

Serves 4

Ingredients:

2 Inglewood chicken breasts, butterflied
2 tbs Chef Dylans Gourmet Food Co Gaucho Spice Mix
1 tbs vegetable oil
2 zucchinis, shredded
1 cup cooked chickpeas
2 tbs The Chilli Love Co Tomato Chilli Relish
2 tbs lemon juice
2 tbs GBG Garlic Olive Oil
1 cup flat parsley leaves
2 tbs oregano
1 clove garlic
2 tbs Budburst Black Plum Shrub
100ml GBG Garlic Olive Oil
Salt and pepper

Method:

Rub the chicken breasts with vegetable oil and sprinkle with the Gaucho spice.

Grill until just cooked through and set aside to rest.

Whisk together the tomato chilli relish, lemon juice and olive oil.

In a small food processor, blend the parsley, oregano, garlic, black plum shrub and olive oil to a paste.

Mix the tomato dressing the zucchini, chickpeas and mint.

Spread the chimichurri onto the chicken breasts and arrange on a platter.

Place the Zucchini salad on top of the chicken and serve while hot.



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Recipes

Individual Strawberry and Rhubarb Pavlovas, Plum and Rose Geranium Shrub Syrup, Marmalade Mascarpone

Serves 8

Ingredients:

3 egg whites

150gm castor sugar

1 tsp cornflour

½ tsp white wine vinegar

1 punnet strawberries, sliced

1 cup rhubarb, diced

100ml Budburst Plum and Rose Geranium Shrub

100 gm castor sugar

250gm mascarpone

2 tbs Black Wattle Breakfast Marmalade

Method:

Preheat the oven to 110°C.

Whisk egg whites with an electric beater until they form stiff peaks, then slowly add the sugar while still mixing. Continue beating for around 5 minutes until the sugar has dissolved.

Gently fold in the cornflour and vinegar and transfer the mix to a piping bag.

Pipe 8 equal mounds onto a baking tray lined with baking paper and use the back of a spoon to make a 'well' in each.

Bake for 1 hour, then turn off the oven and let them cool down with the oven door slightly ajar.

Place the Budburst Plum and Rose Geranium Shrub and castor sugar in a small saucepan, bring to the boil and simmer for 5 minutes. Add the rhubarb and strawberries and simmer gently for 10 minutes or until the rhubarb is tender. Refrigerate until completely cold.

Gently stir the marmalade through the mascarpone and spoon into the tops of each of the pavlovas and top with the strawberries and rhubarb.



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Recipes

Fermented Honey and Soy Pork Scotch Fillet, Pickled Daikon and Green Strawberries, Peppered Cashews, Barrel Aged Miso Hot Sauce

Serves 4

Ingredients:

600gm pork scotch fillet, cut in to 1 cm steaks
50gm Australian Bee Products Fermented Honey
50ml soy sauce
2 tbs sesame oil
1 tbs grated ginger
1 cup shredded daikon
1 cup green strawberries, sliced
½ cup rice vinegar
¼ cup water
¼ cup castor sugar
1 tsp salt
½ cup Twins Pantry Peppered Cashews
½ cup Sabarac Barrel Aged Miso Hot Sauce
2 tbs toasted sesame seeds
½ cup coriander leaves

Method:

Whisk together the honey, soy, sesame oil and ginger and pour over the pork steaks. Cover and refrigerate for 1 hour.

Salt the daikon and allow to sit for half an hour, then squeeze out excess liquid.

Mix the rice vinegar, sugar, water and salt until all has dissolved. Pour half over the daikon and the other half over the sliced strawberries. Cover and leave at room temperature for 30 minutes.

Grill the pork steaks on a hot BBQ and arrange on a serving platter.

Spoon over the miso hot sauce and top with the pickled daikon and strawberries.

Sprinkle over the cashews, sesame seeds and coriander.



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Recipes

Pain Perdu with Homemade Ricotta, Mixed Berries in Mead and Honey Caramelised Almonds

Serves 4

Ingredients:

4 slices brioche

3 eggs

150ml milk

50ml cream

1 tsp vanilla paste

100gm butter

2 tbs castor sugar

½ tsp cinnamon

1 lt milk

30ml white wine vinegar

1 tbs castor sugar

½ tsp lemon zest

500gm mixed strawberries, blueberries, raspberries

1 cup Australian Bee Products Aged Traditional Mead

2 tbs Australian Bee Products Cinnamon Infused Honey

½ cup Twins Pantry Honey Caramelised Almonds, roughly chopped

½ cup fresh mint leaves

Method:

Rinse out a saucepan with cold water and pour in the milk. Heat to 85°C, remove from the heat and gently stir in the vinegar. Allow to stand for 10 minutes before scooping off into a sieve with a slotted spoon. Refrigerate until cold, then stir in the tablespoon of sugar and lemon zest.

Place the mead and honey in a small saucepan and bring to the boil. Add the berries, bring to the boil and simmer for 2 minutes. Remove from the heat and cool.

Whisk together the eggs, milk, cream and vanilla.

Heat the butter a large frypan to a medium heat, then quickly dip each slice of brioche into the egg mix, and fry in the pan until golden on the outside and cooked through on the inside.

Mix together the cinnamon and sugar and sprinkle over the cooked pain perdu.

Top with the ricotta, berries, honey almonds and mint.

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