

 **LEXUS** CULINARY PARTNER




Australia :



CHEF

NEIL

PERRY

 @chefneilperry

ABOUT

For nearly thirty years Neil Perry has been a champion for Australian cuisine, first at the award-winning Rockpool Bar & Grill in Sydney and now at an empire of restaurants including Rosetta, R Bar and Spice Temple across the country. With numerous television shows and over ten books, he famously pony-tailed iconoclast is among Australia's most recognizable food personalities, and his restaurants are among the continent's most lauded.

PERSPECTIVE

Whether it is high-grade wagyu from Blackmore's farm in the Victorian high country to the famed prosciutto di San Daniele from Friuli Venezia Giulia, Perry insists on using only the highest quality ingredients prepared with exquisite skill. Perry's pantry draws from a range of culinary influence from Chinese cuisine at Spice Temple, to haute steakhouse as at Rockpool Bar & Grill, to Italian, at Rosetta. The hallmark of Perry's food is a delicate balance between innovation and classicism.

Inspiration For _____

PROSCIUTTO AND GRIBICHE ON TOAST

For the 2019 Lexus Melbourne Cup, the annual thoroughbred race held the first Tuesday of every November since 1861, Perry was inspired by traditional English tea sandwiches and finger foods well known throughout the finer racetracks of the world. Here he's taken an Italian jag, a riff on bruschetta, layering silken prosciutto di San Daniele over the tart acidity of a gribiche -- a French egg-based sauce -- atop points of sourdough toast.

PROSCIUTTO AND GRIBICHE ON TOAST



PREP TIME

20 MIN



COOK TIME

20 MIN



SERVES

6



DIFFICULTY

1/5

INGREDIENTS

1 loaf of artisanal sourdough,
cut into roughly 5x5cm pieces

100ml fresh mayo

4 hard boiled eggs, diced

20g parsley, chiffonade

20g cloves, chopped

50g cornichon, diced

20g capers

Drop of Tabasco

Olive oil

Black pepper

San Daniele prosciutto

Chervil

DIRECTIONS

SOURDOUGH TOAST

Rub sourdough with olive oil and char on a grill plate until golden brown.

GRIBICHE

Mix fresh mayo, hard boiled eggs, parsley, cloves, cornichon, capers, Tabasco, olive oil and black pepper together in a small bowl and set aside.

Once the toast is ready, pile on the gribiche, add the thin slices of San Daniele prosciutto, garnish with fresh chervil and serve.

