

 LEXUS CULINARY PARTNER



Australia :




CHEFS

MATT STONE

AND —————

JO BARRETT

 @chefmattstone @jobarrett

A B O U T

From their fine dining restaurant at Oakridge winery in the picturesque Yarra Valley of Victoria, chefs Matt Stone and Jo Barrett present the bounty of their surroundings. Apart from its exquisite preparations of local ingredients, the focus at Oakridge is firmly on sustainability. Stone and Barrett emphasize ethically sourced ingredients, minimal food waste and energy efficiency. So far their dedication has paid off. Oakridge has been the recipient of Time Out Melbourne's Restaurant of the Year as well as earning near-universal adoration.

P E R S P E C T I V E

The guiding light for Chefs Stone and Barrett is sustainability. This means using hyper-local ingredients, many harvested from the winery's garden, the rest from the Yarra Valley, in ways that minimize food waste. It can mean foraging. It can mean showcasing proteins as in an emu pastrami and crocodile toast. It can mean the reuse of what might otherwise be discarded, as in the day old bread that accompanies Barret's jersey milk dessert. But in the kitchen at Oakridge, it also always means delicious.

Inspiration For _____

G I N O R A N G E P A R F A I T

The inspiration from this refreshing dessert came, like all things from Oakridge, from the Yarra Valley, home to Chefs Stone and Barrett's restaurant and garden. From the tangelo, a hybrid citrus which grows on the fertile slopes, to the gin -- here made with Four Pillars, a local distillery -- to the savory buckwheat adding crunch to the creamy parfait, this is Yarra at its most delicate and bracing and beautiful.

GIN ORANGE PARFAIT



PREP TIME

20 MIN



COOK TIME

30 MIN



SERVES

6



DIFFICULTY

2 / 5

INGREDIENTS

4 egg yolks

125g castor sugar

5ml lemon juice

5ml vanilla seeds

100g whole orange purée

250g crème fraîche

80g cream, whipped

Crystallized poppy seed

Buckwheat

Toasted fennel seeds

DIRECTIONS

GIN ORANGE PARFAIT

Spray a large, deep baking tin or tray, choose one the thickness you want your parfait to be at the end, as you will be cutting discs from it. Spray with oil spray and line with cling wrap making sure you have a slight overhang and the wrap is pressed flat and into the corners on the tin.

You will need a medium sauce pan with a small amount of water in it, and a large bowl that fits over the pan.

Place the pan of water on the stove and allow the water to come to a gentle simmer.

Whisk yolks, sugar and lemon juice in that medium bowl that fits over the bain marie, whisk until pale and thick. Remove from the heat, add the vanilla and continue to whisk to cool slightly.

Gently fold in the cooled pureed orange (discard any excess water that may have formed), then add the crème fraîche. Once combined, fold in the whipped cream and pour into a lined loaf tin. Place in the freezer until frozen or even better over night.

Once frozen cut portion with circle cutter (6cm diameter)

Roll outer edge in crystallized poppy seed and buckwheat. Top with 5 toasted fennel seeds

