

Silvi's Recipe Collection



Peacock Hill Vineyard

HUNTER VALLEY NSW

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Mushroom Salad Serve with a cold glass of Absent Friends

*Adapted from a recipe in "200 Thai Favourites" a wonderful gift from my friend Eva.
So easy...and a great way to use up some left-over beef if you don't have time to cook.
(serves 4)*

Ingredients

2 large cloves garlic
2.5cm piece fresh ginger
Mixture of soft salad leaves, washed
Small handful of coriander leaves, washed
Small handful of mint leaves, washed
3 spring onions, finely sliced
2 shallots, finely sliced
300-500g button mushrooms,
cleaned, stem shortened
10-12 little tomatoes, halved
4 tablespoons lime juice
2 tablespoons fish sauce
2 tablespoons light soy sauce
Sesame seeds
½ tsp chilli flakes*

** Be careful. Just a little is hot!*

Method

1 - Prep

Dry fry some sesame seeds in a non-stick pan till lightly browned. Remove from heat and cool in another little dish.

Using the same pan, spray very lightly with Rice Bran Oil & dry fry your whole mushrooms, open/stem side down first to release some of the moisture. Cover with lid. You may need to add a few drops of water to create some steam. When nicely browned, turn over. They will shrink in size. Be careful not to burn them. Cool.

Slice your beef thinly and set aside.

2 - The Dressing

Measure the fish sauce, light soy sauce and lime juice into a dish.

Using your grater, finely grate the ginger and the garlic. Add to the fish sauce/soy sauce/lime juice. Taste and adjust seasoning. (fast circular motions, wipe off with finger- no cuts)

Add chilli flakes and finely sliced shallot. Stir to combine.

3 - The Assembly

Quarter the cooled mushrooms and toss in the dressing, saving a little bit to drizzle over the meat.

Gently toss in the halved tomatoes and spring onions.

Mix a pile of soft salad greens, coriander leaves, mint leaves on each plate.

Top with mushrooms/tomatoes/spring onions.

Top with beef slices (if using). Drizzle with extra dressing.

Sprinkle with toasted sesame seeds.

RELAX and ENJOY with a cold glass of Absent Friends



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Veal Medallions with Pancetta and Hunter Mozzarella Serve with Top Block Chardonnay (serves 4)

Ingredients

4 veal medallions or Frenched Veal Cutlets
4 thin slices pancetta
Mozzarella cheese, sliced
1kg ripe Roma tomatoes
Salt
Sugar
Tabasco
4 basil leaves

Method

1 - Wash and halve tomatoes, spray lightly with olive oil and place cut side up in a dish. Bake in a hot oven (190°C-200°C) for approx 25-30 minutes. Cool. Puree and then lightly rub through a sieve. Add salt and a pinch or two of sugar to taste, it will make the tomatoes taste richer but do not make it sweet! Discard the remaining skin and seeds. Season with tabasco. In a small saucepan, reduce by approximately one third.

2 - Season veal with some salt and pepper & seal veal on a hot pan for only 30 seconds each side. Arrange veal on a baking dish. Top each medallion with a slice of pancetta, then a basil leaf and then the mozzarella.

3 - Bake approximately 6-8 minutes in a moderate oven (180°C) (approx 12 minutes if you use a thick veal cutlet)

4 - Lift veal carefully onto plate and spoon tomato puree over the top.

Serve with steamed young potatoes tossed in extra virgin olive oil and salt and pepper, leaf salad with balsamic dressing and a glass or two of 2003 Top Block Chardonnay.

Taste the food and wine separately first then see how their flavours intertwine when put together! Bellissimo!



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Cider Poached trout with mustard –chive crème fraîche ...adapted from "Gourmet Traveller" many years ago (serves 4-6)

Ingredients

Mustard crème fraîche

- 1 bunch chives, finely chopped
- 2 teaspoons wholegrain mustard (*we like French*)
- 250g crème fraîche

Fish

- 750ml dry apple cider (*we like a Bilpin cider*)
- 3 sprigs of thyme
- 3 french shallots, thinly sliced
- 6 black peppercorns, slightly crushed
- 2 fresh or dry bay leaves (it doesn't really matter in this recipe because of the short cooking time)
- 6 x 200g ocean trout fillets (*we use salmon when it is harder to get trout but trout truly is wonderful*), skin off & pin-boned

Cucumber, apple and dill salad

- 4 small Lebanese cucumbers
- 3 granny smith apples (*quartered, cored and thinly sliced*)
- 2 teaspoons of lemon juice
- 1½ tablespoons of olive oil
- S&P to taste

Method

1 - To make the mustard crème fraîche:

Place all ingredients into bowl, season to taste, combine well. Cover and refrigerate till needed.

2 - To prepare the fish:

Place cider, thyme, bay leaves, shallots and peppercorns into a large deep frypan and bring to the boil, then simmer over low heat for 10 minutes.

Add trout and simmer gently 2 minutes (*we did per side and it depends on how thick the pieces are*).

Use an egg slice to turn (*as it is quite delicate*)

Remove pan from heat and stand, covered, for another minute for medium rare or until cooked to your liking. (*Use a skewer to test or flake a little off one end*).

Remove fish from cooking liquid and discard the liquid.

Top with some crème fraîche and serve with cucumber, apple and dill salad.

3 - To prepare the salad:

Mix the lemon with the olive oil

Using a vegetable peeler, shave cucumber into thin ribbons lengthwise, discarding seed cores and combine in a bowl with apples.

Toss gently with lemon and oil comibito coat and prevent oxidation of apples.

Add dill, S&P.

**Plate up and...RELAX and ENJOY with a glass of well chilled
2018 Chardonnay.**



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Green Mango, Tomato and Herb Salad

...for those summer evenings when you want something different with your prawns, steamed fish or chicken schnitty...

(serves 2-4)

Ingredients

*NOTE: You will need a mango shredder.
Available in good Asian Groceries.*

Salad

1 green mango (*very firm*)
1 punnet solanato tomatoes
Handful snowpeas

Dressing

2 cloves garlic
1 chilli (*as hot as you like*)
30-50g Palm Sugar (*grated*)
2½ tbsp Light Soy Sauce
2 tsp chilli oil
25ml Vegetable Oil or Rice Bran Oil
100ml lime juice
1 tbsp chopped coriander

Garnish

50g Roasted Peanuts
(*not salted, granulated or whole*)
40g Fried Asian Shallots

Method

1 - Organise the fish/prawns/chicken schnitzel ready for cooking

2 - To prepare the dressing:

Cut chilli into short strips and using a mortar and pestle pound chilli and garlic to a paste.

Add palm sugar and pound together then add soy sauce and stir till sugar dissolves.

Finally add all remaining dressing ingredients, stir well and set aside.

3 - To prepare the salad:

Peel and shred mango into a large salad bowl. (*Cradle mango in one hand and use quick, light strokes otherwise the 'shreds' do not separate well.*)

Rinse and flick dry herbs, pick off leaves, roughly chop if they are large, put in with mango.

Add dressing and mix with your hands to incorporate all ingredients well. (*Add only 2-3 tablespoons and reserve the remainder to add later as you like or use with noodles tomorrow/day after*)

Rinse and quarter tomatoes, rinse and slice snowpeas lengthwise into strips, then add the tomatoes and snowpeas to salad bowl and combine gently.

Prepare your protein.

With paper towel, wipe around inside of salad bowl, top with fried shallots and roasted peanuts. Alternatively, lightly pile onto individual plates before adding garnish on top.

And now the MOST IMPORTANT PART: Plate up and...RELAX and ENJOY with a glass of well chilled Happiness Is...



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Umami Beef

*... adapted from a recipe in one of my favourite cookbooks, 'At home with Umami'
(serves 4)*

Ingredients

Garlic Pesto

2-3 large cloves garlic

Finely chopped leaves from 2 Rosemary sprigs

5 black peppercorns

Extra Virgin Olive Oil

Good pinch of salt

Rub

1 tablespoon Porcini powder

2 tablespoons sea salt

1 tablespoon brown sugar

1 tablespoon smoked paprika

1 tablespoon dried oregano

2 teaspoons ground cumin

2 teaspoons garlic powder

1 teaspoon. ground black pepper

½ teasp. Cayenne pepper

Protein and Veggies

Your favourite cut of beef:

Scotch Fillet, Eye Fillet, New York cut

Vegetables for the side dishes:

We love to have jacket (w/sour cream) or

roasted potatoes, garlic roasted tomatoes and

garlic/rosemary roasted carrots.

Method

1 - Organise all of your side dishes

2 - To prepare the garlic pesto:

Using Pestle and mortar, pound together garlic, rosemary, peppercorns and salt then add enough EVOO to form a loose pesto. Set aside.

3 - To prepare the steak with rub

Combine all of the rub ingredients in a bowl until well mixed.

Pat each steak dry with paper towel.

Rub each steak with a tablespoon of mixture to coat well.

Place on a plate and drizzle with a little bit of the pesto. (*reserve the remainder*)

Cover and leave 20-30 min to come to room temperature.

Preheat your frying pan (*we use a cast iron grill pan*) to medium-high heat.

Once hot, cook to your preference.

Rest. Slice diagonally and plate up with sides. Drizzle any pan juices over meat.

Serve left-over pesto on the side.

And now the MOST IMPORTANT PART... RELAX and ENJOY with a glass of A Great Life, OPA! or Silvi Shiraz.



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Green Tea Noodles with Smoked Salmon, Cucumber and Pickled Ginger
Serve with Absent Frineds or 2017 Top Block Chardonnay
(serves 4)

A light, refreshing cold seafood salad for our beautiful summer days.

Ingredients

Huon Smoked Salmon Deli Bites
Hakubaku ChaSoba Noodles
3 Spring Onions, thinly sliced
2 Lebanese Cucumbers cut in half lengthwise,
deseed and slice (not too thinly)
Handful of Sugar snap peas rinsed and cut into chunks
2-3 tsp Pickled Ginger
2 cloves of Garlic
Huon Salmon Roe
From the pantry...
90 ml Rice Wine Vinegar
1 tsp Soy Sauce
1 tsp Caster Sugar
70ml Grapeseed or Rice Bran Oil

Method

1 - For the HAKUBAKU chasoba noodle (green tea noodles)

Mix together 50ml of the rice wine vinegar and 1 tsp caster sugar in a bowl and reserve.

Cook noodles according to packet instructions. Drain in sieve. Cool under running water. Sprinkle with the vinegar/sugar mix & toss with sieve to coat.

2 - For the dressing, whisk together the remaining 40ml rice wine vinegar, grapeseed or bran oil, soy sauce and 2 cloves garlic crushed in a bowl and reserve.

Press reasonably dry the pickled ginger with papertowel, then julienne and separate. Place in a bowl with spring onion, lebanese cucumber and sugar snap peas.

Toss the vegetables in half of the prepared dressing to coat.

3 - To finish, twist some noodles into your bowl, top with some salad and a serve of the Smoked Salmon. Drizzle a little of the remaining salad dressing over the salmon. If you are feeling a little decadent, top with a teaspoonful of Salmon Roe! (the orange roe). This is George's extra touch.

And now the most important part....

Relax and ENJOY with a glass of Absent friend or 2017 Top Block Chardonnay



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Rosemary and Ricotta Gnocchi Serve with Fond Memories (serves 4)

...for those cooler summer evenings when you don't want much but you want something special.

Ingredients

500g Drained Ricotta
1/2 cup Pine Nuts
1/3 cup Parmesan Cheese
(we prefer Romano)
Rosemary
(2tbsp picked+ 1tbsp chopped)
50g Butter
2-3 Lemons
1 Egg

From the pantry...
3/4 cup Pasta Flour
(plus extra for dusting)
1/2 tsp Salt
1/2 tsp Ground White Pepper

Method

- 1 - Place a large pot of water on to boil. When boiling add some salt.
- 2 - For the Sauce
 - Wash and pick over 2tbsp rosemary leaves
 - Juice 1-2 lemons (we also use a zester to add some zest strips for that extra lemony zing just before serving)
 - Toast ½ cup pine nuts
 - Measure 100g butter ready (Have a heavy based frypan on hand for making the sauce)
- 3 - For the gnocchi
 - Grate Parmesan(or Romano) finely
 - Place ricotta, S&P, Parmesan/Romano, lightly beaten egg, chopped rosemary into a bowl. Sift flour over top. Stir to combine. Using hands, bring dough together and knead quickly and lightly.
 - Cut dough into 4 pieces. Lightly flour a clean bench and roll each into long sausage shapes (approx. 2cm thick).
 - Use a small knife and cut off 2cm pieces. Place on a tray. Do the same for all 4 'sausages'.
- 4 - Tip all gnocchi into the boiling water. Cook for 3 minutes.
(They will rise to the top.)
- 5 - To finish
 - Heat frypan and once hot, add butter and swirl pan. As it starts to turn golden light brown add rosemary. Once butter has browned, remove from heat immediately and add lemon juice to taste (and zest if using).
 - Drain gnocchi and toss in pan with the butter sauce.
 - Serve in warm bowls and top with toasted pine nuts.

And now the most important part.... Relax and ENJOY with a glass of Fond Memories



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Smooth Dory with Cherry Tomatoes Serve with Top Block Chardonnay (serves 4)

Ingredients

4 small-med fillets of smooth dory or deep sea perch
(rinse, pat dry, pick out bones with tweezers)
3 French onions (shallots)- dice finely
150ml verjuice
100g cold butter- cut into 1cm cubes
6-8 cherry tomatoes (or 12-16 grape tomatoes)- dice
finely
3 spring onions-slice the pale green part thinly
Salt & pepper
Extra Virgin or Traditionale Olive Oil
Crusty dinner rolls (the par baked type from the
supermarket)

Method

Cook dinner rolls according to instructions on pack.

In a small saucepan, bring shallots to boil in the verjuice.
Cook for approximately 3 minutes to reduce by about one
third. Remove from the heat and whisk in the butter, one
or two cubes at a time. Lightly stir in tomatoes and spring
onions. Add salt and pepper to taste. Cover to keep warm
while you cook the fish.

Brush olive oil on each side of fish and sear on high heat
for 2 minutes on each side. Fish should flake easily but not
be dry. (A cast iron pan with the wavy/grill surface is great
to give the char grilled pattern)

Arrange fish onto plates, top with tomato and enjoy with a
hot bread roll and a glass of 2002 Top Block Chardonnay.



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Lemon-Garlic and Rosemary Lamb with Lemon Potatoes Serve with Faith Cabernet Sauvignon or A Great Life (serves 4)

Ingredients

- 1 easy-carve leg of lamb
- 1 lemon, cut half into slices- quarter each slice
- 1 head of garlic-peel and halve (if large) so that you have approximately 10-16 cloves
- 1 bunch rosemary, washed and separate 16-20 small sprigs
- 4-5 medium potatoes, washed, peeled, quartered microwaved on high 4 minutes
- 100ml good quality olive oil mixed with juice of remaining half of lemon
- Salt, freshly ground pepper, lamb herbs
- 150ml chicken stock
- 50ml dry white wine

Method

- 1- Preheat oven to 180°C
- 2- Make approx.16-20 slits all over lamb and press 1 piece each of garlic, lemon and rosemary into each slit.
- 3- Brush all over with oil/lemon.
- 4- Place lamb onto baking rack. Season with salt, pepper and lamb herbs
- 5- Toss warm potatoes in lemon/oil mix and place under rack.
- 6- Pour stock and wine into baking dish.
- 7- Bake until lamb is cooked to your preference. Rest 15 minutes before slicing.

Serve in summer with a leaf salad (be light with the addition of vinegars) and a glass of 2002 Faith Cabernet Sauvignon.

Any leftover lamb is delicious sliced thinly on a crispy baguette with salad.



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Good Company Jelly (serves 4-6)

Ingredients

500ml water & 220g caster sugar
1 cinnamon stick
1 star anise
5 strips lemon zest
500ml (1 bottle) Good Company
12 sheets gelatine

Method

- 1 - Line a 20x30cm baking tray with overlapping clingwrap. Press down well so that liquid doesn't seep between layers.
- 2 - Put water, sugar, cinnamon, star anise and lemon zest into a small saucepan. Stir and bring to the boil. When sugar has dissolved, reduce the heat and simmer for 10 minutes. Cool slightly, strain and add the Good Company.
- 3 - Meanwhile, soak the gelatine sheets in cold water till soft, squeeze out excess water and add to the warm mixture. Stir until dissolved. Do not reheat as this might cause a failure to set.
- 4 - Pour into tray and refrigerate overnight to set. Cut into small squares and carefully lift off.

Enjoy with vanilla ice-cream or just a naughty square or two on its own.



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Duetto Panne Cotte

*Recipe kindly given/created by Chef Darren Ho to match
Peacock Hill "Good Company" dessert wine.
(Serves 6-12 depending on the size of your 'cup'.)*

Ingredients

Gelatine leaves (2.5gram/leaf) x 3

Milk Full Cream x 225 millilitre

Cream x 225 millilitre

Duetto from Binnorie Dairy 100 grams

*(you can make your own duetto by blending 3 parts
mascarpone & 1 part gorgonzola together till smooth)*

Sugar Castor x 50 gram

Vanilla Pod x 1 each

Fresh figs x 4

Method

1 - Soak the gelatine leaves in water

2 - Cut the figs into quarters and either marinate in some "Good Company" for a few hours or poach off in some sugar syrup for 15 minutes and leave to cool down in the syrup.

3 - Gently heat the milk, blue cheese and cream in a stainless saucepan with the sugar and the vanilla bean (cut in half lengthways)

4 - Stir until the sugar & cheese dissolves. Taste for balance of blue cheese flavour. If you need to add some more duetto you can do so.

5 - Squeeze out the water from the gelatine leaves and drop it into the , milk mixture, stir until completely dissolved.

6 - Add the scrapings from the vanilla beans & pour into the dariole moulds.

7 - Refrigerate for at least 6 hours.

8 - To serve lay the dariole mould on the side and push the side of the panne cotte towards the centre to create an air pocket on the side, then tip upside down onto a plate. Place figs around with a drizzle of the juices around the plate.

And now the MOST IMPORTANT PART:

RELAX and ENJOY with a serve of Peacock Hill's Good Company



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Chocolate Pana Cotta

*... Such an easy dessert to make the night before guests arrive for Easter
(Serves 6-12 depending on the size of your 'cup'.)*

Ingredients

600ml carton of fresh cream

$\frac{3}{8}$ cup Pure icing sugar

1 tsp Organic vanilla bean paste (Queen brand)

90g Dark cooking chocolate (Lindt 70% is great)

Gelatine sheets (check with the brand how many to use)

Method

1 - Place cream, icing sugar, vanilla in a saucepan and allow to simmer until reduced by approximately one third. Keep stirring gently with a wooden spoon ensuring that the cream does not catch on the bottom. Add the chocolate and stir until nicely melted, incorporated, smooth. Take off heat .

2 - Place gelatine sheets into cold water and soak for five minutes. (The number you will need depends on the brand/ strength level.)

3 - Squeeze gelatine sheets and pop into the chocolate mix. Stir well to make sure it has all dissolved. Do not heat, the warmth of the mix is enough.

4 - When cooler, pour into your serving cups etc. We love to present this in the little coffee glasses/cups (rather than the unmoulded type of panna cotta)...

5 - Refrigerate overnight.

6 - Top with freshly whipped cream and a few blueberries on the side/ saucer...rich and decadent, the serve can be smaller than usual... looks like a cute little cappuccino.

And now the MOST IMPORTANT PART:

RELAX and ENJOY with a serve of Urban Myths