

BRENT MARTIN – ONEMATA, PARK HYATT

Starter

SUMMER GAZPACHO – TOMATO, CUCUMBER, CAPSICUM WITH ROASTED MUSHROOM FOCACCIA

Feeds 6

Summer Gazpacho

Ingredients

20 vine tomatoes

2 red peppers

½ cucumber (peeled and deseeded)

1/3 A10 tin of whole peeled Italian tomatoes

½ red chilli (deseeded and chopped)

150ml ketchup

400ml tomato juice 10

large basil leaves

Method

Squeeze the vine tomatoes so all the seeds are released.

Discard the seeds and place tomatoes into a large bowl.

Add all the other ingredients and leave to marinate for 3-4 hours.

Once marinated put the mixture into a blender. Blend until a liquid then pass through a sieve into a clean bowl.

Focaccia

Ingredients

595 grams plain flour

530 grams water

¾ tsp dried yeasts

1 Tbsp Flaky salt 70g

extra virgin olive oil

Method

Place all ingredients except for the olive oil into the bowl of a planetary mixer with the hook attachment, mix on high speed for 3 minutes.

Pour the olive oil into a mixing bowl and add the dough, cover and set aside to prove

After two hours transfer the dough to a line 30x20cm tin and bake at 220 °c for 16 minutes or until golden brown and cooked through.

Main

GRILLED CHICKEN & EGGPLANT WITH ORANGE SOY REDUCTION

Feeds 6

Grilled Chicken

Ingredients

3 Kiwifruit - skin removed 6

Chicken thighs

Method

Cut a few slits on the chicken. (Allows the marinate to better penetrate into the meat)

Lightly season the chicken with salt and pepper

Smash the kiwi fruit and coat the chicken with it. Make sure every part of the chicken is coated with the kiwi fruit

Marinate for at least ½ hr before grilling. Overnight marination in a zip lock bag would yearn best results. Grill skin down 1st till crispy then flip and slowly grill till cooked.

Orange Soy Reduction

Ingredients

Zest 6 Oranges

Juice 3 Oranges

600ml Soy Sauce

300g Sugar

12g Cinnamon Stick

6g Star Anise

6g Clove

1200ml Water Salt

Method

Combine everything in a pot except Salt and Orange Zest.

Bring to boil then turn down to simmer

Reduce the sauce till nice sticky consistency

Add in the zest and salt to taste

Let it cool to use later

Fried Rice Puff Eggplant

Ingredients

1 Egg Plant

1 Cup of Rice Puffs

1 egg beaten ½

Cup Flour

Oil for Frying

Salt

Method

Cut the eggplant to 1 inch thick

Season with Salt for 30 mins to remove water content- then wipe the salt off

Blend the Rice Puffs to resemble bread crumbs

3 separate bowls- Flour, Eggs, Rice Puffs- coat the eggplant in flour first, then egg and then coat the entirety of the eggplant with the rice puffs

Fry the eggplant till it has a nice golden colour and crispy on the outside- season with salt

Dessert

BERRIES AND CREAM

Feeds 6

Victoria Sponge

Ingredients

250g unsalted butter

250g castor sugar

250g whole egg (5 eggs)

250g plain flour

20g baking powder

5g vanilla

Method

Pre heat your oven to 160 degrees | line a square baking tin with baking paper. In a standard mixer with a paddle attachment beat the butter, castor sugar and vanilla until it is light and fluffy.

Slowly add a little of the egg, then flour, then egg then more of the flour until all is mixed in. Turn the mixer up to speed 2 and beat for 1 to 2 minutes.

Pour the batter in the prepared tin, spread till flat and place in oven bake for 35 to 45 minutes or until fully baked.

Once cooled cut into 8cm x 2.5cm rectangles

Raspberry Sorbet

Ingredients

500g raspberries (fresh or frozen)

250g water

250g castor sugar

30g lemon juice

Method

Blend raspberries until well blended

heat the water and castor sugar until the sugar has dissolved, add to the blended raspberries and lemon juice.

Place in ice cream machine and churn till frozen.

Vanilla Chantilly Cream

Ingredients

500g double cream

70g icing sugar

3g vanilla paste or essence

Method

Place all ingredients into a mixing bowl with a whisk attachment. On medium speed, whip until medium peaks form.

Place into the refrigerator until needed

Blueberry Compote

Ingredients

250g water

250g brown sugar

2 tbsp orange zest

40g apple cider vinegar or white balsamic

500g frozen blueberries

Method

In a medium size pot bring the water, brown sugar and orange zest to the boil. Add the blueberries and on a medium heat cook for about 3 to 4 minutes.

Take off stove and let sit for 20 minutes to let the blueberries macerate

Strain the blueberries, keeping the liquid

Place the liquid back into the pot and add the vinegar or balsamic and reduce to half, once this is achieved let the syrup cool before adding the blueberries

Assembly

Place a piece of cake into the middle of the plate.

On top of the cake place a dollop of cream just off center

Next to the cream place a scoop of raspberry sorbet

Next to the cake add a spoon of the blueberry compote with a little of the syrup

TIPS

- Kiwi Fruit is a great tenderizer – works well with all red meats and Pork
- If you don't have a grill for the chicken - Sear both sides and place in the oven at 180 degrees for 8 min
- Instead of frying the eggplant- you could bake in the Oven or Air Fryer

Deseeding tomatoes

Put the tomatoes in a bowl of water and squeeze the tomatoes in the water to get the seeds out. Deseeding underwater avoids seeds splattering in your kitchen. Use the tomato water as a stock to flavour soups and sauces etc. rather than plain water.

Blanching Bok Choy

Blanch in boiling water for a couple of minutes. Add salt and sesame or olive oil to the water. The oil makes the Bok choy glisten for presentation.