

## **FIRESHOP GUIDE**

Thank you for making a purchase at Fireshop this week, where we aim to give you a taste of Firedoor in your own homes; celebrating the incredible ingredients that we work with and the people that produce them.

If you have any questions, please feel free to contact us.

Have a wonderful weekend

Lennox and the Firedoor team

## **VALENTINE'S DAY BOX**

Preparation time: 20 minutes

Inside your box you will find a delicious dinner comprising of the following

### **WILD CHERRY LOVE**

This drink is made from the Morello cherries which are grown by John Reynolds in Orange. We reduce the juice to make a spiced cherry molasses with cinnamon and pepperberry before combining with wild sour cherry juice and native citrus

In a glass, pour 30ml and top up with sparkling wine or soda

### **SMOKED BURRATA, CANDIED TOMATOES, BLACK OLIVE**

(consume within 3-4 days)

The sweet flavour of grilled fennel and candied tomatoes complimented by the rich and creamy burrata. We smoke the cream for the burrata which is then made for us locally by our friends at Vannella in Marrickville. The black olive is a Spanish variety called Empeltre which is ripened for longer on the vine, resulting in an intense flavour and rich texture.

Carefully remove burrata from the bag and allow to come to room temperature.

Combine the fennel with the tomatoes and the dressing and gently heat until just warm and spoon into the base of a shallow bowl

Place the burrata nestled in the centre

Serve with a good drizzle of olive oil, a sprinkle of sea salt, the black olive crumb, and the basil leaves

Break the burrata open at the table, allowing the creamy interior to ooze out onto the warm tomatoes and fennel. Serve with some crusty bread to mop up all those beautiful juices.

## **WAGYU SCOTCH, SMOKED CAFÉ DE PARIS BUTTER**

(consume within 3-4 days)

This incredible wagyu has a 5+ marble score and comes from Westholme, which are raised on Mitchell grass before being finished on grain for at least 300 days, creating a distinctive balance of marbling and flavour.

The infamous Café de Paris butter was created by Freddy Dumont in 1941, specifically to go with sirloin steak, and served in the Restaurant Café de Paris in Geneva. Comprising over 20 different ingredients, this butter is based on the original recipe provided by my good friend Franz Scheurer, whose father worked alongside one of the chefs from the original restaurant whilst at the Savoy Hotel in London.

Remove your steak from the fridge and allow to come to room temperature.

Light your fire, burning your wood or charcoal down to hot embers or light your BBQ. Alternatively, heat a heavy based frying pan to high medium-heat on the stove.

Ideally your grill should be approximately 5-6 cms above the embers.

Brush the steak across the grill 3 times to render the fat to season the grill.

Place the steak on the grill and immediately season well with good coarse sea salt, like a Firedoor flor de sal, adjusting the height or heat of the grill or the embers as necessary to ensure that the steak is only being licked by flames.

Grill for 3 to 4 minutes, moving frequently to avoid bar marks but allowing the surface to caramelize to a rich mahogany.

Turn the steak and season again. Continue to grill for a further 2 to 3 minutes.

Remove the steak from the pan to a clean plate, top with the Café de Paris butter and allow to rest in a warm place for 5 minutes, whilst the butter melts over.

Alternatively, heat a heavy based frying pan to medium-high heat on the stove.

Add a knob of butter (or a drizzle of olive oil to coat the bottom of the pan) and when foaming and golden crown, carefully lay the steak on its side and immediately season well with good coarse sea salt, like a Firedoor flor de sal.

Add a small knob of butter and pan-fry for 3 to 4 minutes to a rich mahogany.

Turn the steak and season again. Add another knob of butter and continue to pan fry for a further 2 to 3 minutes, basting frequently.

Remove the steak from the pan to a clean plate, top with the Café de Paris butter and allow to rest in a warm place for 5 minutes, whilst the butter melts over.

With a sharp knife carve the meat into approx. 8 mm slices.

Finish with a pinch of salt, drizzle the melted butter over, and serve immediately.

## **FIRE ROASTED EGGPLANT, BLACK GARLIC, SUNFLOWER**

(consume within 2 days)

Plump shiny eggplants char beautifully on the grill, the skin protecting the delicate flesh from the intense heat as it cooks within. The interior turns into the texture of silky custard, while gaining a smoky sweetness, which mellows the bitter notes of the vegetable. Dressed in fermented black garlic and sherry vinegar, all that is left for you is to warm them gently before dressing in the toasted seeds and sprouts

Preheat your oven to 170 C.

Remove the lid from the eggplant and heat for 8-10 minutes until warm and soft.

Arrange on a plate, spoon over the remaining black garlic dressing and sprinkle over the toasted seeds and sunflower sprouts.

### **GREENS, GRILLED LEMON DRESSING, CHILLI**

(consume within 3 days)

The understated simple beauty of charred greens; combining a slight char and an amazing sweetness, balances with the citrus dressing of grilled lemons and chilli.

Light your fire or BBQ.

Wash and pick your cavolo nero and spigarello, removing any woody stem.

Arrange your grill approximately 5 cm above the embers. Spray the greens lightly with olive oil and grill for 2 minutes until crisp and lightly charred, season with sea salt, and remove to a clean bowl.

Alternatively, on the stove, heat a large heavy based frying pan to medium-high heat. Add 20ml of extra virgin olive oil and, when smoking, add the greens. You may need to cook the greens in two or three batches depending on the size of your pan – otherwise it may steam and wilt. The aim is to char and scorch the kale a little bit and do not be alarmed if the moisture from the greens reacts with the hot oil to produce a small flame – it's all part of the theatre.

Toss with the grilled lemon dressing and serve immediately topped with the fried chilli strands.