

Cahills Kingaroy Ridge Special Autumn Recipes



The leaves are falling, the days end early and the breeze is a little brisker ... there's no mistaking autumn has arrived when you start craving wholesome and hearty food.

John Cahill invites you to tuck into a serve of soul food, accompanied by a glass of full-bodied **Cahill's Shiraz** and a decadent dessert with **Cahill's Tawny Port** and freshly brewed coffee.

Pot Roasted Silverside on Champ Potato with Horseradish Cream Sauce

1.5 kg	Silverside
2	Small brown onions
4	Cloves
350g	Carrots, chopped
150g	Celery, chopped
100ml	White wine vinegar
2	Bay leaves
250ml	Water

Method:

Preheat a casserole dish on top of the stove. Fry the silverside on all sides for approximately three minutes to seal, then remove and put aside.

Halve the peeled onions and press a clove into each half, then put in the pot with the celery, carrot and bay leaf.

Add the vinegar and water, and place the silverside on top. Cover with a tight fitting lid or aluminium foil and cook at 150 C for 2½ hours. When cooked, remove the meat and allow to rest for 10 minutes.

Keep the carrots as a vegetable and reserve the onions and juice for use in the horseradish white sauce.



Sauce:

50g	Flour
50g	Butter
250ml	Milk
250ml	Reserved juice from silverside
2	Reserved onions from silverside
50g	Horseradish cream
	Pinch of salt and nutmeg

Method:

Melt butter in a saucepan and stir in the flour. Add the milk and juice from silverside gradually while mixing to avoid lumps. Blend the onions in a food processor and add to sauce. Stir in the horseradish cream. Cook the sauce on a low heat for 10 minutes, stirring regularly. Season to taste with salt and nutmeg.



(continued over)

Cahills Kingaroy Ridge Special Autumn Recipes

Champ

750g	Potato, peeled and chopped
75g	Butter, melted
8	Sprigs of fresh chives, finely sliced
75ml	Milk
	Pinch Salt and Pepper

Method:

Bring potatoes to the boil in a pot of salt water. Reduce heat and simmer until tender (approximately 25 minutes). Drain potatoes and mash – leave it a little bit lumpy for texture. Add melted butter, chives, milk, salt and pepper.

Serve with Cahills Shiraz

Buttermilk Panna Cotta with Tropical Fruit Salsa

2 tbsp	Water
3 tsp	Powdered gelatine
1 cup	Cream
½ cup	Caster sugar
2 cups	Buttermilk
1 tsp	Vanilla essence
2 cups	Diced fruits

Method:

Combine cold water and gelatine – mix to a smooth paste. In a saucepan, add cream and sugar. Warm over a medium heat until sugar has dissolved. Do not boil.

Remove saucepan from heat and add the gelatine mixture.

Cool the cream mixture to room temperature. Add the buttermilk and vanilla essence. Divide the mixture equally among four ramekin dishes and refrigerate overnight to set.

Cut assorted fruits (eg mango, kiwi and strawberry) into 1cm dice and spoon over panna cotta to serve.

Serve with Cahills Tawny Port



Recipes supplied by Chef Jason Ford