



Recipes by Shannon Bennett

Christmas Spread

This take on some traditional ingredients and some Aussie favourites is certain to feed your Christmas crew. There's a bit of work involved, but the results will make for a very memorable feast.

Beef brisket and ham BBQ (serves 6)

Ingredients

1kg of wagyu beef brisket, trimmed and halved
1/4 smoked ham leg
5 sprigs of thyme
1 litre chicken stock
2 bay leaves
5 juniper berries
3 star anise
5 white peppercorns
Pinch of Murray River pink salt
4 large brown onions, peeled and diced
6 spring onions, cleaned and trimmed cut into finger lengths.
Red giant mustard leaf, washed and rinsed to serve

Preparation of beef and ham leg - method one

Remove the sinew and any excess fat from the beef brisket. Cut the ham leg into 4 pieces, reserve 1/4 for this recipe. Place beef brisket pieces, ham, onions, thyme, spices and chicken stock into the pressure cooker or large oven proof pot. Pressure cook the the beef and ham for 1 hour at 120 degrees. Remove the beef and ham from the oven and rest. Separate the ingredients, apart from onions, from the liquid, reserving the liquid, keep the meats warm, if serving the same day. Place the cooking liquid in a saucepan and reduce by 2/3 over medium heat. Pour the sauce over the meats and onions and serve.

Preparation of beef and ham leg - method two

If you have access to a smoker, blend all the spices in a coffee bean grinder or food processor and rub into the meats, season well and place in the pit smoker/BBQ and cook at around 120 degrees for 4-5 hours until it is falling off the bone. Wrap the meats in foil, tightly, along with the diced onions and spring onions. Cook on same heat back in the smoker for a further hour until onions are soft. Note, chicken stock is not required, you can substitute the sauce for a quality pre purchased BBQ sauce.

To serve

Place beef brisket on each plate, drizzle a tablespoon of onion glaze and rocket oil on each plate. Spoon over the reduced chicken stock. Serve with Potato Salad. The cooking juices will keep in the fridge for 1 week or in the freezer for up to 6 months.

Iceberg Lettuce Salad (serves 6)

Ingredients

1 iceberg lettuce, washed, cut into 8 wedges
2 shallots peeled and sliced thinly
15 mint leaves shredded
2 tablespoons of nuoc nham dressing

Lay the lettuce onto a platter, dress with all ingredients and serve.



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Thai style asparagus with chillies, steamed egg, garlic and basil (serves 6)

Ingredients

4 eggs, steamed at 70 degrees for 12 minutes
1 tablespoon peanut oil
1 tablespoon minced fresh garlic
1 tablespoon red chillies
24 asparagus spears, snapped, steamed at 100 degrees for 3 minutes, but slightly undercooked
2 tablespoons fish sauce
1 teaspoon water
1 tablespoon sugar
1 cup Thai basil, chopped
1 cup Vietnamese mint
1/2 cup coriander

Heat a wok or large, deep skillet over high heat. Add oil, making sure bottom of pan is completely oiled. Add garlic and minced chili, toss until garlic begins to turn golden; about 15 seconds. Add the asparagus; stir-fry until coated with oil, about 15 seconds. Add the egg. Add the soy sauces, sugar and herbs along with 1 tablespoon of water; stir-fry until herbs start to wilt. Serve on large platter.

Potato Salad (serves 6)

Ingredients

20 baby potatoes, washed, skin on
1 cup of fresh peas, removed from pods
6 radishes, quartered
Radish leaves, refreshed in ice cold water
Salt
Dandelion leaves, refreshed in ice cold water
1 tablespoon kewpi mayonnaise
1 tablespoon of dijon mustard
1 tablespoon chopped chives
1 tablespoon harissa paste or similar

Cook for 7-8 minutes in a steamer or in a saucepan of boiling water. As soon as the potatoes are cooked (test with a knife), add the peas and radishes and cook for a further 2 minutes. Remove the potatoes, peas and radishes and place in a bowl, season well with sea salt and then add chopped chives, olive oil, mayonnaise, squeeze of lemon juice and dijon mustard.



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