



country club

Set against a stunning backdrop of rolling hills and established gardens, New Zealand's historic Otahuna Lodge has become a romantic oasis for food lovers.

RECIPES JIMMY MCINTYRE PHOTOGRAPHY MARK ROPER WORDS VALLI LITTLE



Fruit & nut bread
(recipe p 129) Opposite:
Otahuna Lodge.

global flavours.

foresight and luck helped one of New Zealand's South Island culinary jewels, Otahuna Lodge, escape the worst of February's earthquake with only minor damage. Much to the relief of owners Hall Cannon and Miles Refo, they had carried out seismic strengthening only last year. So the Victorian carvings, the intricate stained-glass windows, the period architecture and the exquisite artworks all survived intact, and the 75-hectare, heritage-listed homestead – just 25 minutes from Christchurch – is due to fully reopen this month.

Intimacy is part of the property's charm. You can accompany executive chef Jimmy McIntyre into the organic garden to help pick ingredients for your evening meal. "Fresh fruit and vegetables are the starting point of my menus," says Jimmy. "I am very fortunate to have a fabulous variety at my doorstep, and I can take advantage of the best the garden has to offer on any particular day."

The lodge's menu is a celebration of NZ produce. Each night a five-course menu, matched with local wines, is served either in the magnificent dining room or in one of

"The lodge celebrates NZ produce with a nightly degustation menu."

Otahuna, which means 'little hill among the hills' in Maori, is a beautiful English-style country house that was built in 1895 for one of New Zealand's early-settler politicians, Sir Heaton Rhodes, and his wife, Jessie. The extraordinary beauty of the house and its surrounding landscape captivated visiting Americans Hall and Miles, who purchased the property in 2006 and began extensive renovations to create a seven-suite luxury lodge. The property features old fruit trees, a melon shed, a hedge-lined Dutch garden, a kitchen garden, historic daffodil fields and a growing number of farm animals.

the secluded private areas, such as the sunken wine cellar where Hall and Miles store their extensive collection.

An early morning forage with Jimmy might result in a basket of fresh porcini, fried up for breakfast with Otahuna's own bacon and free-range eggs, fresh fruit from the orchards, and house-baked breads and pastries – all served 'family style' in the inviting lodge kitchen.

For those keen to master some of Jimmy's exquisite recipes, his cooking classes give a taste of one of the world's most charming foodie destinations

The writer was a guest of Otahuna Lodge (otahuna.co.nz).





corn soup with avocado, lime & grilled tiger prawns
Serves 6

- 6 corn cobs, kernels sliced (cobs reserved)
- 20g unsalted butter
- 1/4 cup (60ml) olive oil
- 1 onion, finely chopped
- 2 avocados, finely chopped
- Finely grated zest and juice of 1 lime
- 12 green tiger prawns, peeled, deveined
- Avocado oil, to drizzle

Bring 2L (8 cups) water to the boil in a large pan. Add corn cobs and simmer for 15 minutes. Strain, reserving the liquid.

Heat butter and 2 tbs olive oil in a pan over medium-low heat. Add onion and cook for 6-8 minutes, stirring, until soft. Add corn kernels and cook for 5 minutes, stirring, until softened, but not browned.

Add enough corn stock to cover and simmer over medium-high heat for 15 minutes until corn is tender. Cool slightly, then blend until smooth. Strain, then add more stock if too thick. Gently reheat in a clean pan over medium-low heat.

Meanwhile, mix avocado with zest and juice and season. Heat remaining 1 tbs olive oil in a pan over medium-high heat. Season prawns and cook for 1 minute each side until cooked through.

Use a 4cm pastry cutter to arrange avocado in bowls. Top with prawns, then ladle soup around. Drizzle with avocado oil.



goat's cheese crostini with poached pear
Serves 6

- 250g soft goat's cheese
- 1 1/2 tbs manuka honey*
- 1 1/2 tbs thyme leaves, chopped
- 1/2 cup (85g) fine polenta
- 1 1/2 cups (330g) caster sugar
- Pinch of saffron threads
- 1 tbs finely grated orange zest
- 2cm piece ginger, peeled, sliced
- 2 pears, peeled, halved
- Sunflower oil, to shallow-fry
- Rocket, toasted baguette slices, micro salad leaves*, balsamic vinegar and extra virgin olive oil, to serve

Mix cheese, honey and 2 tsp thyme with freshly ground pepper. Roll into 6 balls. Flatten slightly. Add remaining 1 tbs thyme to polenta and roll cheese in polenta to coat well. Chill for 30 minutes.

Place sugar and 1 1/2 cups (375ml) water in a pan over medium heat. Bring to the boil, stirring to dissolve sugar. Add saffron, zest, ginger and pear. Cover the



Opposite: Jimmy McIntyre on his way to the kitchen garden. From left: corn soup with avocado, lime & grilled tiger prawns; owners Hall Cannon and Miles Refo; goat's cheese crostini with poached pear.

surface with baking paper and poach for 8-10 minutes over medium-low heat until tender. Cool, then slice pear.

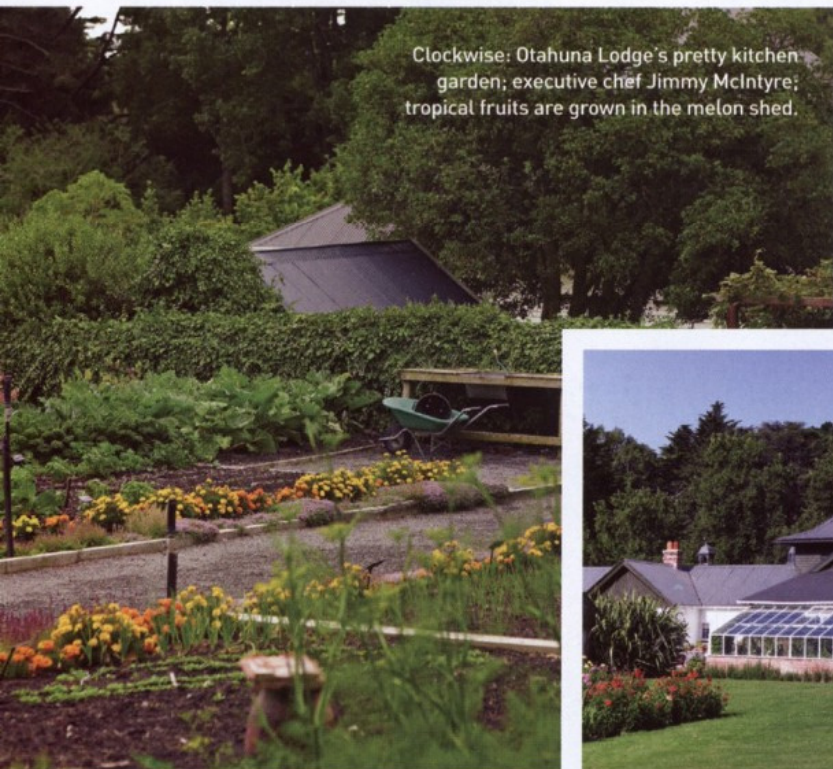
Heat 2cm sunflower oil in a frypan over medium-high heat. Cook goat's cheese for 1-2 minutes, turning, until golden. Drain on paper towel.

To serve, divide pear among plates, top with rocket, toasted baguette, fried goat's cheese and micro salad leaves. Drizzle with balsamic and extra virgin olive oil.

* Manuka honey is from gourmet food shops; substitute regular honey. Micro salad leaves are from growers' markets and selected greengrocers.

global flavours.

Clockwise: Otahuna Lodge's pretty kitchen garden; executive chef Jimmy McIntyre; tropical fruits are grown in the melon shed.



salt cod fritters with tomato conserva and sauce vierge

Serves 6

Tomato conserva will keep in the fridge in a sterilised glass jar under 2cm olive oil for 1 month. Soak the cod a day ahead.

400g salt cod*

1/4 cup (60ml) olive oil, plus extra to grease

2.5kg tomatoes, chopped

1 tbs lemon juice

2 flat-leaf parsley sprigs

1 bay leaf

8 black peppercorns

2 garlic cloves, chopped

4 slices white bread, crusts removed, soaked in water for 1 minute, squeezed dry

1/4 cup (60ml) milk

1/4 cup (60ml) extra virgin olive oil

1/2 cup (75g) plain flour, seasoned

2 eggs, lightly beaten

1 cup (100g) dry breadcrumbs

Sunflower oil, to deep-fry

Micro salad leaves*, to serve

Sauce vierge

2 vine-ripened tomatoes, seeds removed, sliced into thin strips

1/4 cup each roughly chopped flat-leaf parsley, basil and coriander

1 whole roast capsicum*, sliced into thin strips

1 tbs toasted pine nuts or pistachios, chopped

Finely grated zest and juice of 1 lemon

100ml extra virgin olive oil

Soak the cod in cold water for 24 hours in the fridge, changing the water every 6-8 hours. Drain.

Preheat oven to 150°C and oil 2 baking trays. Place 1/4 cup (60ml) olive oil in a large saucepan over medium heat. Add tomato and 2 teaspoons salt and bring to a simmer. Cook for a further 2 minutes, stirring, or until very soft. Pass through a fine sieve, pushing as much pulp through as possible. Discard the seeds.

Spread tomato paste on the oiled trays in an even layer. Bake for 5 hours, using a spatula to turn the paste over on itself every hour, until most of the liquid is evaporated and paste is thick.

Reduce the oven to 120°C.

Bake tomato paste for a further 2 hours, without turning, or until thick and shiny.

Meanwhile, place the drained salt cod in a wide saucepan with lemon juice, parsley sprigs, bay leaf, peppercorns and enough water to cover. Bring to the boil over high heat, then reduce heat to low and simmer, covered, for 15 minutes or until tender.

Drain cod and cool slightly. Remove and discard skin and bones, then flake flesh.

Place the flaked fish, garlic, bread and milk in a food processor and whiz until combined. With the motor running, add extra virgin olive oil in a thin, steady stream and whiz until smooth. Season to taste. Cover and chill for 30 minutes.

Using 2 spoons, shape the cod mixture into 12 quenelles. Dip the quenelles first in the seasoned flour, then the egg, then coat well in the breadcrumbs.

Half-fill a deep-fryer or large saucepan with sunflower oil and heat to 190°C (a cube of bread will turn golden in 30 seconds when the oil is hot enough). In batches, deep-fry the cod fritters for 2-3 minutes or until crisp and golden. Remove with a slotted spoon and drain on paper towel.

For the sauce vierge, combine all the ingredients in a bowl. Season with sea salt and black pepper.

To serve, spoon a little tomato conserva onto plates, top with 2 fritters and sauce vierge. Garnish with micro salad leaves.

* Salt cod and whole roast capsicum are from selected delis. Micro salad leaves are from greengrocers and growers' markets.



Salt cod fritters with tomato conserva and sauce vierge

taitapu duck with caramelised eschalots

Serves 6

Begin this recipe a day ahead.

2 tbs extra virgin olive oil
1 tbs thyme leaves
Pinch of ground cloves
Pinch of cinnamon
Finely grated zest and juice
of 1 orange
220ml mulberry vinegar*
3 duck breasts*, skin scored
30 (about 750g) eschalots
1 cup (220g) caster sugar
90g unsalted butter
6 confit duck legs*
2 garlic cloves, finely chopped
100ml pure (thin) cream
Steamed broccoli, baby (Dutch) carrots,
green beans and potato gratin (recipe
follows), to serve

Combine oil, thyme, spices, orange zest and juice, and 1 tbs vinegar in a bowl. Add duck breasts, turning to coat, then cover and marinate in the fridge overnight.

Preheat the oven to 200°C.

Blanch 18 eschalots in boiling salted water for 6-8 minutes until tender. Drain and cool slightly, then remove the outer layer from each eschalot.

Place sugar in a pan over medium heat and cook, swirling the pan occasionally, for 4-5 minutes until a golden caramel. Stir in 30g butter, cooked eschalots and remaining 200ml vinegar. Cook for 15-20 minutes or until eschalots are soft and the caramel coats the back of a spoon. Keep warm.

Meanwhile, scrape excess fat from duck legs and place skin-side up on a lined baking tray. Bake for 10-15 minutes until warmed through and the skin is crisp.

Pat dry duck breasts and season. Place skin-side down in a pan over low heat.

Cook for 8-10 minutes until the skin starts to caramelize and crisp. Discard excess fat from the pan, then turn and cook for a further 2 minutes for medium rare. Rest for 5 minutes.

Blanch remaining 12 eschalots in salted boiling water for 2-3 minutes until tender. Drain and refresh under cold water.

Melt the remaining 60g butter in a small pan over medium heat. Add garlic and cook, stirring, for 1-2 minutes until fragrant. Add cream and bring to just below boiling point. Add drained eschalots, season, then blend until a smooth puree.

Divide puree among 6 plates. Top with caramelised eschalots, duck leg and sliced duck breast. Serve with eschalot syrup, steamed vegetables and potato gratin.

* Mulberry vinegar is made at Otahuna Lodge; substitute sherry vinegar. Confit duck legs and duck breasts are from poultry shops and selected butchers.





potato gratin

Serves 6

- 1 garlic clove, halved
- 25g unsalted butter, melted
- 600g waxy potatoes (such as King Edward), peeled, thinly sliced (a mandoline is ideal)
- Pinch of freshly grated nutmeg
- 100ml milk
- 100ml thickened cream
- 50g grated gruyere cheese, to sprinkle

Preheat the oven to 180°C. Rub the cut sides of the garlic over the inside of a 1L baking dish and brush with butter.

Arrange a single layer of potato, slightly overlapping, in the dish. Season with salt, pepper and freshly grated nutmeg. Add another layer of potato, season with salt and pepper, and press down on the potato. Repeat with remaining potato, seasoning and pressing down each time.

Combine the milk and cream and pour over the potatoes, making sure the liquid just covers the potato. Cover with lightly oiled foil and bake for 1 hour or until the potatoes are just tender.

Remove foil and sprinkle with cheese. Bake for a further 30 minutes or until the cheese is golden and bubbling.



Fruit & nut bread

fruit & nut bread

Makes 3 loaves

Feel free to use your favourite dried fruit and nuts. Fresh or dried yeast can be used for this recipe. Soak the burghul a day ahead.

- 1 cup (160g) burghul (cracked wheat)
- 3 cups (450g) plain flour, plus extra to sprinkle
- 1 cup (160g) wholemeal flour
- 2 x 7g sachets dried yeast
- 2 tbs honey
- 1 cup (150g) whole hazelnuts
- 1 cup (150g) dried cranberries
- 1 tsp mixed spice
- ¼ cup (60ml) extra virgin olive oil
- Cheese platter and pears (optional), to serve

Place burghul in a bowl with 1 cup (250ml) boiling water, cover and soak overnight.

Combine flours, yeast, honey, hazelnuts, cranberries and mixed spice in a bowl. Add 2 cups (500ml) water and stir until just combined. Tip onto a lightly floured work surface and knead for 10 minutes. The dough will be quite sticky.

Rub the inside of a large bowl with the extra virgin olive oil, then add the dough to the bowl, turning to coat in the oil. Cover with plastic wrap and set aside in a warm place for 1 hour or until doubled in size.



global flavours.

Punch down dough and flatten slightly. Stretch dough as far as you can without tearing. Fold one-third over onto the centre, then fold opposite third on top so that you have 3 layers of dough. Return to bowl and cover. Stand in a warm spot for a further 1 hour or until doubled in size.

Line three 12cm x 9cm loaf pans with baking paper. Punch down dough again and divide among the pans. The dough should come about halfway up the pan. Lightly sprinkle with flour, then cover with a tea towel and stand at room temperature for 1 hour or until doubled in size.

Preheat the oven to 220°C. Half-fill a roasting pan with water and place on the top shelf of the oven. Place loaves on the bottom shelf and bake for 10 minutes.

Reduce heat to 190°C and bake for a further 30 minutes or until golden (cover the loaves with foil if they are starting to brown too much on top).

Turn out bread onto wire racks and allow to cool. (Loaves can be enclosed in plastic wrap and frozen for up to 1 month.)

Serve bread with a cheese and fruit platter, if desired, or toasted for breakfast.

global flavours.



Quince & hazelnut tart



quince & hazelnut tart

Serves 12

If you like, you could substitute the poached quince for poached pear or use almond meal in place of the ground hazelnuts. Poach the fruit a day ahead.

- 2 lemons
- 2 large quinces
- 420g caster sugar
- 435g packet Careme vanilla bean shortcrust pastry* (or for a recipe to make your own pastry, visit: deliciousmagazine.com.au)
- 125g softened unsalted butter
- 2 tsp plain flour
- 2 eggs, beaten
- 1/2 tsp vanilla extract
- 1 1/4 cups (135g) hazelnut meal
- Icing sugar, to dust
- Good-quality vanilla bean ice cream, to serve

Preheat the oven to 100°C. Juice 1 lemon and combine with 1 cup (250ml) water.

Peel and quarter the quinces and drop them into the lemon water to help prevent them from browning.

Quarter the remaining lemon, then place in a flameproof casserole with 1 1/3 cups (295g) sugar and 2 cups (500ml) water. Stir over low heat until sugar dissolves, then bring to the boil. Drain the quinces and add to the sugar syrup. Bring back to the boil, then remove from heat. Cover the surface closely with baking paper, then transfer to the oven. Reduce the oven to 75°C and cook for 7-8 hours until the fruit is tender and a rich crimson colour. Cool in the syrup.

Meanwhile, lightly grease a loose-bottomed 23cm x 4cm tart pan. Line with the pastry and chill for 30 minutes.

Preheat the oven to 180°C.

Line the tart pan with baking paper and fill with pastry weights or uncooked rice. Bake for 10 minutes, then carefully remove the baking weights and paper and bake for a further 8-10 minutes or until dry and lightly golden. Set aside.

Meanwhile, place the butter and remaining 125g sugar in a food processor and whiz until combined. Add the flour and whiz to combine. With the motor running, add the eggs and vanilla, then add the hazelnut meal and whiz until well combined.

Drain the quince, then arrange in the tart shell to completely cover the base. Pour over the hazelnut mixture and smooth the top with a spatula.

Return the tart to the oven and bake for 40-45 minutes or until a skewer inserted into the hazelnut layer comes out clean.

Allow the tart to rest for 10 minutes, then remove from the pan and dust with icing sugar. Cut into slices and serve with vanilla bean ice cream.

* For a list of Careme stockists, visit: caremepastry.com. **d.**