



# CREATION

*Creating Wines of Distinction*

## **Creation Merlot, Cabernet Sauvignon, Petit Verdot**

**Grilled warthog loin, roasted parsnips, baby spinach, mustard  
potato croquette and shiitake bordelaise sauce**

by Chef Warwick Taylor

### **Warthog loins**

#### **Ingredients**

4 x warthog loins (180gr)

Salt to season

1tbls butter

#### **Method**

1. In a hot pan seal the seasoned loins, add the butter and cook until medium.
2. Allow to rest before serving

### **Roasted Parsnips**

#### **Ingredient**

2 medium parsnips, peeled and split lengthways into four

2tbls olive oil

2tbls honey

¼ tsp rosemary

Salt to season

#### **Method**

1. Mix all ingredients together and place on a baking tray
2. Bake at 160 degrees until tender

## **Baby Spinach**

### **Ingredients**

1 tbs butter  
300gr washed baby spinach leaves  
Salt to season

### **Method**

1. On low heat melt the butter in a pan
2. Add the spinach and cook until soft
3. Season to taste

## **Mustard potato croquettes**

### **Ingredients**

2 cups mash potato  
2 tsp chopped parsley  
1tbl whole grain mustard  
Salt and white pepper to taste  
1 cup flour  
1 large egg  
1 cup fresh bread crumbs  
Vegetable oil

### **Method**

1. In a bowl, mix together, mashed potatoes, parsley, mustard, salt and pepper
2. In 1 bowl, place the flour and season lightly, in a second bowl break the egg and whisk, in the a third bowl place the fresh bread crumbs
3. Form the potato mix into 8 log shaped cylinders, roll in the flour, dip in the egg and coat with bread crumbs.
4. Place enough oil to cover the croquette in a saucepan and when hot fry until golden brown.
5. Drain on paper toweling and keep warm.

## **Shiitake bordelaise sauce**

### **Ingredients**

1tbl butter  
2tbl onions finely chopped  
1 tsp garlic crushed  
3 tbl butter  
2 cups shiitake mushrooms sliced  
1 cup good beef stock  
1/3 cup Bordeaux style blend

¼ tsp fresh chopped thyme  
1 bay leaf

### **Method**

1. Melt 1tbs butter in a pot over med heat
2. Add in the garlic and onions and cook until translucent
3. Add remaining butter
4. Add mushrooms and cook through
5. Add in the wine and reduce by half
6. Add in the beef stock, bay leaf and thyme and reduce by half
7. Reduce heat and season
8. Remove bay leaf before serving

### **To assemble**

1. Heat loins again in the oven and slice into four pieces each
2. Place the warm spinach on the plate and the croquettes next to them
3. Place the sliced warthog on top of the spinach and place the warm parsnips over the warthog.
4. Generously spoon the sauce over the warthog and around the croquets.

Serves 4

