



CREATION

Creating Wines of Distinction

Creation Syrah Grenache

IMPALA AND SHIITAKE PIE, KING OYSTER MUSHROOM AND MOUNTAIN CHEESE POTATO GRATIN

By Chef Warwick Taylor

Ingredients

500 g impala loin cubed
100 g onions chopped
100 g carrots chopped
100 g turnips, peeled and chopped
100 g shiitake mushrooms
1 clove garlic crushed
1 tsp cumin
1 tbsp paprika
1 bay leaf
1/2 cup Syrah Grenache
1 cup beef stock
1/2 cup mushroom stock
1 sprig rosemary
3 sprigs thyme
3 tbsp oil
salt and pepper to season
puff pastry to cover
2 egg whites

Method

1. In a thick based sauce pot, heat the oil and add the chopped onions.
2. Add the impala loin, stirring constantly.
3. Once browned, add the paprika, cumin, bay leaf and garlic.
4. Deglaze with the Syrah Grenache, add the carrots and the turnips.
5. Reduce by half and add the beef stock, reduce by half, add the mushroom stock and shiitake mushrooms.
6. Add the chopped rosemary and thyme.
7. Continue cooking until the meat is tender and the sauce has thickened. Check seasoning.
8. Remove from heat and place in ramekin.

9. Cover with puff pastry.
10. Brush the pastry with egg white and bake at 180° C for 20 min.
11. Remove from oven and serve.

King Oyster Mushroom and Mountain Cheese Potato Gratin

Ingredients

5 large potatoes peeled
3 king oyster mushrooms sliced
150 ml cream
1 tbsp chopped parsley
1 tbsp chopped thyme
1 tsp crushed black pepper
1 tsp salt
150 g mountain cheese grated
30 g butter

Method

1. Slice the potatoes to a thickness of 20 mm.
2. In a bowl, mix the cream, parsley, thyme, pepper and salt.
3. Add the sliced potatoes.
4. In a hot pan, fry the mushrooms, season with salt.
5. Butter the base of a tray and layer the potatoes, then mushrooms, then cheese.
6. Repeat until the tray is full. Pour remaining cream over the potatoes.
7. Bake in the oven at 170° C for 25 min.
8. Remove from the oven, slice and serve.

Serves 4

