



CREATION

Creating Wines of Distinction

Creation Chardonnay

Almond and Saffron butter poached crayfish in chilled corn and vanilla soup

By chef Warwick Taylor

FOR THE SOUP

Ingredients:

6 fresh corn on the cob
1 small onion
¼ leek, white part only
4 cups of milk
1 vanilla pod, split
1 tbsp vegetable oil
1 tbsp butter
salt to season

Method:

1. Using a sharp knife, clean the corn from the cob and set aside.
2. Place the milk and cleaned cobs in a large saucepan and bring to simmer.
3. In a second pot, sweat the onions and leeks in the oil and butter without colouring.
4. Strain the milk into the second pot and add the corn and vanilla.
5. Bring to the boil and take off the heat, allowing to stand for five minutes.
6. Place in a blender and blend until smooth, then strain into a bowl.
7. Place in freezer to chill.
8. Season once chilled as cold temperature dulls the flavour and might need more salt.

BUTTER POACHED CRAYFISH

Ingredients:

Unsalted butter, cut into small cubes. (The amount will be determined by the size of the pan, you need enough to cover the crayfish.)
¼ cup almonds
3 strands saffron
1 tbsp water
1 tsp salt

4 crayfish tails
pea shoots to garnish

Method:

1. Clean the shells from the tails and insert a skewer to keep the tails straight during cooking.
2. In a thick based pan bring the water to the boil; slowly add small blocks of butter while whisking to form an emulsion. Do not boil as it will split.
3. Add the saffron and almonds.
4. Add the crayfish tails. Depending on size they will cook in 5 to 7 minutes. Take care not to overcook.
5. Remove from the poaching butter and allow to cool. Keep the almonds for garnish.

To assemble:

1. Pour the chilled soup into four bowls.
2. Slice the tails into segments and place in the soup.
3. Garnish with almonds and pea shoots.

