

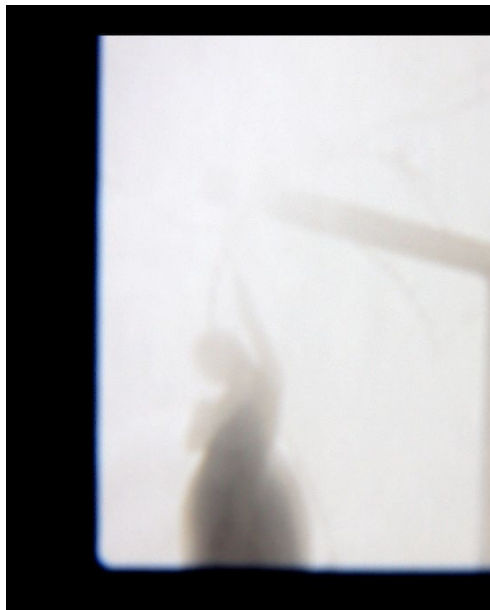
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SUSAN STITT FOOD:  
*THE PURE TASTE - OF WINTER*

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# THE PURE TASTE OF WINTER

When the temperature drops its time to rug up and eat warm. Its wild and woolly outside, the dark clouds are rolling in, the fires burning, the air takes on a rude smack value, clothes are woolier. Its winter, all right, and its time, to eat that way.

I get really excited in winter...it does become more about careful, long, and slow cooking. Root vegetables, and the richer flavours have pole position. The salads and raw value has diminished, and I am thinking about low ovens, baked treats, stewed fruits, warmer environments.

I don't mess with the produce. Its important to remember when cooking my food, we only shift texture. The ideas are as simple as they sound. There are no tricks to this cooking, and I don't do hard, three page recipes. I do step by step with a simple linear plan. I invite you to read my plan for the dish and make notes...its



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# MENU

Burnt zucchini flowers, parmesan powder, minced shrimp  
creamed garlic soup, minced mushrooms, oven dried bread batons

Carrot soup, baked corn, sour cream dumplings

Slow cooked onion soup with pecorino cheese dumplings, finger leeks

Pasta in broth with peas and parsley, soda bread smoked cheddar float

A salad of puy lentils, watercress, toasted flaked almonds, crispy skinned salted chicken

Crushed chickpeas, poached shrimp, sesame seeds, Japanese pink ginger, chives

Crispy pork rind, scallops, pancetta, wild rocket, pear

Marmalade glazed Leg ham, pickled onions, cheddar, celery, three mustard drench

Hot tuna mayonnaise on garlic oiled sourdough, topped with wild rocket, pecan powder, burnt onions

Breaded prawns, smashed baby potatoes, hoi sin oil, radicchio salad

Lobster scrambled eggs, buttered sourdough finger sandwiches

Fiore de latte mozzarella, cold stewed yellow tomatoes and oil, micro cress, wholemeal toast

Roasted salsify, grilled corn, roasted pancetta, habanera sour cream

Steamed micro turnips, garlic oil grilled haloumi, braised spring onions

Chicory soup, carrot tempura, steamed stripped zucchini

White asparagus, egg white, truffle oil, curly parsley

Hickory smoked tomatoes, toasted walnuts, Spanish ewes milk cheese, eshallot scones

garlic custard, basil fused chilled summer mushroom stew, four onion scone bread

crispy roasted broccolini and cauliflower, hazelnut oil, horseradish mayonnaise, flowers

Radicchio, pork sausage, white mushroom, crispy currants, white onion

Steamed yabbies, micro greens, sweet pickled onion, lemon, hens egg mayonnaise

Shaved fennel, smoked chicken, sweet and sour cashews, chopped green onions

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# MENU

Stewed eggplant in mustard and cress, baked garlic ricotta cake  
wilted nettles on saffron crab chowder, pastry dippers

Grated carrots, toasted slivered almonds, nuts, seeds, pan dried apricots, baked  
cheddar frittata

Roasted spatchcock, pea and goats cheese fritter, fried chicken skin, mesclun

Duck breast, honeyed dandelion, crispy leeks, frisee, burnt chives

Wild rice, grilled quail legs, roasted micro carrots, Russian garlic, witlof

Tarragon poached shrimp, roasted potato, pumpkin, kumara, green tahini, minted  
vinegar, deep fried mint

Cannellini beans, grapefruit, spanish onion, feta, oregano, crispy skinned salmon  
wedge

Roasted smokey chilli chicken, blue cheese, sugared pecans, chopped basil and  
butter lettuce

Shaved beets, crispy pancetta, feta, celery, roast lamb shoulder

Crispy white fish, snow pea shoots, broad beans, shaved celeriac, dense caper  
cream

flat leaf parsley, vinegar poached lamb fillet, crushed crispy sultanas, horseradish,  
and walnuts

five hour pork belly, onions, coriander root, ginger, chilli, hot XO egg noodles

slow roasted veal knuckles, creamed leeks, five potato hot salad

sliced rare beef fillet, balsamic sugared chillies and crushed black peppered beets,  
creamed cavolo nero

Slow cooked beef, mushroom, sundried tomato, Spanish onion, spanish sherry,  
black olives

Slow cooked beef, whole baby onions, mushrooms, cabernet sauvignon reduction,  
chicken stock

Slow cooked coriander, beef, lemon, smoky paprika, burghul

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# MENU

Slow cooked Lamb Shanks, apple juice, white and red balsamic, globe carrots, chipotle onion flakes

Slow cooked ground wagyu, red beans, garlic, cumin, chilli, slippery cream, blue corn cake

Slow cooked organic chicken, heirloom carrots, green peppercorns and coconut milk, green rice

Slow cooked organic duck, smoked pumpkin wedges, maple syrup soaked and steamed jerusalem artichokes

Five spiced stewed duck, dried figs, red wine, red balsamic vinegar, molasses walnuts, almond cream

Melted cannellini and green beans, pulled pork cooked in thyme twigs, onion hazelnut jam

Pear, mascarpone and tarragon cream sorbet

Jimenez Spanish sherry and custard ice cream in a cone

Frozen lemon crème with burnt caramel oranges

Rhubarb pudding, maple granules, brandy whipped cream

Hot ginger cheesecake, poached quince

Stewed pomegranates, rose water thyme ice cream, rose water sponge

Caramelized pineapple, chilled sweet vanilla pepper custard

Pinot noir dressed pears, flourless chocolate tart, and toffee







