

Recipe of the month



Chef's Column

Courtesy of
Workforce DEVELOPMENT

Greg Boag
Trainee Chef



Greg's pea, pie & pud

(Greg Boag, Trainee Chef)

Ingredients

- (Single serving)
- 200gms of venison (or Eye Fillet) in small cubes
- 1 Medium sized orange kumara
- Whole Fresh red capsicum
- Fresh snow peas
- Puff or savory short pastry (to preference)
- 1 Egg
- Butter, cream
- 2 Fresh black Doris plums (pipped)
- Balsamic Vinegar
- 1 ramekin



Method

- Cut a pastry pie-lid for the ramekin, and any pastry decoration for the lid.
- Chop the plums into small cubes and purée in a blender with balsamic vinegar to slightly tart taste.
- Heat the plum jus in a bowl over boiling water.
- Quickly Sauté the venison in olive oil, in a hot pan, with seasoning, until sealed and tender.
- Cube the kumara and boil in salted water till very slightly firm to the bite.
- Layer the plum jus and the sautéed venison into the ramekin till it forms a slight mound above the lip of the ramekin.
- Place the pastry lid over the filling, press around ramekin lip, brush with beaten egg.
- Place the pie in a hot preheated oven (200C) until the pastry is browned.
- Mash the boiled kumara with a little cream and butter, and turn-in seasoning and finely diced, cooked, capsicum (to taste).



Serve the pie with small scoops of the mashed kumara and with snow peas blanched in minted water. Garnish the peas with rock salt and garnish the kumara, julienne red capsicum and finely sliced purple onion.

Your Career in Hospitality

Get a head start in the fast paced hospitality industry and enrol now in one of our courses

Upcoming courses: Professional Bar Studies, Cookery (Qualified Chef), Professional Bar and Restaurant Studies
Worklink Option Available

Workforce DEVELOPMENT

Call us today!
Phone 0800 833 5581