

# Simon Power

## Pipers of Penola

I really like to interact with the local guys and girls who supply the restaurant. These people just love growing and producing food, and it's a joy to use their products.

## Grilled goats cheese, house made walnut bread, Hillbilly pickled beetroot, beetroot puree, Karista Estate black olive dressing

Serves 5 – 6

500g Woodside Cheese  
Wrights goat cheese

### Walnut bread

300ml water  
200g walnuts  
500g hard bakers flour  
1 tablespoon sugar  
1 tablespoon salt  
100ml Karista Estate olive oil

### Hillbilly pickled beetroot

500g baby beetroot  
½ cup orange juice  
200g white sugar  
300ml white wine vinegar  
200ml water  
70g orange zest

### Beetroot puree

1 good knob of butter  
1 large ox blood beetroot, grated  
2 slivers of fresh ginger

### Karista Estate black olive dressing

20 black olives  
50ml beetroot pickling liquid  
100ml olive oil  
salt and pepper

Roll cheese into a log using cling wrap, set in the fridge overnight. Use a hot knife to slice into rounds and remove the cling wrap.

Warm water to blood temperature, add to other bread ingredients and knead together. Let it prove, knock it back twice and bake in a traditional bakers tin at 200°C for 10 minutes, and then 180°C for a further 15 minutes until it sounds hollow when you tap its bottom.

Clean beetroot thoroughly under running cold water to remove any dirt. Peel and combine with orange juice. Place into a tinfoil covered roasting pan and cook in a 180°C oven for 30 minutes. Beets are done when you can easily push a skewer through the top.

Bring to boil the sugar, vinegar, water and orange zest. When beetroot is cooked remove from roasting tray and place in boiling liquid. Pour it all into an air-tight jar and store in the fridge.

Melt butter on low in a saucepan, when it is melted stir in the beetroot and ginger and place a lid on, allowing it to sweat. Stir occasionally keeping the lid on as much as possible. When the beetroot is soft, puree until smooth, adding salt and pepper to taste.

Cut olives in to slivers combine all dressing ingredients and whisk.

To serve, slice the bread. Use a round cutter to create circles just larger in diameter than the goat cheese round. Toast the round then place the goat's cheese on top under the grill until it is bubbling. Place the cheese disc in the middle of the plate. Slice the baby beetroot and season with a little salt arranging on the plate with a quenelle of the beetroot puree. Drizzle with black olive dressing and a touch of chervil for the finishing touch.

### Produce

Beetroot from Michael Tranter, Hillbilly Farm  
Olive oil and olives from Karista Estate  
Local walnuts



