

Tastes of the Goulburn and Flowerdale Estate have teamed up to bring you a very special edition of The Producers Kitchen. Thank you to Michelin star trained head chef Jonathan Alston for your amazing cooking and winemakers Nina Stocker and Chloe Kliemt for your insights into why the produce and wines in the Goulburn Valley are so special.

CACCIATORE OF TALLAROOK BEEF WITH PAN FRIED GNOCCHI

ARTISAN PRODUCERS & MAKERS LIST - Atrium beef Tallarook, Avenel mushrooms, Locheilan Farmhouse Cheese, Marrawenny olive oil and pitted olives.

INGREDIENTS (Serves 6)

Plain flour	500g
Grated cheddar style / Parmesan	125g
Mashed potato	750g
Yolks of Egg	2
Atrium Beef Tallarook - Rib Eye	400g
Brown onion diced	1
Fresh garlic cloves	2
Sliced Cherry tomatoes	1 punnet

Red Capsicum / large roasted	1
Avenel Mushrooms	200g
fresh tomato puree	250 mls
Fresh basil	2 Tablspn
Fresh oregano	1 Tablspn
Fresh Parsley	2 Tablspn
Marrawenny olive oil	100mls
Pitted Marrawenny olives	50g



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METHOD - A traditional Italian "Hunter" Style dish.

Make the Gnocchi a head of time by combining the warm potato mash, plain flour, cheese & yolks. Roll out in a thin sausage shape and cut into 3cm pieces. Blanch in boiling salted water until they float to the top of the pot, drain & keep warm. They are ready to lightly Pan fry when plating (to develop a nice crunch.)

Sear the Beef Rib eye on high heat, season well with freshly ground black pepper & salt and allow to rest and keep warm.

Lightly fry the onion & garlic in olive oil until cooked. Combine the remaining ingredients, vegetables & herbs (apart from Tomato puree) and gently fry, season with salt and pepper and then lightly reduce the fresh tomato puree with the other ingredients to a sauce consistency.

On a warm platter, arrange the Cacciatore sauce & panfried Gnocchi, slice the warm rested beef and arrange on the top with some added fresh herbs.

WINE PAIRING RECOMENDATIONS - Brave Goose Cabernet Merlot or Maygars Hill Shiraz

