



Meri Kirihimete

CELEBRATE IN STYLE THIS
HOLIDAY SEASON WITH

MILLENNIUM
HOTELS AND RESORTS



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Snacks & Entrées



Cheese Scones

Prep 20 minutes | **Cook** 15-20 minutes | **Serves** 8

Tom Clouston, Head Chef, McKenzie's Restaurant & Bar
KINGSGATE HOTEL PAIHIA

Crunch on the outside, incredibly soft and fluffy on the inside filled with savoury tasty cheese. So easy to whip up and serve hot from the oven with a generous dollop of butter.

INGREDIENTS

2 cups flour	pinch cayenne pepper (optional)
2 teaspoons baking powder	2 cups grated tasty cheese
1 teaspoon sugar	1 cup full-cream milk
½ teaspoon salt	

METHOD

Preheat oven to 220°C. Put the tray in the oven.

Sift flour, baking powder, salt, sugar and cayenne pepper into a bowl. Mix in cheese.

Make a well in the centre.

Pause: Check you have a clear bench with flour on it and the oven is fully heated. You want the scones to go into the oven as soon as possible.

Add the milk and mix quickly with a knife until just combined. Turn out onto a floured bench and quickly shape into a 3 cm thick rectangle. Cut into 8 even sized pieces, then separate and put on to your floured, hot tray. Allow 2cm space between them.

Bake for 15-20 minutes. You'll smell them as they get ready.

Delicious! If you don't eat them all they freeze well. To reheat put them into an oven for about 5 minutes.

CHEF'S TIP

To achieve light delicious cheese scones follow these tips

1. Heat the oven – it must be hot
2. Preheat the tray – put it in when you turn the oven on.
3. Add all the milk at once – it should be a wet rather than a dry mixture
4. Mix quickly by making slicing actions with a knife, just enough to bind together. Don't over mix.
5. Touch the mixture as little as possible and get it into the oven asap after mixing the milk in.
6. Oh, and one last thing: use a strong tasty cheddar for a truly delicious scone.

Clam Chowder

Prep 10 minutes | **Cook** 35 minutes | **Serves** 4-6 (makes about 2 litres)

Tom Clouston, Head Chef, McKenzie's Restaurant & Bar
KINGSGATE HOTEL PAIHIA

Unbelievably creamy, flavourful and chockfull of clams, this rich and creamy soup bursts with the flavours and textures of shellfish, bacon and potatoes

INGREDIENTS

cloves garlic chopped	400g bacon lardons
250ml white wine	2 cups diced celery
2kg clams	2 cups diced onion
500ml cream	2 cups diced leek
4 -5 potatoes quartered	Seasoning and chives chopped finely

METHOD

Rinse the clams in several changes of cold water and drain well. Cook clams with wine until just opened. Tip the contents of the pan into a colander over a pot to catch the clam stock. When cool enough to handle, remove the clams from their shells – reserving a handful of empty shells for presentation if you want. Strain the clam stock into a jug, leaving any grit in the bottom of the bowl.

Using a large pot, cook potato slowly in cream. When cooked to tender strain cream to separate potatoes. Carefully dice potato and set aside. Put any potato scraps in with cream and mash together.

Heat butter in the same pan and sweat celery, onion, leek and bacon until tender but not brown to bring out their flavour. Add clam stock and potato and cream mix. Whisk to amalgamate (that's Chef speak for combine). Add in diced potato, clams and chives. Heat through and serve.

Serve immediately, garnished with bacon and parsley, if desired.

Chetan's Signature Cheese Rolls

Prep 20 minutes | Cook 5 minutes | Serves 20-24

Chetan Pangam, Executive Chef | Food and Beverage Manager, *One80 Restaurant* | *Jimmy Cooks Kiwi Kitchen*
COPTHORNE HOTEL WELLINGTON, ORIENTAL BAY

Is there anything more Kiwi than a hot and oozing delicious cheese roll? These tasty treats make a hearty and satisfying snack or lunch.

INGREDIENTS

1 loaf of fresh white bread
butter unsalted melted to glaze on top

Cheese Roll Mix

2 tins of Nestlé reduced cream (230ml tins)	600g of grated cheddar cheese
1 teaspoon of smoked paprika	1 tablespoon of dijon mustard
3 tablespoon of lemon juice	4-5 tablespoons of Maggi onion soup mix
2 sticks of spring onions finely sliced	salt and pepper to season
200g of grated anchor extra stretch mozzarella cheese (optional)	

METHOD

Combine all the ingredients for cheese roll mix.
Roll out the slice of fresh bread with a rolling pin.
Spread 1 tablespoon full of cheese mix on the bread and roll up the slice like a sushi.

TO SERVE

Brush a generous amount of melted butter over the rolls
Place on buttered baking paper and bake in oven at 200°C for 4-5 minutes or use a sandwich press, (beware they will get squished flat if your press does not have feature to stop it fully closing.
Garnish with shaved parmesan cheese

CHEF'S TIP

These are great to have free-flow in the freezer for any unexpected guests or as afternoon snacks for the kids. Just be sure to defrost prior or allow a longer time to cook all the way through.

Beetroot Cured Salmon

Prep 20 minutes | **Cook** 3-7 days for curing | **Serves** 16

Johnny Coulter, Executive Chef, Jimmy Cooks Kiwi Kitchen
COPTHORNE HOTEL AND RESORT, BAY OF ISLANDS

Curing has been a way of storing fish for centuries. This recipe draws out the moisture giving the salmon a firmer texture, and wonderful, delicate flavour. The beetroot provides a brilliant intense pink while adding a subtle earthy flavour to the dish.

INGREDIENTS

2 skin-on Ora King salmon fillets (about 1.3kg in total)
200g caster sugar
85g fresh horseradish
3 medium raw beetroot grated
140g sea salt flakes
1 bunch dill, chopped

METHOD

Lay the salmon fillets, skin side down, on a board and brush your hand along it. If you feel any little pin bones pinch them out with your fingers or tweezers. In a bowl, mix all of the other ingredients for the salmon together to make the cure.

Stretch two large sheets of cling film over a work surface and spoon over some of the cure. Lay one of the fillets, skin side down, on the cure, then pack over most of the cure, and sandwich with the remaining fillet, skin side up. Top with the last of the cure and wrap both fillets together tightly with lots of cling film.

Place in a container with sides, like a large roasting tray, and put a smaller tray on top weighed down with a couple of tins. Leave in the fridge for at least three days or up to a week. Don't be alarmed by the amount of liquid that leaks out, this is normal. Once a day, pour away the excess liquid, turn the salmon and re-apply the weights.

TO SERVE

Unwrap the salmon from the cling film and brush off the marinade. Use a super sharp knife to slice the salmon into thin slivers, a little will go a long way.

Serve with a side salad of julienned vegetables, and a dollop of crème fraiche, or serve on dark rye bread or blini.

CHEF'S TIP

Once made, the salmon will sit happily in the fridge for up to a week and can be used just like smoked salmon.

Pumpkin Damper with Golden Syrup Butter

Prep 25 minutes | Cook 50-60 minutes | Serves 4-6

Tom Clouston, Head Chef, *McKenzie's Restaurant & Bar*
KINGSGATE HOTEL PAIHIA

Dampers are a quick and easy way to make your own deliciously flavoured bread at home. While not as light as breads that use yeast, you can offset this by adding other ingredients such as sweet potato, zucchini, cheese, and for this recipe, pumpkin. Chef Tom recommends a flavoursome Japanese pumpkin to get the most flavour for the least pumpkin, but feel free to use whatever pumpkin you like.

INGREDIENTS

Pumpkin Damper

500g Japanese pumpkin, peeled and cubed
40ml vegetable oil
450g self-raising flour, plus extra for dusting
80g plain butter, room temperature
1 x 50cm sheet of banana leaf
Golden-syrup (or plain) butter, to serve (optional)

Golden Syrup Butter

500g unsalted butter, room temperature
4 tablespoon golden syrup

METHOD

Golden Syrup Butter

Blend the butter and syrup in a food processor until fully whipped. You want it to have a spreadable consistency without being too soft.

Wrap the butter mix in a large piece of plastic wrap. Then, holding both ends, roll the wrapped butter into a log. Place in the freezer for 10 minutes to harden before using, then store in the freezer for up to 7 months.

Pumpkin Damper

Preheat the oven to 180°C. Coat the pumpkin in oil and roast in the oven until soft, almost mushy. Keep the oven on after removing the pumpkin.

Add flour and plain butter to a bowl, crumb the mixture by rubbing between your hands until fully combined. Add the cooled cooked pumpkin and mash together.

Add 250ml water, a little at a time, and mix with your fingers until you have a nice sticky dough.

Place some flour on your work surface, then knead the dough until you have a bread-dough consistency (smooth and slightly tacky to the touch). Roll into a log, then set aside.

Before using your banana leaf, you need to release the oils to make it flexible and bring out the flavours. Hold the banana leaf over an open gas flame, moving it across the flame in sections until the oils seep through the

entire leaf. If you do not have a gas flame, place it in a dry non-stick frying pan for a few seconds on each side. Place the dough in the centre of the banana leaf. Wrap it by folding the leaf over each end, and roll it up like a burrito. Then wrap in aluminium foil using the same method.

Place on the oven shelf and cook for 50–60 minutes.

Serve on its own with butter or with a delicious soup for lunch.

Mains



Ham Hock, Smoked Chicken, Pistachio and Herb Terrine

Prep 30 minutes | Cook 3-3½ hours to cook, plus cooling and chilling | Serves 6

Johnny Coulter, Executive Chef, *Jimmy Cooks Kiwi Kitchen*
COPTHORNE HOTEL AND RESORT, BAY OF ISLANDS

This ham hock terrine recipe is a great starter or buffet item for a large gathering as it can be made in advance.

INGREDIENTS

4 ham hocks	1 large onion roughly chopped
700g smoked chicken, shredded into strips	2 carrots roughly chopped
1 bunch mixed herbs	2 celery sticks roughly chopped
100g pistachio nuts	1 bouquet garni
50ml sherry vinegar	300g prosciutto
9 gelatine leaves	

METHOD

Place the ham hocks in a large pan with the bouquet garni, onion, carrots, and celery. Pour over enough cold water to cover. Bring to the boil and simmer very gently, uncovered, for about 2-2½ hours, until the hocks are tender and the meat flakes easily. Leave the hocks to cool in the liquid for about 1 hour, then remove and set aside saving the stock from the ham hock. Using your fingers, take the meat off the bone and shred into another bowl, discarding any skin, large bits of fat, gristle or cartilage.

In a separate pot, using 600ml of ham stock, add the sherry bringing to the boil. Add the gelatine leaves and season. Pass through fine chinois (fancy for super fine sieve).

Double line a terrine mould (or a small loaf tin) with cling film leaving enough to fully wrap the terrine when finished. Layer the prosciutto inside the terrine covering all sides and leave enough to fold over the base. Start layering the meat, chicken, nuts and herbs, pressing it gently as you go and adding a little gelatine mixture on each level. Finish by wrapping the prosciutto on the top.

Wrap with cling film then press in the fridge overnight. You can press the terrine as it cools in the fridge using a board with a couple of tins on top. This will give a firmer texture

Release the terrine by dipping it briefly in hot water and turning it out onto a plate. There will be some jelly around the terrine, which you can either leave on or scrape off.

To serve, turn out of terrine dish and remove cling film.

Can be made up to four days ahead.

Beetroot, Feta Roquette and Candied Walnut Salad

Prep 20 minutes | Cook 60 minutes | Serves 4-6

Johnny Coulter, Executive Chef, Jimmy Cooks Kiwi Kitchen
COPTHORNE HOTEL AND RESORT, BAY OF ISLANDS

Sweet, salty, crunchy and fresh, this light, refreshing summer salad has it all. Uncomplicated and delicious, the candied walnuts add a delightful sweetness and crunch to the salad, balanced out beautifully with the soft salty feta cheese.

INGREDIENTS

500g beetroot	75g Mahoe Farmhouse feta cheese
500g baby beetroot (mixed variety if possible)	Salt and pepper to season
250g candied walnuts	
50g roquette	Candied Walnuts
50ml red wine vinegar	250g walnuts
50ml balsamic vinegar	100ml water
50ml Olivado avocado oil	200g castor sugar
1 tablespoon parsley, mint, thyme, rosemary	50g butter

METHOD

Candied Walnuts

Preheat the oven to 160°C roast. Place the walnuts on a small tray and toast in the oven for around 5 minutes or until golden brown. Add the sugar and water to a small saucepan and bring to a boil for 3 minutes. Add the walnuts, continue to stir until just golden brown and caramelised. Remove from the heat and add the butter, stirring through. Place on tray and allow cooling.

Beetroot Salad

Trim the stalks. If using a variety, cook separately!! Cook the beetroot in boiling salted water until tender. Drain them from the water and put onto a tray to cool. When you are able to handle the beetroot with your hand, rub them in a cloth to remove the skin. The beetroot should still be warm though. Roast the beetroots to order in a little oil and butter with some additional seasoning. Make sure the colour is even.

In a bowl, mix the vinegars and Olivado avocado oil together. Add season and herbs, set aside. Cut the beetroots in half/ quarters and add to the dressing, tossing this together.

TO SERVE

Place in a dish. Sprinkle Mahoe feta over the top, arrange candied walnuts and garnish with dressed roquette.

CHEF'S TIP

If you prefer your beetroots sweeter, roast them first. It mellows out their earthiness and brings out their candy-like sweetness.

Grilled Asparagus Salad with Lemon and Feta

Prep 15 minutes | Cook 4 minutes | Serves 4

Charles Pihera, Executive Chef, *Katsura Japanese Cuisine* | *Grand Millennium Brasserie* | *Atrium Lounge*
GRAND MILLENNIUM AUCKLAND

Fresh, tangy, and incredibly flavourful, grilled lemon asparagus with feta is the Mediterranean-inspired side dish fit for a Kiwi summer. Pair with your favourite grilled meat like chicken or salmon and enjoy!

INGREDIENTS

2 bunches asparagus trimmed
3 tablespoons. olive oil
salt to taste

cracked black pepper
zest and juice of 1 lemon
125g feta

METHOD

Preheat the grill to high.

Place the asparagus spears on a foil-lined baking sheet for easy clean-up. Directly on the prepared baking sheet, toss the asparagus with 2 tablespoons of the oil, the salt and the pepper.

Place the asparagus spears on the grill, making sure they are perpendicular to grates so they don't fall through. Set the baking sheet near the grill (you'll need it for the cooked asparagus). Cover and cook the asparagus for 3 to 4 minutes, until nicely browned on one side and still crisp – do not overcook. Remove the asparagus from the grill and place back on the foil-lined baking dish. Let the asparagus cool.

Transfer the spears to cutting board and cut on the bias into bite-sized pieces. Place the cut asparagus in a mixing bowl. Add the remaining tablespoon olive oil, lemon zest and lemon juice; toss well. Add the feta and toss gently. Taste and adjust seasoning with more salt, pepper and lemon juice (Chef Charles usually add up to ¼ teaspoon more salt).

Transfer to a serving platter. Enjoy.

CHEF'S TIP

1. If you want an even tangier flavour and a nice pop of colour, sprinkle some lemon zest onto the asparagus just before serving it.
2. To Test For Doneness: pierce the thickest part of the asparagus with the tip of sharp knife or fork. The asparagus is done when the stalk is just tender and meets the knife with slight resistance. Do not overcook the asparagus as this will cause the asparagus to become mushy.

Shredded Poached Chicken Salad with Mustard Mayonnaise

Prep 10 minutes | Cook 35 minutes | Serves 4

Top Lorthae, Executive Chef, *Beast & Butterflies*
M SOCIAL AUCKLAND

Perfect for a weekday packed lunch or a summer picnic, the fresh flavours of this chicken salad will shine.

INGREDIENTS

120g poached chicken breast
20g sliced carrot
20g sliced cucumber
6 leaves of baby cos
10g sliced red onion
10g sliced red radish
20g green bean
5g red chilli

5 leaves of mint
10 leaves of coriander
45ml honey mustard mayonnaise
Salt to taste
Black peppercorn to taste
2.5g crispy shallot
2.5g toasted sesame

METHOD

Poach chicken breast in simmering water for 35 mins with coriander root and black peppercorn.

Cool down chicken breast to room temperature and shred to long strips. Cut all the vegetables into strips, then mix in a bowl with chicken.

Dressing with honey mustard mayonnaise. Season with salt and pepper.

TO SERVE

Sprinkle with crispy shallot and toasted sesame.

Optional: Add chilli oil for a little kick.

Cranberry Jelly, Mustard and Orange Glazed Ham

Prep 30 minutes | Cook 4 hours | Rest 15 minutes | Serves 10-14

Johnny Coulter, Executive Chef, *Jimmy Cooks Kiwi Kitchen*
COPTHORNE HOTEL AND RESORT, BAY OF ISLANDS

A true wow factor meal, Christmas, New Year, Easter, Birthdays. This dish will make you look great.

INGREDIENTS

1 champagne ham
40/60 whole cloves
100g cranberry jelly
100g brown sugar

100g hot English mustard
1 orange zest and juice
1 Monteiths apple cider

METHOD

Preheat the oven at 120°C on roast. In a bowl, mix the cranberry jelly, mustard, brown sugar and orange together. Leave to rest. Take the skin off the champagne ham to expose the fat. Using a knife, score the ham in a criss cross effect, and stud the cloves in the fat.

Place the champagne ham in a roasting tin, pour over the glaze, add apple cider into the tray and roast in the oven for 4 hours. Every 30 minutes, glaze the ham with juices at the bottom of pan. Near the end of the cook, turn the oven to 250°C and cook for 10 minutes to colour ham.

CHEF'S TIP

Legs of ham are preserved in brine, smoked and fully cooked.

3kg ham provides 10- 15 serves, 4.5kg ham 12-16 serves, 5kg ham 15 – 20 serves 6kg 18 -22 serves.

Bourbon and Pineapple Glazed Ham

Prep 30 minutes | Cook 2 hours 30 minutes | Rest 15 minutes | Serves 18-22

Charles Pihera, Executive Chef, *Katsura Japanese Cuisine* | *Grand Millennium Brasserie* | *Atrium Lounge*
GRAND MILLENNIUM AUCKLAND

This recipe is a true showstopper for the holidays and family events using the best fruit summer has to offer.

INGREDIENTS

2/3 cup brown sugar

6 cloves

6 bay leaves

1 pineapple, core removed, sliced

½ cup bourbon

½ bunch bay leaves

1x 6kg whole champagne ham

METHOD

To make the glaze, place sugar, spices and 1 tablespoon of water in a large fry pan over high heat. Swirl pan occasionally until bubbling and golden. Add pineapple pieces and bourbon and cook for 6 minutes, turning pineapple pieces occasionally, until pineapple is golden and a glaze has formed from the fruit juices. Set aside to cool slightly.

Preheat oven to 180°C. Line a rack with bay leaves. Using a small sharp knife, cut around ham shank in a zigzag pattern, then carefully run knife under skin, around the edge of the ham.

Gently lift off skin in 1 piece by running your fingers between the rind and the fat. Discard skin, then score fat in parallel lines, 1cm apart. Baste fat with some of the glaze and place ham on the rack and set in a large roasting pan.

Roast ham, basting with remaining glaze every 20 minutes, for 2 ½ hours or until caramelised. Add the pineapple pieces in the last 30 minutes.

Slice and serve with caramelised pineapple.

CHEF'S TIP

Legs of ham are preserved in brine, smoked and fully cooked.

3kg ham provides 10- 15 serves, 4.5kg ham 12-16 serves, 5kg ham 15 – 20 serves 6kg 18 -22 serves.

Chicken and Pistachio Roulade

Prep 20 minutes | Cook 45 minutes | Rest 15 minutes | Serves 4-6

Charles Pihera, Executive Chef, *Katsura Japanese Cuisine* | *Grand Millennium Brasserie* | *Atrium Lounge*
GRAND MILLENNIUM AUCKLAND

Celebrate Christmas in style with succulent chicken roulade stuffed with cranberries and pistachios.

INGREDIENTS

2 tablespoons olive oil

1 onion chopped

2 garlic cloves crushed

½ cup pistachios roughly chopped

¼ cup parsley

2 teaspoon thyme

½ lemon zested

1x de-boned chicken

METHOD

Preheat and oven to 170°C.

Heat the oil in a frying pan to a medium heat. Add the onions and garlic. Cook for 3 or 4 minutes until softened and slightly brown.

In a large bowl combine the onion mix, pistachios, parsley, thyme, zest, salt and pepper. Mix until well combined.

On to a piece of baking paper lie the chicken out flat. If there are any holes, slice the meat and move to fill them.

Spread the stuffing out over the chicken. Using the paper, roll the chicken tightly. Tie the roll together tightly with string. Lift the paper and chicken and place into an oven-proof baking dish.

Season the top with salt and pepper and drizzle over a little oil. Cook for 40-45 mins or until the juices run clear.

Remove from the oven and let sit for 15 minutes before carving into thin slices.

Harissa Lamb Rump

Prep 15 minutes | Cook 12 minutes | Rest 5 minutes | Serves 4

Top Lorthae, Executive Chef, *Beast & Butterflies*

M SOCIAL AUCKLAND

Full of fiery flavours contrasted beautifully with the cooling mint yoghurt, elevate your Christmas lunch or dinner with this Middle Eastern twist on the classic lamb rump.

INGREDIENTS

800g lamb rump

8 tablespoons Harissa Sauce

200g green bean

60g sliced onion

60g spring pea

80g zucchini

4 teaspoons salt

1¼ teaspoons pepper

8 tablespoons mint yoghurt

Butter

Mint

METHOD

Prepare lamb by removing sinew and sliver skin, seasoning with salt and pepper.

Sear both sides of the lamb in a hot pan and put into preheat oven at 180°C for 12 minutes, leave on the side to rest.

Saute green bean, sliced onion, spring pea, zucchini on a pan, add a nob of butter and some mint.

Serve vegetables on the plate, slice lamb rump, top with harissa sauce. Add condiments with mint yoghurt and season with salt and pepper.

Shredded Poached Chicken Salad with Mustard Mayonnaise

Prep 10 minutes | Cook 35 minutes | Serves 4

Top Lorthae, Executive Chef, *Beast & Butterflies*
M SOCIAL AUCKLAND

Perfect for a weekday packed lunch or a summer picnic, the fresh flavours of this chicken salad will shine.

INGREDIENTS

100g poached chicken breast
20g sliced carrot
20g sliced cucumber
6 leaves of baby cos
10g sliced red onion
10g sliced red radish
20g green bean
5g red chilli

5 leaves of mint
10 leaves of coriander
45ml honey mustard mayonnaise
Salt to taste
Black peppercorn to taste
2.5g crispy shallot
2.5g toasted sesame

METHOD

Poach chicken breast in simmering water for 35 mins with coriander root and black peppercorn. Cool down chicken breast to room temperature and shred to long strips. Put all vegetables in a mixing bowl and stir with chicken. Dressing with honey mustard mayonnaise. Season with salt and pepper.

TO SERVE

Sprinkle with crispy shallot and toasted sesame

Angus Pure Fillet of Beef Wellington

Prep 2 hours plus time in chiller 2 hours | Cook 55 minutes | Rest 7-10 minutes | Serves 4

Chetan Pangam, Executive Chef | Food and Beverage Manager, *One80 Restaurant* | *Jimmy Cooks Kiwi Kitchen*
COPTHORNE HOTEL WELLINGTON, ORIENTAL BAY

Chef Chetan's shares his recipe for his signature Beef Wellington, world famous in Wellington, wrapped in puff pastry and mushroom duxelle, served with Ohakune carrot puree, sauté green beans, truffle potato gratin, sauce béarnaise and porcini jus..

BEEF FILLET

Beef fillet-800g (trimmed, rolled in cling wrap, chilled) 3 egg yolks
Dijon mustard Salt and pepper
1 sheet flaky puff pastry

To prepare the beef fillet

Fully trim and roll a beef fillet in cling wrap chill in the fridge for 2 hours at least.

In a hot pan sear the beef on all sides and season with salt and pepper and chill in the fridge for 2 hours.

Roll a sheet of puff pastry gently dusted with flour.

Place the beef fillet in the middle brush Dijon mustard evenly on all sides and place the mushroom Duxelle on top pat it gently so it stays on top.

Egg wash the sides of the pastry and roll the pastry encasing the beef in the middle, cover all sides and place in the fridge.

Score the top of the pastry with the back of the knife making a pattern on top glaze with egg yolk and sprinkle sea salt.

MUSHROOM DUXELLE

400g mixed mushrooms Salt and pepper
1 tablespoon olive oil

To prepare the mushroom duxelle

Chop all the mushrooms very fine

In a hot pan add a dash of oil and add the mushrooms and salt, let it cook for 10-15 minutes until almost dry.

Cool the mix and use on beef fillet before wrapping.

CARROT PUREE

3 carrots, peeled and chopped
1 onion chopped
2 tablespoons honey

1 teaspoon olive oil
Salt and pepper
200mls cream

To prepare carrot puree

In a pot add olive oil. Sweat the onion off, add carrots, honey, season and add cream cover and cook on a very low heat for 20-30 minutes till carrots are cooked fully.

Blend till a smooth puree, season.

TRUFFLE POTATO GRATIN

4 Agria potatoes peeled sliced thinly
1 tablespoon truffle paste
Salt and pepper
300mls chicken stock
2 egg yolks

8mls Tarragon vinegar
200mls Hot clarified Butter
Juice of ½ lemon
1 tablespoon Chopped Chives

To prepare truffle potato gratin

Layer up the potatoes in a pie dish or anything suitable to bake. In a pot add the chicken stock, salt & pepper, truffle paste and bring to a boil, pour the liquid on the potato layers (20 layers). Cover with butter paper and tin foil.

Bake at 170°C for 52 minutes, chill and press under a weight, overnight.

PORCINI JUS

300mls beef demi glaze stock
150 mls red wine
1 star anise
1 cinnamon stick

1 bay leaf
3 pepper corns
1 tablespoon soaked, chopped dried porcini mushrooms

To prepare porcini jus

Dry roast the star anise, cloves, cinnamon, and bay leaf in a pan. Add the red wine, reduce by 1/3, add demi glaze, bring to the boil for 2 minutes, remove from heat and add the mushrooms. Reduce until it coats lightly the back of a spoon.

BEANS

Beans (top 'n' tailed/5 per portion) or asparagus
1 teaspoon butter

Salt and pepper
Chopped fresh thyme

To prepare the beans

Toss blanched beans or asparagus in butter, thyme salt and pepper.

TO SERVE

Red mixed micros

Truffle oil

To assemble the dish, cook the beef in a preheated oven 200°C for 14-16 minutes and rest for 7-10 minutes on a resting tray.

Cut the gratin and reheat in the oven.

Place carrot puree on a plate, place beans or asparagus on the plate, cut the beef in 4 portions and place on the beans season with sea salt.

Place the gratin and top with sauce béarnaise place the jus in a jug.

Drizzle with truffle oil and garnish with red mixed micros.

Desserts



White Chocolate and Cranberry Blondies

Prep 15 minutes | Cook 35 minutes | Serves 16

Johnny Coulter, Executive Chef, Jimmy Cooks Kiwi Kitchen
COPTHORNE HOTEL AND RESORT, BAY OF ISLANDS

Loaded with dried cranberries and white chocolate chips, these white chocolate cranberry blondies are perfectly chewy, fudgy and sweet. They are a perfect portable dessert, not just for the festive season but any time, you could even make a batch to give away as gifts.

INGREDIENTS

150g dried cranberries
200g white chocolate bars broken
into pieces
225g flour
200g unsalted butter
1 pinch of salt

300g sugar
½ teaspoon baking soda
1 teaspoon baking powder
1 teaspoon of vanilla extract
2 eggs

METHOD

Preheat the oven to 200°C. Line a 20x20cm square baking tin with baking paper.

Carefully melt the butter, without letting it boil. In a large mixing bowl, mix the melted butter and sugar, whisking until smooth. Beat the eggs and vanilla into the sugar mixture, one by one.

In a separate bowl, sift the flour, baking soda, baking powder and salt together. Using half the flour mixture, fold into wet ingredients until all the lumps are gone, and then add the rest of the flour. Carry on mixing until well incorporated.

Finally, drop in the white chocolate and cranberries and mix until they are evenly distributed.

Spoon the batter into the baking dish, and put in the stove for about 20-25min. Bake until the brownie is light brown around the edges and a toothpick inserted in the centre comes out clean.

Cool in the tin for at least 15 minutes before cutting into 16 pieces.

Can be enjoyed warm, cold or at room temperature.

Peanut Butter Chocolate Fondant

Prep 15 minutes | Cook 16 minutes | Rest 5-8 minutes | Serves 4

Tom Clouston, Head Chef, *McKenzie's Restaurant & Bar*
KINGSGATE HOTEL PAIHIA

These indulgent individual desserts are a show-stopper and so simple to make. Pairing rich dark chocolate with mouthfuls of molten salty peanut butter goodness, the ultimate treat.

INGREDIENTS

225g plus 1 tablespoon unsalted butter, plus melted butter for brushing	3 tablespoons creamy peanut butter
1 tablespoon unsweetened cocoa powder	1 tablespoon icing sugar, plus more for sprinkling
¼ cup plus 1 tablespoon all-purpose flour	110g sugar
170g dark chocolate (70 percent cacao), chopped	3 large eggs, at room temperature
	Pinch of salt

METHOD

Preheat the oven to 220°C.

Brush four 6-ounce ramekins with melted butter (9cm ramekin). In a small bowl, whisk the cocoa powder with 1 tablespoon of the flour; dust the ramekins with the cocoa mixture, tapping out the excess. Transfer the ramekins to a sturdy baking sheet.

In a medium saucepan, melt 225g of butter with the chocolate over very low heat, stirring occasionally. Let cool slightly.

In a bowl, blend the peanut butter with the 1 tablespoon of icing sugar and the remaining 1 tablespoon of butter.

In another bowl, using an electric mixer, beat the sugar with the eggs and salt at medium-high speed until thick and pale yellow, about 3 minutes. Using a rubber spatula, fold in the melted chocolate until no streaks remain. Fold in the ¼ cup of flour.

Spoon two-thirds of the batter into the prepared ramekins, then spoon the peanut butter mixture on top.

Cover with the remaining chocolate batter. Bake in the centre of the oven for 16 minutes, until the tops are cracked but the centres are still slightly jiggly. Transfer the ramekins to a rack and let cool for 5 to 8 minutes.

Run the tip of a small knife around each cake to loosen. Invert a small plate over each cake and, using pot holders, invert again. Carefully lift off the ramekins.

Dust the warm cakes with icing sugar and serve immediately.

CHEF'S TIP

Serve these immediately to ensure they have a lovely, molten centre.

You can prepare in advance by making the fondants up to filling the ramekins, then covering and chilling for up to 3 days.

Eton Mess

Prep 10 minutes | Serves 4-6

Charles Pihera, Executive Chef, *Katsura Japanese Cuisine* | *Grand Millennium Brasserie* | *Atrium Lounge*
GRAND MILLENNIUM AUCKLAND

Quick, easy and a fabulous looking addition to your Christmas table, our take on an Eton Mess makes the most of fresh summer berries.

INGREDIENTS

300g fresh strawberries
150g fresh raspberries
½ tablespoon runny honey

100g double cream
100g low-fat Greek-style yoghurt
100g shop-bought meringues

METHOD

Halve or quarter any large strawberries and place in a large bowl with the raspberries.

Use a fork to crush half of the berries and drizzle over the honey.

Whip the cream until soft peaks form, then fold in the yoghurt.

Crumble the meringues over the fruit, then fold in the cream and yoghurt mixture.

Divide up into 6 individual bowls and serve straightaway, topped with extra berries, if you like.

Ginger Crème Brûlée with Strawberry Sorbet

Prep 15 minutes | Cook 30 minutes | Rest Overnight | Serves 8

Top Lorthae, Executive Chef, *Beast & Butterflies*

M SOCIAL AUCKLAND

A classic French dessert with a Beast & Butterflies twist. This crème brûlée provides a hint of spice in a rich and decadent dish.

INGREDIENTS

1L fresh cream

10 Egg yolks

150g sugar

1 teaspoon vanilla paste

50g fresh ginger

Strawberry sorbet

METHOD

Peel and slice ginger. In a pot, bring cream and peeled ginger to boil.

In a separate bowl, whisk sugar and egg yolks until the sugar dissolves. Pour the cream mixtures into the egg yolks slowly in small portions; whisk the mixture until it is smooth

Sieve the mixture and rest for 1-2 hours. Let the bubbles come up and skim it out.

Preheat the oven at 100°C for 10 mins. Prepare moulds and baking tray.

Pour mixture up to $\frac{3}{4}$ of the mould; then place in a roasting dish. Pour enough boiling water into the roasting dish to reach halfway up the sides of the ramekins.

Bake at 100°C for 25-30 mins until the centre is a bit wobbly. Allow to cool then wrap with cling flim and put in the fridge overnight.

To serve, caramelize the top with sugar, top with strawberry sorbet and garnish with mint leaves.

CHEF'S TIP

A small blowtorch (made for the kitchen) is a useful gadget for caramelizing the sugar topping. You can also carefully grill the crème brûlée in the oven for two minutes or until sugar melts and caramelises.

Pumpkin Pie

Prep 20 minutes, plus rest time for dough | **Cook** 45-55 minutes | **Serves** 8

Chetan Pangam, Executive Chef | Food and Beverage Manager, One80 Restaurant | Jimmy Cooks Kiwi Kitchen
COPTHORNE HOTEL WELLINGTON, ORIENTAL BAY

The perfect mix of sweet and spice, this velvety smooth pumpkin pie is a delicious treat to add to your table. Traditionally served at Thanksgiving and Christmas, in the US and Canada, Chef Chetan's pumpkin pie is surprisingly easy to make and addictively good. This keeps for a few days in the fridge.

INGREDIENTS

Short Crust Pastry

175g all-purpose flour
½ teaspoon salt
14g caster sugar
113g unsalted butter, chilled,
and cut into pieces
30 - 60 ml ice water

Pumpkin Filling

3 large eggs
425g purée pumpkin
120 ml cream
110g light brown sugar
1 teaspoon ground cinnamon
½ teaspoon ground ginger
1/8 teaspoon ground cloves
½ teaspoon salt

METHOD

Use the rub in method to form the pie crust, allowing the dough to set in the fridge for 20 minutes before rolling out to allow the gluten to rest. After resting, roll out the dough and press into a 23 cm pie pan. Decorate the edges with a fork or by pinching with the fingers. Cover and return to the fridge for another 30 minutes.

In a bowl, whisk the eggs first before combining other ingredients. Incorporate thoroughly and then pour the filling into the pie pan. Bake the pie at 190°Cs for 45-55 minutes, until the filling is set and the crust is coloured. The centre may still appear wet, but should be set. If the edges begin browning before the filling is set, wrap foil around just the edges to prevent over coloration. Cool pie before placing in the fridge.

Serve with whipped cream or vanilla ice cream.



Christmas Stollen

Prep 1 hour 25 minutes | **Cook** 10 minutes | **Rest** Overnight | **Serves** 8

Navindra Gouder, Executive Chef, Restaurant Nikau

MILLENNIUM HOTEL ROTORUA

Flaky, moist and divinely flavourful, these homemade German Christmas Stollen are a beloved Christmas pastry.

INGREDIENTS

1kg flour	10g cinnamon
50g yeast	500g warm milk
100g icing sugar	250g mixed fruits soaked in 50ml dark rum
280 g melted butter	1 lemon zest
2 eggs	
15g salt	

METHOD

Preheat the oven to 200°C. Make ferment with the yeast, a little of sugar, some flour and milk, set aside to activate for 10-15 minutes (it will start to bubble). Shift flour, cinnamon and add lemon zest.

When the ferment is frothy (note you might not need all the liquid to make the dough), add all of the ingredients except the fruits to the flour mix and make into smooth dough.

Carefully add the fruit last.

Cover with a tea towel and allow to prove for a while in a warm place until roughly doubled in size.

Divide into three pieces and mould each into a baton shape with one side slightly indented.

Bake at 200°C for 15-20 minutes until golden brown and firm to the touch.

While still hot, brush with butter and sprinkle with icing sugar. Leave to cool completely before slicing.

Store any remaining stollen, well wrapped, in an airtight container.

Beverages



Watermelon Spritz

Prep 10 minutes | Serves 10-12

Ruben O'Connell, *Food and Beverage Manager*
GRAND MILLENNIUM AUCKLAND

A gourmet cocktail for hot summer days. Easy to make, and delicious to drink.

INGREDIENTS

500ml of watermelon juice (*ideally from a juicer but UFC watermelon water works as well*).

1 bottle of aperol

1 bottle of prosecco

700ml sparkling water (*we like to use a soda stream and make it as bubbly as possible but from a bottle works just fine*)

Ice (*the bigger the cubes the better*)

Orange slices

Watermelon wedges

METHOD

Mix all items in a big punch bowl

Serve into large wine glasses over ice,

Garnish with watermelon wedges and thin orange slices.

BARMAN'S TIP

Freeze your watermelon wedges to help keep you and your drink cool on those hot summers days.

Mulled Wine – the Right Way

Prep 15 minutes | Serves 10-12

Ruben O'Connell, Food and Beverage Manager
GRAND MILLENNIUM AUCKLAND

Incredibly easy to make, our mulled wine recipe is guaranteed to make your home smell absolutely amazing AND warm everyone up as the evening cools down.

INGREDIENTS

- 2 clementine's/mandarin
- 1 lemon peel
- 1 lime peel
- 200 g caster sugar
- 6 whole cloves
- 1 stick cinnamon
- 5 bay leaves
- 1 whole nutmeg, for grating
- 1 vanilla pod, halved lengthways
- 2 star anise
- 2 bottles of red wine – your choice

METHOD

Peel sections from the clementine's, lemon and lime.

Heat sugar in a large saucepan over a medium heat, add the peel and squeeze in the clementine juice.

Add cloves, cinnamon stick, bay leaves and about 10 gratings of nutmeg.

Add halved vanilla pod and stir in just enough red wine to cover the sugar.

Let this simmer until the sugar has completely dissolved into the red wine and then bring to the boil.

Keep on a rolling boil for about 4 to 5 minutes, or until you've got a beautiful thick syrup.

Doing this first is to create a flavour base by really getting the sugar and spices to infuse and blend well with the wine.

It's important to do make a syrup base first because it needs to be quite hot, and if you do this with all of wine in the mix you'll burn off alcohol.

When your syrup is ready, turn heat down to low and add star anise and the rest of the wine.

Gently heat the wine and after around 5 minutes, when warm ladle it into glasses and serve.

BARMAN'S TIP

Make in advance then pour into a slow cooker set to warm to keep hot.

Be Jolly & Bright

Prep 5 minutes | Serves 1

Maurice Ligutom, *Food & Beverage Operations Manager*
M SOCIAL AUCKLAND

INGREDIENTS

45ml Little Biddy Pink Gin
15ml Pimms liquor
45ml cranberry juice
30ml lime juice
10ml sugar syrup**
2ml spiced cranberry bitters

METHOD

In a Gin Cocktail Glass, fill with ice to cool

In a shaker with ice, combine Little Biddy Pink Gin, Pimms, cranberry juice, lime juice and sugar syrup (all the ingredients, except for the bitters).

Shake well till cold. Double strain, pour over fresh ice in a gin cocktail glass.

Garnish with a dash of cranberry spiced bitters

Enjoy and repeat

Cherry Cosmo

Prep 5 minutes | Serves 1

Gordon Bullock, *Food & Beverage Manager*
MILLENNIUM HOTEL QUEENSTOWN

INGREDIENTS

30ml vodka
15ml lime juice
45ml cranberry Juice
30ml cherry liqueur

METHOD

Add all ingredients into a shaker with ice, shake well and double strain into a chilled martini glass. Garnish with fresh cherries or cranberries.

The Grinch

Prep 5 minutes | Serves 1

Gordon Bullock, *Food & Beverage Manager*
MILLENNIUM HOTEL QUEENSTOWN

INGREDIENTS

45ml midori
30ml white rum
Top with lemonade

METHOD

Ball and freeze honeydew melon. Add frozen melon and ice to a tall glass, pour over liquor and stir.

Spiced Apple Crumble

Prep 5 minutes | Serves 1

Gordon Bullock, *Food & Beverage Manager*
MILLENNIUM HOTEL QUEENSTOWN

INGREDIENTS

Garnish with sliced apple and cinnamon quill
45ml spiced rum
100ml apple juice
Dash of vanilla extract

METHOD

Use cinnamon sugar to coat the rim of a rock glass. Add all ingredients into a shaker with ice, shake well and pour over ice.

The Chefs



Johnny Coulter

Executive Chef



Jimmy Cooks Kiwi Kitchen

COPTHORNE HOTEL AND RESORT, BAY OF ISLANDS

Starting his career as a young chef in Ireland where he grew up, Chef Johnny Coulter gained experience in Europe cuisine, predominately Ireland and the UK. Captivated by New Zealand's scenery and multi-cultural influenced cuisine after travelling here in 2009, he decided to stay. First as a Sous Chef for Novotel for over two years, before leading the kitchen team at Copthorne Hotel and Resort Lakefront, Queenstown as Head Chef.

In 2016 Chef Johnny swapped the snow for the sun joining the team at the Copthorne Hotel and Resort, Bay of Islands in the sub-tropical Northland as Executive Chef. He has mentored new talent as an assessor for Service IQ, been awarded New Zealand Beef and Lamb certificates, and hosted many celebrities including our PM and national rugby team.

A meticulous, focused creative in the kitchen, Chef Johnny is at his best creating delicious dishes and flavoursome menus. He loves exploring new ways to use the fresh and seasonal produce grown and sourced locally or from his onsite kitchen garden bringing guests a taste of Northland on a plate.

Chetan Pangam

Executive Chef | Food and Beverage Manager



One80 Restaurant | Jimmy Cooks Kiwi Kitchen
COPTHORNE HOTEL WELLINGTON, ORIENTAL BAY

Inspired by his mother's incredible cooking skills, Chef Chetan Pangam has always been passionate about food and providing guests with an amazing experience they will always remember.

Chef Chetan started his profession working in India's luxury hotels gaining valuable experience and honing his impeccable skills in the kitchen. In 2002, he moved to New Zealand, propelling the distinctive cuisine of his native India into New Zealand by creating exciting and distinctive New Zealand and international dishes. He worked as a Chef de Partie and Jr Sous Chef at The Heritage Hotel in Auckland for 3 years. In 2005, he joined Millennium Hotels and Resorts and has worked in various roles in 2 different hotel regions.

Now living in Wellington with his family, Chef Chetan leads the Copthorne Hotel Wellington, Oriental Bay kitchen team as Executive Chef for One80° Restaurant. His passion for food extends beyond the kitchen, as president of the NZ Chefs Association in Wellington, sharing his knowledge and passion to young and talented chefs.

Chef Chetan believes in sourcing only the finest seasonal ingredients and freshest local market produce from boutique purveyors to create indigenous flavours of New Zealand with international tastes of the world. He prides himself at the dining experience that One80° Restaurant offers.

Tom Clouston

Head Chef



McKenzie's Restaurant & Bar
KINGSGATE HOTEL PAIHIA

A true blue Aussie with a natural talent for cooking, Chef Tom Clouston has always loved the culinary arts. Spending time in the UK learning and honing his skills in the kitchens of London, he quickly progressed to work with Michelin star chefs and in top restaurants around the world.

An unflappable, innovative, quiet achiever in the kitchen, what he loves about cooking is that you can't hide, the proof is always on the plate, the looks and the flavour. Chef Tom is dedicated to sharing his wealth of knowledge and experience, leading a dedicated team of talent who deliver delicious, nutritious dishes using fresh local produce. Inspired by French Chef Paul Bocuse, known for championing a lighter style of cooking, Chef Tom enjoys creating French European dishes with an Asian twist.

Charles Pihera

Executive Chef



Katsura Japanese Cuisine | Grand Millennium Brasserie
GRAND MILLENNIUM AUCKLAND

With a cross-culture culinary background and international gastronomy experience, Charles Pihera brings a plethora of leadership, knowledge, and creativity to the food and beverage team at Grand Millennium Auckland.

As the Executive Chef, Charles drives a passion for growth and culinary expertise within his department; something that he encountered as a young student under the guidance of Michelin star chefs whilst working in Europe. Now back in New Zealand, Charles focuses on featuring native ingredients and flavours.

“We have an abundance of amazing indigenous ingredients at our fingertips. I love creating dishes that showcase our beautiful country on a plate.”

Top Lorthae

Executive Chef



Beast & Butterflies

M SOCIAL AUCKLAND

Executive Chef, Top Lorthae grew up helping his Grandma in the kitchen at every opportunity back in Thailand. Before he knew it, cooking became a career and his culinary love for food was born.

Devoted to his supportive family, Chef Top is passionate, focused and all business in the kitchen. Gaining his formal training after arriving in New Zealand in 2000, travelling the world he has worked alongside Michelin starred Chefs and in some of Australia and Auckland's top restaurants.

He sees food is an art, expressing himself in the dishes he creates, through flavour, texture and presentation. He has a gift for leading a team of motivated chefs who love what they do and making people happy through food. Chef by profession, foodie by passion, Chef Top has been with M Social since opening in 2017, creating modern Asian dishes with classic French influences.

Maurice Ligutom

Food & Beverage Operations Manager



M SOCIAL AUCKLAND

Working for the iconic luxury hotel Marina Bay Sands in Singapore gave Maurice extensive experience in the demanding world of high-end food and beverage service. In 2017, Maurice accepted the challenge to move to New Zealand, joining the start-up team opening the innovative lifestyle hotel M Social Auckland.

Enthusiastic and dedicated, with eye for detail and an engaging smile that lights up a room, Maurice makes people feel welcome the instant they meet her.

Inspired by the diversity of people in New Zealand, Maurice loves learning about their different cultures and engaging with guests in a meaningful way to make their stay or dining experience a memorable.

Passionate about the Beast and Butterflies restaurant and bar brand, she has succeeded in helping creating a fun, funky, social vibe with professional service that has people coming back for more.

Gordon Bulloch

Food & Beverage Manager



MILLENNIUM HOTEL QUEENSTOWN

What started as a way to earn extra money while at school turned into a lifelong passion for hospitality and working in hotels. Cutting his teeth as a wee lad in Glasgow with the Hilton, Gordon has travelled the world serving and making customers happy. Settling in Australia, it wasn't long before he was drawn to across the ditch to Queenstown, working for St Mortiz before joining the team at Millennium Hotel Queenstown as the Food & Beverage Manager in 2015.

An organised leader and a talented mixologist with an easy smile, Gordon's social and outgoing Scottish charm draws people in. He enjoys the variety of his work and knowing that no two days are the same.

Working with people from all walks of life and being involved with their events from the inception, right through to the set up service and delivery, Gordon has learnt that planning is everything. He loves the challenge of making people happy and seeing their event or night a success.