



The first picnic of Summer

With summer on its way its time to gather friends and head out for a day in the sun.

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ALFRESCO DINING IS A MUCH LOVED concept in New Zealand. For many there is nothing nicer than gathering friends, escaping the hustle and bustle, spreading out a rug and indulging in homemade delights. To celebrate the sun we headed out with Chef Zane Saba and his team at Gladstone Vineyard for the first picnic of summer; and the Wairarapa in the height of spring was the perfect location. Securing a picnic table under a blooming blossom tree, surrounded by daffodils and with a basket full of picnic treats our taste buds were easily entertained for an afternoon in the sun.

Zane Saba literally fell into his role as a chef nearly ten years ago. While working

in a local restaurant as part of the wait-staff Zane found himself in the hot spot for the night when the chef didn't turn up and he hasn't looked back. "The only complaint I got was that the aubergine wasn't cooked! It was great fun; I loved it." From there he has gone on to own a café in Wellington, spend time in the industry in London and even appeared on TV3's *The Kitchen Job* earlier this year. Recently settling back in his home town of Masterton he now operates his own catering business, Chef on Demand, and is head chef at Gladstone Vineyard.

With a young family cheering him on, it is all about the lifestyle for Zane and working with great people. Right hand man Samuel Pansters has worked

with Zane for nearly five years and the two operate a seamless operation. With a smile on their faces they opened the boot of the car to reveal a plethora of cooking utensils and resources as well as the diving gear which allows them to relax after a long shift, "while scouting for crayfish for the next day's menu". With a strong focus on fresh produce and sourcing local flavours, the menu at Gladstone reflects the local region.

With farmers markets kick-starting the summer with overflowing fresh produce, now is the perfect time to be inspired by our picnic menu (overleaf) and head out to your favourite spot with your own local flavours tantalising your taste buds.





PAUA FRITTERS WITH A LEMON AND BASIL AIOLI

500 g minced Paua meat
2 onions
3 medium Agria potatoes
 $\frac{3}{4}$ cup flour
2 tbsp sweet chili sauce
1 tsp hot curry powder
100 g clarified butter

Finely dice onions and preheat oven to 170 degrees Celsius. Add onions and curry powder to melted butter in a fry pan. Sweat until onions become translucent. Peel potatoes and grate over a clean tea towel. Fold towel over and squeeze excess liquid from potatoes. Place all ingredients into a large mixing bowl and stir thoroughly until a smooth batter. Pour large spoonfuls into a shallow fry pan to make individual fritters. Small spoonfuls will allow for bite sized fritters. Shallow fry each fritter over a medium-high heat until crispy on both sides. Place on an oven tray and bake in the oven for five minutes. Serve with aioli and crusty bread.

CHICKEN LIVER PARFAIT

500 g corn fed chicken livers
150 ml rendered duck fat
500 ml cream – at room temperature
150 ml melted butter
Salt and pepper to taste

Preheat oven to 160 degrees Celsius. Place livers in a food processor and process for one minute. Add duck fat and butter. Mix for a further minute. Add cream and season with salt and pepper. Push mixture through a chinois or a fine sieve into a lined parfait tin and cover with foil. Cook in oven for 40 minutes. Remove from oven and refrigerate for 4 hours before serving. For serving try turning the parfait out onto a chopping board and slicing.

GLADSTONE VINEYARD RIESLING JELLY

Bottle of Gladstone Vineyard Riesling
2 cup castor sugar
2 lemons
25 g gelatine

Grate rind of the lemons and squeeze out juice, mix together. Add Riesling and sugar, slowly bring to simmer, stirring until sugar is dissolved. Mix gelatine with a little warm water until powder has dissolved into a nice paste. 8 – 10 seconds in the microwave can help this. Whisk gelatine into wine over a low heat. Remove from the heat and pour into shallow tin. Refrigerate over night then cut jelly into desired amount.

LEMON AND BASIL AIOLI

1 egg
3 egg yolks
150 ml canola oil
1 lemon
 $\frac{1}{2}$ cup fresh basil
Salt and pepper to taste

Grate rind of the lemons and squeeze out juice. Place egg and additional yolks, lemon rind and juice into a small processor and puree for 30 seconds. Slowly drizzle oil in while the processor is mixing; continue until all the oil has been added. Add basil and puree for 10 seconds. Add salt and pepper to taste.

TIP – You can add a tablespoon of warm water to the mixture if you prefer your aioli slightly runnier.



LAMB KOFTA SKEWERS

- 1 large onion
- 2 ½ tsp salt
- 1 tsp freshly ground allspice
- 1 tsp freshly ground black pepper
- ½ cinnamon
- 1 kg lean lamb mince
- 2 cups chopped flat leaf parsley

Dice onion finely and place onion, salt and spices in a large bowl and mix together. Stir in lamb and parsley. Roll mixture into small round shapes and pierce with skewers. Cook on barbecue plate for five minutes. Garnish with chopped parsley and serve with hummus.

HUMMUS

- 2 small tins cooked chickpeas
- 2 tbsp roasted pinenuts
- 2 garlic cloves
- 1 tsp sweet chilli sauce
- 1 lemon
- Good quality olive oil
- Sea salt & pepper to taste

Rinse and drain chickpeas. Squeeze juice of lemon and place all ingredients in a processor and process until it reached desired consistency.

LABNE

- 2 l natural yoghurt
- 75 ml virgin olive oil
- 1 lemon
- 2 tbsp dried mint
- 1 tbsp salt

Grate rind of the lemons and squeeze out juice, mix together. Mix with yoghurt, olive oil, mint and salt in a large bowl. Stir with a wooden spoon until well combined. Line a large bowl

with a double layer of muslin or cheesecloth leaving plenty of material overlapping the side. Pour in yoghurt mixture. Tie a knot at the level of the yoghurt and suspend bag over the bowl. Allow to drain overnight. Remove the yogurt from muslin and refrigerate mixture until it is firm to touch. Use your fingers to shape the soft cheese into bite sized balls. Serve with a drizzle of olive oil and a sprinkle of paprika.



PASSIONFRUIT TARTLETS

PASTRY

- 100 g unsalted butter
- 100 g castor sugar
- 2 eggs
- 1 tbsp vanilla essence
- 220 g plain flour

Preheat oven to 180 degrees Celsius. Using a food processor mix sugar and butter until fluffy and white. Add eggs one at a time followed by vanilla essence. Sift flour and add to mixture. Blend until combined. Cover pastry and refrigerate for an hour before use. Roll out onto a lightly floured

surface. Cut into desired size for tartlet bases. Bake in oven for 8-10 minutes. Remove and cool before filling.

CURD

- 12 egg yolks
- 300 g sugar
- 50 ml lemon juice
- 150 ml passionfruit pulp
- Pinch salt
- Icing sugar for dusting

Combine all ingredients in a large mixing bowl. Place over a pot of simmering water and whisk until thickened. Allow to cool then pour into tartlet bases. Fill. Dust with icing sugar and enjoy.

HOMEMADE LEMONADE

- 1½ kg sugar
- 3½ cup lemon juice
- 2 lemons
- ½ vanilla pod

Slice vanilla pod lengthways and boil with the juice and sugar until the sugar has dissolved completely. Slice the lemons and pour the syrup over the lemons. Let stand until cooled. Using one a 1:3 ratio, mix with your favourite sparkling water, add ice and enjoy.

Visit www.chefondemand.co.nz for more about Zane. Or check out Gladstone Vineyard www.gladstone.co.nz for a long lunch in the sun.

