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Home Grown Recipes



Scarborough

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Foreword

At Scarborough, we're passionate about making wine. That goes without saying. Winemaking has been in our blood for decades. But we're also extremely passionate about the food we eat with our wine. Entertaining represents everything good – family, friends and the enjoyment of life with these special people.

Just like every family, the Scarbie family has developed its own compilation of dishes that are cooked and loved throughout the year – whether it's Easter, birthdays, Sunday evening or just a standard weeknight in, these dishes have become rituals in our homes.

In an expression of thanks to you, our loyal friends, we'd like to share these recipes with you in this Home Grown recipe booklet.

It's a collection of our beloved summertime dishes matched to our favourite Scarborough wines.

In creating this booklet, we wanted to highlight the amazing fresh produce that's available in this country of ours. We're so lucky to have easy access to brilliant fruit and veggies, dairy, fish and meat – and where possible we try to keep our food choices local, just like our wine choices. Why wouldn't we, when some of the best wines in the world are made in the Hunter Valley, our own backyard.

Please feel free to adapt and expand these recipes as you see fit – this is what we do all the time. Interchange ingredients, change amounts and partner with wines of your choice. Every experience is an inspiration to make your own – Home Grown.



Sally Scarborough

National Sales & Marketing Manager
Chief food Critic
Scarborough Family





Scarborough White Label Semillon with Kingfish Sashimi

Who doesn't love a celebration that includes a spread of gloriously fresh raw fish? At Scarborough, our festive celebration always kicks off with sashimi, crudo or gravlax, teamed with a glass of Champagne or delicious Hunter Valley Semillon.

Thickly slice kingfish and arrange on a serving platter, drizzle with lemon juice and oil, then scatter with pink peppercorns, shallot and sea salt flakes and serve immediately with a glass of Scarborough White Label Semillon.

300g sashimi-grade kingfish,
well chilled
1 lemon, juice only
2 tbsp extra virgin olive oil
½ tsp pink peppercorns, crushed
1 golden shallot, finely chopped
Handful of sea salt
Serves 4

Scarborough Green Label Semillon with Scallops with Hazelnut & Coriander Butter

Rick Stein is one of our foodie heroes – the way he cooks with seafood is inspired. This recipe is a go-to dish for when Sally Scarborough is entertaining. Over the years she has replaced the scallops with Balmain bugs and prawns. It's a very Australian dish, and that's why we love it.

Clean scallops and remove roe. Toast hazelnuts under grill for about 5 minutes, or until golden brown. Then remove hazelnut skins by rubbing in a tea towel.

Add shallot, coriander and mint to a food processor along with hazelnuts, butter, lemon and lime juice and a pinch of salt and grind of black pepper. Mix ingredients until roughly blended.

Cook scallops in a frying pan for 1 minute each side to colour. Place scallops back into shells, place 1 tablespoon of butter mixture on top and cook under a moderate grill until cooked through.

Top with a little coriander and squeeze of lemon. Serve immediately with a glass of Scarborough Green Label Semillon.

4 scallops in shell
Handful of hazelnuts
½ bunch of coriander, leaves only, roughly chopped
½ bunch of mint, leaves only, roughly chopped
½ shallot, roughly chopped
80g unsalted butter
Sea Salt and black pepper
1 tbsp lemon juice
1 tbsp lime juice
Serves 2



Scarborough Verdelho with Clams, Chorizo & White Wine



We're big fans of Australian Gourmet Traveller – one of this country's finest magazines that's constantly showcasing our amazing fresh produce and food talents. This recipe, inspired by a Gourmet Traveller creation, is a favourite in the Scarborough kitchen, especially when teamed with our Verdelho.

Heat oil in a large casserole pan over medium-high heat, add onion and garlic and sauté for 5-7 minutes, until soft and starting to colour. Add chorizo, stir occasionally for 3-5 minutes, until coloured, then add tomato and cook for 3-5 minutes, until slightly thickened. Add vinegar and stir to combine. Drain clams, rinse well, add to casserole pan with Verdelho. Cover and cook, for 3-5 minutes, shaking pan occasionally until all clams open. Stir through parsley, season to taste and serve hot with crusty bread and a glass of Scarborough Verdelho.

2 tbsp olive oil
1 spanish onion, finely chopped
2 garlic cloves, finely chopped
2 dried chorizo, finely chopped
2 vine-ripened tomatoes,
finely chopped
2 tbsp sherry vinegar
1.2 kg clams, soaked in
cold water for 15 minutes
300ml Verdelho
¼ cup (loosely packed)
flat-leaf parsley, coarsely chopped
Crusty bread, to serve
Serves 4

Scarborough's winemaker Jerome and his wife Liz are keen pasta makers, so when we get our hands on freshly caught Balmain Bugs, they churn out a batch of their own homemade pasta for this recipe. And because Scarbie patriarch Ian is so damn hard to buy presents for, his birthday present often consists of homemade pasta with Balmain Bugs. Not a bad present, right?

Place butter, garlic, lemon zest and parsley in a bowl and mix well to combine. Set aside.

Place the pasta in a large saucepan of salted boiling water and cook for 10–12 minutes or until al dente. Drain, return to the saucepan with half the butter mixture and keep warm.

Place bugs on a baking tray, top with remaining butter mixture and cook under a preheated hot grill for 2–3 minutes, until cooked through. Divide pasta between plates and top with bugs. Serve with a glass of Scarborough Blue Label Chardonnay.

Scarborough Blue Label Chardonnay with Balmain Bug Linguini with Lemon Garlic Butter



80g butter, softened
1 garlic clove,
finely chopped
1 teaspoon lemon zest
½ cup finely chopped
flat-leaf parsley leaves
100g linguini
6 Balmain Bugs,
cleaned and butterflied
Handful of cherry
tomatoes
Serves 2

Scarborough Yellow Label Chardonnay with Fantastic Fish Pie

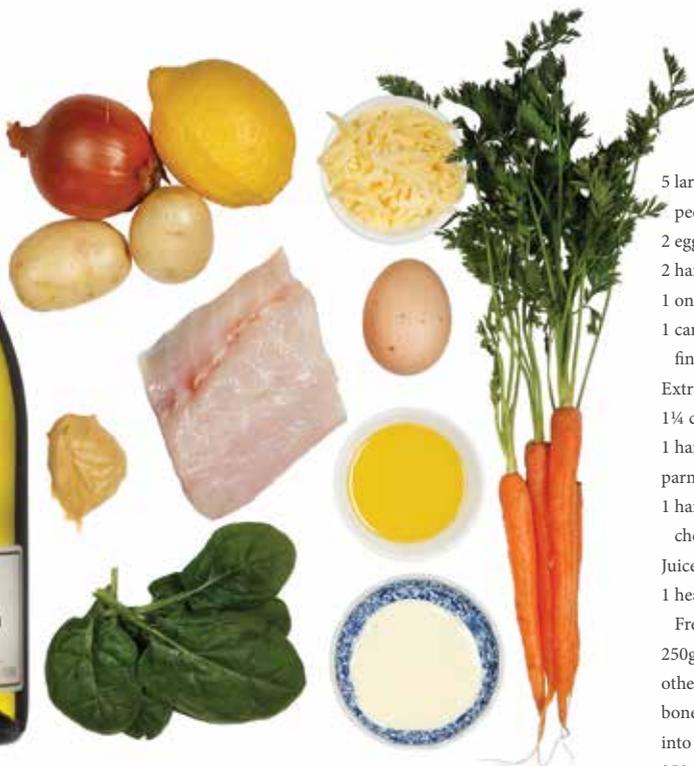
We love what Jamie Oliver has done with his fame – encouraging kids to embrace cooking and to grow their own food elevates him above his mere ‘celebrity chef’ status. This fish pie recipe is inspired by one of Jamie’s creations. It’s become a family tradition – after a long, busy day in the cellar door, we end Easter Sunday by enjoying this warming delicious pie.

Preheat oven to 220 degrees. Place potatoes in a pan of salted, boiling water. Return to boil for 10 minutes. At same time, hard-boil eggs. Steam spinach in a colander over pan with potatoes for 1 minute. When spinach is done, remove from colander and squeeze out excess water. Remove eggs from pan. Cool under cold water, peel and quarter. Drain potatoes in colander.

In a separate pan, gently fry onion and carrot in olive oil for 8-10 minutes. Add cream and bring to a gentle boil. Remove from heat and add cheese, lemon juice and mustard.

Place spinach, fish and eggs in a casserole dish with a lid and combine. Pour vegetable sauce over fish mixture. Mash cooked potato, adding a bit of olive oil, and season to taste.

Spread potato over top of fish mixture and cook in oven for 25-30 minutes. Serve with a glass of Scarborough Yellow Label Chardonnay.



- 5 large potatoes, peeled and diced
 - 2 eggs
 - 2 handfuls fresh spinach
 - 1 onion, finely chopped
 - 1 carrot, halved and finely chopped
 - Extra virgin olive oil
 - 1¼ cups thick cream
 - 1 handful of grated parmesan
 - 1 handful of grated cheddar cheese
 - Juice of 1 lemon
 - 1 heaped tsp English or French mustard
 - 250g haddock, cod, or other white fish, skinned, boned and sliced into strips
 - 250g smoked cod
- Serves 6



- 2 tbsp walnut oil, plus extra for brushing
- 2 goat's cheese blocks (about 125g each)
- 100g honey
- 30g walnut halves, roasted and coarsely chopped
- Juice of ½ lemon
- ½ garlic clove, finely chopped
- 10ml tarragon vinegar
- 1 tsp Dijon mustard
- 1 pear, halved lengthways
- 1 cup (loosely packed) baby spinach leaves
- Toasted crusty bread, to serve
- Serves 4

Scarborough White Label Chardonnay with Honey-baked Goat's cheese with Walnut, Pear and Baby Spinach

Merralea is the Scarborough matriarch – chief cook, gardener, cellar door manager and general multi-tasker of the family. Her dinner parties are renowned in the Hunter, and one of the dishes she often brings out is this goat's cheese number, with her Boozy Rouge, a group of local wine ladies who have been getting together for a dinner party once a month for 44 years. They approve of this dish and so will you.

Preheat a grill to high. Lightly brush two 375ml oven dishes with walnut oil and place one goat's cheese block in each. Drizzle half the honey over each, scatter with half the walnuts, season to taste and grill for 8-10 minutes, until bubbling and golden.

Meanwhile, combine lemon juice, garlic, vinegar and mustard in a bowl. Whisking continuously, add 2 tbsp walnut oil in a thin steady stream until blended, then season to taste. Thinly shave pear, add to dressing with spinach leaves, toss lightly to combine. Serve immediately with honey-baked goat's cheese, toasted bread and a glass of Scarborough White Label Chardonnay.



Scarborough Pinot Noir Rosé with Beef Carpaccio, Broad Beans, Peas & Parmesan

Carpaccio is a Scarborough family favourite. Like sashimi, it's perfect for summer. When we leave the winery and head to the coast for our annual beach holiday, we play around with lots of different toppings – this one is inspired by a Karen Martini recipe, but we add fresh peas, mint and use parmesan instead of pecorino.

Cook broad beans and peas for 2 minutes in a pot of salted, boiling water, then drain, cool under running water, and slip bright green beans from outer skin of broad beans. Roughly chop beans.

Trim eye fillet, slice very thinly and lay slices on a plate. Season beef very well, then scatter over red onion.

Toss beans and peas with parsley and mint, season and scatter over beef. Sprinkle with parmesan.

Just before serving, combine lemon juice with oil, and drizzle over beef, then sprinkle over fried shallots. Serve with a glass of Scarborough Pinot Noir Rosé.

1 cup podded broad beans
(about ½kg of beans in pod)
1 cup fresh green peas, shelled
300g eye fillet steak
½ red onion, finely diced
Handful of parsley and
mint, finely chopped
50g parmesan
Juice of ½ lemon
80ml olive oil
3 tablespoons fried shallots
Serves 4

Scarborough Pinot Noir with Duck, Orange & Beetroot Salad

The Scarborough family is obsessed with duck confit – we'll often have it ready for all kinds of dishes as once the duck confit has been made, you can throw the meat into all kinds of salads, sandwiches or simply on a lightly toasted piece of baguette. This colourful salad is inspired by a Gourmet Traveller recipe, teaming one of duck's perennial partners, orange, with this rich game meat and, of course, its vinous partner, Pinot Noir.

For roasted beetroot, preheat oven to 200 degrees. Place beetroot in a roasting pan, add 60ml water, drizzle with oil, season to taste and roast until tender, for 30 minutes. Set aside to cool slightly, then peel and halve beetroot and set aside.

Meanwhile, for Orange Vinaigrette, simmer orange juice in a saucepan over medium-high heat until reduced to 60ml, for 12-14 minutes. Set aside to cool slightly, then whisk in oil and season to taste with sugar and salt.

Heat an ovenproof frying pan over high heat, place a piece of baking paper in pan, add duck skin-side down and cook until golden, for 2-3 minutes. Turn, then transfer to oven and cook until warmed through, for 5-7 minutes. Coarsely shred meat (discard bone), combine with remaining ingredients and beetroot in a large bowl, drizzle over vinaigrette, toss to combine and serve with a glass of Scarborough Pinot Noir.



- 1 blood orange, segmented
- 2 golden shallots, thinly sliced
- 1 endive, leaves separated
- 35g (¼ cup) roasted hazelnuts, coarsely chopped
- 4 marylands of Duck Confit – see Scarborough's blog for recipe

Roast Beetroot

- 4 each baby beetroot and baby golden beetroot
- 1 tsp olive oil

Orange Vinaigrette

- 300ml orange juice
- 60ml (¼ cup) extra virgin olive oil
- Pinch of caster sugar
- Serves 4

The Scarbie family's best-ever beach salad is this highly flavoursome lentil dish, inspired by a recipe from George Calombaris' Hellenic Republic in Melbourne. We live on this salad over the summer months – making it one day and enjoying it with a slow roasted lamb shoulder and then use the leftover lamb and salad the next day in sandwiches and wraps.

Blanch freekah and lentils separately in boiling water until both just cooked. Drain well and cool.

For dressing, mix yoghurt, cumin and honey until combined.

In a medium bowl, place coriander, parsley, red onion, blanched freekah and lentils, toasted seeds and nuts, capers, currants, lemon juice and olive oil. Mix well and season to taste.

Place into serving dish and top with dressing.

Serve on its own, with any lamb, or in a wrap, with a glass of Scarborough Black Label Shiraz.

Scarborough Black Label Shiraz with Cypriot Salad, served with Slow Roasted Lamb Shoulder



- 1 cup freekah
(or cracked wheat or quinoa)
- ½ cup green lentils
- 1 bunch coriander, chopped
- ½ bunch parsley, chopped
- ½ red onion, finely diced
- 2 tbsp toasted pumpkin seeds
- 2 tbsp toasted slivered almonds
- 2 tbsp toasted pine nuts
- 2 tbsp baby capers
- ½ cup currants
- Juice of 1 lemon
- 3 tbsp extra virgin olive oil

Dressing

- 1 cup thick Greek yoghurt
- 1 tsp cumin seeds, toasted and ground
- 1 tbsp honey
- Slow roasted lamb shoulder – see Scarborough's blog for recipe
- Serves 8



Scarborough White Label Shiraz with Steak & Herb Sauce

There's something very Australian about a tender cut of good Aussie meat. What makes it even better is a great marinade or sauce. This herby brew is fabulous with all kinds of meat, especially when cooked on the Scarbie barbie.

Place herbs and garlic on a cutting board and finely chop together with a large knife. Transfer mixture to a small bowl and stir in $\frac{3}{4}$ cup oil. Season with sea salt and pepper, cover with plastic wrap, and set aside for at least 1 hour to allow flavours to develop. Meanwhile, place steak or cut of your choice on a plate. Season generously and rub with remaining oil.

Cook meat to your liking, transfer to a platter and rest for 5 minutes. Slice meat against grain and spoon sauce over the top. Serve with a glass of Scarborough White Label Shiraz.

- 1 cup basil leaves
- 1 cup flat-leaf parsley leaves
- 2 tbsp fresh oregano leaves
- 1 tbsp fresh rosemary leaves
- 1 tsp fresh thyme leaves
- 1 tbsp fresh tarragon leaves
- 2 garlic cloves, minced
- $\frac{3}{4}$ cup extra virgin olive oil, plus 2 tbsp extra
- Cut of beef or lamb of your choice
- Serves 2

Scarborough Late Harvest Semillon with Lime & Vanilla Bean Tart

Merralea Scarborough is the queen of desserts, and she churns out this classic with ease every single time. Interchange the lemons for limes for a more piquant flavour. The delicate, light nature of this tart makes it the perfect summer dessert.

For the pastry, place butter in an electric mixer and beat until smooth but not over-mixed. Add icing sugar and mix until just combined. In a separate bowl, mix egg yolks and water, then pour bit by bit into butter mixture. Add flour and mix until just combined and crumbly.

Turn pastry onto bench. Using heel of your hand, knead just enough to bring it together. Divide pastry into two discs, cover each in cling wrap and refrigerate until thoroughly chilled. The pastry recipe will make enough for two 25-centimetre shells. Any excess can be frozen for later use.

Roll pastry out to 5mm thickness and line a greased tart tin. Blind-bake tart shell at 180 degrees for about 20 minutes, until golden and cooked through.

For the filling, preheat oven to 120 degrees. In a bowl, whisk together eggs, sugar, lime zest and vanilla seeds. Stir in lime juice, then cream. Strain filling into a jug through a fine sieve.

Place cooked tart base in oven, then pour in custard, filling case to brim. Cook for about 20 minutes, checking occasionally by gently knocking or shaking tray to check whether filling has set. Be vigilant, for once it sets it will very quickly overcook and curdle if not removed. Serve with a glass of Scarborough Late Harvest Semillon.



Pastry

180g butter, softened
75g icing sugar
2 egg yolks
1 tbsp cold water
250g plain flour

Filling

6 eggs
200g sugar
finely grated zest of 2 limes
1 vanilla bean, seeds scraped
200ml lime juice (about 3 limes)
200ml thickened cream



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