



Scarborough
WINE CO.

Our home. Your wine.

*Beer Favourite
Family Recipes*



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 special recipe booklet. It's a collection of our beloved dishes matched to our favourite Scarborough wines.

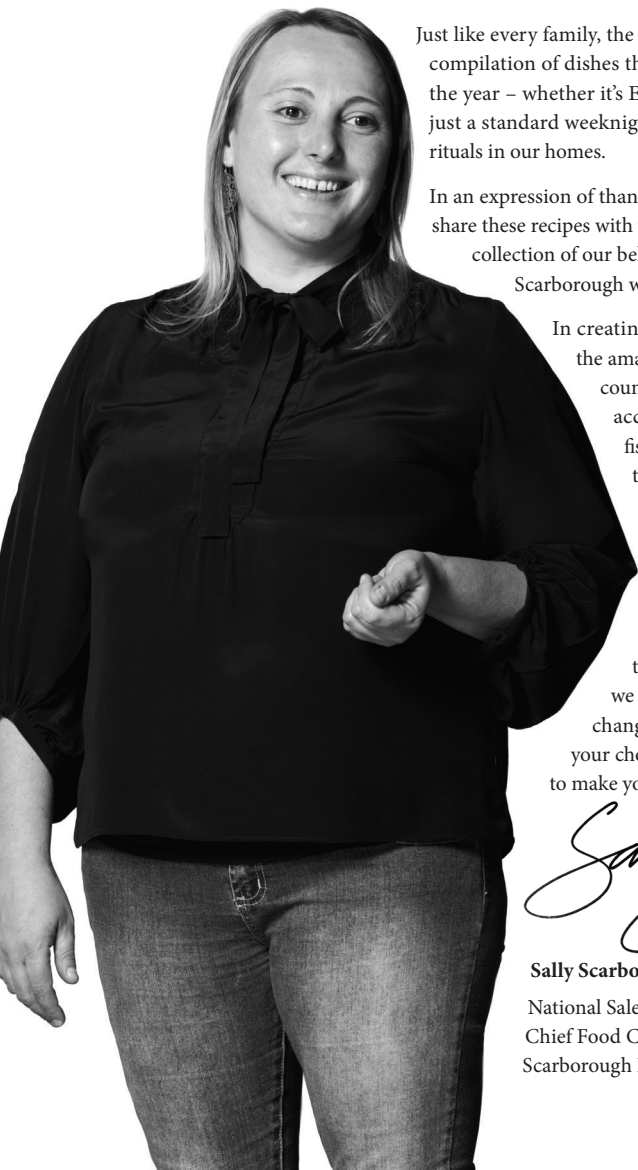
In creating this booklet, we wanted to highlight the amazing fresh produce that's available in this country of ours. We're so lucky to have easy access to brilliant fruit and veggies, dairy, fish and meat – and where possible, we try to keep our food choices local, just like our wine choices. Why wouldn't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



Sally Scarborough

National Sales & Marketing Manager
Chief Food Critic
Scarborough Family





'The Obsessive' 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. Scatter with pink peppercorns, shallot and sea salt flakes and serve immediately with a glass of 'The Obsessive' 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 flakes
Serves 4

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, a pinch of salt and a 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 of each and cook under a moderate grill until cooked through.

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

4 scallops in shell
Handful of hazelnuts
½ shallot, roughly chopped
½ bunch of coriander, leaves only, roughly chopped
½ bunch of mint, leaves only, roughly chopped
80g unsalted butter
1 tsp lemon juice
1 tsp lime juice
Serves 2



Offshoot Vermentino with Prawns, Pipsis & Fish Linguine with Cherry Tomatoes & Basil

Scarborough's winemaker Jerome and his wife Liz are keen pasta makers, so when we get our hands on some delicious fresh seafood they will churn out a batch of their 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. Not a bad gift, right?

Preheat oven to 120°C. Place tomatoes on a baking tray, drizzle with olive oil, season and cook in oven for 40 minutes. In a large saucepan, heat olive oil and fry onion and garlic until soft. Add pipsis and wine. When pipsis open, remove from liquid. Add fish stock and reduce by half.

Add cream and return to boil until sauce slightly thickens. Strain sauce through a fine sieve and season. In another saucepan, boil 4L of water and cook pasta according to the manufacturer's instructions.

When pasta is ready, reheat pasta sauce in pan, add prawns and fish and gently cook for 2-3 minutes. Add pipsis, lemon juice, zest and capers.

Strain pasta, reserving 1 cup cooking liquid. Add pasta to sauce and toss gently, adding cooking liquid to make a nice coating sauce.

Garnish with tomatoes and torn basil.



- 1 punnet cherry tomatoes
 - Extra virgin olive oil
 - 1 onion, diced
 - 4 garlic cloves, smashed
 - 1kg rinsed pipsis
 - 100ml Offshoot Vermentino
 - 500ml fish stock
 - 100ml double cream
 - 500g linguini
 - 12 Australian green prawns, peeled and deveined
 - 400g snapper or flathead, cut into 3cm cubes
 - 1 lemon, juiced and zested
 - 40g baby capers, rinsed
 - 1 bunch basil, leaves picked
- Serves 4



Offshoot Verdelho with Panzanella Salad

All of us in the Scarborough family are very keen growers of tomatoes, so when they are in season, we always have an oversupply. This salad is the perfect way to use up all those delicious homegrown tomatoes and if we are lucky, we will also use some of Jerome's homemade sourdough.

Preheat oven to 140°C. Tear bread into bite-sized pieces and cook in oven for 30 minutes.

Roughly chop tomatoes and combine with red onion, capers, pimentos, anchovies, herbs and bread. Dress with combined oil and vinegar, season and serve immediately.

**This recipe relies on using the best ingredients you can find. Tomatoes are the key ingredient, so it's best not to use them if they're not in season.*

1 slice day-old sourdough
600g mixed tomatoes*
1 red onion, finely sliced
30g capers, rinsed
300g flame-roasted
pimentos, cut into strips
12 white anchovy fillets
1 bunch flat leaf parsley,
leaves picked
1 bunch basil, leaves picked
120ml extra virgin olive oil
30ml red wine vinegar
Serves 4

This flavoursome seafood dish is simple to make and just so delicious. It's the perfect dish to impress dinner guests, or to whip up through the week as a little treat. There will be leftover Caper & Anchovy Butter – just slice and freeze and use on future fish or chicken dishes.

To make the Caper & Anchovy Butter, mix all of the ingredients together then place onto a sheet of plastic wrap, roll into a log and chill in the fridge.

Preheat oven to 180°C. Place the fish, prawns, clams, 'nduja and butter into a metal or earthenware tray about 30cm x 20cm and 10cm tall.

Add Chardonnay, cover with foil and cook in oven for 20 minutes.

Garnish with the serrano ham and herbs.

Enjoy with steamed new potatoes and a mixed-leaf salad.

Offshoot Chardonnay with Fish, Prawns, Clams & 'nduja with Caper & Anchovy Butter



300g firm white fish; mahi mahi, snapper or groper is ideal
4 large green prawns, peeled and deveined
300g Cloudy Bay Clams
60g 'nduja
50g Caper and Anchovy Butter, sliced (below)
50ml Offshoot Chardonnay
30g thinly sliced serrano ham
30g picked soft herbs, such as chervil, dill and parsley

Caper & Anchovy Butter

300g soft butter
70g rinsed baby capers, lightly chopped
20g finely chopped garlic
50g finely chopped shallots
50g chopped anchovies
20g chopped flat leaf parsley

Serves 4



Offshoot Tempranillo Rosé with Gravlax

This is a dish that you will always find at a Scarborough family get-together. Merralea Scarborough is an absolute whiz in the kitchen and this is one of her favourite and easiest recipes to prepare ahead of time. You can serve this with some homemade dill pickles as suggested or even on some delicious fresh bread or in a salad.

Combine salt, sugar, dill, gin and juniper berries in a bowl. Place two sheets of plastic wrap, long enough to envelope salmon, overlapping by half, on a benchtop and spread with half the salt mixture. Place salmon skin-side down on top, cover with remaining salt mixture, wrap tightly in plastic, then place on a large, deep tray.

Top with a smaller tray or board and weigh down with food cans and refrigerate for 12 hours. Remove weights, flip salmon, replace tray and weights, and refrigerate for another 12 hours.

To serve, unwrap salmon and wipe clean of salt mixture. Using a sharp knife, thinly slice gravlax and serve with dill pickles, sour cream, rye bread and lemon wedges.

500g coarse sea salt
400g white sugar
1 cup finely chopped dill
60ml (¼ cup) gin or vodka
1 tbsp juniper berries,
coarsely crushed
1 (about 1kg) salmon fillet,
skin on and boned
Dill pickles, sour cream,
rye bread and lemon
wedges, to serve

Serves 10 as a starter

Offshoot Tempranillo Rosé with Crispy-Skin Ocean Trout, Salsa Verde & Spring Onion

Although some people are a little nervous about preparing a whole side of fish, this recipe is so simple. You can also use the salsa verde in this recipe as a marinade for just about any meat, so make a little extra and pop it in the fridge for later. The fresh flavours of this dish make it an ideal match for most crisp white wines, but we particularly enjoy this matched with our Tempranillo Rosé.

Preheat oven to 210°C. Place fish skin-side up on a tray covered with baking paper and season skin with salt and pepper. Cook for 12 minutes. Very gently remove fish skin and place on a separate tray lined with baking paper. Keep fish warm.

Place skin in oven for a further 10-15 minutes until skin is crisp. Remove and snap into shards.

Place a nice serving platter over fish and flip over.

Whiz herbs, vinegar, anchovies, capers, mustard, garlic and oil in a food processor until smooth. Season to taste.

Heat a skillet or frying pan and chargrill or fry spring onions for a few minutes.

Gently tease apart fish into pieces, drizzle salsa verde over top and garnish with onions and fish skin crackle.



- 1 fillet of ocean trout (about 1.2kg), scaled and boned
 - 1 bunch tarragon, leaves picked
 - 1 bunch chervil, leaves picked
 - 1 bunch flat leaf parsley, leaves picked
 - 1 bunch basil, leaves picked
 - 50ml sherry vinegar
 - 30g white anchovies
 - 1 tbs capers
 - 2 tsp Dijon mustard
 - 2 garlic cloves
 - 100ml extra virgin olive oil
 - 12 spring onions, trimmed
- Serves 4**



Yellow Label Chardonnay with Chicken & Pistachio Terrine

This recipe is one of Merralea Scarborough's absolute must-haves for the family festive table. The terrine is really quite simple to make, and you can make it a few days in advance. Merralea loves serving the terrine with a red capsicum chutney, cornichons and fresh crusty bread.

Preheat oven to 160°C. Line a 7cm-deep, 7cm x 24.5cm (5-cup-capacity) terrine mold or loaf tin crossways with bacon rashers, overlapping and allowing ends to overhang.

Place mince, fat, garlic, pistachios, brandy, herbs, egg, salt and pepper in a large bowl. Mix until well combined. Spoon into prepared terrine mold and press firmly. Fold over bacon rashers to enclose. Cover with foil.

Place terrine mold in a deep roasting pan. Pour enough boiling water into roasting pan to come halfway up side of terrine. Bake for 1-1¼ hours or until firm and juices run clear when a skewer is inserted into centre. Remove terrine from roasting pan, uncover and let stand for 10 minutes.

Drain juices. Place baking paper over terrine mold. Top with foil and weigh down with heavy cans. Refrigerate overnight. Turn onto a chopping board.

Allow to come to room temperature for 30 minutes. Slice, plate, garnish with extra thyme and serve with capsicum chutney.

8 rindless bacon rashers
350g chicken mince
350g veal mince
200g pork back fat,
coarsely minced
2 garlic cloves, crushed
½ cup pistachios
50ml brandy
½ cup continental
parsley, finely chopped
¼ cup sage leaves, finely
chopped
1 tbsp lemon thyme,
finely chopped, plus
extra to garnish
1 egg, lightly beaten
1½ tsp salt
½ tsp ground white
pepper
Red capsicum chutney,
to serve
Serves 8

Some days just call for a roast chicken at the end of the day. As a family, one of our favourite dishes to sit down together and enjoy is roast chicken with delicious vegetables. Our Yellow Label Chardonnay is the perfect match for this easy roast and we certainly enjoy it after a long day in the cellar door.

Preheat oven to 220°C. Stuff chicken with 8 cloves of garlic, lemon pieces and rosemary sprigs. Rub chicken with the olive oil and paprika and season.

Place onions in a roasting tray, then place chicken on top. Cook in oven for 20 minutes, then reduce heat to 180°C and place potatoes, remaining garlic and carrots around chicken in pan.

Cook for 1 hour. Check chicken is cooked by placing a skewer in thickest part of leg – juices should run clear. Remove roast vegies, caramelised red onion and chicken from pan and keep warm.

Place roasting tray on cooktop over low heat and add flour, then cook for 1 minute. Add chicken stock along with garlic and lemon from chicken cavity. Mash with a spoon to squeeze out all juice and pulp from lemon and garlic. Let it bubble away until it forms a nice gravy consistency, then strain into a gravy boat.

Portion chicken and serve with roast vegies and caramelised red onions.

Yellow Label Chardonnay with Roast Chicken, Roast Potatoes & Baby Carrots



- 2.4kg free-range chicken
 - 3 bulbs garlic, skin on, portioned into cloves
 - 1 lemon, quartered
 - 4 sprigs rosemary
 - 2 tbsp olive oil
 - 1 tbsp smoked paprika
 - 2 red onions, peeled and halved
 - 500g kipfler potatoes, cooked and peeled
 - 3 bunches mixed heirloom baby carrots
 - 2 tbsp flour
 - 500ml good-quality chicken stock
- Serves 4



'The Obsessive' Chardonnay with Chicken Liver Pâté

This recipe comes from the one and only Stephanie Alexander's 'The Cook's Companion' but is an all-time Scarborough family favourite.

Cut away any oxidised liver (it will be a greenish colour) as even a scrap will make the pâté bitter. Pull each lobe away from its connecting threads.

Heat 1 teaspoon of the butter in a non-stick frying pan until just foaming. Add half the livers and sauté quickly until golden brown on each side and still quite soft in the middle.

Transfer livers to a plate. Add another teaspoon of butter and sauté the remaining livers in the same way until golden brown.

Return the first batch of livers to the pan. Increase the heat and add brandy. Ignite the brandy with a match, tilting the pan to spread the flames. Season with salt, pepper and grated nutmeg. Transfer the livers to a food processor and blend. You may need to press the pâté through a coarse sieve to extract any sinews that remain. Return the liver mixture to the food processor and incorporate the remaining butter. Season to taste.

Press the pâté into a small pot or pots and chill well. If you would like to stop the pâté from oxidising, finish off with a thin layer of clarified butter.

Serve with hot toast.

600g chicken livers
(to make 500g cleaned)
100g softened butter
2 tbsp brandy
Freshly grated nutmeg
Makes 1 cup



Pinot Noir with Soft Polenta, Mushrooms, Hazelnuts and Truffle Pecorino

If you're looking for a red wine and food match that doesn't involve meat, this vegetarian dish could be just what you're after. A tasty combination of flavours, this recipe's hazelnuts add crunch and texture, and the truffle pecorino takes it to the next level.

Heat the milk until almost boiling, pour in the polenta and stir rapidly. Cook over low heat for 10 minutes, add 100g of butter and season. Keep warm.

Sauté the mushrooms, thyme and garlic in 50ml olive oil and remaining butter until golden. Season and add parsley.

Serve mushrooms on soft polenta with hazelnuts and truffle pecorino. Finish with remaining olive oil.

600ml full-fat milk
 150g instant polenta
 150g butter
 300g mixed mushrooms; shimeji, oyster, king brown and enoki are excellent
 1 bunch thyme, chopped
 20g garlic, chopped
 80ml extra virgin olive oil
 1 bunch flat leaf parsley, chopped
 50g hazelnuts, roasted, skin removed and halved
 80g truffle pecorino, finely grated
Serves 4

Black Label Shiraz with Slow-Braised Wagyu Beef Cheeks

There's just something cosy and satisfying about slow-cooked meals, and this melt-in-your-mouth beef dish is no different. The perfect indulgence for a weekend dinner, it's best enjoyed with a glass of Shiraz and good company.

Marinate beef cheeks in wine for 2 days.

Preheat oven to 150°C. Remove from the marinade and pat dry. Brown in a frying pan with olive oil. In a good-sized casserole dish, gently sauté the celery, leek and onion until golden brown, add the marinade and reduce by half. Skim off any fat.

Add the stock, herbs, star anise, tomato paste and Worcestershire sauce. Add the cheeks, cover with a tight-fitting lid and cook in oven for 6 hours.

Check – the cheeks should be very soft.

Leave in the liquid overnight to let rest.

Whip the crème fraîche until firm, then add the lemon juice, zest and horseradish cream. Season to taste.

To serve, gently warm the casserole and remove the cheeks. Strain the liquid, then reduce until you have a lovely sauce. Roast the carrots in the butter for 20 minutes in a 180°C oven until tender. Gently reheat the cheeks for 10 minutes.

Serve in a warm bowl with the sauce, carrots and a dollop of horseradish crème fraîche on top. Excellent with roast garlic mash or herby dumplings and a glass of Black Label Shiraz.



- 4 wagyu beef cheeks, sinew removed
 - 1 bottle good red wine
 - 20ml olive oil
 - ½ bunch celery, roughly chopped
 - 1 leek, roughly chopped
 - 1 onion, peeled and diced
 - 1 litre chicken stock
 - 1 bunch thyme, chopped
 - 6 bay leaves
 - 2 star anise
 - 80g tomato paste
 - 20ml Lea & Perrins Worcestershire sauce
 - 100g crème fraîche
 - 1 lemon, zested and juiced
 - 40g horseradish cream
 - 2 bunches baby carrots, scrubbed, leaving a little bit of the stalk
 - 20g butter
- Serves 4**



700g diced beef chuck
2 tbsp flour
1 tsp chopped oregano
1 tsp chopped thyme
2 tbsp olive oil
2 brown onions, diced
3 garlic cloves, finely chopped
200ml red wine
700ml veal stock
2 tbsp tomato paste
2 tbsp Lea & Perrins Worcestershire Sauce
2 tbsp HP Sauce
1 sheet 30cm x 30cm puff pastry
1 egg, lightly whisked
Serves 4

'The Obsessive' Shiraz with Yummy Beef Pie

Sometimes there just isn't anything better than sitting down with a glass of red wine and enjoying a rich and hearty beef pie. This family favourite is the perfect mix of decadence and home-style cooking - the ideal meal for a special night in with the family.

Dust beef with flour, oregano and thyme. Heat oil in a frying pan and cook beef until golden, then transfer to a plate. Add onions and garlic to same pan and cook until soft. Add red wine and reduce until 1 tablespoon remains.

Add beef and veal stock to pan along with tomato paste, Worcestershire sauce and HP. Cook over low heat for 1 hour until tender. Season to taste, then let cool, preferably overnight in fridge.

Preheat oven to 190°C. Place beef mixture inside a rectangular pan, then place puff pastry over top. Seal edges with a fork, then brush pastry with egg. Poke a small hole in pastry to allow steam to release.

Bake in oven for 40 minutes and serve with green beans.

Late Harvest Semillon with Pavlova with Limoncello Cream & Seasonal Fruit

When it comes to pavlova, everyone has their own version of how to top it. This topping is a little less traditional but no less delicious. You can use any seasonal fruit to top the pavlova but adding the limoncello gives this ever-popular dish a touch of decadence.

Preheat oven to 110°C. Line a tray with baking paper and draw a dinner-plate-sized circle on paper.

Using an electric mixer, whisk egg whites and salt to firm peaks, then slowly add sugar. Keep whisking for a few minutes until all sugar has been absorbed and meringue doesn't feel gritty when rubbed between fingers.

Add vinegar, cornflour and vanilla extract, and whisk until just combined. Gently pour pavlova mixture on baking paper inside circle, shaping it with a spatula. Bake in oven for 2 hours.

Turn off oven and leave pavlova in oven to cool with the oven door closed. Whisk cream and extra 80g sugar until thick, then slowly add vanilla seeds and limoncello. Spread limoncello cream over top of cooled pavlova and top with fresh fruit.

200g free-range egg whites
1 pinch salt
400g caster sugar, plus 80g extra
1 tbsp white wine vinegar
2 tsp cornflour
1 tsp vanilla extract
300ml double cream
1 vanilla bean, seeds scraped
80ml limoncello
Best seasonal fruit available,
such as berries, kiwifruit,
cherries, passionfruit
Serves 8



Share Your Scarborough Foodie Creations

Whether you're a whiz in the kitchen like Merralea or just enjoy getting in there and having a go and whether you follow recipes to the letter or you like to put your own spin on them, we hope we've inspired you to try our favourite recipes.

We'd love to see your creations, so don't forget to share your photos with us!



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