



Recipes

PROGRAM 9 - SEGMENT 1

Vu Restaurant Recipes

GRILLED CHEESE

METHOD

Take some aged goat cheese and cut into small squares. Spread with a little olive oil. Place on grill to smoke and soften the cheese. Take some sliced, toasted and lightly buttered brioche and cut into squares exactly the same size as the cheese. Place cheese on the brioche squares and top with tomato jam. Garnish with micro basil.

TOMATO JAM

Makes a large quantity

INGREDIENTS

125g Red Onion, minced
30 Roma Tomatoes, skinned
25 g Ginger
20 Cloves Roasted Garlic
2 Oranges, juiced
2 TBSP Thyme Leaves, finely chopped
1 TBSP Oregano, finely chopped

METHOD

In a blender, puree tomatoes, ginger, garlic & orange juice. In a large pot, sweat the red onion in extra virgin olive oil. When onions are translucent, add tomato puree. Reduce over medium-low heat until all liquid has reduced. Remove from heat, fold in thyme & oregano.

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