



yarra valley
dairy

HANDMADE FARM HOUSE CHEESES

TAJINE PASTE

2 shallots sliced
1 garlic clove
1 chilli deseeded sliced
1tbsp julienne ginger
blanched
½ tsp cumin seed
½ cinnamon stick
½ tsp coriander seeds
½ tsp paprika
¼ bunch of coriander
with stems washed dried
and sliced

BLACK RICE FOR THE QUAIL

½ cup black rice
500ml Water

100ml quail stock

1 small knob of butter
50ml white wine

WHIPPED FETTA

150g of Persian feta
20ml of Persian feta oil

QUAIL SALAD

2 shallots julienne
2 green tips of spring
onions julienne
2 Chillies deseed
and julienne
¼ bunch Fresh coriander
washed and picked
¼ bunch Fresh mint
washed and picked

JACQUES RAYMOND'S CRISPY QUAIL

Dry roast the spices and blend in a spice grinder. Add all of the ingredients to make a paste.

For the Quail, spread a thin layer of the tajine paste on to the quail, flesh side (not skin). Coat lightly in flour, then into tempura batter and deep fry until golden and crispy. Melt butter in pot then add rice, carefully stir to coat each grain of rice well with the butter. Add white wine and reduce (note- when adding wine you do not want the pot to sizzle, this will cause discolouring in the black rice). On a very low heat add hot water a little by little. This will take up to 45 minutes for the rice to slowly absorb the liquid. When the rice is close to being done add hot quail stock and serve.

Whip feta and slowly add oil. Slice shallots, spring onions and chillies then refresh in iced water, spin dry and add fresh herbs.

For the plating, place 1 tbsp of the black rice in the middle of the plate, place the quail breast on top. Spoon 1 tbsp of whipped Persian feta on quail, arrange salad on the feta.