



**Honey Poached Rhubarb  
and Frangipane Tart,**  
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Along with figs, quinces and pomegranates, rhubarb is one of Jan's favourite ingredients: 'There's nothing quite like it in terms of flavour, and the deep red variety we grow is so visually appealing.' Her rhubarb poached in honey, orange juice, zest and vanilla, is slightly caramelised, while retaining a pleasing tartness that offsets the sweet frangipane tart. She suggests pairing the tart with Gundwring ginger ice-cream.

# Waddington's Winter Feast

RECIPES JAN WADDINGTON PHOTOGRAPHY AND FOOD STYLING JAMIE DURRANT

World travellers, food and garden fanatics, one-time self-sufficiency adherents, and happily lapsed vegetarians – there's a lot to Jan and Rod Waddington of Waddington's at Kergunyah. Here Jan reinterprets some favourite menu items found at their 'restaurant in a paddock', to put together an easygoing winter feast.

Thyme and garlic roasted mushrooms can be served as a side-dish, or atop a fillet of beef. Portobello mushrooms make a suitable 'stand-in' when Jan and Rod run out of their own field mushrooms.

Thyme and  
Garlic Roasted  
Mushrooms,  
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## Roasted Stuffed Apples

Jan fills her baked apples with a delicious stuffing of coarse breadcrumbs, whole flame raisins, chopped Mount Buffalo hazelnuts, golden shallots, garlic, fresh parsley and fennel tops – a classic sweet-savoury accompaniment to the pork.

### Serves 6

6 whole Granny Smith or golden delicious apples cored  
1 cup coarse sourdough breadcrumbs  
1 tablespoon Australian extra virgin olive oil  
½ cup Mt Buffalo hazelnuts, toasted and chopped  
½ cup flame raisins  
2 tbsp chopped fennel fronds and Italian (flat-leafed) parsley  
2 chopped golden shallots  
Salt and pepper

### Method

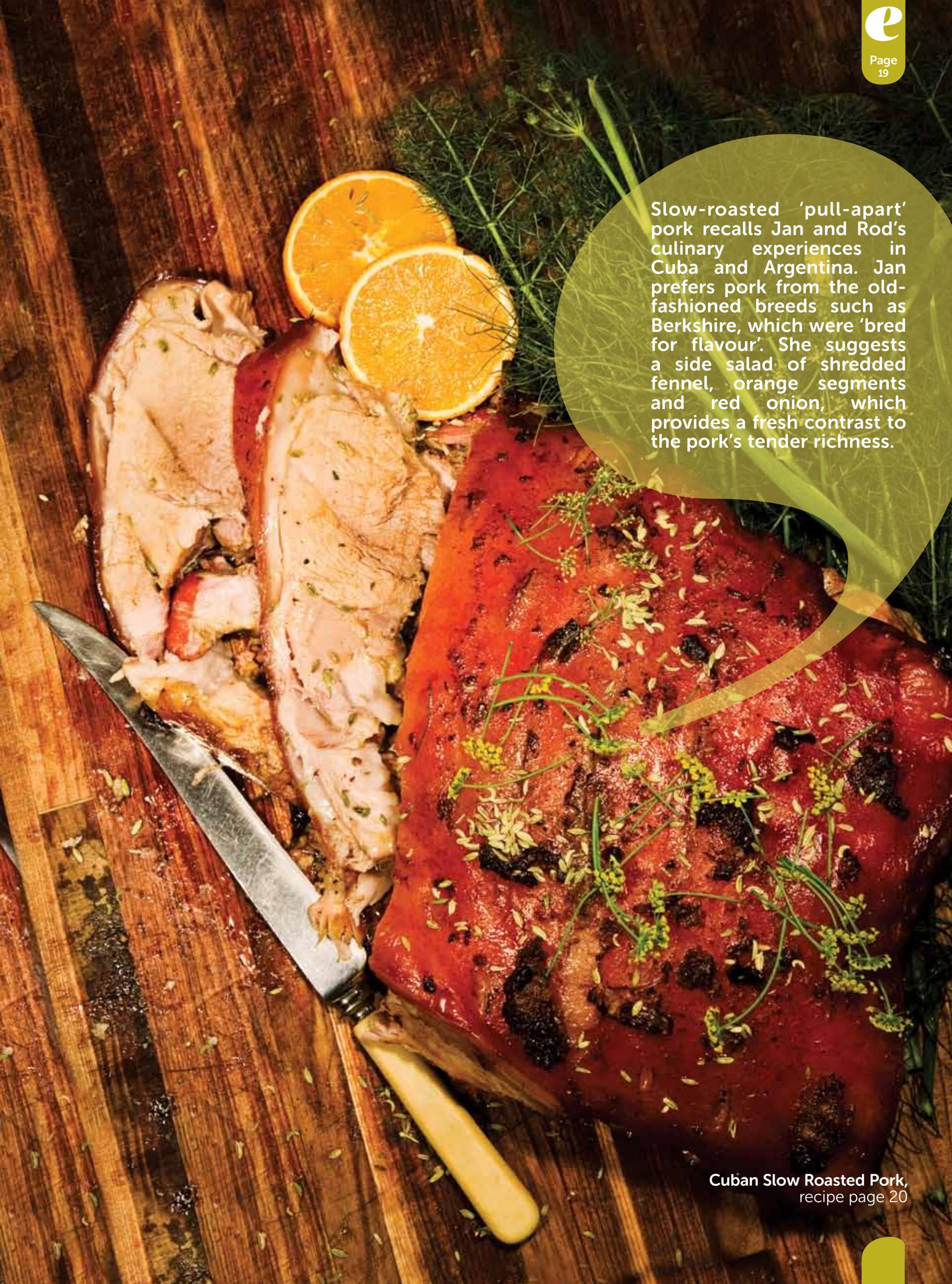
Heat oven to 180C

1. Mix all ingredients together and stuff into the cored apples.

2. Place into a baking dish and cook until the apples start to crack (around 15 to 20 minutes).  
Note: The apples should still be firm with the filling starting to ooze out.

### To serve

Serve with Cuban slow roasted pork and an Australian apple cider.



Slow-roasted 'pull-apart' pork recalls Jan and Rod's culinary experiences in Cuba and Argentina. Jan prefers pork from the old-fashioned breeds such as Berkshire, which were 'bred for flavour'. She suggests a side salad of shredded fennel, orange segments and red onion, which provides a fresh contrast to the pork's tender richness.

## Honey Poached Rhubarb and Frangipane Tart

### Sweet Short Crust Pastry (base)

80g icing sugar  
125g plain flour  
75g unsalted butter  
2 free range egg yolks  
Seeds from 1 vanilla bean

1. Sift icing sugar and flour
2. Add butter and process in food processor until it resembles fine bread crumbs.
3. Add vanilla and egg yolks and pulse until the dough just comes together.
4. Enclose in cling wrap and refrigerate for at least 45 minutes.

### Frangipane Filling

100g butter  
150g unsalted butter  
150g caster sugar  
4 free range eggs  
60g plain flour  
185g almond meal

1. In an electric mixer beat butter and sugar for two minutes then add eggs one at a time, beating until well combined.
  2. Add sifted flour and almond meal.
  3. Beat for one minute.
  4. Transfer to bowl and refrigerate for at least three hours before using.
- Note: Can be frozen.

### Honey Poached Rhubarb

750g freshly picked rhubarb, cut into 30mm batons  
½ cup honey  
Zest and juice from 1 organic orange  
1 vanilla pod or 1 tsp vanilla essence

1. Melt honey on low heat, add rhubarb and toss honey until coated.
2. Cook for five minutes then add orange juice, zest and vanilla.
3. Next slowly poach for 30 minutes or until juices are absorbed and the rhubarb is soft but not falling apart.

### Method

Heat oven to 180C

1. Roll out pastry and line a 24cm tart flan with a removable base.
2. Prick bottom of pastry with a fork.
3. Spread frangipane over bottom of tart.
4. Bake for 15 mins or until golden and pastry is crisp.
5. Arrange cooled poached rhubarb on top.

### To serve

Serve with Gundowing vanilla bean or ginger ice-cream.  
Garnish with fruit crisps.

## Thyme and Garlic Roasted Mushrooms

### Serves 6

6 large flat field mushrooms or portobellos  
6 cloves garlic, finely sliced  
90g finely diced butter  
1 tsp fresh thyme leaves  
½ cup white wine  
Salt flakes  
Freshly ground pepper

### Method

Heat oven to 180C

1. Wipe mushrooms to remove any dirt.
2. Arrange garlic, butter and thyme over mushrooms.
3. Season and splash wine over.
4. Bake for 15-20 minutes.

### To serve

Serve with roast pork, or as individual appetisers with a glass of Australian pinot grigio or a light-bodied red wine.



jan waddington

## Cuban Slow Roasted Pork

### Serves 6

2kg free range Berkshire pork shoulder  
2 tsp cumin seeds  
1 tsp black peppercorns  
4 cloves garlic  
3 tsp salt  
1 tsp dried oregano  
½ cup orange juice  
½ cup sherry  
2 tbsp olive oil

### Method

Heat oven to 200C

1. Heat a small pan and toast cumin seeds and peppercorns until they begin to brown.
2. Using a small mortar and pestle, crush the spices with garlic, salt and oregano to form a paste.
3. Add juice, sherry and olive oil to the paste and mix well to combine as a marinade.
4. Rub the pork all over with the marinade and then cover and leave overnight.
5. Place pork in a baking dish, uncovered, in the 200C preheated oven. Cook until rind is brown, then reduce oven to 150C, cover the pork with foil and continue to cook slowly for at least 4 hours or until pork can be pulled apart.

### To serve

Serve whole, ready to carve topped with fennel sprigs and a handful of fresh cumin seeds.

## Carrot Deluxe

1kg heritage variety baby carrots (orange, purple, yellow and white)  
Herb and garlic oil  
2 large carrots (orange) for puree  
1 quantity of horseradish cream  
1 cup of beetroot crumbs (recipe below)  
Violet flowers for garnish

### Method

Heat oven to 180°C

1. Remove tops from carrots, leaving a small amount of the green stem on.
2. Wash carefully and lightly peel the carrots.
3. Dry and then paint carrots with olive oil that has garlic cloves and fresh herbs 'blitzed' in it.
4. Season with salt and pepper.
5. Cover with foil and bake for 10 to 15 minutes, or until just cooked through. Be careful not to overcook.

### Horseradish Cream

1. To make the horseradish cream, finely grate a peeled horseradish root into 200 grams of sour cream.
2. Add salt and pepper and a squeeze of lemon juice.
3. Mix well and refrigerate until required.

### Carrot Purée

1. Peel and chop the two large carrots.
2. Just cover the carrots with either vegetable or chicken stock. Note: you can add a slice of fresh ginger while cooking.
3. Cook until very tender, remove ginger, drain and process until very smooth with 1 tablespoon of cream, a sprinkle of cinnamon and salt and pepper.

### Beetroot Crumbs

1 cup coarse sourdough breadcrumbs  
3 cloves garlic, finely chopped  
2 tsp savory or thyme leaves  
Salt and pepper  
Juice of 1 medium beetroot  
1 tbsp pomegranate molasses

1. Mix breadcrumbs, cloves, garlic, thyme leaves, salt and pepper together with enough of the beetroot juice to soak through the bread crumbs.
2. Spread the mix on an oven tray and cook on the lowest oven setting possible; or leave overnight with the pilot light on until crisp but not burnt.
3. When dry add the pomegranate molasses and mix through.

### To serve

Place some hot carrot purée on the plate. Add some assorted coloured carrots, quenelles of horseradish cream and the rest of the carrots. Sprinkle with beetroot crumbs and arrange fresh-picked violets on top.



waddington's  
restaurant interior

Heirloom carrots with carrot purée and horseradish cream are served on the leaf of a canna lily, garnished with candied beetroot crumbs, marigold petals and violets. The Waddingtons cultivate many edible flowers in their extensive garden, including begonias, white pea flowers and their tendrils, nasturtiums, and fennel seed heads and their yellow pollen.

Carrot Deluxe,  
recipe opposite

