

# Geppetto Produce Recipe Ideas

*We are grateful to all of the chefs who have contributed recipes that incorporate Geppetto Produce. We have tried to offer a range of ideas from simple to more elaborate. If you have a recipe idea that uses anything from our range of produce we would love to hear about it. Please email us on [info@crittendenwines.com.au](mailto:info@crittendenwines.com.au) and don't forget to include your name!*

## Quick ideas

**Geppetto Vinocotto** is suitable for flavouring many dishes whether sweet or savory. Some serving suggestions...

- With ice-cream, on fruit, in custard, summer puddings, drizzled over pannacotta.
- Baking sponge cakes, fruit cakes, apple pies, biscuits.
- With fresh or fully matured cheese, ricotta, mascarpone or sheep's milk cheese.
- On meat, fish and pulse or wheat soups.
- With sun ripened tomatoes, onions and olives.
- On pasta or rice, in fresh pasta fillings, in meat pasta sauces.

**Geppetto Dukkah** can be served with olive oil and fresh bread. Break off a piece of bread, dunk in the oil and then the dukkah. Rub dukkah on your favourite cut of meat then cooked how you like.

Use the **Geppetto Verjus** in recipes as a replacement for wine. Or add to an oil based salad dressing for extra zing.

The best way to have **Verge** is in a drink. We call it the **Verge** Spritzer. Mix half Verge with half soda and add ice. A refreshing non-alcoholic beverage.

Finally, we all know what to do with **Geppetto Extra Virgin Olive Oil (EVOO)**. Just use as you would a regular olive oil; in salad dressings, served with bread or drizzled over vegetables.

## Savoury Recipes

### **Geppetto Vinocotto** Mayonnaise

Mayonnaise  
Lemon juice  
2 teaspoons Geppetto Vinocotto  
Paprika

Dilute the Geppetto Vinocotto with a little lemon juice and beat well into any traditional mayonnaise. Transfer into a small jug and sprinkle generously with mild paprika for taste and colourful red contrast.

**Geppetto Vinocotto and Rosemary dressing**  
**From: Jason Stilley, Carlisle Wine Bar,**

300ml extra virgin olive oil  
2 tablespoons chopped rosemary  
1 tablespoon honey  
2 tablespoons Geppetto Vinocotto  
10 tablespoons white wine vinegar

Whisk all ingredients together.  
Drizzle over cured meat such as Italian bresola sliced thin from the butcher or deli.

**Vinaigrette of walnut oil & Geppetto Verjus**  
**From: Maggie Beer**

200 ml walnut oil  
75 ml Verjus  
Juice of one lemon  
1 teaspoon of Dijon mustard  
Good pinch of maldon sea salt  
Freshly ground black pepper

Shake together in a glass jar with lid to emulsify

**Warm kalamata olives with Geppetto Vinocotto, lemon and herbs**  
**From: Steve Davidson, Morning Star Estate**

1 kg kalamata olives stones in  
200ml Geppetto olive oil  
500ml Geppetto Vincotto reduced by half  
½ bunch rosemary chopped  
½ bunch thyme chopped  
2 lemon zest  
2 small red chilli chopped  
1 tablespoon black pepper ground  
1 bay leaf

Warm olives in everything and simply serve with crusty bread

**Pear parmesan salad with Geppetto Vinocotto dressing**  
**From: Paul Sydney-Smith, Café Jett**

1 thinly sliced, just ripe beurre bosc pear  
8 spanish onion rings  
12 whole kalamata olives  
100g shaved grana padano (parmesan)  
apple balsamic  
Geppetto Vinocotto

cracked pepper

On a bed of your favourite salad greens (I prefer roquet, tatsoi, mizuna, baby spinach) arrange pears, onions rings, olives drizzle with vinocotto & apple balsamic sprinkle with cracked pepper

Serves two

**Barbequed radicchio with Geppetto Vinocotto**  
**From: Robert Castellani (Head Chef) Donovans, St Kilda**

2 radicchio heads  
extra virgin olive oil  
salt and freshly ground black pepper  
Geppetto Vinocotto

Take radicchio heads and discard any damaged outer leaves. Cut into quarters, leaving core intact and wash thoroughly and drain.  
Preheat grill side of barbeque.  
Drizzle the radicchio quarters until they are melted, crispy and cooked through.  
Drizzle with more extra virgin olive oil and Geppetto Vinocotto.  
Serve immediately.

**Roast Duck, Pear and Beetroot Salad with Geppetto Vinocotto**  
**From: Richard Keane of South Beach Café, Mt. Martha**

2 large duck breasts  
2 large beetroots  
2 pears  
4 chat Potatoes  
200g washed wild rocket  
4 tablespoons olive oil  
1 bottle Geppetto Vinocotto  
sea salt and ground black pepper

Seal duck breast in a hot pan and roast in a moderate oven for 15 minutes and set aside.  
Blanch potato in salted water until tender.  
Peel and dice beetroot then toss in a little Vinocotto and olive oil and roast until tender; approximately 15 minutes.  
Slice pears into 16 pieces, grill and set aside on paper towel.  
Remove skin from the duck and slice into 8 pieces. Place in a hot oven until crispy, similar to crackling.  
Quarter potatoes and fry in a little oil until golden.

To serve: Toss beetroot, pear, potato and rocket in a bowl with olive oil and seasoning. Place evenly into serving plates or bowls.  
Slice duck thinly and layer on the top of the salad with the duck crackling and drizzle with Geppetto Vinocotto.

## Scallap, bacon, fennel salad with **Geppetto Verjus** vinaigrette

16 large scallops  
12 fine pancetta slices  
2 fennel bulbs  
Dill-Italian parsley  
Tarragon  
Lemon zest and juice  
Ciabatta Croutons (toasted in olive oil)  
Grapeseed oil  
Verjus  
Geppetto Olive oil

Toast pancetta lightly  
Toast croutons in 200 degree oven  
Pick over the herbs  
Shave fennel bulbs (squeeze a little lemon juice over)  
Assemble all salad ingredients in a bowl  
Mix in a bowl, equal quantities of Verjus and grapeseed oil  
Sear scallops in heavy based saucepan with a little olive oil  
Mix through salad and assemble.

Serves four

## Ceviche of Tuna, salad of zucchini and asparagus with **Geppetto Vinocotto** **From: Dallas Cuddy, Verge Restaurant**

200g middle cut sashimi grade tuna  
8 baby zucchini  
4 asparagus spears  
1 red onion  
¼ bunch coriander  
8 cherry tomatoes  
Shiso cress  
Geppetto Vinocotto

Ceviche dressing:

\*Combine the following ingredients together and set aside to marinate the tuna.

180ml lemon juice  
9g sea salt  
12ml light soy  
1 teaspoon freshly ground black pepper  
10g minced fresh garlic

Slice zucchini thinly and blanch in boiling water until tender, refresh in iced water. Cut the asparagus into 3cm lengths and follow same procedure as zucchini.

Peel the red onion, cut in half and slice very thin.  
Cut the tomatoes in half.  
Pick the coriander into sprigs, then wash.

To assemble, slice tuna 3-4 slices per portion and marinate in the dressing for 3 minutes, arrange on plate to form a neat square.  
Next mix the other ingredients together with a little of the marinade and place on top of the tuna.  
To finish, drizzle the Geppetto Vinocotto around the tuna.

### **Shaw river buffalo mozzarella with Lorne tamarillos, roast peppers and Geppetto Vinocotto**

**From: Richard Hooper (Chef) 100 Mile Café – Melbourne**

Serves 10 as an entrée  
30 minutes preparation time. 5-10 minutes cooking time.

5 tamarillos  
400g Shaw river mozzarella balls  
300g of washed & picked watercress  
200g roasted, skinned & deseeded red capsicum  
200g roasted, skinned & deseeded yellow capsicum  
90 ml Geppetto vinocotto  
Freshly ground pepper  
Flake salt  
90 ml seeded mustard dressing  
40 ml olive oil

Cut the mozzarella balls into wedges and set aside.  
Mix the capsicum, watercress and seeded mustard dressing.  
While heating a heavy bottom fry pan, cut the tamarillos into wedges. Add the olive oil and sear the tamarillos. This should only take a minute.  
The skin can be tough to eat so I would suggest removing it them.  
Place the tamarillos into the capsicum and watercress salad and mix. The colour will come out of the tamarillos.

Arrange the salad in the middle of the plate and add the wedges of mozzarella.  
Drizzle the Geppetto vinocotto and sprinkle some salt and pepper over the salad.

### **Spaghetti with Ricotta and Geppetto Vinocotto**

400g spaghetti  
200g ricotta  
2 tbs Geppetto Vinocotto  
Grated parmesan cheese  
Salt and pepper

Cook Spaghetti until al dente.

Combine in a large serving bowl the ricotta, a few table spoons of the pasta cooking water, Geppetto Vinocotto, plenty of parmesan, salt and pepper. Mix well and toss through the spaghetti.

A little extra virgin olive oil (Geppetto) can be added to complement the flavours.

### **Porcini risotto with Geppetto Vinocotto**

**From: Joseph Vargetto, Oyster, Melbourne**

Serves 2

200gms carnaroli rice  
2 shallots  
3 garlic cloves  
40ml white wine  
5 medium sized porcini mushrooms  
500ml chicken stock  
fried onion rings  
fried basil  
fried sage  
butter  
olive oil  
parmesan cheese  
acid butter  
salt and pepper

Chop shallots finely, leave garlic cloves in jackets, pick with end of a small sharp knife. Sweat shallots and 1 garlic clove in butter over medium heat until soft. Then add "ferron carnaroli" rice enough for 2 serves (approx 140g). Leave to toast gently, stir, then add the white wine, reduce the white wine, then add the stock to just cover rice. Stir.

At this stage brunoise two of the porcini, sauté in olive oil and add the remaining garlic clove. Season to taste. Slice long ways the remaining porcini and sauté gently with garlic cloves and olive oil. Place the sliced porcini on a tray and keep warm. Add the brunoise of porcini to the rice for one minute before the rice is ready and stir in.

Check rice and add stock as needed, adding less stock as the rice becomes cooked. Add the brunoise of porcini, bring the red wine reduction to heat.

When the rice is cooked, ie. is holding its shape and each grain has good body (not too crunchy) take off the heat and mount with one teaspoon of butter, ½ teaspoon of acid butter, parmesan cheese and olive oil. Check seasoning.

The rice must be creamy and smooth. Serve on a plate, pushed flat, fan the sliced porcini on top, pile a small amount of fried herbs on top of porcini. Sauce a small drizzle of Geppetto Vinocotto around the rice.

**Chargrilled swordfish with potato, Geppetto Vinocotto and tomato.**  
**From: Guy Mirabella, ShopAteCafe, Mount Eliza.**

Serves 4

4 swordfish pieces (about 250 grams)  
250 grams cherry tomatoes  
1 tablespoon olive oil  
1 clove garlic, finely chopped  
1 cup parsley, leaves only  
salt and freshly cracked pepper  
500 grams desiree potatoes  
4 tablespoons olive oil  
1 large onion finely sliced  
3 large tomatoes, peeled, deseeded and chopped  
1 clove garlic finely chopped  
1 red capsicum, remove seeds and cut into strips  
1 yellow capsicum, remove seeds and cut into strips  
1 stick celery, sliced diagonally  
2 sprigs oregano, leaves only  
salt and freshly cracked pepper

**Marinade**

1 small red chilli, seeds removed, finely chopped  
1 tablespoon capers, chopped  
1 teaspoon fennel seeds  
2 tablespoons olive oil  
juice of one lemon  
4 tablespoons Geppetto Vinocotto  
salt and freshly cracked pepper

In a flat bowl combine the marinade ingredients, add the fish and rub all over with the marinade. Rest for about an hour.

In a tray combine the cherry tomatoes with the oil, garlic and parsley, then season and set aside.

Preheat the oven to 200 degrees.

Peel, wash and cook the potatoes in boiling salted water until just tender.

Drain, cool a little and cut into 1 cm thick slices/wedges and set aside.

Heat the oil in a large frying pan and over a medium heat soften the onion.

Add the tomatoes, garlic, capsicum and celery and cook gently for about 10 minutes. Add the oregano and potatoes, season with salt and pepper and stir thoroughly.

Place the whole lot into a baking tray and cook in the preheated oven for 30 minutes. Fifteen minutes into the cooking of the potatoes place the cherry tomatoes into the oven and cook for the remaining 15 minutes.

Meanwhile, on a preheated, oiled chargrill cook the fish for about 2-3 minutes on each side. Be careful to turn the fish gently when the first side is cooked. Brush this side with some of the marinade mixture and do the same when the other side of the fish is cooked.

To serve divide the potatoes and capsicum in the centre of four plates. Place a swordfish piece on top, leaning to one side, then spoon over the cherry tomatoes.

### **Pan-fried schnapper over a bed of braised lentils, Geppetto Verjus sauce and celeriac chips**

800g fresh schnapper  
1 carrot  
1 onion  
Thyme  
Garlic  
300g lentils dy puy  
1 celeriac  
Olive oil  
Bay leaves  
500ml chicken stock

For the sauce:

8 shallots  
1 bottle Geppetto Verjus  
500 ml demiglace (veal stock)  
100g unsalted butter  
1 bottle merlot  
1 litre fish stock  
1 head roasted garlic  
Diced tomatoes

Preparation of the sauce:

Slice the shallots in a pan with the thyme, bay leaves and Merlot and quarter reduce. Add fish stock, demi-glace and Verjus then bring to the boil and reduce by  $\frac{3}{4}$ . Pass through a fine sieve and reserve. Roast the garlic and puree it, then add to the sauce.

Preparation of the lentils:

Finely dice the carrot, celeriac and onions and lightly cook in olive oil without browning. Add the lentils and deglaze with a small amount of Verjus. Add the chicken stock and simmer for 20 minutes.

Preparation of the Schnapper:

Heat one tablespoon of olive oil in a non-stick pan and individually pan-fry the schnapper fillets with the skin on. Preheat the oven to 180 degrees and finish cooking the schnapper for 3 to 4 minutes.

Finishing:

Deep fry the celeriac chips in sunflower oil. Bring the sauce to the boil, reduce heat to very low and add small cubes of butter one at a time. Place a metal ring in the centre of the plate and add the lentils. Remove the ring and

carefully place the pan-fried schapper on top of the lentils. Top the Schnapper with the deep-fried celeriac chips. Add sauce and diced tomato and serve.

Serves four

**Chicken breast marinated in **Geppetto Vinocotto** served on fried panisse and wilted spinach**

**From: Chris Connors (Head Chef) Lindenwarrah Country House Hotel**

Serves 6

6 free range chicken breasts, with skin on (200g each)

225g chick pea flour

875ml cold water

500g baby spinach

Sea salt and cracked pepper

100ml Geppetto Vinocotto

Vegetable oil

Marinate chicken in 100ml of the Geppetto Vinocotto and 20ml of vegetable oil and refrigerate for 20mins.

Sift chickpea flour into a saucepan on medium heat; add cold water slowly while whisking until thick. Then add a generous amount of salt. Once thickened pour out onto a lightly greased small slice tray and allow to cool and set - for approximately one hour.

Pre-heat oven to 220 degrees.

Season the chicken with sea salt and cracked black pepper.

Heat a large frying pan over a high heat and add a little vegetable oil, add chicken to hot frying pan (skin side down) and sear both sides.

Place chicken on a baking tray (skin side up), put in oven and roast for 8-10 minutes. Remove from oven and set aside.

Take out panisse from fridge and cut out into portions.

Heat a large pan over a high heat, add vegetable oil and shallow fry the panisse until golden brown.

Sauté the baby spinach briefly in a frying pan with some butter. Sauté until the spinach is just wilted and then season with salt and cracked pepper.

To serve place panisse on the centre of a plate, top with the wilted spinach and then the chicken breast. To finish, drizzle with Geppetto Vinocotto.

**Roasted pork cutlet, witlof, celery & walnut salad. Salt cod branade & **Geppetto Vinnocotto****

**From: Simon Murphy (Head chef) Spuntino – St Kilda**

Serves 4

4 free range pork cutlets (250-300g)

100g salt cod (baccala) soaked in water overnight

500g desiree potatoes (peeled and quartered)

4 spring onions (finely sliced)

150g unsalted butter

4 tablespoons cream fraiche  
350ml milk  
1 punnet red and white witlof (leaves washed and sliced)  
4 tablespoons toasted walnuts  
1 stick of celery (shaved with a peeler)  
80ml Geppetto Vinocotto  
juice of two lemons  
chopped fresh chives  
sea salt/ fresh black pepper  
Geppetto Extra Virgin Olive Oil

Pork:

Rub the pork with olive oil, salt and pepper. Seal one side in a hot pan for one minute. Turn and cook for 5-6 minutes at 220 degrees.  
Rest the pork on a wire rack for 10 minutes in a warm place.

Brandade:

Cover potatoes in cold water, add a handful of salt and bring to the boil.  
Simmer until tender and strain.  
In a separate pot, bring the salt cod up to a simmer in 200ml of the milk. Cook until soft (10-15 minutes). Strain and shred flesh off the bones.  
Heat the rest of milk and butter and pass the potatoes through a mouli or potato ricer. Add the cream fraiche, milk and butter, whip with a wooden spoon until smooth.  
Add the spring onion and salt cod, season with pepper to taste.  
Keep warm.

Witlof Salad:

Toss witlof, celery, walnuts and some chives together with the lemon juice and some olive oil.  
Season with salt and pepper.

To plate:

Serve one cookspoon of brandade to one side of a plate, place pork on top.  
Place dressed witlof to the side, dress plate with Geppetto Vinocotto and a little extra virgin olive oil. Garnish with fresh chives.

### **Fillet of Pork with Sage and Geppetto Verjus** **From: Maggie Beer**

1X800g fillet of pork  
30ml Geppetto extra virgin olive oil  
32 fresh sage leaves  
2 cloves garlic finely chopped  
110ml Geppetto Verjus  
Salt and freshly ground black pepper  
60g butter

Preheat the oven to 190 degrees C. Trim the pork fillet then combine the extra virgin olive oil, garlic, salt and pepper in a bowl and brush the meat with it.

Press a few of the sage leaves onto the meat, then seal the pork on all sides over a gentle heat in a heavy based baking dish. Deglaze the browning pan with the Verjus then transfer the meat to the oven for 10 minutes. Remove the pan from the oven and allow the meat to rest for 15 minutes, covered. Increase the oven temperature to 200 degrees C.

Dot the remaining sage leaves with the butter and crisp them in the oven on a baking tray for nine minutes then top them over the resting meat. Carve the pork and serve it with creamy mashed potato.

### **Lemon and parmesan crumbed Veal Scallopine with roasted vegetable salad and **Geppetto Vinocotto****

**From: Andrew Grinter, Pizza D'Oh**

Serves 4

8 pieces of white veal beaten thin  
2 eggs - beat with salt and pepper  
½ cup plain flour  
3 cups fresh breadcrumbs mixed with zest of 1 lemon and ½ cup grated parmesan  
olive oil for frying

Vegetable salad:

Roasted orange and yellow vegetables; as available/in season.

Toss with some wild rocket and dressed with lemon and extra virgin olive oil, all at room temp

1. crumb veal with flour, egg and bread crumbs
2. pan fry veal in a generous amount of oil until the breadcrumbs are golden and crisp
3. drain on absorbent paper.
4. arrange salad and veal on plate and drizzle veal with Geppetto Vinocotto

### **Duck breast with **Geppetto Vinocotto**, roasted figs and watercress**

**From: Julie Culleton, Heronswood Harvest Café**

2 duck breasts  
2 tablespoons Geppetto Verjus  
1 tablespoon Geppetto Vinocotto  
fresh thyme  
sea salt and black pepper  
2 figs  
honey  
1/2 bunch watercress

Dressing:

2 tablespoons orange juice  
4 teaspoons Geppetto Vinocotto

1 teaspoons dijon mustard  
4 tablespoons olive oil  
salt and pepper

Cut criss-cross in duck skin, wrap in a clean tea-towel and place in fridge for 2 hours.

Preheat oven to 200 degrees C.

In a hot pan; seal the duck on both sides until golden.

Place on an oven tray, pour the Geppetto Verjus and Geppetto Vinocotto over the duck.

Add salt and pepper and a couple of sprigs of thyme.

Bake for approximately 20-25 minutes, or until cooked through.

Allow to rest for 10 minutes

Meanwhile cut figs in quarters leaving attached at base to form a star shape.

Place on oven tray and drizzle with honey.

Bake for 10 minutes.

To make the dressing; combine all of the dressing ingredients in a bowl.

Toss through the watercress and place in middle of the plate.

Place roasted figs on the top, then slices of duck breast, drizzle with Geppetto Vinocotto and serve.

### **Chicken with Geppetto Vinocotto, prosciutto, zucchini and macadamia nuts.**

**From: Guy Mirabella, ShopAteCafe, Mount Eliza.**

Serves 4

1.2kg organic chicken cut into 8 portions

4 tablespoons olive oil

1 medium onion finely chopped

1 medium carrot finely chopped

1 stick celery finely chopped

pinch dried chilli flakes (optional)

2 cloves garlic thinly sliced

4 slices prosciutto, roughly sliced

2 sprigs dill

3 tablespoons parsley

2 sprigs rosemary, leaves only

4 sage leaves

1 bay leaf

3 sprigs thyme

zest of one lemon

Salt and freshly ground black pepper

½ cup Geppetto Vinocotto

2 cups dry white wine

2 cups chicken stock

3 zucchini (about 300 grams)

½ cup currants

125g macadamia nuts, chopped  
1 tablespoon extra virgin olive oil  
1 tablespoon flat leaf parsley, finely sliced  
2 spring onions, finely sliced  
1 tablespoon flat leaf parsley, finely sliced  
2 spring onion, finely sliced diagonally

Wash the chicken and pat dry on absorbent paper. In a heavy based pan, heat the oil. Add the chicken and brown all over. Add the onion, carrot, celery, chilli, stir through gently and cook until the onion is translucent. Add the garlic, prosciutto, all of the herbs and lemon zest and cook for about 10 minutes. Season with salt and pepper. Add the Geppetto Vinocotto, wine and stock and cook uncovered for about 45 minutes. If you find the liquid is evaporating add one cup of stock or water.

Meanwhile, cut the zucchini lengthwise into thin slices. Add the zucchini, currants and nuts to a large pan with the olive oil and cook for about 5-10 minutes until parts of the zucchini are turning a golden brown. Serve the chicken with juices from the pan on individual plates or on a platter scattered with parsley and spring onion.

**Slow roasted Lamb shoulder with a Geppetto Vinocotto glaze**  
**From: Zac Poulter, Stillwater Restaurant**

3kg boneless lamb shoulder  
Garlic  
Rosemary  
Olive oil  
Salt and pepper  
Geppetto Vinocotto

Rub lamb shoulder with chopped garlic, olive oil and bruised rosemary, season with salt and pepper.  
Seal off on BBQ flat grill or large heavy based frypan.  
Place in roasting pan on a raft of diced mirepoix. Add 2 cups of red wine (Sangiovese) Place in pre-heated oven to 200 for about 20 minutes, then turn oven down to 150 and cook for 1 hour, basting every 20 minutes.  
Take Vinocotto and pour over liberally, cook for a further 90 minutes, basting every 15 minutes, add in more Vinocotto as needed  
When meat is tender, remove from oven and take out of the tray.  
Take out juices and put into sauce pan, skimming off any fat and reduce to sauce consistency.  
Lamb can be broken up and tossed with potato gnocchi and the sauce or served with soft white polenta and a green bean and white anchovy salad.

**Salad of char grilled quail, radicchio and artichokes with ricotta crostini and Geppetto Vinocotto**  
**From: John Lepp, Middle Brighton Baths**

Serves 4

4 quails- flat boned  
1 head radicchio separated into leaves  
4 globe artichokes cooked and halved\*  
100g ricotta  
8 small slices baguette- toasted  
Extra virgin olive oil  
2 sprigs thyme  
1 orange  
1 teaspoon raw sugar  
50 ml Geppetto Vinocotto

\*Good quality tinned artichokes would suffice- drain well before use

Marinate quails with olive oil, thyme, black pepper and 3-4 strips of orange zest.

Cream ricotta and season to taste; spread onto baguette just before serving. Heat a large frying pan until very hot, add 1 tbsp olive oil and radicchio, sear on high heat until leaves start to wilt, add sugar, squeeze the juice of ½ an orange and drizzle with Vinocotto and allow to caramelize lightly.

Char grill quail and artichokes making sure they have good colour.

Assemble salad with quails, crostini, radicchio and artichokes.

Drizzle with olive oil and Geppetto Vinocotto.

### **Fritelle di ricotta con Geppetto Vinocotto** **Beverley Caprioli, Universita Bar Restaurant**

225g Ricotta  
175g plain flour  
Zest of 1 lemon (finely grated)  
Oil for frying  
2 eggs  
20g melted butter  
Pinch of salt  
Vinocotto

Pass ricotta through a sieve into a mixing bowl.

Add melted butter mix, eggs, lemon zest, salt and mix well.

Add flour a little at a time mixing well to incorporate.

Heat oil, when hot, fry spoonfuls of ricotta mixture, when browned take out with a slotted spoon and drain on absorbent paper.

Meanwhile put 1 cup of Vinocotto into a saucepan, place over high heat and reduce to half.

Place fritelle onto serving platter and drizzle with reduced Vinocotto.

### **Duck breast with wild mushroom risotto, sour cherry and Geppetto Vinocotto sauce**

**From: Cameron Taylor (Owner/Chef) & Darren Lee, Verde – Mt Eliza**

4 duck breasts

2 cups of arborio rice  
1 litre hot chicken stock  
1 onion finely diced  
1 clove garlic – crushed  
3 tablespoons olive oil  
2 cups diced wild mushrooms (fresh or dried)  
Salt & pepper  
220g pitted sour cherries with syrup  
30g fresh parmesan  
30mls Geppetto Vinocotto

Score duck breast, brush with oil and sprinkle with salt. In a pan heat oil and sear duck breast skin side down until golden and crisp. Place in the oven skin side up for 10-15 minutes at 180 deg C

Meanwhile in a heavy based pan over medium heat, place oil, onion and garlic, cook for a few minutes without colouring until soft.

Pour in rice, stir and cook for a few minutes until the rice becomes translucent. Listen for a popping sound – this is a sign that the liquid is due to be added. Add one ladleful of hot stock, season and stir. Simmer and stir until you can no longer see the stock. Repeat process until the rice is ready. Total cooking time should be 15-20 minutes. Once risotto is done stir in mushroom and parmesan.

In a saucepan combine cherries and Vinocotto and cook over low heat until the sauce is of a syrup consistency.

Let the duck rest for 5 minutes.

To serve place a portion of risotto in a bowl, slice duck breast and place on top of risotto, spoon cherry and Vinocotto sauce over the top.

**Lamb chops with Geppetto Vinocotto, cherry tomatoes and baby onions**  
**From: Cameron Taylor (Owner/Chef) & Darren Lee, Verde – Mt Eliza**

12 lamb chops  
20 baby onions washed and peeled  
12 cherry tomatoes – skinned  
30mls extra virgin olive oil  
30mls Geppetto Vinocotto  
Bouquet garni (selection of herbs tied in muslin cloth)  
5 juniper berries  
1 clove of garlic crushed  
100mls vegetable stock  
½ glass white wine  
Salt and pepper

Heat oil, add lamb, salt and cook until brown.

Add bouquet garni, juniper berries, vegetable stock and white wine. Simmer for 3 minutes on moderate heat.

Add onions, tomatoes and Geppetto Vinocotto cook until onions are tender – approximately 3-5 minutes.

# Sweet

## Wheat cooked in **Geppetto Vincotto**

### Grano al Vinocotto

From: Dario D'agostino, Gran Sasso Ristorante Italiano

Ancient recipe cooked in central and south part of Italy in winter. During the coldest months of the year, Sheppard on the Gran Sasso mountain used to have this almost forgotten dish. Great breakfast or brunch dish.

500g	Wheat
200ml	Geppetto Vincotto
150g	Almond
150g	Walnut peeled
100g	Dry fruit
½	Pomegranate
200g	Dark Coverture
Pinch	Cinnamon
4	Cloves

Soak the wheat for three days in warm water, changing the water often. Cook the wheat until they open than rinse them off again. Keep it in water. Toast the almond, chop them together with the walnut and dried fruit. Drain the wheat, add the vincotto and the remaining ingredients. Serve in little cup.

Serve 4

## Banana fritters with **Geppetto Vinocotto**

From: Robert Castellani (Head Chef) Donovans, St Kilda

100g butter  
125ml milk  
125ml water  
1 tablespoon caster sugar  
1 teaspoon salt  
170g plain flour  
4 eggs  
250g ripe banana, mashed with a fork  
Geppetto Vinocotto

In a heavy-based saucepan, bring the butter, milk, water, sugar and salt to the boil. Remove from the heat and add the flour in one go, stirring until smooth. Return the pot to low heat and continue to stir until the mixture comes away from the pan, 2-4 minutes. Remove from the heat and add one egg at a time, incorporating completely before adding the next egg. Cool, then refrigerate. When ready to serve, preheat deep-fryer to 170 degrees. Fold banana into the flour and egg mixture and form into walnut-shaped dumplings. Deep fry for 5-6 minutes until golden brown.

Arrange on a platter and drizzle with Geppetto Vinocotto.

### **Frozen chocolate parfait & Geppetto Vinocotto**

**From: Chris Connors (Head Chef) Lindenwarrah Country House Hotel**

Serves 4-6

112.5g good quality dark chocolate  
1 egg  
1 egg yolk (extra)  
62.5g caster sugar  
½ teaspoon vanilla essence  
175ml cream (whipped to soft peaks)  
7 tablespoons Geppetto Vinocotto

Place chocolate in a bowl over a saucepan of simmering water and melt. Cool slightly.

Whisk together egg, egg yolk and sugar until thick and pale.

Add melted chocolate, stir in vanilla & Vinocotto until well combined.

Allow mixture to cool slightly before gently folding in the whipped cream.

Pour into dariole moulds, cover and freeze overnight.

Once frozen, turn out of moulds and serve with fresh cherries.

### **Upside down fig and caramel tart, vanilla bean ice cream, Geppetto Vinocotto**

**From: Geoff Lindsay, Pearl Restaurant**

1 bottle Geppetto Vinocotto  
16 baby fresh figs  
100 grams butter  
200 grams sugar  
3 butter puff pastry sheets  
Tub vanilla ice cream

Put sugar into a heavy base sauce pan with a little water. Bring to the boil, watch for the sugar to start to caramelize. When you see the sugar beginning to turn light brown be ready to add the butter. Once the sugar has turned brown quickly add the butter but do not mix with any utensils. Be careful at this stage because you can burn yourself and also the sugar. When you have added the butter, move the sauce pan around in small circles, making the sugar mixture moves around in the pan. The mixture should start boiling and it should start to foam. At this stage keep the pan moving until you have reached the desired colour (keeping in mind the darker the caramel the more bitter it gets). It should look like caramel fudge.

Pour evenly into 10 cm flan tins. It will set hard.

#### **Pastry**

Using good quality butter puff pastry cut into rounds larger than your flan tins. Place figs on caramel and pastry over the top, stretching so that it gets tucked into the flan tins and touches the caramel, but don't tear the pastry.

Poke a little hole in the middle and bake at 200C for 15-20 minutes, making sure you have a tray underneath to catch any overflowing caramel. Pastry should be puffed and golden brown. Remove from oven and rest for 2 minutes.

When turning out your tarts make sure you turn out onto a turning plate, then transfer to the serving plate as the caramel will run all over.

Tip- using a side plate, place on top of tart and flip over onto turning plate then transfer to serving plate.

While the tarts are in the oven put the Vinocotto into a sauce pan, bring to the boil and then simmer for 5 minutes.

Pour into a bowl and chill down to form a rich syrup.

### Serving

Put tart onto serving plate, drizzle over the Vinocotto and add a scoop of vanilla icecream with a little more Vinocotto on the top.

## **Chocolate beetroot cake with Geppetto Vinocotto**

**From: Adam Gannon, Ca De Vin**

¼ cup Geppetto Vinocotto  
2 cups blended beetroot  
6 eggs  
3 cups vegetable oil  
3 cups self raising flour  
1 cup cocoa powder  
3 cups castor sugar  
3 teaspoons baking powder  
2 teaspoons vanilla essence  
Cocoa powder for dusting

Pre heat the oven to 170 degrees C

Line two 32cm cake tins with greaseproof paper.

Sift the self raising flour and cocoa together then add all of the other ingredients.

Mix together well with an electric beater then divide into half and pour into the lined cake tins.

Bake in the oven for about 45 minutes or until you can stick a skewer in and it comes out clean.

Allow to cool then dust with some cocoa powder.

## **Strawberry shortcake with Geppetto Vinocotto**

**From: Ron O'Bryan, Church St Enoteca**

### Pastry

550g flour  
400g butter, diced  
150g castor sugar  
4 large egg yolks

To serve  
2 punnets good quality strawberries  
50ml vinocotto  
30ml good quality balsamic vinegar  
Pinch castor sugar  
Pinch sea salt  
Icing sugar for dusting  
Good quality vanilla bean ice-cream

1. In a food processor or mixer combine the flour, butter and sugar and mix until it resembles fine breadcrumbs. Add the yolks and combine. Knead lightly, wrap in cling film and refrigerate for 2 hours
2. Preheat the oven to 190C. Remove the dough from the fridge and sit on the bench for 10 minutes to soften.
3. On a lightly floured surface, roll the dough out to 1cm thick. Cut into the desired shape and bake for 8-12 minutes, or until golden brown. Leave to cool completely before removing from the tray.
4. Dice the strawberries and mix with the vinocotto, balsamic, salt and sugar and stand for 30 minutes.
5. Place 1 biscuit on each plate, divide the strawberry mix evenly between the 4 biscuits. Place another biscuit on each, dust liberally with icing sugar.
6. Drizzle any remaining marinade or some more vinocotto around the shortcakes and top with vanilla bean ice-cream

Serves 4

**Geppetto Vinocotto panna cotta with mixed wild berries**  
**Jonathan Knight, Italy 1**

Ingredients Panna cotta

1050ml cream  
750ml milk  
300g castor sugar  
9 gelatine leaves bloomed in iced water, then squeezed of excess water  
1 vanilla bean

Ingredients Berry mix

500g each of blueberries, blackberries, raspberries  
500ml water  
500ml Vinocotto  
500g castor sugar  
3 star anise  
1 cinnamon stick

1. Bring cream, milk, sugar and vanilla bean to just before boil.
2. Fine strain cream mix and whisk in gelatine leaves.

3. Allow to cool while occasionally whisking mix to avoid setting on side of bowl.
4. In a separate pot, add water, Vinocotto, sugar, star anise, cinnamon and berries and bring to boil. Once boiled, take off the heat and allow to cool.
5. Separate berries from liquid and strain liquid. Put back on to heat and reduce liquid by  $\frac{3}{4}$  until thick syrup forms.
6. Once panna cotta is cooled, put in to dariele moulds and set in fridge on an even level for 4 hours.
7. When ready to serve, remove panna cotta from dariele by running a knife around edge of mould and place in the centre of the plate. Add berries and drizzle Vinocotto reduction around plate.

### **Geppetto Vinocotto semi freddo**

**From: Jonathan Knight, Italy 1**

350ml Double cream  
 125g Icing sugar  
 4 egg whites  
 90g Continental plain chocolate (grated)  
 3 tbsp Coffee flavoured liqueur  
 250ml Vinocotto (reduced by half) and cold

1. Whip the cream with half the sugar until it forms soft peaks
2. Whisk egg whites until stiff. Add remaining sugar until mix is soft and glossy.
3. Fold egg white into the cream. Then fold in the chocolate and liqueur. Lastly, fold in Vinocotto reduction so there are swirls within the mixture.
4. Cover and freeze for at least eight (8) hours.

### **Fried pastries with Geppetto Vinocotto for Carnevale**

**From: Beverley Caprioli, Universita Bar Restaurant**

2 cups plain flour  
 $\frac{1}{2}$  cup castor sugar  
 100g softened butter  
 Grated zest of 1 orange  
 Oil for frying  
 Pinch of baking soda  
 3 eggs  
 Nip of Vinocotto

Place flour, baking soda and sugar into a bowl, make a well in the centre and add eggs, butter, Vinocotto and orange zest. Mix into a dough and knead well. Cover with kitchen wrap and leave to rest for a good half hour. Cut into equal portions, roll into a ball, then roll into a snake approximately 10mm in diameter. Cover with a clean tea towel until all portions have been made into snakes. Heat oil in pan, while it is heating on a floured board cut snakes into 5cm portions making sure to separate them. When the oil is hot, put enough pastries to cover bottom of pan to fry, giving an occasional stir. When golden brown (take care not to burn them as they brown very quickly) remove with a slotted spoon and drain on absorbent paper. When you have

fried the entire pastries, place into a bowl. Heat a generous cup of Vinocotto and toss through fried pastries to coat, pile onto serving plate. Serve immediately – Buon Appetito!

Alternative – If you do not want to fry the pastries, they can be oven baked: Preheat the oven to 170 deg C Place the pastries in a baking dish lined with grease proof paper and bake for 10-12 minutes. Place into a bowl and drizzle with Vinocotto, toss well to coat and pile onto a serving plate to serve.

### **Strawberries with yoghurt, meringue and Geppetto Vinocotto**

**From: Cameron Taylor (Owner/Chef) & Darren Lee, Verde – Mt Eliza**

2 egg whites  
120g castor sugar  
20 strawberries  
4 tablespoons natural greek yoghurt  
8 teaspoons of Geppetto Vinocotto

Preheat oven to 150 deg C.

Line a tray with baking paper, beat egg whites unit stiff then while still beating gradually add the sugar a little at a time.

Drop small spoonfuls onto the tray allowing room to spread.

Bake for 45 minutes and allow to cool completely before use.

To serve crush some meringue then layer alternately with strawberries and yoghurt. Drizzle with Geppetto Vinocotto. Serve in 4-6 cocktail glasses.

### **Grape, Mascarpone and Geppetto Vinocotto tart**

**From: Cameron Taylor (Owner/Chef) & Darren Lee, Verde – Mt Eliza**

250g mascarpone  
¼ cup pouring cream  
2 tablespoons icing sugar  
Finely grated rind of 1 orange  
1 tablespoon castor sugar  
450g small seedless black grapes

Pastry Ingredients

200g plain flour  
55g castor sugar  
100g cold unsalted butter chopped  
2 egg yolks

Process flour, sugar and butter in a food processor until the mixture looks like course bread crumbs.

Add egg yolks and 1 tablespoon iced water and process until the mixture just comes together. Form pastry into a ball, wrap in kitchen wrap and refrigerate for 1 hour.

Roll out pastry on a lightly floured surface and use to it to line a 10 x 34 cm rectangular tin with a removable base, cover and refrigerate for another hour.

Line tart base with baking paper and fill with dried beans or rice, then bake at 180 deg C for 20 minutes or until the pastry is dry.

Remove paper and beans and cook for another 10 minutes or until golden.

Remove from the oven and cool completely.

Meanwhile using a electric mixer, whisk the mascarpone, cram, icing sugar and orange rind until smooth. Cover and refrigerate until needed.

Combine Geppetto Vinocotto, castor sugar and 1 tablespoon of water in a saucepan, bring to the boil, and then simmer to 2 minutes then cool.

Place grapes and cool Vinocotto syrup in a bowl and combine well.

When ready to serve, spread the mascarpone filling into the shell, top with Geppetto Vinocotto glazed grapes and serve immediately.

### **Geppetto Vinocotto marinated cherries**

**From: Paul Wilson, The Botanical**

1kg cherries pitted  
450g sugar  
500ml red wine vinegar  
500ml Geppetto Vinocotto  
200ml water  
2 bay leaves  
2 cinnamon sticks  
6 cloves

Boil red wine vinegar with sugar till sugar is dissolved add Vinocotto, water & aromatics. Place washed cherries into sterilized jars & pour the hot liqueur over, marinate for at least 36 hours.

### **Chocolate pecan, Geppetto Vinocotto & muscatel ice cream slice**

**From: Claire Kearns Smale – Yaringa Marina – Somerville**

Serves 6

Begin this recipe the day before required.

1 cup dried muscatels\*  
1 cup Geppetto vinocotto  
1 tbls brandy  
1 cup toasted pecans  
1 cup sugar  
1 cup water  
260gms good quality dark chocolate  
3 whole eggs  
3 egg yolks  
½ cup caster sugar  
1 ½ cups whipped cream

Soak the muscatels in brandy and the Geppetto vinocotto overnight.

Put sugar and water into a pan over heat and stir until dissolved. Simmer until you get a golden caramel colour. Take off the heat straight away and pour over the pecans on a flat tray and cool completely.

Once cooled, processes in a food processor using the pulse button until you have a coarse ground consistency.

Whisk eggs, yolks and sugar over a pot of simmering water until it is thick and fluffy, then cool.

To the egg mixture, gently fold in the whipped cream.

Melt the chocolate in a microwave on low power until it is runny and fold it gently into the egg and cream mixture.

Line a container that is roughly 15cm x 5cm with baking paper.

Pour in the ice cream mix sprinkling pecan mix and muscatels as you go.

Freeze until set around 1-2 hours.

Slice and serve.

### **Geppetto's Dolce Vita**

From: "Possum", Barney Allen's, St Kilda

15ml Frangelico  
15ml Monin vanilla liquor  
15ml Baileys Irish Cream  
60ml Full cream  
15ml Geppetto Vinocotto

Shake all ingredients then strain into a dark chocolate rimmed cocktail glass.

### **Geppetto Vinocotto Fruit Salad**

100g apples  
100g peaches  
100g pears  
100g bananas  
100g grapes  
100g oranges  
100g kiwi  
100g cherries  
Few drops vanilla essence  
Sugar to taste  
2teaspoons Maraschino liqueur  
2generous table spoons Geppetto Vinocotto  
Juice of 1 lemon

Dice fruit into small cubes and place into a serving bowl. Add vanilla, sugar, Maraschino liqueur, Geppetto Vinocotto and leave to macerate for 2 or 3 hours. Add lemon juice if desired. Vodka or Tequila may be added.

### **Geppetto Verjus Sorbet**

2 litres Geppetto Verjus  
200mls lemon juice  
2 litres sugar syrup  
3 egg whites

Combine Verjus, lemon juice and sugar syrup. Whisk the egg whites to a soft snow and fold in. Churn in an ice-cream machine according to manufacturer's instructions.

### **Geppetto Verjus Sour**

120 mls Verjus  
30mls Bacardi  
10ml lemon juice  
10ml Cointreau  
Ice

Add all above ingredients, shake and strain