

# West Australian Marron Tails with Fenugreek Shiraz tossed Shiitake, Brocolini stir-fry & Mango butter

Yield: 4 servings

## **Marron Stock:**

- 4 x350gr. Marron
- 1 sprig rosemary
- 20ml. extra virgin olive oil
- 1 carrot, diced small
- 1 stalk celery, diced small
- 1 onion, diced

## **Mango Butter:**

- 100ml. Mango Puree
- 100ml. Coconut Milk
- 50gr. Chopped Shallot
- 150gr. Unsalted butter
- Fenugreek spice (5gr. Fenugreek, 1gr. Cumin, 1gr. Coriander, 1gr. Turmeric)
- Salt & pepper

## **Stir-Fry**

- 8 heads brocolini
- 2 head baby bok choy
- 100gr. Carrot strips
- 100gr. Zuchinni strip
- 50 gr. Minced shallot
- 100ml. vegetable stock
- 10gr. Butter

## **Shiitake:**

- 200gr. Shiitake mushrooms
- 100gr. Spring onion shredded
- 20gr minced garlic
- 100ml. Sittella sparkling Shiraz
- Extra virgin olive oil

## **Method**

Pull the tails off of the Marron & reserve

### **For Marron stock**

Split the bodies in half, sear in a hot sauté pan, then add carrot, celery and onion, cover with water & bring to the boil, simmer, skimming, for about 30 minutes, . Strain & discard solids. Yield 300ml.

### **Marron**

Sprinkle marron with fenugreek spice & cook gently in olive oil until half cooked, remove & keep warm.

Deglaze pan with marron stock, mango puree & coconut milk, reduce by half  
Add butter & emulsify until coating consistency.

### **Stir-Fry**

Sweat shallot in olive oil, add vegetables, splash with vegetable stock & finish with butter . (vegetables may be blanched first)

### **Shiitake**

Sweat shallot & garlic in olive oil, add mushroom cook until dry  
Splash with Sittella sparkling Shiraz & vegetable stock  
Reduce and finish with butter

### **To serve**

Warm all ingredients & replace marron back into warm bitter. Splash plate with mango butter, place stir-fry on top.

Arrange the marron neatly on top, top with Shiitake mixture & drizzle with mango butter.