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Farro and Pomegranate Summer Salad

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Recipe by Zac Poulier, owner and head chef, Stillwater at Crittenden

By Zac Poulier, Stillwater at Crittenden

Ingredients

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Vinaigrette

- + 250 ml Cheeky Rascal Pomegranate and Apple cider
- + 1 medium shallot
- + 5 ml pomegranate syrup
- + 1 tablespoon fresh ginger
- + 1 small seeded red chili
- + 1 fresh lime juiced
- + Pinch of salt
- + Olive oil
- + 210 ml premium olive oil
- + 1/2 fresh pomegranate seeds

Salad

- + 200g faro
- + seeds of 1 Pomegranate
- + mint
- + snow peas
- + snow pea shoots
- + frisee

Preparation method

To make vinaigrette:

Reduce Cheeky Rascal Pomegranate and Apple Cider to 200ml on medium heat and set aside to cool.

In a blender add all ingredients and the cider reduction and blend.

Slowly add the oil to emulsify and combine the dressing, adjust seasoning with salt.

To make salad:

Toast 200g farro

Add 400ml water with pinch salt & olive oil

Cook for 20min until all water evaporated, allow to cool

Add pomegranate seeds, finely sliced mint, frisee, snow peas and cider vinaigrette.

Garnish with snow pea tendrils

Recipe courtesy of **Stillwater at Crittenden** and **Cheeky Rascal Cider**

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Recipe by Zac Poulier, owner and head chef, Stillwater at Crittenden

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Ingredients

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- + 1/4 of a small yellow onion sliced thinly
- + 4 whole cherry tomatoes
- + 4 Basil leaves
- + 1 tablespoon minced fresh garlic
- + 1/4 teaspoon of red mild chillies diced fine
- + 24 fresh local Australian mussels (unopened)
- + 200ml of Cheeky Rascal Apple Cider
- + pinch of salt to taste

Preparation method

Heat a large saucepan and saute on high heat your onion, cherry tomatoes, basil, garlic, and chillies.

Cook for two minutes until lightly caramelized.

Add your mussels, pinch of salt, and cook for one minute with a lid.

Add Cheeky Rascal Apple Cider and keep covered until all the mussels open up.

Place mussels in a bowl, pour the remaining liquid over the mussels. Serve with grilled ciabatta and garnish with fresh basil.

Recipe courtesy of **Stillwater at Crittenden** and **Cheeky Rascal Cider**



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Twice cooked pork belly with cider foam and shaved fennel salad

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Ingredients

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Pork Belly Cure

- + 100g Rock sugar
- + 100g Rock salt
- + cinnamon stick
- + 2 x star anise
- + 6 fennel seeds
- + 3 pepper corns
- + 500g pork belly

Master Stock

- + 1 litre vegetable stock
- + cinnamon stick
- + 1 x star anise
- + 5 fennel seeds
- + pinch coriander & fennel seeds
- + 1 x orange halved (juice & flesh)
- + 1 x lemon halved (juice & flesh)
- + 2 x chili
- + 30g garlic
- + 30g ginger

Passionfruit cider foam

- + 500ml Cheeky Rascal Passionfruit Pink Lady Cider
- + 50 g castor sugar
- + 50ml passion fruit pulp
- + 1 cinnamon stick
- + 3.5g agar agar powder

Preparation method

Crush and combine the ingredients for pork cure and rub on pork to cure for 24 hours.

Simmer master stock ingredients in pot for 40min, strain into tray and place pork belly with baking paper covering.

Seal with foil – cook for 2 hours on 150 C.

Remove pork belly, cool and slice into desired portions, crisp skin in pan and serve with cider foam.

To make cider foam:
In a pan place the Cheeky Rascal Passionfruit Pink Lady cider, sugar, cinnamon stick, passion fruit pulp bring up to heat and simmer for 10 minutes to infuse cinnamon.

Add agar agar to the pot and turn up the heat, with a whisk mix in and cook out for 2 minutes.

Strain into a container and let cool slightly.

With a hand blender blend in a bowl to create a foam, this should hold for approximately two minutes if product is only slightly warm, just before the agar agar starts to set.

Recipe courtesy of **Stillwater at Crittenden** and **Cheeky Rascal Cider**