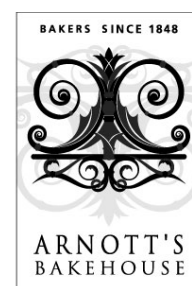




Jose Miguel – Arnott’s Bakehouse Restaurant



Linguini with Mushrooms, Parsley and Poached Egg

INGREDIENTS

8 Large free range eggs
400g OO flour (Fine Italian flour)
Extra flour for dusting
30mls Extra virgin olive oil
500g Mixed mushrooms sliced
1 x bunch Italian Parsley roughly chopped
200g shaved Parmesan Cheese
100g Butter
50ml White wine vinegar
Salt and pepper to season

METHOD: Pasta

In a food processor, place pinch of salt, 400g flour, 20 ml olive oil and eggs. Pulse till it becomes the texture of bread crumbs. Remove and knead by hand on a “floured” board for 5 minutes. Wrap in plastic and allow to rest in fridge for 1 hour. Divide pasta into 4 even pieces; work each piece through the pasta machine till about 2 mm thick. Run through Linguini attachment. Cook in boiling water for 2-3 minutes.

Poached eggs

Put vinegar and 1ltr water into pot and slowly bring to boil. When just about to boil crack eggs in one at a time cook for about 3 minutes remove and set aside.

Heat butter in large frying pan, place mushrooms, cook until soft and season with salt and pepper; add warm pasta and mix.

Divide onto four plates and top with poached egg, roughly chopped parsley and shaved parmesan cheese. Drizzle each with some extra virgin olive oil to finish.



Jose Miguel – Arnott’s Bakehouse Restaurant

Hazelnut and Ricotta Cake - Torta di Nocciole e Ricotta

Ingredients:

250g Hazelnut meal
250g ricotta cheese
225g unsalted butter
250g caster sugar
8 eggs separated
Zest of 5 lemons
65g plain flour
Serves 10

Method:

Preheat the oven to 180°C/350°F. Butter a 30 x 5cm (12x2in) cake tin, and line with greaseproof paper.
Beat the butter and sugar together in an electric mixer until pale and light. Add the egg yolks one by one. In a separate large bowl beat the ricotta lightly with a fork. Add the lemon zest and hazelnut meal. Beat the egg whites until they form soft peaks.
Fold the egg and butter mixture into the ricotta, then sieve in the flour and finally fold in the beaten egg whites. Spoon mix into the prepared cake tin and bake in the preheated oven for 35 minutes until set.
Remove from the tin, leave for 5 minutes.

Jose and Alex Miguel welcome you to Arnott's Bakehouse, a regional restaurant located in the historic riverside town of Morpeth in the Hunter Valley wine region of NSW.

This fantastic restaurant specialises in the best of the region's produce and shares its address with the well known Morpeth Sourdough bakery. Situated upstairs, the restaurant resides in the rooms of the old Arnott's residence which houses the original Arnott's biscuit oven.

Jose locally sources as many of his ingredients as possible and is proud to support Bunna Bunoo Olives, Morpeth Sourdough and Bliss Coffee, however, he relies on his weekly delivery from the Sydney Fish Market for the freshest seafood. “We are fortunate to be surrounded by the best of the best”, says Jose.

The Hunter Valley is well known for its fantastic Shiraz's and outstanding Semillons. Jose and Alex look to local wine makers for inspiration when it comes to the Arnott's Bakehouse wine list. Jose also understands that sometimes the best wine for a meal is the one you already have in your cellar. Therefore, Arnott's Bakehouse host BYO Cellar Nights on Thursday nights. No corkage, just bring your bottle and your loved ones.

ENJOY! | Jose Miguel | Arnott’s Bakehouse Restaurant