



Matt Dillow – The Verandah Restaurant With Helen Dyball – Bon Appetite Snails

Hunter Valley Escargot

2 dozen Hunter Valley snails
100 grams butter
50 mls Hunter Valley olive oil
2 cloves garlic (crushed)
1 lemon zested and juice separate
Sea salt
Cracked pepper

Method: Get a pan hot and add butter and garlic when it starts to sizzle add the garlic wait 30 seconds then the snails toss around nicely keeping pan on a medium heat for 45 seconds then add lemon zest and a splash of the juice.
Serve with some fresh bread such as sour dough to mop up the flavor some juices.

Moroccan Spice Marinade

4 teaspoon roasted cumin seeds
4 teaspoon roasted coriander seeds
1 bunch fresh coriander
1 large knob of ginger
2 garlic cloves
2 table spoons paprika
1 table spoons turmeric
1table spoon cayenne pepper
1teaspoon salt
1 lemon
1 cup olive oil

Method: Dry roast cumin and coriander seeds in a pan then mortar til ground. Chop the entire coriander including the roots but leave some leaves for garnish. Grate ginger and garlic. Zest and juice lemon. Mix all ingredients together and marinated your desired cut of meat, seafood or vegetable.

Some other ways I have used this marinade;
Moroccan roasted chicken with eggplant chutney
Moroccan lamb shanks with cous cous
Moroccan swordfish with cucumber and mint salsa
Moroccan barbequed potato and eggplant

Enjoy, Matt Dillow | The Verandah Restaurant

Located on the award winning Calais Estate and situated in the heart of wine country, **The Verandah Restaurant** has something for everyone. A modern Tapas style menu showcasing the best local produce ensures your time at The Verandah Restaurant will be one to remember.

