



## STEP UP TO THE PLATE

### Chocolate hazelnut meringue with poached rhubarb

Ali Short is the amazing chef who crafts the menus for our Flagship Vineyard Experiences. She's spent many years honing her craft at many restaurants throughout Barossa but the best part is that on Saturday you can find her wares at the Barossa Farmers Market at her stall - FUDGET. She handcrafts delicious fudge My made following the same recipe that her mum used, with fortified wine and muscat as a sweetening agent. This creates deliciously smooth fudge that is not overly sweet while being true to the local community and products of the Barossa Valley. She's given us her perfect recipe to enjoy either at your festive table or just because! Pair it with A Day Late, A Buck Short or Fait Accompli Muscat and you'll be in for a treat!

#### For the meringue

150g toasted hazelnuts  
385g caster sugar  
7 large free-range egg whites  
1/2 tsp white wine vinegar

#### Chocolate cream

200g 70% dark chocolate  
60ml fortified sweet wine  
(like our Muscat!)  
100g brown sugar  
800ml double cream

#### For the rhubarb

250g caster sugar  
250ml water  
400g rhubarb cut into 10cm batons  
30ml grenadine

#### For the praline

100g sugar  
1 tbsp water  
50g roasted hazelnuts  
1 tsp lemon juice

## Method

### For the meringue

1. Heat the oven to 160C
2. Draw an 18cm circle on 4 sheets of baking paper and lightly oil.
3. Grind the roasted hazelnuts in the food processor until finely ground but not too much that they become oily.
4. Whisk the egg whites until medium peaks and then slowly add the caster sugar. Fold in vinegar and nuts.
5. Divide evenly between baking sheets and bake in the oven for 40mins
6. Take out and allow to cool for 20 mins.

### For the chocolate cream

1. Place the chocolate that has been broken into small pieces, brown sugar, fortified sweet wine, and 150ml cream in a bowl over a double boiler and melt stirring occasionally. (Don't over stir or it will become grainy. Allow to cool to room temperature).
2. Whisk the rest of the cream and fold in to the chocolate

### For the rhubarb

1. Place the sugar water and grenadine in a saucepan on high heat and bring to a boil.
2. Add the rhubarb and take off the heat and allow to cool.
3. When cold assemble the meringue.

### For the praline

1. Place sugar water lemon in a saucepan and stir so all the sugar is wet.
2. Place on high heat and bring to the boil. Swirl the pan (DON'T STIR) occasionally it browns evenly. You want it to be a golden brown, about 5 to 6 mins.
3. Now you can carefully stir in the nuts and place on baking paper. Be very careful because it's super hot!!
4. When the praline has cooled and hardened blitz in a food processor until it resembles coarse sand.

## Assembly

Sandwich the meringue starting with meringue the chocolate cream and the rhubarb and repeat.

Finish by topping with chocolate cream, rhubarb and praline. Decorate with fresh flowers,  
**YUM!!**