

MAKE IT A

Maggie

SUMMER

16

Sensational
new recipes to
make it a Summer
Seafood Feast

Classic

*Prawn
Cocktail*

Summer

Cocktails

**And much,
much more**

MAGGIE
BEER



MAKE IT A *Maggie* SUMMER

We try to get to the beach each January, packing up boxes of shelf stable and chilled ingredients as we often have friends stay. I love to cook for them but it's seafood that is front and centre of the table.

Whilst we're not much good as fisherman, we are very good at swapping with our neighbours (who know every spot along the coast.) We do swaps; Fresh fish or squid for pate.... I come well-armed! When so fresh, I love raw fish in all its pristine perfection to have as simply as EVOO and lemon juice at the last moment.

I love to have a squid ink pasta adorned with raw prawns finely sliced on top with lots of lemon zest and fresh herbs and olive oil. To cook the fish, we have to hand; it's always well salted and nut-brown butter with that dash of EVOO to stop it burning and a squeeze of lemon juice to finish. Just in case the fish aren't running, I always have squid in the freezer on standby - so great on the barbecue, and a pack of Bottargo... dried mullet roe that I grate if all else fails.

– Maggie Beer –



Table of Contents

To Kick Off Cocktails

- 4 Peach, Verjuice & Gin Cocktail
- 6 Verjuice & Lime Mocktail
- 8 Passionfruit & Verjuice Mojito
- 10 Watermelon & Prosecco Sangria

Chilled Celebration Canapes

- 12 Oysters with Cucumber & Verjuice Jelly
- 14 Sashimi of Kingfish with Wasabi Mayo
- 16 Salt & Pepper Squid with Verjuice Mayonnaise
- 18 Prawn & Avocado Toasts
- 20 Prawn Cocktail

Mains

- 22 Grilled Squid in Herb Bath
- 24 Roasted Trout with Stuffing of Pinenuts, Currants & Preserved Lemon wrapped in Vine Leaves
- 26 Mussels with Tomato & Basil Sugo

Salads/Side

- 28 Grilled Green Bean, Witlof & Walnut Salad
- 30 Beetroot Carpaccio with Goats Curd & Dill

Desserts/Sweets

- 32 Layered Passionfruit Curd Sponge Cake
- 34 Roasted Peanut Butter & Chocolate Ripple Bombe Alaska



Peach, Verjuice & Gin Cocktail

Prep & cooking time; 5 minutes

Serves 4

Ingredients

- 1 Ripe Peach
- 375mls Maggie Beer Verjuice, chilled
- 120 mls Maggie Beer "The Grande Dame"
Australian Dry Gin
- Crushed Ice to serve

Method

1. Cut the peach in half and remove the stone, then cut each half into 6 even wedges, set aside.
2. Fill 4 serving glasses with crushed ice, then pour in 30 mls of gin into each glass, add the peach slices then top up with verjuice, stir & serve.

Maggie's Grande Dame Australian Dry Gin is perfect for a dry martini. Maggie wanted to create an aromatic dry gin that could be used as a base to make this classic cocktail.



Verjuice & Lime Mocktail

Prep & cooking time; 15 minutes (+cooling time of syrup)

Serves 5

Ingredients

- 750ml Maggie Beer Verjuice
- 100g Caster sugar
- 1 Cup ice
- 2 Limes cut into wedges

Method

Verjuice Syrup

1. Place 100ml of Verjuice and 100g of sugar into a medium-size pot and place over high heat. Bring to the boil, then remove and cool. This syrup will last up to 3 months in the fridge.
2. Half fill 5 glasses with crushed ice.
3. Place 650ml of Verjuice, Verjuice syrup, and 1 cup of ice into a cocktail shaker.
4. Squeeze the lime wedges into the cocktail shaker and mix well.
5. Pour evenly into 5 glasses and serve with lime wedges.
6. Discover our refreshing range of non-alcoholic wines.

Verjuice is a wonderful companion to a great number of dishes, including roasts, casseroles, pastas, soups, cakes, puddings, salads, mocktails and more.



Passionfruit & Verjuice Mojito

Prep & cooking time; 5 minutes

Serves 6

Ingredients

60ml Sugar syrup
100mL Lime juice
Pulp of 4 passionfruit
5-8 Mint leaves
300mL Light rum
400 mls Maggie Beer Verjuice
Soda Water
Crushed Ice
Mint sprigs to serve

Method

1. In a cocktail shaker, add sugar syrup, lime juice, passionfruit pulp, mint leaves, rum & verjuice, then shake well.
2. Add crushed ice to 6 serving glass's then evenly divide the cocktail mix between the glass's and top up with soda water.
3. Garnish with some mint sprigs.





Watermelon & Prosecco Sangria

Prep & cooking time; 15 mintes (+20 mins chilling time)

Serves 8 to 10

Ingredients

1 x 750 ml	Maggie Beer Prosecco
350gms	Watermelon, rind removed & diced
1 punnet	Strawberries, cut in half
2	Limes, sliced
100 mls	Sugar Syrup
½ bunch	Fresh Mint
400mls	Gin (optional)
	Crush Ice to serve

Method

1. Place the Prosecco into the freezer 20 mins before making and serving the Sangria so this is super chilled
2. Place the watermelon, strawberries, lime slices, sugar syrup and ½ of the mint leaves into a 2 lt glass jug, then half fill with crushed ice.
3. Open and pour over the bottle of super chilled Prosecco, stir well and serve.





Oysters with Cucumber & Verjuice Jelly

Prep & cooking time; 25 minutes (+ 6hrs for setting jelly)

Serves 15 (2x oysters per person.)

Ingredients

180ml	Maggie Beer Verjuice
1 tbspn	Dill chopped
8g	Gold-strength gelatine leaves
500ml	Cold water
400g	Telegraph (continental) cucumber peeled, cut in half lengthways, seeded and roughly chopped (to yield 250g)
1 tspn	Caster sugar
30	Oysters freshly shucked
60ml	Maggie Beer Extra Virgin Olive Oil
	To taste sea salt

Method

1. Place the Verjuice in a small stainless-steel saucepan over low-medium heat, then bring just to a simmer, being careful not to let it boil or the Verjuice will become cloudy. Remove from the heat, add the dill, then set aside to infuse for 10 minutes.
2. Soak the gelatine leaves in a bowl with the cold water for 5 minutes or until softened. Remove the gelatine and squeeze out any excess liquid. Add to the warm Verjuice and stir until the gelatine has dissolved. Set aside to cool.
3. Place the cucumber, caster sugar and 1/2 teaspoon salt in a blender and blend until a puree forms. Transfer to a mixing bowl and set aside.
4. Strain the cooled Verjuice mixture into the cucumber puree and stir to combine well (there should be 400ml and no less than 1 1/2 cups [375ml]). Line an 18cmx13cm plastic container or baking dish with plastic film, then pour in the Verjuice and cucumber mixture to form a 1cm-thick layer. Refrigerate the jelly for 6 hours or until set.
5. Carefully turn the jelly out onto a chopping board, then cut into 1cm dice.
6. Place the oysters on a platter or divide among small plates, then top each oyster with a cube of jelly. Drizzle the tiniest amount of olive oil over and serve.

This Extra Virgin Olive Oil is one of Maggie's pantry staples. It's a secret ingredient in many dishes.





Sashimi of Kingfish with Wasabi Mayo

Prep & cooking time; 45 minutes

Serves 8

Ingredients

2	Small golden shallots finely chopped
130ml	Maggie Beer Verjuice
60ml	Maggie Beer Extra Virgin Olive Oil
400g	Kingfish fillet skin-on, trimmed of bloodline, if desired
1	Handful mache (lambs' lettuce) leaves to garnish
	A few lemon wedges to serve
	To taste freshly ground black pepper
	To taste sea salt

Wasabi Mayo

320g	Ripe avocado
1 tspn	Wasabi (or more to taste)

You'll need to make:

60ml	Verjuice Mayonnaise
1 tbspn	Chervil chopped
	To taste salt flakes
	To taste freshly ground black pepper

[View Verjuice Mayonnaise Recipe Online](#)

Method

1. Place the shallot and Verjuice in a small stainless steel saucepan over high heat. Bring to the boil and simmer for 6 minutes or until reduced to two tablespoons.
2. Remove from the heat and stir in the Extra Virgin Olive Oil, then season to taste with salt and pepper. Set aside for 15 minutes or until cooled to room temperature.
3. Holding on to the skin, thinly slice the kingfish with a sharp flexible knife. Overlap the slices on a serving dish. Discard the skin.

Avocado and Wasabi Cream

4. Scoop the avocado flesh into a bowl and mash with the back of a fork (you could use a food processor if the avocado is not very ripe).
5. Drizzle over the Verjuice, then mix in a little of the wasabi paste, tasting and adding more as desired.
6. Stir in the mayonnaise until well combined, then add the chervil, if using. Taste and adjust the seasoning if necessary.
7. Drizzle the cooled shallot mixture over the kingfish and garnish with mache leaves, if using. Serve with spoonfuls of the avocado and wasabi cream to the side and some lemon wedges, if you like.



Salt and Pepper Squid with Verjuice Mayonnaise

Prep & cooking time; 25 minutes

Serves 4

Ingredients

800g fresh baby squid tentacles
1 cup plain flour for dusting
To season, sea salt and freshly ground white pepper

You'll need to make:

1 batch Verjuice Mayonnaise
2 lemons Cut into wedges

[View Verjuice Mayonnaise Recipe Online](#)

Method

1. Preheat a deep fryer to 180C.
2. Rinse the tentacles and pat dry with kitchen towel.
3. Place the tentacles into the plain flour and coat well, then shake to remove any excess flour.
4. Place the tentacles into the deep fryer and cook for 1 minute, then remove and place onto kitchen towel to drain. Fry the tentacles in 3 batches so that you don't overcrowd the basket.
5. Season with sea salt and freshly ground white pepper and serve immediately with Verjuice Mayonnaise and fresh lemon.
6. **Tip: Specialty** seafood stores should sell tentacles, however if you can't find them, you can substitute with sliced squid tubes. If you don't have a deep fryer, place 2L of grapeseed oil into a large pot and place over a high heat. Bring the temperature up to 180C (use a digital thermometer), then turn the heat down slightly to ensure that the oil does not get too hot.





Prawn & Avocado Toasts

Prep & cooking time; 30 minutes

Serves 5

Ingredients

1.0kg Fresh cooked King Prawns
1 medium Avocado
20ml Maggie Beer Verjuice
5ml Maggie Beer Extra Virgin Olive Oil
To season sea salt & freshly cracked black pepper

You'll need to make:

20 Melba Toasts
60ml Maggie Beer Moroccan Spice, Honey & Dijon Vinaigrette
To garnish baby beetroot leaves

Method

1. Peel the shell, head, and tail from the prawns, remove the intestinal tract, then set aside and keep chilled.
2. Peel and de-seed the avocado, then roughly chop and place into a mixing bowl. Add the Verjuice & olive oil and mix until smooth. Season to taste.
3. Spoon a heaped teaspoon of avocado onto each melba and evenly spread over. Place freshly cooked prawn on top of each piece, then dress with the vinaigrette.
4. Place onto a serving platter and garnish with baby beetroot leaves. Serve.



This sweet and tangy vinaigrette celebrates the subtle yet captivating flavours of Morocco. Use it to dress a couscous and roasted vegetable salad, pour it over a hot roasted chicken and more.

Chilled Celebration Canapes





Prawn Cocktail

Prep & cooking time; 30 minutes (+ cooling time)

Serves 2

Ingredients

You'll need to make:

1 batch	Verjuice Mayonnaise
70g	Lemon cut into wedges for garnish
20ml	Maggie Beer Extra Virgin Olive Oil
120g	Iceberg lettuce shredded
400g	Green King Prawns
180ml	Maggie Beer Verjuice

[View Verjuice Mayonnaise Recipe Online](#)

Method

1. Place the Verjuice into an 18-centimetre saucepan. Place over medium heat and bring to a simmer with the sprigs of herbs.
2. Poach the prawns in their shells in the Verjuice.
3. When cooked, take the prawns out of the poaching liquid and allow to cool.
4. Make the Verjuice mayonnaise as per instructions.
5. Peel and de-vein the prawns.
6. Place lettuce in the bottom of the serving glass.
7. Add a good dollop of Verjuice mayonnaise, top with the prawns, drizzle with Extra Virgin Olive Oil and garnish with herbs and a wedge of lemon.
8. Serve immediately.



Grilled Squid in Herb Bath

Prep & cooking time; 15 minutes

Serves 4

Ingredients

700g	Whole baby squid and tentacles cleaned
65ml	Maggie Beer Extra Virgin Olive Oil
1 cup	Fennel fronds picked
1 cup	Basil leaves
1 cup	Coriander leaves
10 stems	Lemon thyme
6 fresh	Bay leaves
1	Lemon sliced
65ml	Maggie Beer Verjuice
	To season, sea salt & freshly cracked black pepper

Method

1. Preheat the barbecue plate on a high heat.
2. Wash and rinse the squid and tentacles, then pat dry with kitchen towel. Place onto a tray and drizzle with 1 ½ tablespoon of olive oil and season with sea salt and pepper, set aside.
3. Place all the herbs, lemon, Verjuice and remaining olive oil onto a tray or large platter, then gently toss together and set aside.
4. To cook the squid and tentacles, place onto the preheated barbecue plate and cook for 1 minute on each side, then remove and place onto the resting bath of herbs and gently toss through. Allow this to rest for 5 minutes before serving.

Tip: *this Verjuice & herb bath also works just as well with barbecued king prawns, fresh snapper fillets or even barbecued marron.*





Roasted Trout with Stuffing of Pinenuts, Currants & Preserved Lemon wrapped in Vine Leaves

Prep & cooking time; 1hr 45 minutes

Serves 8 to 10

Ingredients

¼ cup (40g)	Dried currants
½ cup	Maggie Beer Verjuice
¼ cup (50g)	Pinenuts, roasted
100g	Red onion, finely chopped
2 Tbsp	Tarragon, finely chopped
¼ cup	Preserved lemon, flesh removed, rinsed & finely chopped
2	Fennel bulbs, thinly sliced
100g	Unsalted butter
½ cup	Maggie Beer Extra Virgin Olive Oil
2 (3kg)	Whole trout fillets, skinless & pin boned
20	Preserved vine leaves, rinsed & dried

Sea salt & freshly cracked black pepper to season
Maggie Beer Extra Virgin Olive Oil, for drizzling.

Verjuice Butter sauce

2	Golden shallots, thinly sliced
1 cup	Maggie Beer Verjuice
½ tsp	Sea salt
2 Tbsp	Thickened cream
180g	Unsalted butter, chilled & chopped
½ Tbsp	Lemon juice
	Freshly ground black pepper

Method

1. Cover the currants with Verjuice and leave to soak overnight, or place in the microwave for 2 minutes on the lowest setting. Drain and reserve the Verjuice.
2. Pre-heat a fan forced oven to 140c.
3. Place a medium non-stick fry pan over a high heat, add ½ of the butter and olive oil. Once hot, add the red onion and 1/3 of the sliced fennel; fry for 4 to 5 minutes or until soften. Remove and place into a mixing bowl along with pine nuts, currants, tarragon, preserved lemon.
4. Place the remaining fennel into a roasting tray, large enough to fit the trout fillets.
5. Place the vine leaves, slightly overlapping, in a rectangle on a chopping board or bench; make sure the rectangle is large enough to encase the trout.
6. Place one of the fillets onto the vine leaves, cut side up and season with salt & pepper.
7. Pack the pine nut stuffing mixture on top, then lay the other fillet on top, cut side down, season with salt & pepper.
8. Carefully wrap the trout fillets with the vine leaves onto a parcel, completely encasing the trout. Tie up with kitchen twine and place on top of the fennel in the roasting tray.
9. Pour over the reserved Verjuice, remaining butter and Extra Virgin Olive Oil, then place into the pre-heated oven and bake for 25 minutes. Turn over and bake for a further 35 minutes.
10. Internal temp should be 52c in the thickest part.
11. Baste the trout twice throughout the cooking time.
12. Remove from the oven and allow to rest for 10 minutes.
13. Meanwhile, to make the Verjuice butter sauce, place the shallots, Verjuice and salt into a small sauce pan over a medium high heat and reduce down to 2 tbsp, add the cream.
14. Reduce the heat to low then add the butter a little bit at a time and whisk until smooth (take care not to boil). Add the lemon juice and season to taste, strain and discard shallots and keep the sauce warm.
15. Cut off the twine and discard, then cut the trout into thick slices, drizzle with olive oil and serve with Verjuice butter sauce.

Main



Mussels with Tomato and Basil Sugo

Prep & cooking time; 20 minutes

Serves 4

Ingredients

125ml	Maggie Beer Extra Virgin Olive Oil
80g	Flat leaf parsley chopped
500g	Maggie Beer Tomato & Basil Sugo
1.0kg	Mussel
250ml	Maggie Beer Verjuice
	To taste freshly ground black pepper
	To taste salt flakes

Method

1. Bring the Verjuice to the boil in a deep fry pan.
2. Add mussels and cover with a tight fitting lid.
3. Let this stand for several minutes before checking and as each mussel opens, remove it with tongs. Smell any mussels not opened during this process (around 7 minutes in total) and if there isn't an off character within them, then prise shells open and add to dish.
4. Meanwhile heat the sugo in a saucepan and then add strained cooking juices from the mussels.
5. Add half of the Extra Virgin Olive Oil, bring back to a simmer and stir through.
6. Place the mussels in four bowls and pour Tomato and Basil Sugo over them.
7. Sprinkle with the parsley and season with pepper. Drizzle with the remaining Extra Virgin Olive Oil.

Maggie's Tomato & Basil Sugo is a slow-cooked, traditional Italian-style masterpiece that's perfect for pasta, soups and pizza bases.



Main



Grilled Green Bean, Witlof and Walnut Salad

Prep & cooking time; 25 minutes

Serves 4 as a side salad

Ingredients

- 100g Walnuts
 - 600g Green beans topped and tailed
 - 60ml Maggie Beer Extra Virgin Olive Oil
 - 1 Red witlof leave removed
 - 1 Head endive lettuce washed and dried
 - 60ml Maggie Beer Moroccan Spice, Honey & Dijon Vinaigrette
- To season sea salt and freshly ground black pepper

Method

1. Preheat a fan forced oven to 180C.
2. Place the walnuts onto a baking tray and place into the preheated oven to cook for 8 - 10 minutes. Remove and place onto a tea towel and rub to remove the skins. Set aside to cool.
3. Meanwhile, place a large pot of salted water over a high heat and bring to the boil, place the beans in and blanch for 3 minutes, remove from the heat and strain. Spread beans onto a platter and drizzle with 2 tablespoons of olive oil, allow to cool slightly.
4. Heat a griddle pan over a high heat, then grill the beans for 2 - 3 minutes or until they are slightly charred, remove and place into a mixing bowl.
5. Add the witlof and endive lettuce to the beans, drizzle over the vinaigrette and season to taste with sea salt and freshly cracked black pepper. Toss together until well coated.
6. To serve, place onto a serving platter, crush the walnuts and sprinkle over the salad and drizzle with the remaining olive oil.

This Extra Virgin Olive Oil is one of Maggie's pantry staples. It's a secret ingredient in many dishes.





Beetroot Carpaccio with Goat's Curd and Dill

Prep & cooking time; 15 minutes

Serves 4

Ingredients

- 4 Red beetroots golf ball sized
 - 4 Gold beetroots golf ball sized
 - 4 White beetroots (or any other colour) golf ball sized
 - 1 Fennel bulb medium sized
 - 200g Goats curd
 - 60ml Maggie Beer Quince, Apple Cider Vinegar & Extra Virgin Olive Oil Vinaigrette
 - 2 tbspn Dill fronds
- To season sea salt and freshly ground black pepper

Method

1. Peel the beetroots and thinly slice. The best way to do this using a mandolin. Keep each of the different beetroots separate once sliced and slice the red beetroot last, as they leach the most colour.
2. Trim off any stalk or fronds from the fennel bulb, then thinly slice cross ways and set aside.
3. To serve, evenly divide the different beetroots and fennel between 4 serving plates, dot the top with goat's curd and sprinkle over the dill. Then, drizzle with Quince, Apple Cider Vinegar & Extra Virgin Olive Oil Vinaigrette and season to taste with sea salt and freshly ground black pepper.



This unique vinaigrette blends the sweetness of quince with a touch of acidity from apple cider vinegar. Completed with sumptuous Extra Virgin Olive Oil.



Layered Passionfruit Curd Sponge Cake

Prep & cooking time; 1hr 30 minutes

Serves 8 to 10

Ingredients

120g	Cornflour
1 tbspn	Gluten free custard powder
1 tspn	Cream of tartar
1 tspn	Bicarbonate of soda
4	Free-range eggs separated and at room temperature
2 cup	Caster sugar
500ml	Thickened cream

You'll need to make:

250g	Passionfruit Curd
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Ingredients

160g	Unsalted butter softened
150g	Caster sugar
2-3	Free range eggs lightly beaten
260g	Passionfruit pulp
1 tbspn	Maggie Beer Verjuice

[View Passionfruit Curd Recipe Online](#)

Method

1. Preheat a fan forced oven to 170C.
2. Lightly grease a 23cm x 7cm round cake tin and line the base and sides with baking paper, allowing the side pieces to hang 5cm above the tin to create a collar. Lightly grease and set aside.
3. Sift dry ingredients, except sugar, twice, into a bowl.
4. Beat egg whites and sugar using an electric mixer until thick and meringue-like. Beat in egg yolks one at a time, then fold in dry ingredients gently but thoroughly.
5. Spoon mixture into tin and place in middle of oven. Bake for 40-45 minutes or until cake feels springy when touched lightly in centre. Remove from the oven and place on a cooling rack in the cake tin and allow to sit for 10 minutes before removing the sponge from the tin, then set aside and allow to cool completely.
6. Meanwhile, whisk the cream to a stiff peak, then gently fold through the curd to create a swirl pattern.
7. Cut the sponge in half and place the bottom layer on a serving platter. Spread over half of the passionfruit curd cream then place on the top layer of sponge. Top with remaining cream and serve.





Roasted Peanut Butter & Chocolate Ripple Bombe Alaska

Prep & cooking time; 20 minutes

Serves 4

Ingredients

- 1 tub Roasted Peanut Butter & Chocolate Ripple
- 2 Free Range Egg Whites
- 2/3 cup Castor Sugar

Method

1. To make the meringue, place the egg whites into an electric mixer with a wire whisk head and place on high. Once the whites start to come to a soft peak, start to add the sugar 1 tablespoon at a time, then continue to beat until the meringue is thick and glossy and all the sugar has been dissolved.
2. Remove the ice cream from the freezer and allow to sit for 4 to 5 minutes to slightly soften, so that it can come out of the tub in one piece.
3. Using a palette knife, cover the ice cream and sponge with the meringue, then toast with a blow touch to give the burnish look.
4. Place into the freezer until ready to serve.



With the comforting flavour of real peanut butter, this ice cream is beautifully balanced with bursts of chocolate syrup.



MAKE IT A *Maggie* MOMENT

Whether it's an intimate gathering amongst those dearest to you or a large soiree, let Maggie Beer help you to make an occasion that is full of joy, wonderful memories, and delicious food.



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