

PHOTOGRAPHY NATALIE DOUGLAS

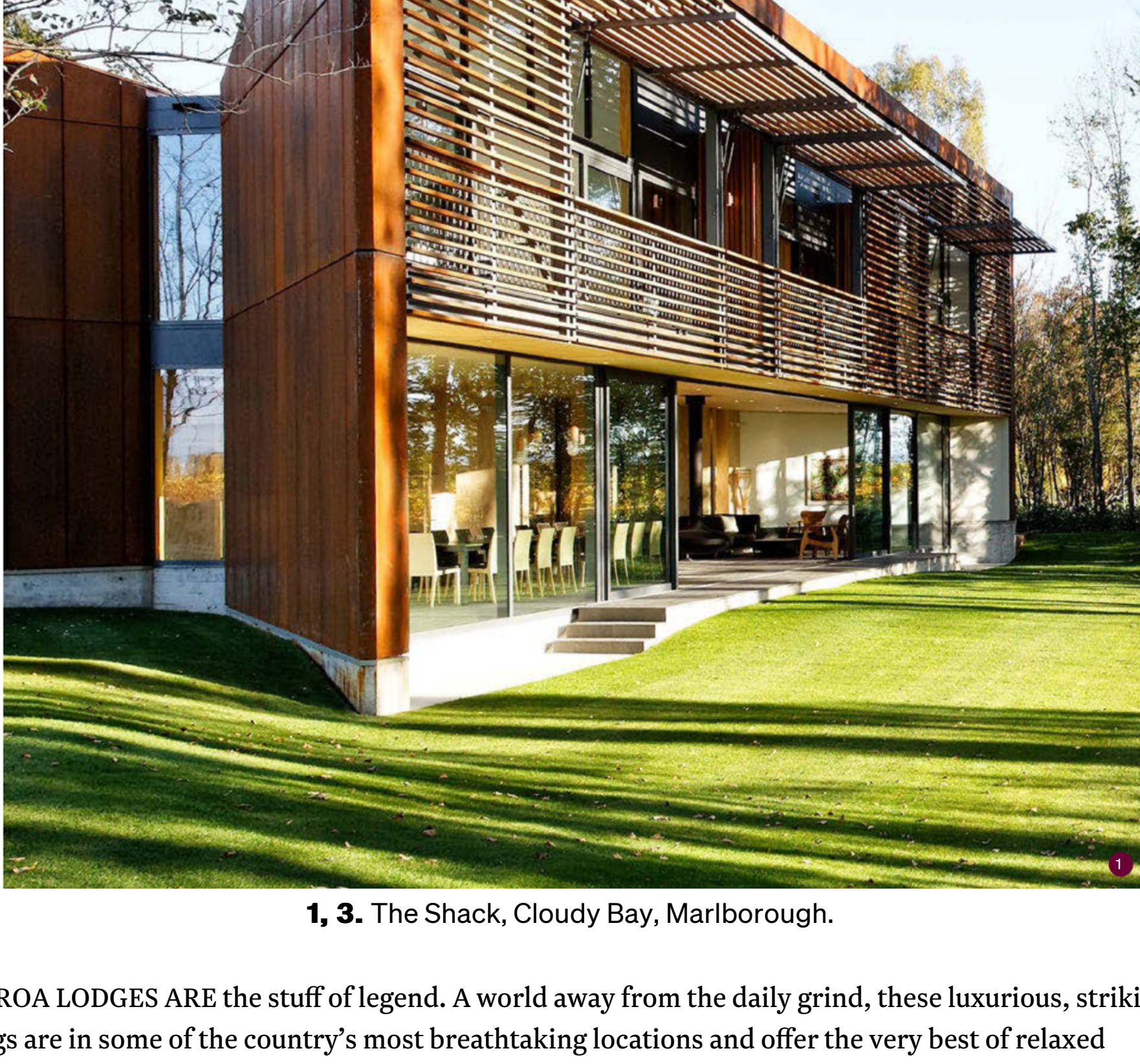
## Are you old enough?

HAMILTON GARDENS' RECREATION of a 4000-year-old Egyptian temple garden, which opened in May, is said to be a world first. "Archaeologists know a lot about what these gardens looked like, but we believe Hamilton Gardens is the first to recreate an ancient Egyptian garden," says director Lucy Ryan. It's the latest addition to the Waikato attraction, which has more than 20 different varieties, including Italian Renaissance, a Japanese garden of contemplation, Tudor and surrealist. The new old garden is based on a typical temple from the Middle Kingdom period (2040 BCE to 1782 BCE), a compound that produced floral, vegetable and fruit offerings for sacred rituals. They grow the plants used in perfumes for anointing

Culture Cuisine

## Inspired escapes

Cook up an indulgent feast with some of our best lodges and finest produce.



1, 3. The Shack, Cloudy Bay, Marlborough.

### THE SHACK CLOUDY BAY

**BLenheim, Marlborough**

Steamed Cloudy Bay diamond-shell clams with baguette

SERVES 4 as a starter PREP TIME 20 minutes COOK 10 minutes (plus soaking)

*"Provenance is all important, and we are fortunate to have many fantastic local food producers like Cloudy Bay Clams," says chef Sander de Wildt. "There is also something perfect about being able to serve fresh local kaimoana, harvested from the area from which we take our name."*

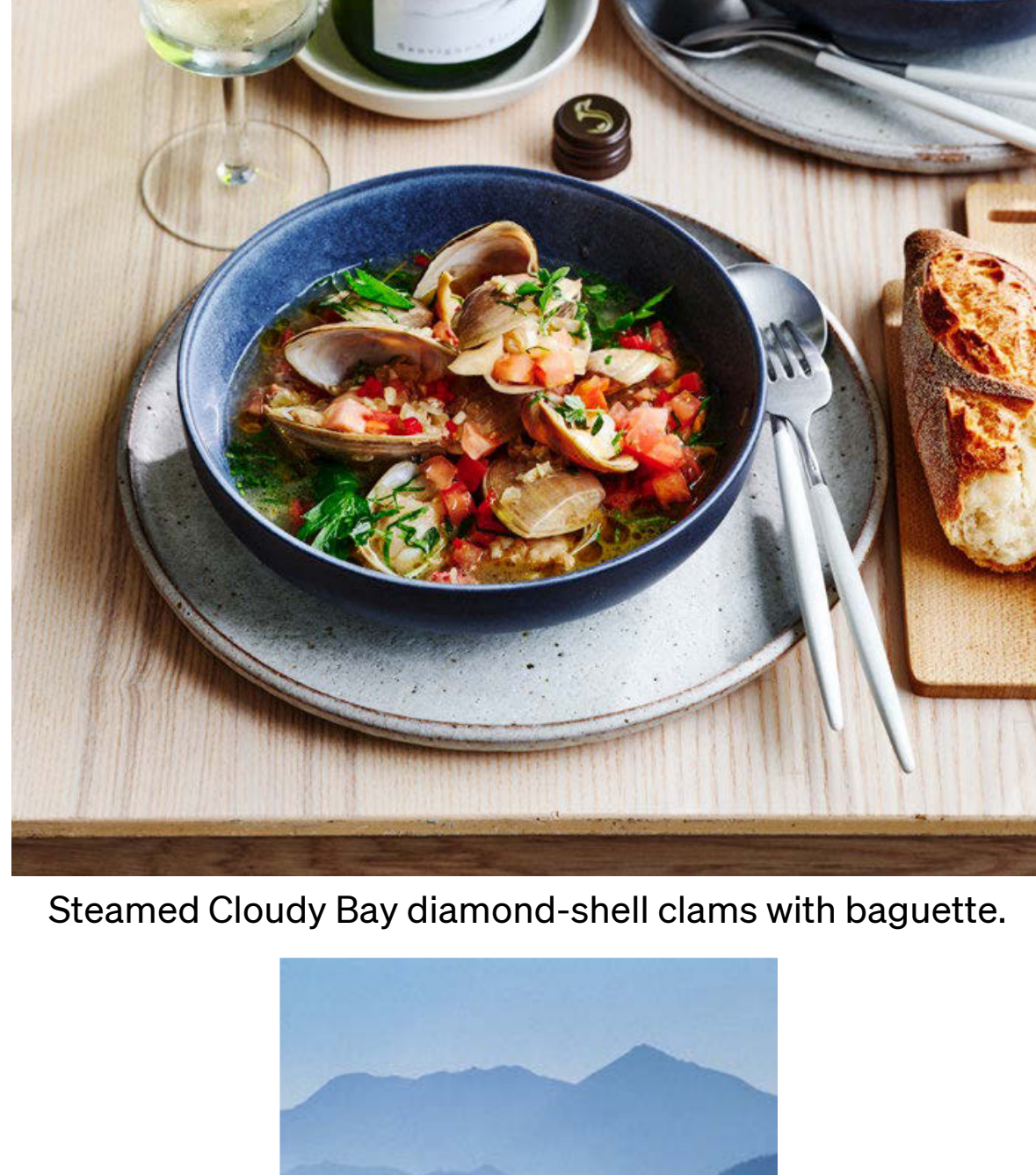
2 tbsp extra-virgin olive oil  
1 garlic clove, finely chopped  
1 golden shallot, finely chopped  
1 long red chilli, seeds removed, finely chopped  
3 thyme sprigs  
1 bay leaf  
2kg Cloudy Bay diamond-shell clams, soaked in cold water for 5 minutes to purge  
250ml Cloudy Bay Sauvignon Blanc  
1 large tomato, finely chopped  
½ cup chopped flat-leaf parsley  
1 sourdough baguette, warmed  
Salted butter, to serve

1 Heat olive oil in a large saucepan, preferably with a glass lid, over low heat. Add garlic, shallot, thyme and bay leaf. Cook, stirring continuously, until just starting to colour (4 minutes). Increase heat to high, add clams and shake the pan for 20 seconds. Add the wine, tomato and half the parsley, then cover the pan with a lid. Cook, shaking the pan occasionally (2 minutes). Remove clams from heat as soon as they open, discarding any that remain unopened. Season to taste.

2 Divide clams among bowls, scatter with remaining parsley and serve with warm sourdough baguette and butter for mopping up the cooking juices.

**NOTE** Since this recipe is such a fast one to execute, if you are entertaining you can have all the elements chopped and ready to go about 4 hours ahead of time.

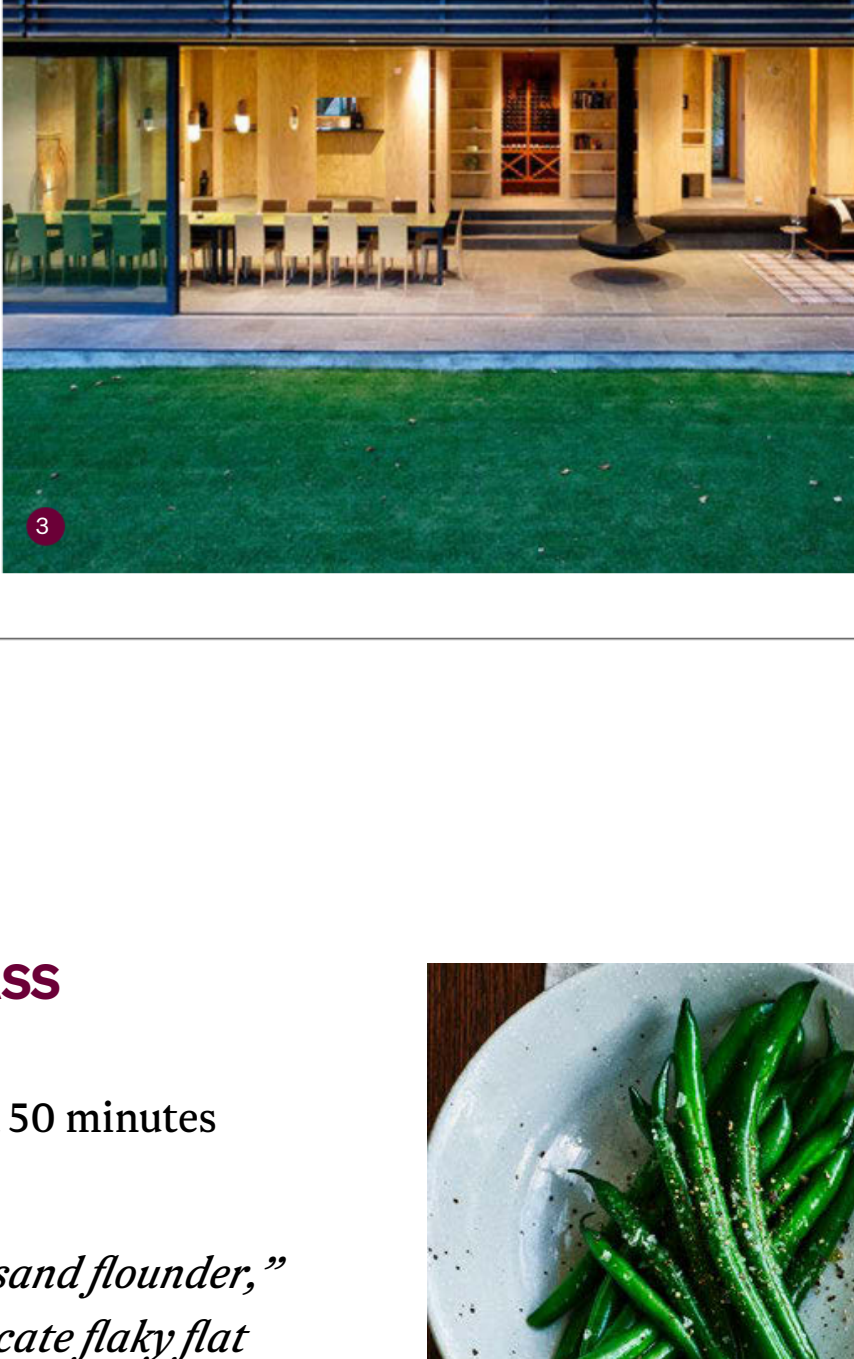
**WINE MATCH** 2021 Cloudy Bay Sauvignon Blanc, Marlborough.



Steamed Cloudy Bay diamond-shell clams with baguette.



2. Views of the vineyards and Richmond Range.



### FLOCK HILL HOMESTEAD

**CASTLE HILL, ARTHUR'S PASS**

Flounder with caper butter

SERVES 4 PREP 30 minutes COOK 50 minutes (plus soaking, infusing)

*"Pātiki is the New Zealand native sand flounder," says chef Taylor Cullen. "This delicate flaky flat fish deserves to be treated simply. I cook it in a cast-iron pan, seasoned with local sea salt in a fire with mānuka wood. To finish, I use sea kelp, katsuobushi, capers and herbs picked from our garden which results in a true umami taste – the essence of deliciousness."*

160ml extra-virgin olive oil  
4 large flounder (about 500g each), cleaned  
Steamed green beans, lemon cheeks and nasturtium leaves, to serve

**BONITO ICHIBAN DASHI**

10g kombu  
2 litres water  
15g katsuobushi (see note)

**CAPER BUTTER**

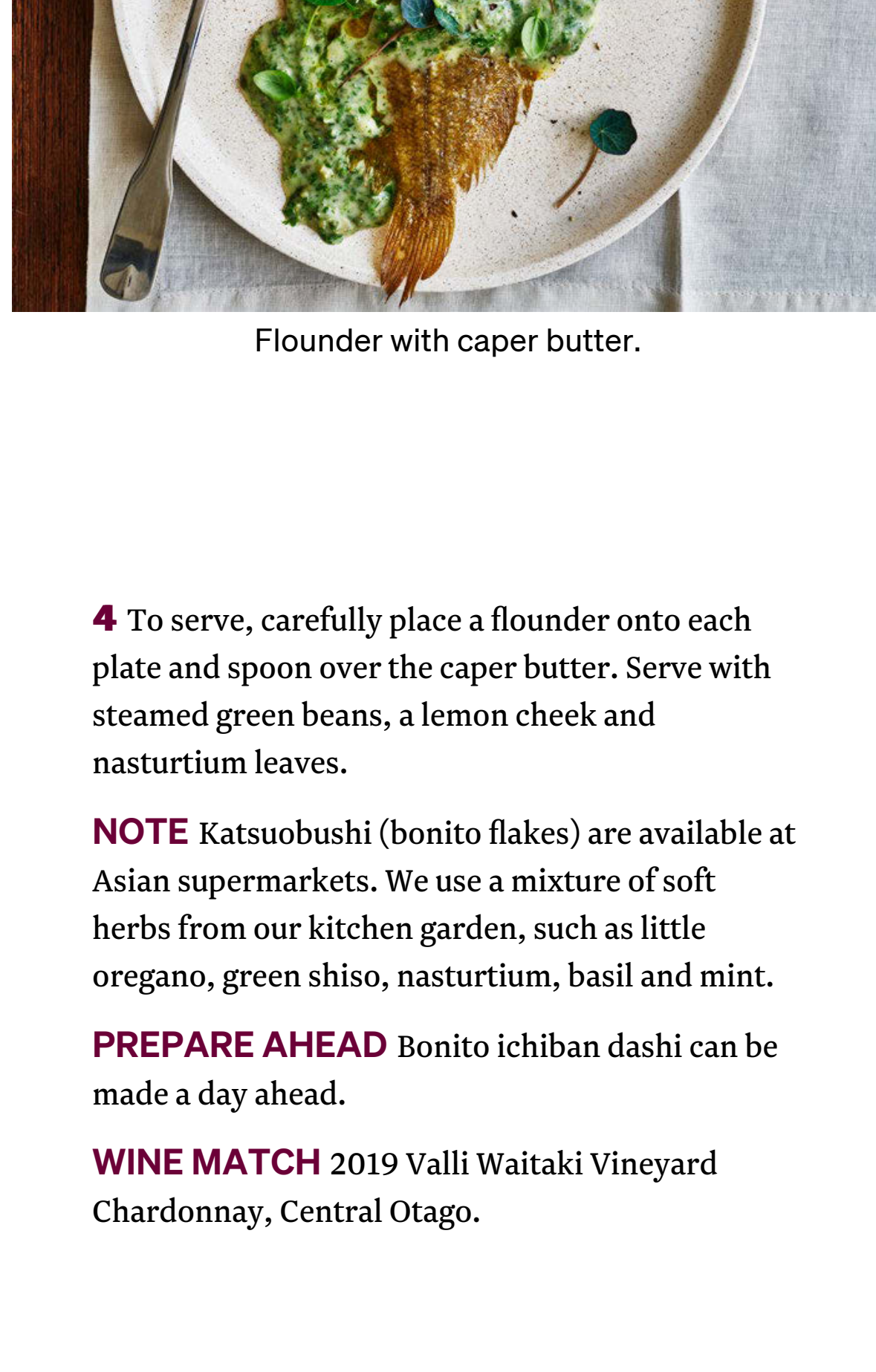
250g unsalted butter, chopped  
50g soft mixed herbs (see note), coarsely chopped

⅓ tsp xanthan gum  
80g baby capers

1 For bonito ichiban dashi, combine kombu and water in a bowl, and soak for 4 hours or overnight. Place the mixture in a saucepan and place over medium heat until it reaches 65°C. Hold it at this temperature for 10 minutes, ensuring it doesn't come to the boil (boiling kombu can lead to undesirable flavours and brings out a gelatinous character). When done, you should be able to pierce the kombu. Remove the kombu with a slotted spoon. Reheat 200ml kombu dashi to 80°C, reserving the remaining kombu dashi for another recipe. Add katsuobushi to the pan, then remove from the heat and infuse (10 minutes). Pass through a sieve into a small saucepan.

2 For caper butter, bring bonito ichiban dashi to the boil. Remove from heat and add butter, herbs and xanthan gum. Blend with a stick blender until emulsified. Stir in capers, then set aside in a warm place until required.

3 To cook flounder, preheat oven to 200°C. Heat 40ml olive oil in a large cast-iron frying pan over medium-high heat. Add 1 flounder, underside down, and cook, basting with oil, until just golden underneath (2-3 minutes), then transfer to an oven tray. Repeat with remaining olive oil and flounder, then carefully transfer to the oven tray. Roast until cooked through (8-10 minutes).



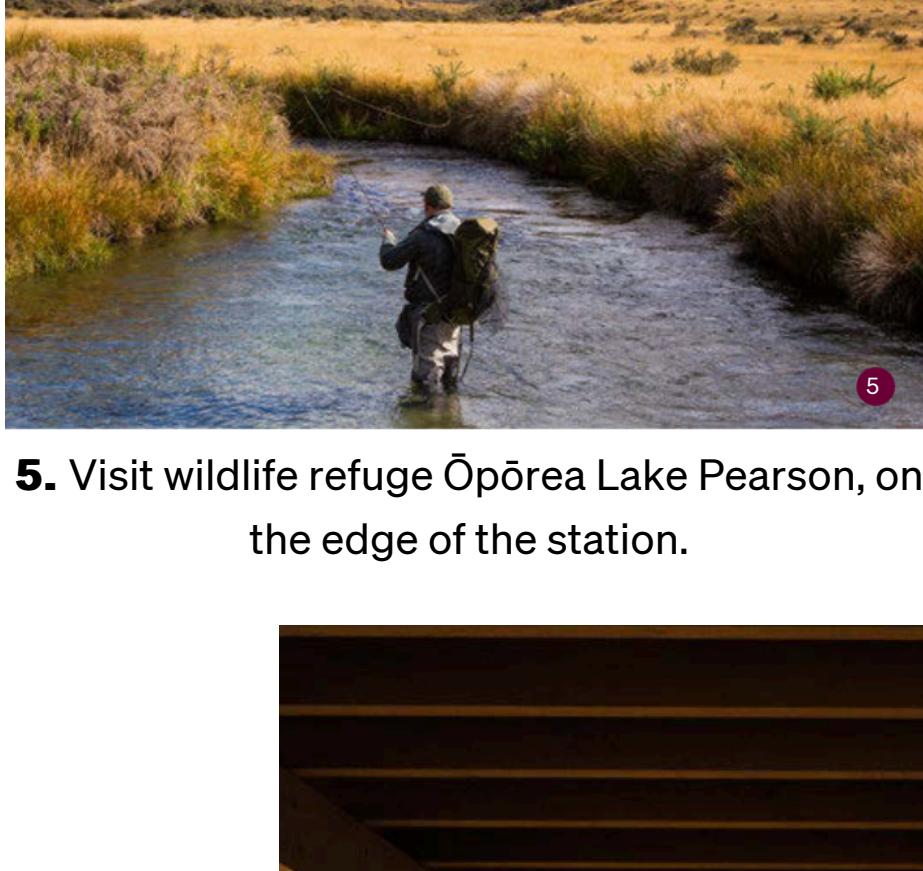
Flounder with caper butter.

4 To serve, carefully place a flounder onto each plate and spoon over the caper butter. Serve with steamed green beans, a lemon cheek and nasturtium leaves.

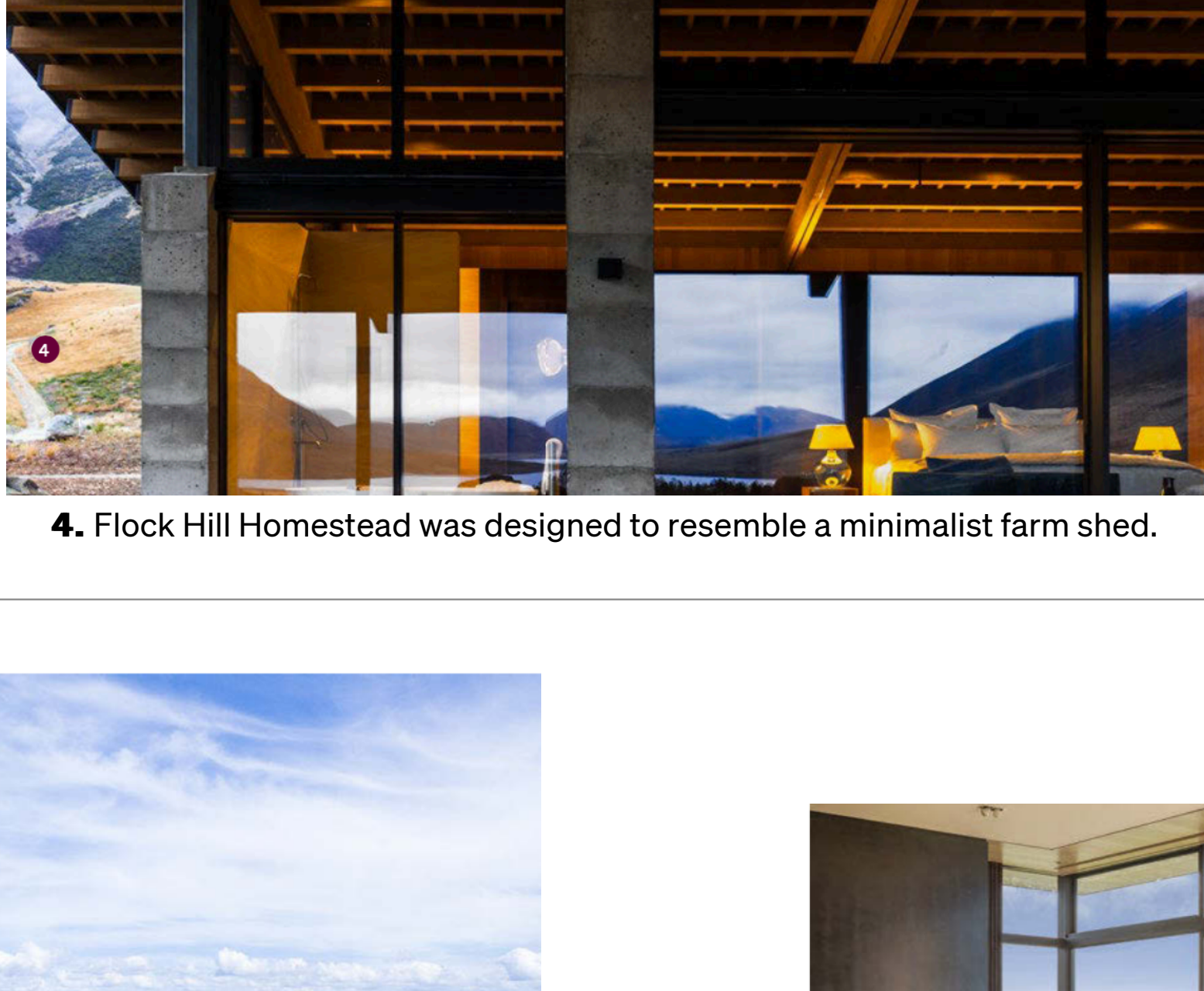
**NOTE** Katsuobushi (bonito flakes) are available at Asian supermarkets. We use a mixture of soft herbs from our kitchen garden, such as little oregano, green shiso, nasturtium, basil and mint.

**PREPARE AHEAD** Bonito ichiban dashi can be made a day ahead.

**WINE MATCH** 2019 Valli Waitaki Vineyard Chardonnay, Central Otago.



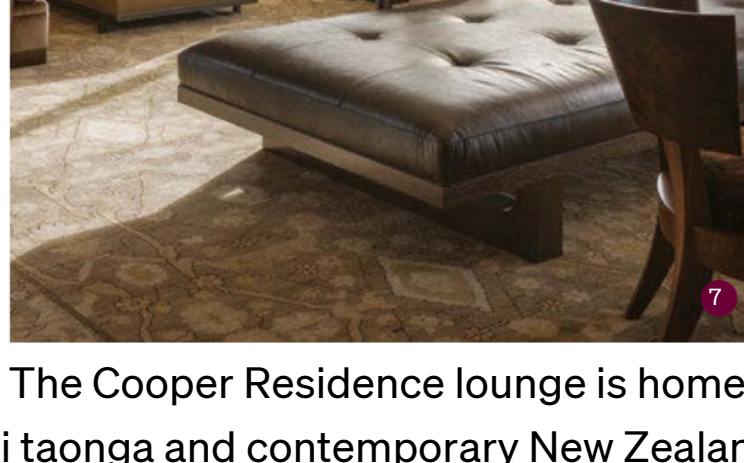
5. Visit wildlife refuge Opōrea Lake Pearson, on the edge of the station.



4. Flock Hill Homestead was designed to resemble a minimalist farm shed.



6. The Landing boasts four luxury coastal residences in the Bay of Islands.



7. The Cooper Residence lounge is home to Māori taonga and contemporary New Zealand art.

### THE LANDING

**PURERUA PENINSULA, BAY OF ISLANDS**

Lemon curd tart

SERVES 12 PREP TIME 40 minutes COOK 30 minutes (plus refrigeration)

*This is a summer favourite at The Landing. The tangy flavour and smooth texture of the lemon filling coupled with a buttery and crumbly pastry makes it the perfect sweet treat.*

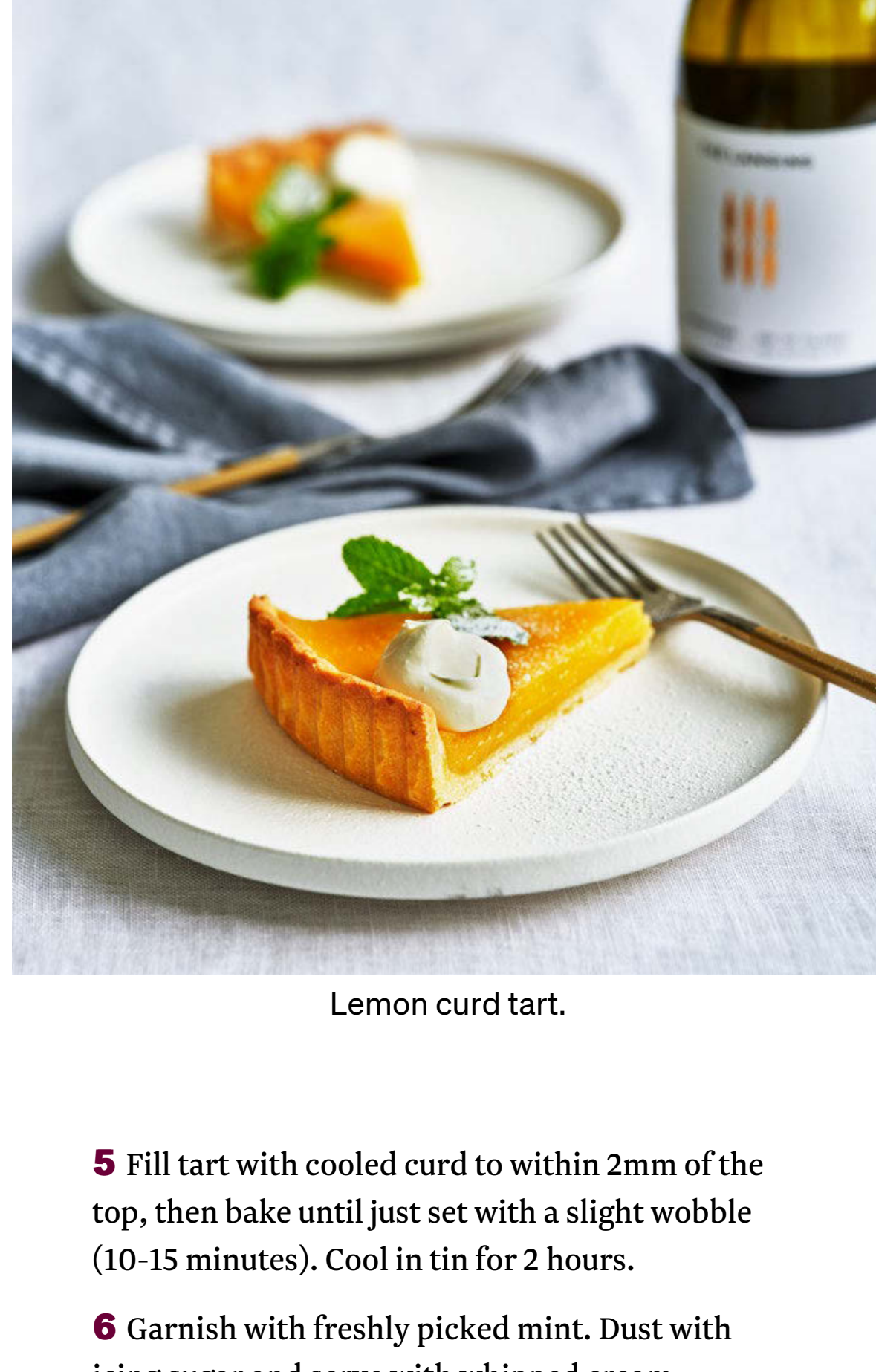
Mint, icing sugar and whipped cream, to serve

**PASTRY**

250g plain flour  
55g icing sugar, sieved  
130g unsalted butter, slightly softened  
Finely grated zest of 1 lemon  
1 tsp lemon juice  
1 egg, lightly beaten

**FILLING**

275g caster sugar  
185g cold unsalted butter, cut into 1cm pieces  
Zest of 2 lemons  
300ml lemon juice (about 4 lemons)  
5 eggs, lightly whisked



Lemon curd tart.

1 For pastry, process flour, icing sugar, butter and lemon zest in a food processor until coarse crumbs form. Add lemon juice and egg, and pulse until pastry dough almost comes together. Form pastry into a 14cm disc, wrap in plastic wrap and refrigerate to firm (1 hour).

2 Roll pastry out on a lightly floured sheet of baking paper until 4mm thick and 35cm deep. Place pastry in a 24cm-diameter, 3cm-deep fluted tart tin with removable base, trim pastry and lightly prick base with a fork. Press pastry scraps into a ball and use this to press pastry case into the edges of the tin. Place in the freezer for 10 minutes to rest.

3 Place a heavy-based oven tray in the oven, then preheat oven to 160°C. Line pastry case with baking paper, fill with dried rice or dried beans or ceramic pie weights and blind-bake on heated tray for 20 minutes. Carefully remove rice or beans and baking paper and bake for a further 10 minutes or until cooked and golden. Cool.

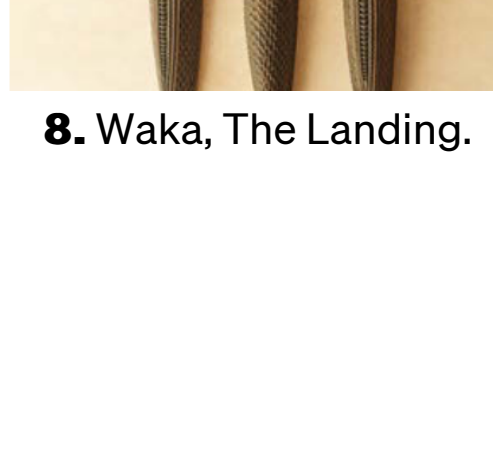
4 Meanwhile, in the filling, heat sugar, butter, lemon zest and juice in the top of a double boiler. Once butter is melted, whisk in the eggs and continue whisking over the heat until the mixture thickens enough to coat the back of a spoon (8-10 minutes). Do not let mixture boil or it will curdle. Remove from heat. Cover surface closely with plastic wrap and leave to cool to room temperature.

5 Fill tart with cooled curd to within 2mm of the top, then bake until just set with a slight wobble (10-15 minutes). Cool in tin for 2 hours.

6 Garnish with freshly picked mint. Dust with icing sugar and serve with whipped cream.

**PREPARE AHEAD** Lemon curd tart can be made a day ahead.

**WINE MATCH** 2019 The Landing Chardonnay, Bay of Islands.

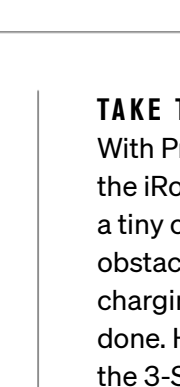


8. Waka, The Landing.

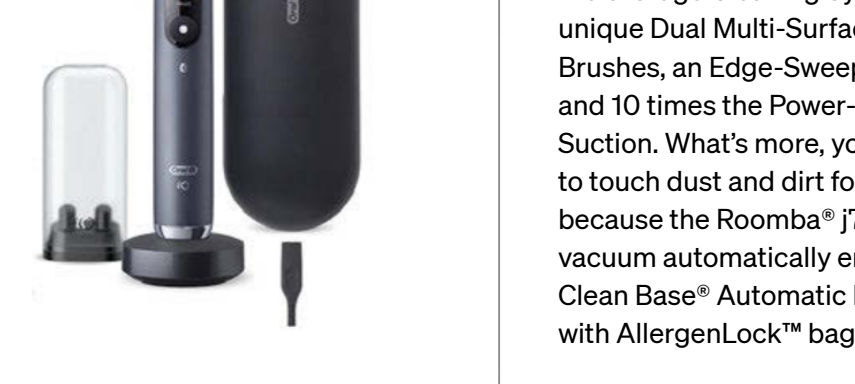
### NEW ZEALAND GOURMET

Recipes extracted from *New Zealand: Inspired Escapes + Culinary Journeys* (Gourmet Traveller, \$64.99).

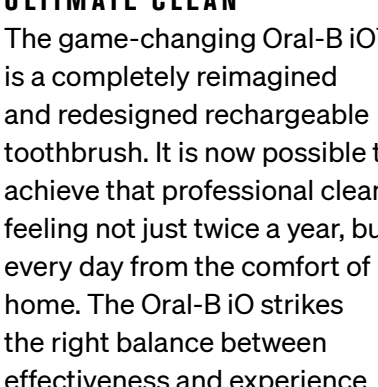
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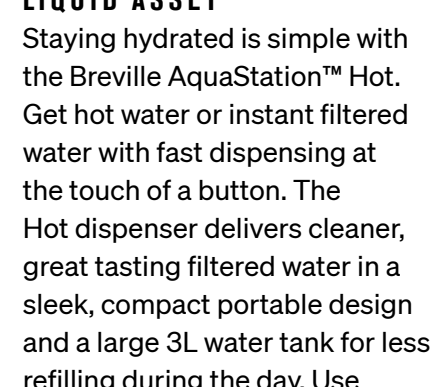
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