



WORDS Lindy Schneider | PHOTOGRAPHY Kristoffer Paulsen

JOEL ALDERDICE

HEAD CHEF AT TARRAWARRA ESTATE

With a reputation for creative and intelligent food, chef Joel Alderdice's homecoming to the TarraWarra Estate restaurant heralds a new era in Yarra Valley dining featuring his signature accents of 'fresh, complex, delicious and delightful'.

The Yarra Valley dining scene has welcomed the return of chef Joel Alderdice, who first made his mark winning Apprentice of the Year in 2011 before honing his craft at renowned restaurants such as Giant Steps and TarraWarra Estate, and developing an innovative menu as head chef at Medhurst Wines. After broadening his experience in well-regarded restaurants in Melbourne, Joel brings his love for fresh, local and seasonal produce back to the region he calls home.

"I believe my food is elevated most when I work at a winery restaurant," says Joel, of his role as Head Chef at TarraWarra Restaurant. "There is something special about the challenge of balancing the intricacies of food flavours and wine profiles so that nothing overwhelms the other, but instead is a synergistic culinary delight," he says. "This

brings out the best in the ingredients and in my cooking."

The return to the TarraWarra Estate kitchen provides Joel with not only an exquisite selection of estate grown wines to work with, but also the privilege of an established kitchen garden and a network of reputable farmers for produce.

"My approach with menu planning is a week-by-week creative challenge. I work closely with Timbarra Farm who send a list of produce coming through that week as my first layer of development. In this way we work in a highly seasonal capacity, but even more than that we embrace the nuances of each week of the season. I do the same thing in my daily visit to our kitchen garden. What is used as a flower today may be used as a leaf next week as a whole-of-plant-lifecycle approach can be taken. We can watch growth closely and forage produce at its peak, and we can adapt the dishes as needed. I am able to experiment and use different aspects of our culinary garden. This week we highlighted broad bean leaves for example, something uncommon but versatile."

Photographer: John Gollings



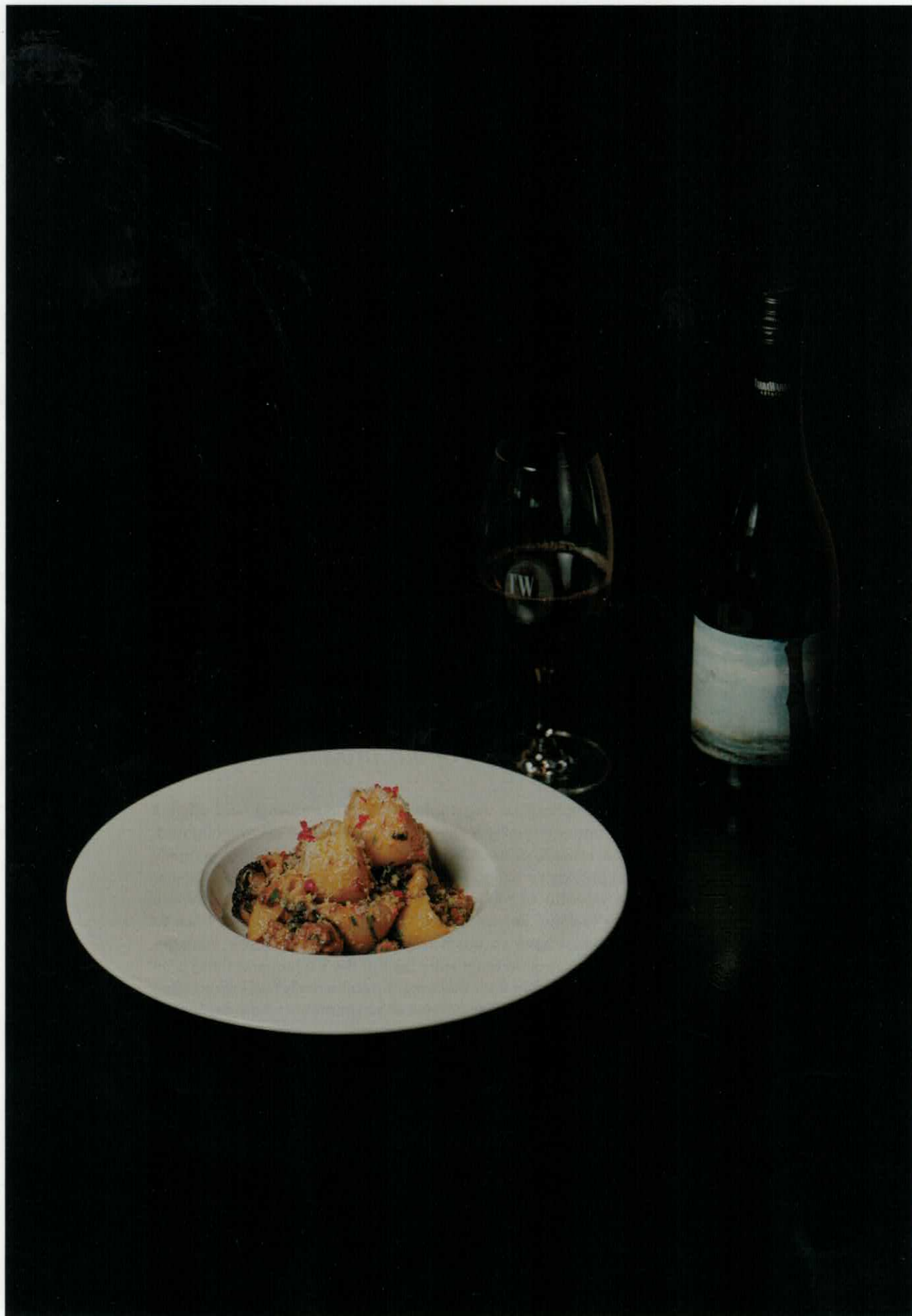


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While the menu has an emphasis on vegetables as hero ingredients (and offers a full plant-based menu option), quality local protein sources are also highlighted. Sourcing local lamb backstraps, or fresh trout from Buxton rounds out a uniquely Yarra Valley menu that provides a dining experience that is augmented by a stellar selection of wines, a vignette of mountain and vineyard vistas, the TarraWarra Museum of Art, and a faultless service ethos. "I was particularly drawn back to TarraWarra Estate because I have so much respect for front of house manager Darren and the team. My incredible team work hard in the kitchen and there is an attention to detail on the restaurant floor that means people really feel looked after. Food is talked about and honoured. That creates an environment where my food is appreciated and enjoyed as experience not just a meal."

With the philosophy that food should be delicious and satisfying, Joel brings his extensive wine knowledge to the restaurant table, and he regards TarraWarra Estate wines as perfect complements to his food. "We grow many varieties, and I find the Italian varieties such as the Nebbiolo and the Barbera work particularly well (although the estate Chardonnay, Pinot Noir and Shiraz cannot be ignored) with the subtleties of the menu."

A menu with matched wine pairings is available and estate wines are also highlighted as ingredients in dishes. "To cook with respect for the wines means nothing is overdone. There is an instinct for the nuances of flavour as part of our process. I am always exploring flavour and the challenge of new ingredients." ■



PORK AND FENNEL SAUSAGE RAGU, CAVOLO NERO & PARMESAN PASTA

INGREDIENTS

Your favorite pasta shape, cooked to packet instructions.
Rigatoni, Lumaconi, Casarecce or Penne work well.

SAUCE

- 1 onion, diced
- 3 cloves garlic, diced
- 2 tablespoons rosemary, chopped
- 4 pork and fennel sausages or roughly 500g mince, torn into small rustic chunks
- ½ bunch of cavolo nero or kale, cut into strips
- 600g red pasta sauce
- A large splash of red wine
- Pinch dried chilli flakes or ½ red chilli sliced (optional)
- ¼ bunch of parsley, chopped
- Zest of 1 lemon
- Salt and pepper to taste
- 100g butter, diced
- Parmesan to grate on top
- Extra virgin olive oil to drizzle on top

METHOD

In a wide pot or a deep-frying pan set to medium high heat, colour the sausage meat. Remove the meat and set aside. Then turn the heat down to sweat the onions, garlic and rosemary. Once lightly colored and soft, add the cavolo nero and stir until wilted. Then add the red wine, red sauce, chilli, reserved sausage meat and butter. Simmer until nice and rich in flavor. Add in your freshly strained pasta, toss with the parsley and lemon zest then check the flavor and season. Plate it up, grate the parmesan on top and finish with olive oil. You can serve this with a side salad and garlic bread to make it a feast.