



B R O O K S E R E N E

A special collection of boutique hotel experiences

HOTEL
MONTREAL

the george

HULBERT HOUSE

REGENT
OF ROTORUA

Media Release
9 August 2017

A TRIO OF TREASURES AWAITS YOU AT THE GEORGE

The George, one of New Zealand's most treasured boutique hotels and the only hotel in Christchurch with a one to one staff to guest ratio is pleased to announce it has retained its two glasses in the Wine Spectator 2017 Best of Award of Excellence.

Bruce Garrett, Managing Director of hotel property management group Brook Serene is "delighted that our list has once again been recognised by this prestigious publication. Our continued focus on New Zealand wines, including a number of verticals of some of the country's best wines, along with careful cellaring and serving the wines in optimum conditions in the best glassware, were key features in retaining the award. Our sommelier and wait staff have had extensive training to help guide our guests through the extensive list and assist in creating the best matches with the menu."

The George Hotel has just celebrated its 30th Anniversary and to mark this milestone Executive Chef Darren Conole has shared a special creation from his kitchen.

Saltimbocca of Grouper with Crab Jus and Cauliflower Puree **From Darren Conole, Executive Chef, The George**

Cauliflower Puree

30g unsalted butter
225g brown onion, thinly sliced
4 medium cloves garlic, thinly sliced
1 large head cauliflower, trimmed and cut into florets

475ml cream, or homemade or store-bought low-salt chicken stock
1 sprig thyme
Salt

Method

In a large enough saucepan, melt butter over medium-high heat. Add onion and garlic and cook, stirring often, until softened and translucent, about 5 -7 minutes.

Add cauliflower, cream or stock, and thyme. Cover, bring to a simmer and cook, until cauliflower is tender, 5 to 6 minutes. Uncover and continue to simmer, stirring occasionally, until liquid is reduced to a quarter, about 20 minutes. Discard thyme.

Using a blender, blend cauliflower and liquid to form a very smooth purée. Season with salt.

Crab Jus

150mls of Jus or gravy sauce

75g of fresh picked crab meat or pasteurised from a tin if you prefer.

Make or buy jus. Making jus is a matter of reducing good quality beef or chicken stock with port and red wine. Manufactured jus is available in gourmet supermarkets. Or Make your favourite gravy and add crab meat to the hot sauce. Do not bring to the boil as the crab meat will turn to pulp.

Saltimbocca of Grouper

180g – 200g of fresh grouper per person

4 strips of prosciutto

4 nice Sage leaves

Grouper is my favourite fish to use for this dish as the grouper can withstand the high heats and still maintain a delicate flavour.

Lay one slice of prosciutto on a piece of cling film, laid out on the bench. Place one nice large leaf of fresh sage in the middle of the prosciutto then place the piece of Fish, skin side down next. With the cling film pull up the sides of the ham over the fish. Pat down to stick.

Pan fry the fish skin side down in a hot pan with oil and butter until lightly golden in colour. Turn over on to an oven proof tray place. Place into the oven at 200 deg C, until the fish is cook through. This is easy to tell with grouper as the white omega proteins are released on cooking approx. 7 to 9 minutes.

To plate place puree in the centre of the plate. Place cooked Fish in the middle of the puree and sauce around the outside. Garnish with fresh herbs.

A very special degustation is planned on 29 August with twelve courses of mouth-watering plant based goodness at Pescatore with Chef de Cuisine Ryan Henley, Alex Davies from Gatherings and Chef Paolo Tancredi Arlotta. Bookings essential, please call (03) 371 0257 to confirm your table.

A trio of treasures awaits you when you visit The George from experiencing the Wine Spectator Award of Excellence to the degustation or recipe to showcase the passion, care and talent from the kitchen. Enjoy your stay!

Notes to the Editor:

For further information on The George Hotel, please visit thegeorge.com

For more information on the Brook Serene boutique hotel management group please visit:
brookserene.com

For more information on the Wine Spectator Awards please visit Restaurants.WineSpectator.com

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For interviews, images or additional information,

Please contact:

Georgina Torrington

Marketing Manager

Brook Serene

021 311 723

georgina@brookserene.com