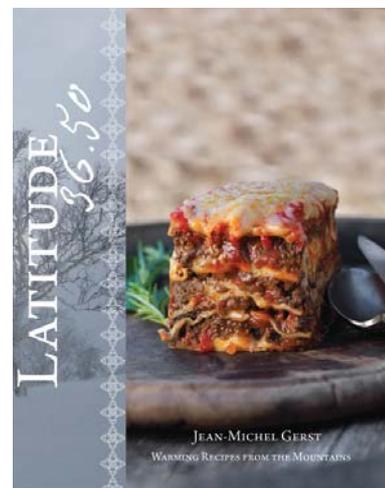


From a young age, Jean-Michel Gerst was always helping in the kitchen at home. Cooking was in his blood - his grandfather and mother were both chefs. He started his apprenticeship at the age of 15 at Restaurant Ritter in Dannemarie, France before travelling to Switzerland, the Channel Islands and Thailand, finally arriving at the Dorchester in London where he worked for Anton Mossiman at The Terrace restaurant. Shortly afterwards, he relocated to Australia, where he worked for Herbert Franchesini at the Brisbane Hilton, responsible for the Hilton's fine dining establishment, Victoria's and was involved in the Hilton's annual master classes. In 2000, he moved to Thredbo, where he has been Executive Chef at the Thredbo Alpine Hotel for the past 10 years. Since then, Cascades restaurant has won several awards including best Brasserie/Cafe in NSW and Best Family/Casual Dining in Australia from the AHA Awards. The hotel's fine dining restaurant, Segreto, has also won some awards and is the home of Jean-Michel's well received winemakers dinners and, of course, his favourite celebration, Bastille Day.

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Photography: Graeme Gillies

## BONE MARROW BREAD & BUTTER PUDDING

Makes 4 x 9cm diameter ramekins

75g butter, melted  
400g brioche  
100g bone marrow, sliced  
40g Confit Eschalots  
150ml cream  
2 eggs  
1 egg white  
salt and ground pepper

### Confit Eschalots

30 medium sized eschalots  
½ head garlic left whole with the skin on  
100g duck fat  
100g butter  
2 tbsps thyme leaves  
2 bay leaves  
40g salt flakes  
Preheat oven to 140°C  
Put all ingredients in a gratin dish and mix.  
Cover with tin foil and bake for 1½ hours.  
When the eschalots are cooked just pinch them away from the skin and serve.

Preheat the oven to 180°C. Grease four ramekin moulds with butter. Slice the brioche into 1cm slices and cut 12 x 8cm diameter circles. Place one circle in the bottom of each ramekin, then place a layer of bone marrow, shallots and salt and pepper. Repeat with another layer of brioche, followed by the bone marrow and shallots and top with one final layer of brioche.

Whisk the cream and the eggs together and pour the mixture into each mould. Place the ramekins in a bain-marie, fill with hot water halfway up the side of the ramekins and cover the tray with tin foil.

Cook in the oven for 30 to 35 minutes. Once removed from the oven, be careful when opening the foil so that you do not get burned from the steam.



## INVERTED CORDON BLEU

*Serves 4*

4 veal cutlets  
butter  
oil  
3 spring onions finely chopped  
400g mixed mushrooms (oyster, swiss brown, field) sliced  
1 tablespoon sage, chopped  
100g fresh breadcrumbs  
salt and pepper  
3 knobs salted butter  
4 slices pork speck  
4 skewers

With a sharp knife, make an incision in the side of the cutlets creating a pocket large enough to hold stuffing.

Heat some butter and oil in a pan and sauté the shallots and the mushroom mixture for 3 minutes. Add the sage, breadcrumbs and seasoning. Stir in the 3 knobs of butter and set aside.

When the mixture is cold, form into little parcels with your hands. Wrap the speck around each parcel and insert into the cutlet.

Close the cutlet by weaving a skewer through it.

Season the meat and pan-fry with some butter and oil for 5 minutes on each side.





## GALETTE OF PEAR AND DARK CHOCOLATE

*Serves 6*

### Frangipane

100g butter, softened  
100g caster sugar  
70g eggs, shells removed  
120g almond meal  
40g plain flour  
10ml Williams pear schnapps  
600g puff pastry, pre-rolled  
1 egg, lightly beaten  
2 pears, peeled and thinly sliced  
100g dark chocolate (semisweet) bits  
2 tablespoons milk

For this cake, make sure you choose juicy pears and use a good-quality dark chocolate. You can shape the galette however you want, there is no real rule, the only one is to enjoy it.

For the frangipane, whip the butter until it is smooth, then add the sugar and mix together until well combined and pale in colour. Add the eggs, almond meal, flour and the schnapps and mix until combined.

Cut out two discs of puff pastry, 20cm in diameter. Place one disc onto a lined baking tray. With a pastry brush, paint around the edge of the pastry with a beaten egg. Spread the frangipane mix in the centre of the pastry with a palette knife. Place the sliced pears on top of the frangipane and sprinkle with the chocolate bits.

Place the other disc of pastry on top and press down around the edge, marking with a fork. Brush the pastry with beaten egg and milk. Put in the fridge for 30 minutes. Remove from the fridge and egg wash again to make it more shiny. At this stage, you could make some designs on the pastry with a knife, if desired.

Place back in the fridge for a further 30 minutes and then bake in a preheated oven at 220°C for 30 minutes.