



HICKSON RD.  
SEVEN SPICE  
GIN MATCHING  
MEALS



TO CHAMPION GIN-PAIRED DINING, WE HAVE PARTNERED WITH CHEF SEAN CONNOLLY TO BRING YOU AN EXCLUSIVE MATCHING MENU SPECIFICALLY DESIGNED FOR OUR NEW HICKSON RD. SEVEN SPICE GIN RELEASE.

EXPLORE THE FLAVOURS & AROMA OF THIS UNIQUE CULINARY GIN WITH THE FOLLOWING COCKTAIL & MEAL RECIPE.

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## CARROTINI

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### INGREDIENTS

- 40ml of Hickson Rd. Seven Spice Gin
- 20ml Aquavit
- 2 dashes Orange Bitters

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### METHOD

- Add all ingredients into a mixing glass with cubed ice.
- Shake until well-chilled and pour into a martini glass.
- Garnish with small roasted carrot steeped in Lillet Blanc.

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### FOOD PAIRING

- Grilled meats (grilled duck breast)
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## DRY-AGED MUSCOVY DUCK, CARROT, BITTER ORANGE, WATTLE SEED

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### INGREDIENTS

- 1 Dry aged duck breast, trimmed & skin scored
- 40g Carrot & anise Puree
- 15g Bitter orange puree
- 5-6g Wattle seed salt
- 15ml EVO oil

### METHOD & PLATING

1. Preheat oven to 180°C. Season the duck breast with salt on both sides and place the breast skin side down in a cold non-stick pan. Turn the heat to medium / high.
2. Weight the breast down with a small saucepan and cook on medium heat until the fat has rendered from the skin and the skin is a nice, caramelised colour (approx. 5 mins).
3. As the breast cooks baste the flesh side with the rendered fat.
4. Once the skin is nicely coloured and crisp place the duck breast into the oven, skin side down and cook for 3 mins. After 3 mins remove from the oven, flip over onto the skin side, baste a few times with the fat then remove from the pan and allow to rest for 3-4 mins.
5. While the duck is resting gently heat up the 2 purees in small saucepans.
6. After the duck is rested, place it on a board, skin side down and slice it down the middle lengthways.
7. Place a swoosh of carrot puree in the centre of the plate, and a teaspoon of orange puree off to the side. Place the 2 pieces of breast on top of the carrot, dress with the EVO and place the salt in a neat pile next to the breast.
8. Serve immediately.

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SEE INDIVIDUAL RECIPES BELOW



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## CARROT & ANISE PUREE

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### INGREDIENTS

- 1kg Carrots (approx 10)
- 2 Star anise
- 1tsp Anise myrtle ground

### METHOD

1. Juice  $\frac{1}{2}$  of the carrots,
2. Finely slice the other half,
3. Place the star anise and Myrtle into a small piece of muslin cloth and tie into a little spice bag.
4. Place the juice, spice bag and carrots into a saucepan and poach until the carrots are cooked through and soft. The juice should be half covering the slices of carrots,
5. Drain the carrots, reserving the juice, and remove the spice bag.
6. Puree the carrots until very smooth (5-6 mins) in a blender. Add some of the reserved juice if needed, but not to much. The puree wants to hold its own weight when put on the plate.
7. Check the seasoning and pass through a fine sieve.

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## BITTER ORANGE PUREE

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### INGREDIENTS

- 4 Oranges
- 150g Sugar
- 30ml Sherry vinegar
- 150ml Orange juice

### METHOD

1. Score the oranges from top to bottom, creating a cross on each orange.
2. Place in a pan of cold water and bring to a boil.
3. Transfer to a bowl of iced water, then return to the pan, with fresh cold water each time. Repeat 6 times.
4. Once cool, cut the oranges in half and remove any seeds.
5. Place the sugar in a dry pan and heat to a light caramel. Deglaze with sherry vinegar
6. Add the orange juice and oranges and cook out until the oranges are soft.
7. Transfer the contents of the pan to a blender, blitz until smooth and shiny and pass through a fine sieve

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## WATTLE SEED SALT

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### INGREDIENTS

- 30g Ground wattle seed
- 90g Murray river salt flakes

### METHOD

1. Place both ingredients into a small bowl and slowly grind them both together between your fingers.
  2. Don't worry about getting it too fine you want some texture in the salt.
  3. Reserve in an airtight container until needed.
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HICKSON RD  
SEVEN SPICE GIN