

# YALUMBA'S *Table*

## Chargrilled Tuna with haloumi & pickled pumpkin tomato salad & soft egg cream

+ Yalumba FDW[7c] Adelaide Hills Chardonnay 2007



Serves 4

### Ingredients

4 x 150g thick tuna steaks  
A little extra virgin olive oil (evoo)  
1 tsp mild organic curry powder  
400g pumpkin peeled and cubed  
250g cherry tomatoes  
250g haloumi cut into thick squares  
Flour for dusting  
1 clove garlic sliced  
A few sprigs marjoram  
4 handfuls rocket  
2 green witlof - washed and leaves separated

1/2 cup kalamata olives  
1 cup honey cider vinegar  
1 1/2 cups water  
1/2 cup brown sugar  
1 bay leaf

### Soft egg cream:

2 eggs  
1 tbsp dijon mustard  
Sea salt & freshly ground black pepper  
1 cup extra virgin olive oil (evoo)  
1 - 2 tbsp lemon juice

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The nose displays toasted hazelnut aromas overlaid with lifted nectarine, lemon zest and hints of white nougat. The palate is fine and seamless. Flavours of white peach and lemon sherbet meld with the creamy textured mid palate. An underlying mineral acidity balances these flavours for a tightly structured finish.

“Welcome back  
chardonnay, all is  
forgiven!”



## Preparation

Drizzle tuna steaks with a little evoo and rub in curry powder, sea salt and freshly ground black pepper - set aside to marinate. In a saucepan, bring the honey cider vinegar, water and sugar to the boil, Turn down the heat and leave to simmer for 5 - 10 minutes. Add cubed pumpkin, bay leaf and a little salt and simmer gently until the pumpkin is just cooked, strain and retain a little of the cooking liquid.

In the meantime, place the olives and tomatoes in an oven tray lined with baking paper, drizzle with a little evoo, sea salt, black pepper, garlic and marjoram. Roast in a pre-heated oven @ 180°C for 15 - 20 minutes until the tomatoes are

cooked through but still hold their shape. Remove from the oven and set aside to cool slightly.

To make the soft egg cream, boil the eggs until just cooked and peel whilst still a little warm (this makes peeling them easier). Place in a jug with the mustard and lemon juice, process with a stab mixer to combine, and add the evoo slowly to emulsify. Taste for seasoning and adjust if necessary.

Seal the tuna steaks on a hot grill for a couple of minutes each side (depending on the thickness of the steaks) so the centre is still rare. Remove and allow to rest in a warm place for a short time. Dust the haloumi slices with a little

seasoned flour and grill on the bbq flat plate until golden. To assemble the salad, mix the tomatoes, olives and pumpkin together (they should all still be a little warm) add the witlof, rocket & haloumi with a little of the cooking liquid. Drizzle with a little more evoo and mix gently to combine. Divide the salad between four bowls, top with the chargrilled tuna and add a good dollop of the soft egg cream.