

## Meet Ryan Henley

Head chef at Terrace Tavern

Ryan Henley, one of New Zealand's leading chefs. His style and innovation create a unique experience for diners.

Ryan has worked at Vue de monde in Melbourne which was a 3 hats restaurant. He then moved back to Christchurch to head chef at award winning Pescatore and get 2 hats. He is now head chef at Terrace Tavern on the Terrace in central Christchurch.

Ryan has transformed the dining experience into a world class environment and is using Black Origin Wagyu as a regular on the menu.

## Spiced Black Origin Wagyu Mince Filled Flatbread

(Gozleme)

### COOKING METHOD

- For the bread dough mix all ingredients together to for a soft dough and knead for 5 mins
- Cover and let rest for at least an hour

### INGREDIENTS

#### Bread dough

- 2 1/4 cup high grade flour
- 1/2 cup yoghurt ( I used buffalo yoghurt from wairiri )
- 1/2 cup warm water
- 1 tsp salt
- 2 tbsp olive oil

- In a hot pan brown off the wagyu mince, breaking it up with a wooden spoon as you go
- Season with salt and pepper and continue cooking until meat has some nice colour on it
- Add garlic and spices and let cook for about 5 mins
- Be aware that there will be a lot of fat rendering out of the mince, this is good and don't discard, leave in the pan with mince
- Now add the carrot, pepper, onion and mushroom and cook for a further 10 mins
- At this point we will use the fat to make a light roux by adding the flour and cooking for about 5 to 7 mins
- Once the flour has been cooked out add the chicken stock, mixing as you are adding to stop lumps, continue cooking to form a thick gravy
- Add spinach and herbs, check seasoning and allow to cool
- Cut dough into 6 even pieces and roll into neat balls
- Roll out quite thin and divide the filling evenly between the 6 pieces of rolled out dough, keeping the filling to one side
- Break up feta over the filling
- Brush water round the edges and fold the other side of the dough over to cover the filling
- Using your fingers press the edges tougher making sure to push most of the air out, you can either leave the edges flat or you can fold them over but I've left it flat to get a crispier edge
- Place in a medium heat pan with cooking oil and cook for about 4 to 5 mins each side making sure not to burn
- Once cooked cut into quarters and serve with a salad, I served mine with a cos and apple salad and a buffalo mozzarella and tomato salad

#### Spiced Black Origin Wagyu filling

- 500 gm Wagyu beef mince
- 3 cloves garlic ( sliced )
- 1 small carrot ( finely grated )
- 1/2 red onion ( finely diced )
- 1 red pepper ( diced )
- 3 button mushrooms ( diced )
- 1 tbsp ground cumin
- 1 tbsp ground coriander
- 2 tbsp flour
- 250 gm chicken stock
- 1 handful baby spinach
- 1 tbsp chopped parsley
- 1 tbsp sliced mint
- Salt pepper
- 100 gm feta



Filling with spinach



Tomato salad



Finished flatbread