

# 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.

## Black Origin Brisket Flatbread

### COOKING METHOD

- Trim excess fat from the brisket, dice the fat and place it in a pot large enough to hold the brisket.
- Slowly cook the fat over a medium heat until it is fully rendered.
- Season the brisket with salt, pepper and ground coriander and place in the pot with the rendered fat, turn up the heat and brown off the meat. Caramelize both sides then set aside.
- Turn heat down and add thyme, carrot, onion and garlic to the pot and cook for 5 mins, add brisket back to the pot, add water, cover with a lid or tin foil.
- Place in oven set at 130 c and cook for 4 hours, once cooked let cool in the pot and reserve for later.

- Roast corn in its husk either in the oven or on a low heat on the bbq
- While corn is roasting cut the spring onions in half and char the lower part on the bbq or a really hot pan. Keep the tops raw, and once cooked, thinly slice both the raw and the charred spring onion and place in a mixing bowl and add the zest of 1 lime, the juice of 2 and vinegar
- Peel the corn and lightly char, once charred cut the corn off the cob and place in the bowl with the spring onion mix
- Add cucumber, coriander, avocado, olive oil to the corn mix and season with salt and pepper
- Set aside

- Mix water, yeast and sugar together and place somewhere warm for 15 mins
- In a large mixing bowl place flour, yoghurt, olive oil and seasoning
- Mix yeast mixture into the flour, mix to a dough and knead
- Once the dough is smooth and elastic cover with a damp towel and place in a warm part of the kitchen for at least 4 hours, knocking the air out of the dough every hour
- When ready to cook, split the dough into 8 pieces and roll into balls and cover and let sit for 10 mins
- Roll out dough to about half a cm thick
- Cook on a pizza stone in the oven at 250 c or in a hot pan with a lid, once one side is cooked and the bread has puffed up flip it over and cook the other side
- Keep warm

- Char the brisket over charcoal if you have it, if not just on the bbq, once charred slice and start putting together the flatbreads with the corn salsa, brisket, feta and cos lettuce. Fold in half and enjoy.

### INGREDIENTS

#### Brisket

Black Origin Wagyu brisket  
1 small onion diced  
1 small carrot diced  
4 cloves garlic  
1 sprig thyme  
200 ml water  
1 tsp ground coriander  
Salt  
Pepper

#### Charred corn salsa

2 corn (whole)  
5 spring onion  
2 lime  
1 ripe avocado diced  
1/4 cucumber finely diced  
1 small bunch coriander sliced  
1 tbsp apple vinegar  
4 tbsp olive oil  
Salt  
Pepper

#### Flatbread

500gm flour plus extra for dusting  
5 tsp yeast  
1 tsp sugar  
250 gm water -body temp  
100 gm yoghurt  
50 ml olive oil  
1 tbsp salt  
Pepper

#### Garnish

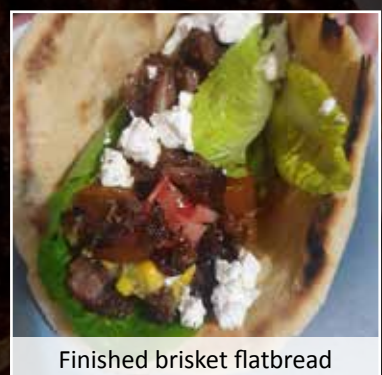
1 Cos lettuce  
100 gm feta  
Tomato (optional)



Corn Salsa



Brisket resting



Finished brisket flatbread