

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.

Wagyu Ragout with Gnocchi

COOKING METHOD

- Pre heat oven to 130c
- Season beef with salt only and place in a pot on a medium heat with a little oil making sure you heat the pot first
- Depending on the size of the pot you might need to brown off the meat in batches
- Once meat is done set aside
- Add 50gm butter, carrots, onion, garlic, mushrooms and herbs to the pot, season with salt and pepper and cook on a medium heat for 10 mins
- Place meat back to the pot and add the tomato paste and continue cooking for 5
- Add beef stock, bring to a simmer, cover with a lid or tin foil and place in the oven and cook for 4 hours
- Once the braise is cooked, take it out of the oven and leave it cool for an hour covered then take out the meat and veg leaving the stock in the pot. Place back on a high heat to reduce stock by about half
- Once stock is reduced enough add meat and veg back to pot and add the rest of the butter and mix it through the ragout thoroughly to emulsify and lightly break up the chunks of meat
- Check seasoning and set aside for when needed.

- Peel potatoes, cut in half and place in a pot and add enough cold water to cover, season with plenty of salt and bring to a simmer and cook until soft but not falling apart
- Strain off and let sit in the colander for 5 mins to steam off excess moisture
- While this is happening get a large pot of water on to boil with plenty of salt, this is for cooking the gnocchi
- Once potatoes are dry mash them using a potato ricer or coarse sieve, if you don't have these a masher is fine but make sure the potato is kept hot
- Add the egg yolks, feta and seasoning and mix until the yolks are evenly mixed through
- Add enough flour to form a soft light dough but don't over mix once the flour is added
- Cut dough in half and roll out into a 2 cm thick log, cut into 2 cm pieces and place into boiling water. Once they float to the top let them simmer for another 2 mins
- Once cooked toss in a hot pan with some butter to lightly caramelize

- FOR SERVING place the hot ragout in a bowl and put the gnocchi on top
- Garnish with parmesan and parsley

INGREDIENTS

Ragout

- 1 packet stewing dice
- 1 small carrot diced
- 1 small onion diced
- 3 button mushrooms diced
- 3 cloves garlic sliced
- 2 sprigs thyme
- 8 basil leaves
- 150 gm butter
- 2 tbsp tomato paste mins
- 1 L beef stock (reduced salt if store bought)
- Salt
- Black pepper

Feta Gnocchi

- 500 gm agria potatoes
- 2 egg yolks
- 50 gm feta
- Salt
- Pepper
- Flour (roughly 150gm depending on how wet the potatoes are plus extra for dusting)

Garnish

- 50 gm butter
- Good quality parmesan (grana podano or reggiano)
- 4 tbsp Italian parsley sliced



Rolled gnocchi



Finished ragout



Final gnocchi dish