

Chris Cheong was an apprentice under Russell Blaikie at Must on Beaufort Street before becoming his sous chef there and is now Head Chef at Must, Margaret River where he now lives with his family. There he resides over a fabulous looking restaurant which boasts its own meat aging room. The dish was matched with a mixed whisky drink – a Cinnamon Julep.



CHAR-GRILLED BUTTERFIELD BEEF RIB WITH BRAISED BABY ONIONS AND MINTED GREEN BEANS

SERVES 4 AS A SHARED DISH

2 x 500 g beef rib-eye steaks
salt and freshly ground pepper
olive oil

Season the steaks on both sides, rub with oil and char-grill or barbecue to your desired level of doneness. Rest in a warm place for at least five minutes after cooking. Serve with the onions and beans.

BRAISED BABY ONIONS

12 small baby onions, peeled
400 ml dolcetto, or good red wine
200 ml water
1 cinnamon stick
4 black peppercorns
1 clove
1 tsp salt
40 g brown sugar

Place baby onions into a small saucepan and add the rest of the ingredients. Bring to the boil then reduce heat to a slow simmer. Cook until the onions are meltingly tender – about an hour. Remove onions from cooking liquid and reduce to a syrupy consistency. Pour syrup over onions and serve at room temperature.



MINTED GREEN BEANS WITH CUMIN CRUMBS

150 ml extra virgin olive oil
1/2 red onion, peeled and chopped finely
2 tsp cumin powder
1/4 tsp chilli powder
75 g panko (Japanese breadcrumbs)
sea salt
400 g baby green stringless beans
1/4 cup mint leaves
zest of 1/2 lemon
natural yoghurt

Heat a medium sized fry pan over moderate heat, add 50ml of the olive oil with the onion and sauté until brown. Add the cumin and chilli and cook for another minute to release their aromatics. Add the breadcrumbs, sprinkle with sea salt and cook until the crumbs are golden brown. Remove from the heat.

Pick the stalks off the beans and blanch in a large pot of boiling salted water for approximately 2 minutes. Drain and place into a large mixing bowl. Chop mint coarsely and add to the beans with a sprinkle of sea salt, lemon zest and the remaining olive oil. Toss well, lay into serving dish, dob a generous amount of yoghurt over the beans and scatter the cumin crumbs on top.

The Match

This was really interesting given that the diner is presented with a huge hunk of meat. It is, unless you're very very hungry, intended to be shared. While the aged beef was great, the beans were simply gorgeous, in appearance, flavour and texture. There was a lovely link between the cinnamon dust in the drink and the meat. The same link was there with the mint in the beans and the drink. And the sweetness of the shallots and the drink was also pleasing. ✨

CINNAMON JULEP

Lachlan Howarth, Bar Manager, Must Margaret River

SERVES 4

4 tsp sugar syrup
4 tsp cinnamon powder
a handful of mint leaves
crushed ice
240 ml Limeburners Single Malt Whisky

Grind the cinnamon powder and sugar syrup into a fine paste in 4 rocks glasses. Add mint leaves and lightly muddle (you want to ensure the mint leaves are covered in the paste). Fill glasses with crushed ice and add whisky. Stir, ensuring the mint leaves come up off the bottom of the glass. Garnish with a fresh mint sprig.

