

CROWNING GLORY

Renowned chef Gordon Ramsay has assembled a stellar crew for his first Australian restaurant, Maze in Melbourne's Crown complex.

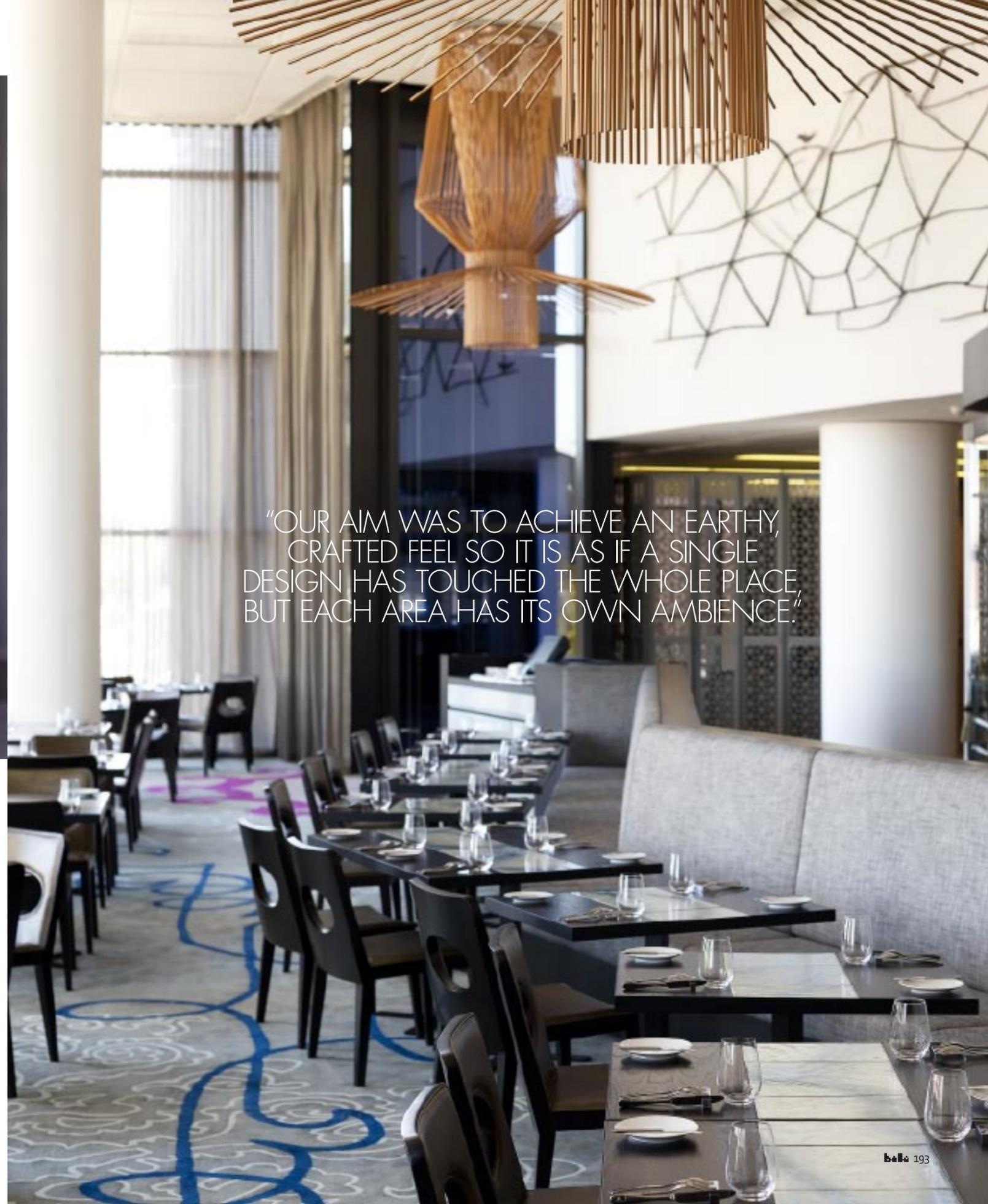
PHOTOGRAPHS MARK ROPER WORDS TANYA BUCHANAN RECIPES JOSH EMETT RECIPE EDITOR CHRISSY FREER



THIS PAGE The wall relief sculpture by artists David Band and Anita Bell is a focal point of Maze restaurant. The dining tables have inlaid handmade ceramic tiles commissioned by architects Bates Smart. OPPOSITE PAGE Inside Lincoln Riley's Sommelier Experience Room. Wicker screens, joinery and custom-made lights were designed by Bates Smart.



THIS PAGE, LEFT The Sommelier Experience Room. RIGHT Chef de cuisine Josh Emmett. OPPOSITE PAGE Custom-made oversized Allegro Assai suspension lights by Foscarini. Bates Smart collaborated with a US-based rug designer for the carpets.



“OUR AIM WAS TO ACHIEVE AN EARTHY, CRAFTED FEEL SO IT IS AS IF A SINGLE DESIGN HAS TOUCHED THE WHOLE PLACE, BUT EACH AREA HAS ITS OWN AMBIENCE.”

Gordon Ramsay has invested in a stellar line-up of talent for his latest venture and first foray into the Australian dining market, Maze and Maze Grill, in Melbourne’s new Crown Metropol hotel. Josh Emmett is the charming and much-lauded chef de cuisine, while acclaimed young sommelier Lincoln Riley has developed the wine menu. Add a restrained luxe interior by Jeffery Copolov, Kendra Pinkus and Grant Filipoff of Bates Smart, and Maze looks like a winning formula.

Josh Emmett is excited about fronting the new restaurant. “After spending the past 10 years in New York and London, it’s great to bring a really international cooking style here,” he says. “I’ve done this for Gordon before. Also, my home is New Zealand and, with a 10-month-old baby, it’s good to be closer to family.”

While overseas, Josh managed to clock up an impressive number of Michelin stars for Gordon Ramsay Inc. The first was at the Savoy Grill in London, followed by two at The London NYC and another at Gordon Ramsay at The London West Hollywood. The pair met through a mutual friend and Josh had a one-day trial in Gordon’s kitchen. “I didn’t think I was going to like it, but it turned out perfectly,” he recalls. “Gordon and I have a solid relationship. We’ve been working together for a long time and it’s fun. He trusts me enough to leave me alone to get on with things.

“Maze and Maze Grill will offer two distinct styles of dining: the grill is based on a classic New York steakhouse, while Maze is all about smaller plates – 16 to 18 individually-priced dishes. The menu will be produce-driven, featuring elegant, delicate flavours,” he says.

Lincoln Riley, the inaugural winner of the Judy Hirst Sommelier of the Year Award in 2008, has put together an inspiring wine list. “The wines will have bigger, bolder flavours with more domestic, fruit-driven styles,” he says. “In the restaurant, aromatic varieties will be more predominant.” Lincoln will also preside over The Sommelier Experience Room, where groups will be treated to a variety of food and wine experiences.

For the designers, the challenge was creating intimacy in a vast space. Bespoke touches such as geometric and wicker screening create a series of sophisticated areas that exude different looks, but remain coherent. Key features are custom-made oversized lights by Foscarini, while a fabulous wall sculpture by artists David Band and Anita Bell is a standout.

“Our aim was to achieve an earthy, crafted feel so it is as if a single design had touched the whole place but each area has its own ambience,” says Bates Smart’s interior design director, Jeffery Copolov.

With such a talented line-up behind the scenes, Maze is set to be a journey to food, wine and design nirvana. 15

THIS PAGE, CLOCKWISE FROM LEFT
The Bates Smart team, Jeffery
Copolov, Kendra Pinkus and Grant
Filipoff. The lounge area outside the
restaurant. Seared yellowfin tuna.



**SEARED YELLOWFIN
TUNA WITH DAIKON,
ENOKI MUSHROOMS,
AND BLACK GARLIC**

SERVES 6

- 1 large loin of yellowfin tuna**
- 1 tbsp olive oil**
- 2 tbsp aged soy sauce, plus extra to drizzle**
- 1 tsp yuzu juice**
- Black garlic, thinly sliced, to garnish**
- Breakfast radish, thinly sliced, to garnish**
- Baby coriander, to garnish**
- Togarashi spice, to garnish**

Daikon

- ½ small daikon, peeled, finely diced**
- 20g yuzu marmalade**
- Sea salt**

Enoki puree

- 300g enoki mushrooms**
- 50ml white soy sauce**
- 50ml rice wine vinegar**
- 20g unsalted butter**
- 50ml mirin**
- 50ml soy sauce**
- 100ml thickened cream**

1 Cut the tuna loin lengthwise into 4cm-square pieces. Heat a large pan over a high heat, drizzle the tuna

with oil, then sear for 10 seconds on each side. Remove from pan, cool to room temperature, then wrap in plastic wrap and chill until needed.

2 Place the diced daikon in a bowl with the yuzu marmalade, season with sea salt and stir to combine. Cover and set aside.

3 To make the enoki puree and garnish, cut the tips off the enoki (about 1.5cm long) and place in a heatproof bowl. Bring the white soy and rice wine vinegar to the boil, pour over the enoki tips and set aside to cool to room temperature.

4 Finely chop the remaining enoki stalks. Heat butter in a medium-size pan over a medium heat. Add the stalks and cook without colouring for 2-3 minutes. Deglaze with the mirin, then soy. Cook until tender, then add the cream and simmer for a further minute. Set aside to cool, blend until smooth, then set aside.

5 To serve, slice tuna in 1cm-thick pieces. Marinate quickly in the soy sauce and yuzu juice. Place 4-6 dots of enoki puree on each plate, then top with the enoki tips. Arrange tuna upright on serving plates, top with pickled daikon, then scatter with black garlic, breakfast radish and baby coriander. Sprinkle with a little togarashi and soy to finish.

**SCALLOPS WITH SAMPHIRE,
MUSSELS AND CHAMPAGNE**

SERVES 6

- 2 tbsp olive oil**
- 6 black mussels, debearded, shells scrubbed**
- 50ml white wine**
- Small handful of parsley stalks**
- 6 large scallops**
- Blanched samphire, to serve**
- Baby parsley leaves, to garnish**

Parsley puree

- 1 bunch flat-leaf parsley, leaves picked**
- 100g spinach leaves**
- 80ml (⅓ cup) olive oil**

Champagne velouté

- 20g unsalted butter**
- 2 French shallots, peeled, finely chopped**
- 4 button mushrooms, sliced**
- 1 clove garlic, crushed**
- 100ml white wine**
- 150ml champagne**
- 150ml thin cream**
- Lemon juice, to taste**
- Togarashi spice, to taste**

1 To make the parsley puree, blanch the parsley in boiling water for 2 seconds, drain and refresh in iced water. Repeat the process, drain well, place in a blender with the spinach and olive oil and blend to a puree, adding extra oil if necessary. Season to taste, cover and set aside.

2 To make the champagne velouté, heat butter in a pan over a medium-low heat. Add shallots, mushrooms and garlic, and cook without

colouring for 6-7 minutes or until soft. Deglaze with white wine, simmer until wine has evaporated, then add champagne and reduce by half. Add cream, bring to the boil, season with salt, lemon juice and spice. Remove from heat and strain. Keep warm.

3 To cook mussels, heat 1 tablespoon of olive oil in a frying pan. When hot, add mussels, wine and parsley stalks, cover and cook until mussels open. Take mussels out of shell and place in

a bowl with the strained cooking liquid, then set aside and keep warm.

4 Heat a frying pan over a high heat and drizzle scallops with remaining oil. Sear scallops for 1 minute each side or until cooked to your liking. Remove from pan and set aside.

5 Place 1 teaspoon of parsley puree on each serving plate and fan out with a spoon. Top each with a scallop and a mussel, and finish with samphire, champagne velouté and baby parsley.





THIS PAGE A corner of Maze's breakfast bar area where screen motifs and mosaic tiles create a warm and cosy atmosphere.

SERVES 6

Kingfish

- 6 x 100g fillets Hiramasa kingfish
- Rock salt
- Grated zest of 2 limes
- 2 cups applewood chips
- Baby basil leaves, to garnish
- Finger lime seeds, to garnish

Globe artichokes

- 3 globe artichokes
- 1 lemon, halved
- 50ml olive oil
- 1½ tbsp white wine vinegar
- 1 litre water
- 2 sprigs thyme
- 1 bay leaf

Fennel puree

- 20g unsalted butter
- 1 medium fennel bulb, trimmed, thinly sliced
- 100ml thin cream

Celery pickle

- ¼ cup finely diced fennel
- 2 tbsp finely diced French shallot
- ¼ cup finely diced celery
- 2 tsp snipped chives
- ¼ tsp ground coriander
- 2 tsp chardonnay vinegar
- 2 tbsp extra virgin olive oil

- 1 Place the kingfish in a single layer in a tray, sprinkle with salt and lime zest to coat evenly. Cover and leave to cure in the refrigerator for 1½ hours, then wash off salt and lime and pat dry with absorbent paper.
- 2 Meanwhile, to prepare the artichokes, trim each stalk, leaving 6cm, then trim the outer leaves, leaving the core, and rubbing all exposed surfaces with the cut lemon to prevent discolouration.
- 3 To make the fennel puree, melt the butter in a small saucepan over a medium-low heat. Add the fennel, cover and cook without colouring, stirring occasionally for 20-25 minutes or until soft. Add the cream, simmer for 1 minute, then remove from heat, cool slightly and blend until smooth. Season to taste and set aside.
- 4 To smoke the fish, heat the applewood chips in a large pan over a high heat until chips are smoking and hot. Place the fish on

the inside choke out of the artichoke. Place olive oil, vinegar, water, thyme and bay leaf in a saucepan over a medium heat, season with salt, then add the artichokes and simmer until tender, about 15-20 minutes. Cool in the cooking liquid, remove and slice.

5 Meanwhile, to make the celery pickle, place the fennel, shallots, celery, chives and ground coriander in a small bowl. Whisk together the vinegar and olive oil, then add to the pickle and season to taste.

6 To serve, slice the kingfish into 1.5cm slices, and arrange on 6 serving plates. Place 2 dots of fennel puree and 2 pieces of artichoke on each plate, then drizzle a little of the celery pickle in a line over the fish. Garnish with baby basil leaves and finger lime seeds.

Note: Candy floss can be added for sweetness (white floss can be bought from good delicatessens).

a rack and lay over the hot chips. Cover with a lid and leave over a medium heat until fish is smoked and cooked through, approximately 10 minutes.



APPLEWOOD-SMOKED KINGFISH WITH FENNEL PUREE, PICKLED CELERY AND GLOBE ARTICHOKE

MENU

THIS PAGE, LEFT Lamb cannon and shoulder with cauliflower puree and stinging nettle. RIGHT Sommelier Lincoln Riley.



LAMB CANNON AND SHOULDER, WITH CAULIFLOWER PUREE AND STINGING NETTLES

SERVES 6

- 1** lamb shoulder, deboned
- 2** tbsp olive oil
- 1** carrot, peeled, diced
- ½** small onion, diced
- 1** stick celery, diced
- 1** clove garlic, thinly sliced
- 300ml** white wine
- 500ml** veal stock
- 200ml** chicken stock
- 4** white anchovies, plus extra to garnish
- 2** lamb loins, sinew trimmed
- 1** sprig thyme
- 1** sprig rosemary

Pickled cauliflower

- 500g** cauliflower, trimmed
- 100ml** chardonnay vinegar
- 75ml** water
- 20g** sugar

Cauliflower puree

- 50g** unsalted butter
- 100ml** thickened cream
- 500g** cauliflower, trimmed, finely chopped

Stinging nettles

- 100g** stinging nettle
- 50g** unsalted butter
- 100g** parsley leaves
- 1** French shallot, finely diced

- 1** Cut the lamb shoulder into 6 x 4cm-square pieces. Heat a large pan over a high heat, drizzle the lamb with half the oil, then seal in hot pan for 1-2 minutes each side or until golden, remove and set aside.
- 2** Return pan to a medium heat, add remaining oil, carrot, onion, celery and garlic. Cook, stirring occasionally until light golden. Add white wine, simmer until reduced by half, then return lamb to pan, add the veal and chicken stocks and 4 anchovy fillets. Bring to the boil, then reduce heat to

low and simmer gently for 1 hour or until lamb is tender. Remove from heat, set aside to cool in the cooking liquid, then remove lamb. Strain and reserve liquid, discarding solids.

- 3** To make the pickled cauliflower, cut off large florets of cauliflower, then thinly slice the florets to resemble a flower shape, place in a large bowl. Bring the vinegar, water and sugar to the boil in a medium saucepan. Remove from heat, set aside to cool, then pour over the cauliflower and set aside for 1 hour.

- 4** Meanwhile, to make the cauliflower puree, heat the butter and cream in a large pan over a medium heat. Add the cauliflower, cover and cook gently until cauliflower is tender. Remove, cool slightly, then blend until smooth, season to taste, set aside and keep warm.

- 5** To make the stinging nettles, use gloves to pick the nettle. Heat half the butter in a large pan over a high heat. Add the nettle and parsley

leaves, cook until bright green and wilted. Remove and set aside to cool, then chop finely. Heat the remaining butter in a large pan, add the shallot, cook until soft and translucent. Add the chopped nettle mixture and stir to combine. Set aside.

- 6** Preheat oven to 180°C. Heat a large pan over a high heat, drizzle the lamb loins with a little oil, then sear for 1-2 minutes on each side. Transfer to a baking tray, place in oven and roast for 7-8 minutes. Remove, set aside to rest in a warm place, then slice.

- 7** To serve, warm the lamb shoulder in the reserved braising liquid. Place a small spoonful of warm cauliflower puree on 6 serving plates, then top with a small piece of white anchovy. Place a piece of lamb shoulder on each plate, then a small quenelle of the nettle mixture. Finish with some sliced lamb loin, pickled cauliflower, and drizzle with a little of the reserved braising liquid. Garnish with thyme and rosemary sprigs.