

NAKED FOR SATAN

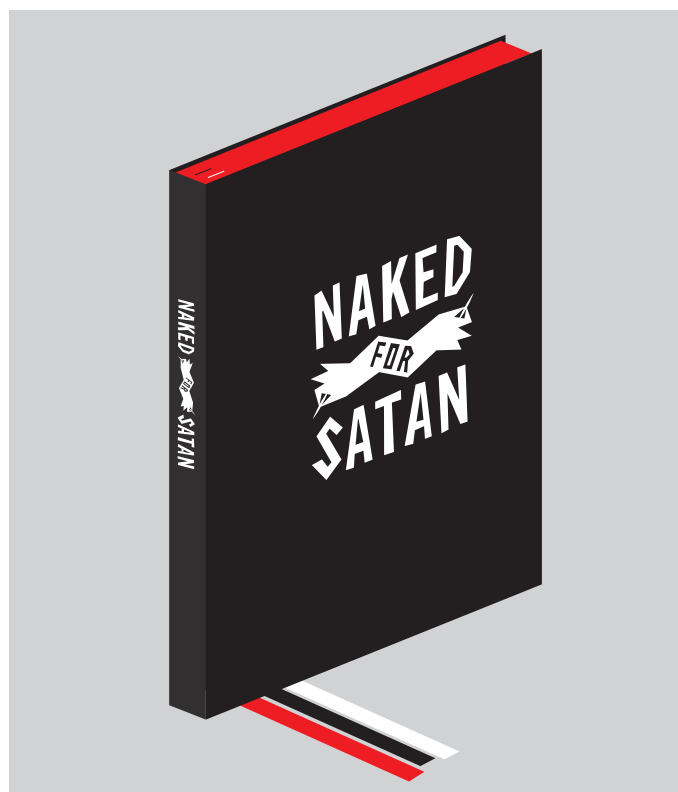
Located in the heart of Fitzroy on bustling Brunswick Street, Naked for Satan has become a landmark destination that epitomises the distinctive Melbourne restaurant/bar scene.

Eating and drinking at NfS is a totally sensory experience, from the historic vodka distillery in the entrance, the naked wallpaper, the Basque inspired Pintxos, the two world class chefs producing exquisite cuisine and the vodka infusions sipped on a rooftop terrace with one of the most amazing views in Melbourne.

Inspired by the unique bars in San Sebastian and Bilbao, Naked for Satan opened on street level as a vodka and pintxos bar in 2010.

The fourth floor Naked in the Sky rooftop Restaurant and Bar opened in December 2012; a testament to the vision, determination and resilience of experienced and successful Melbourne restaurateurs Max and Pat Fink with their partner Eddie Crupi.

As well as a photographic essay illustrating the unique visual experience of NfS and the much loved Pintxos and Cocktails, this book showcases the exquisite menu of it's two highly experienced chefs: Kevin Middleton and Mark Favaloro. Each presents their favourite small, medium and large dishes plus desserts, all designed to be served as part of a sharing menu.



A small taste of the 64 recipes:

Pintxos:

- Devilled egg with prawns and crabmeat
- Squid ink risotto

Small Dishes:

- Oysters with pickled fennel and finger lime
- Stuffed zucchini flowers

Medium Dishes:

- Roasted figs with goat's curd and agrodolce
- Spanner crab cocktail

Large Dishes:

- Steamed mussels in tomato with cider and fennel seed
- Roast duck breast, pear, parsnip

Desserts:

- Chocolate, hazelnut and Pedro Ximenez sorbet
- Fruit salad with moscatel jelly and watermelon gazpacho

... and the Cocktails:

- Bloody Satan
- Breakfast at Lucifer's



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BABY
OCTOPUS
ON
CHICKPEA
SPREAD

INGREDIENTS

OCTOPUS
 1 kg baby octopus
 200 ml red wine vinegar
 40 grams salt
 50 grams sugar
 10 whole black peppercorns
 100 ml olive oil
 10 garlic cloves

CHICKPEA MIX
 150 grams dried chickpeas
 1 small onion
 1 litre water
 1 teaspoon tahini
 50 ml olive oil
 Salt and pepper to taste

TO SERVE
 1 baguette
 12 caper berries
 2 teaspoons dry dill
 10 grams smoked paprika

INSTRUCTIONS

OCTOPUS
 Place the baby octopus, red wine vinegar, salt, sugar and the peppercorns in a pot and bring to the boil then turn down the heat and simmer for 20-25 minutes.

In a separate bowl, mix the olive oil and the finely chopped garlic.

Once the octopus is cooked, drain the liquid and place the octopus in the garlic and oil mixture and combine them well.

CHICKPEA MIX
 Drain the soaked chickpeas then add to a saucepan with the water and bring to the boil.

Once the chickpeas are soft (you will be able to squeeze them with your finger), drain them and put them in a food processor along with the tahini. Blendy add the olive oil so you blend until it forms a smooth paste. Season as per your taste.

TO SERVE
 Slice a baguette on a 45° angle and so each slice is 1 centimetre thick.

Spread the chickpea mix generously on the bread and place one octopus on top of each slice.

Put the caper berries in half and place one half on the octopus. Then place it with a toothpick, right through to the bread.

Garnish with dry dill and dust it with smoked paprika.



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SERVES 6

CURED WAGYU
WITH
BEETROOT
AND AIOLI

INGREDIENTS

500 grams Wagyu eye fillet
 1 cup sugar
 1 cup salt
 2 medium beetroots
 Small pinch rosemary

FOR THE BEETROOTS
 1 cup red wine
 1 cup red wine vinegar
 1 cup sugar

FOR THE AIOLI MIX
 1 cup aioli (see page 233)
 1 teaspoon lemon powder
 Few drops of liquid smoke

TO SERVE
 1 small candy beetroot, uncooked
 10 grams to garnish

TIPS

This is kind of a hybrid between an Italian carpaccio and Japanese tataki. Cure the meat to impart flavour, then seal in the pan for extra flavour and to give a nice visual effect.

Baby beetroots are available from specialty grocers and markets. If you cannot find them, use a small beetroot and cook it in the same manner, but cut it into small pieces to resemble baby beetroots.

There will be too much aioli for what you need here, but it serves well for another use.

INSTRUCTIONS

PREPARING THE WAGYU

To cure the meat, combine the sugar, salt, juniper and rosemary then rub on and around the meat. Place the fillet on a small tray or plate, making sure the salt is coating it entirely, and leave in the fridge for 5-6 hours. Depending on the thickness of the meat.

When ready to remove from the fridge, the fillet should be firm to the touch. Rinse it under cold water until all the salt is removed, then pat dry with paper towel.

Seal the meat in a hot pan for 30-40 seconds each side until golden-brown. Make sure no water is still on the flesh otherwise the pan will flame.

Sit on a plate to cool. Once cool, wrap in clingwrap until required.

COOKING THE BEETROOTS

To cook the beetroots, place the ingredients in a small pot and cover with water. Bring to the boil and turn to a simmer until the beetroots are cooked and a sharp knife inserted through the centre of a beetroot finds no resistance.

Strain the liquid and when the beetroots are cool enough to peel, use gloves to rub the skin away.

If they are big, cut the beetroots into wedges so they are all the same size, but different shapes.

AIOLI MIX

To make the aioli, mix all ingredients together. Taste and adjust seasonings to your liking if required. Place the mixture in a squeeze bottle or small piping bag.

ASSEMBLING THE DISH

To serve, slice the beef as thinly as possible and place on a plate.

Squeeze a few drops of aioli around the plate and place the cooked and raw beetroots around randomly. Garnish with micro and serve.