



Seared Emu Fan with bean salad and local chanterelles



- 4 slices of prosciutto
- 10 green beans
- 5 cherry tomatoes cut in half
- 1 large tin of cooked Romano beans
- 1 clove garlic minced
- 1 ounce apple cider vinegar
- 2 oz olive oil
- 2 tsp honey
- Salt and pepper
- 1 cup chanterelles
- 1 shallot
- 2 cloves garlic
- 1 tbsp butter
- 1 oz white wine
- Salt and pepper
- Emu fan

Place prosciutto slices between 2 pieces of parchment paper on a bake sheet with another bake sheet on top sandwiching the prosciutto place in a 300 degree oven until crispy about 10 minutes. Remove from oven and place the crispy prosciutto on paper towel until cooled.

Blanch the green beans in slightly salted boiling water until the beans are slightly flexible then shock the beans in ice water until cool. Chop the green beans and mix with the Romano beans in a medium bowl mix in the minced garlic, cider vinegar, olive oil, cherry tomatoes and honey season with salt and pepper. Crumble in the prosciutto crisps.

Season the emu fan and place in a hot pan with a tablespoon of oil sear the emu evenly and place in a 350 degree oven until it reaches medium. Remove from the oven and allow to rest for 5 minutes. In the pan from the emu place it back on the heat and add the chanterelles chopped shallots and garlic sauté then deglaze with the white wine and butter. Season to taste.