



Marlborough



**100% PURE  
NEW ZEALAND**

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# MARLBOROUGH

**A TASTE OF NEW ZEALAND**



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## WHY MARLBOROUGH?

Located at the top of the South Island, discover world famous sauvignon blanc and diverse landscapes from valleys of vines to sheltered water ways.

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### EASILY ACCESSIBLE

With direct daily air services between Auckland, Wellington and Christchurch, Marlborough is well connected by air. For those with more time, a stunning ferry ride from Wellington to Picton takes approximately 3 hours.

### WORLD CLASS WINE AND FOOD

Marlborough produces over 70% of New Zealand's wine and is internationally recognised for its sauvignon blanc. The waters of the Marlborough Sounds are the source of much of New Zealand's fresh seafood sought by the world's finest chefs.

### PURPOSE BUILT VENUES

Marlborough has a purpose built convention centre and modern performing arts theatre situated side by side. These venues are supported by a range of

meeting spaces, by the foreshore in Picton, on the waters edge in the Marlborough Sounds or nestled amongst the vines. There are more than 1,000 rooms in Marlborough, ranging from luxury lodges, to town-based hotels.

### ENVIABLE CLIMATE

Marlborough is one of New Zealand's sunniest regions with consistently high sunshine hours across all four seasons. Winter snow is limited to the tops of the surrounding mountain ranges.

### UNFORGETTABLE EXPERIENCES

Dine at a winery restaurant and cycle between the vines. Cruise or Kayak the breath taking Marlborough Sounds, home to marine wildlife and island sanctuaries. Walk or bike the Queen Charlotte Track and stay in a luxury lodge on the water's edge.

# Cured ora king salmon, black garlic, pickled pumpkin, hazelnuts and citrus

**Chef: Bradley Hornby, Arbour**  
**Serves: 10**



## INGREDIENTS

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### CURED ORA KING SALMON

- 1 side Ora King salmon fillet (fresh, raw, skin off, bones out)
- 1 cup sea salt
- ½ cup sugar
- 3 zest of lemons
- 1 tblsp coriander seeds, toasted
- ½ tblsp pink peppercorns

### PICKLED PUMPKIN

- 30 slices thinly shaved pumpkin
- 2 cups white wine vinegar
- 1 cup caster sugar
- ½ tblsp coriander seeds
- 1 piece star anise
- 1 sprig thyme
- 1 each lemon zest

### BLACK GARLIC PUREE

- 6 shallots, thinly sliced
- 2 tblsp Extra Virgin olive oil
- 1 green apple, peeled, cored and sliced
- 4 large cloves of garlic noir

- 1 cup chicken stock
- ½ tsp sea salt

### HORSERADISH CRÈME

- 150ml sour cream
- 100ml crème fraîche
- 5 confit or roast garlic cloves
- 1 zest of lemon and juice
- 1 tblsp fresh, grated horseradish
- sea salt and black pepper to taste

### DRESSING

- 100ml lemon juice saved from zesting
- 100ml extra virgin olive oil
- salt and pepper

### GARNISH

- 20 slices fennel bulb, thinly shaved
- 20 hazelnuts, toasted, skin removed, halved
- 4 segments of mandarin or orange
- 30 baby leaves

# RECIPE

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## CURED ORA KING SALMON

Mix all the ingredients together and rub over the salmon. Put on a cake rack in fridge uncovered for 24 hours. Remove the seeds and peppercorns and slice salmon into 1cm thick portions.

## PICKLED PUMPKIN

Bring everything except the pumpkin to the boil. Remove from heat and drop sliced pumpkin into hot stock. Leave to cool. Drain and store in airtight container.

## BLACK GARLIC PUREE

Cook shallots in olive oil, add apple when shallots are soft, add black garlic, cover with chicken stock, cook until tender, the liquid should have reduced by half. Blend till smooth. Check for salt as this will vary depending on your chicken stock.

## HORSERADISH CRÈME

Place all ingredients in a bowl and mix well with a spatula, add salt and pepper as desired

## DRESSING

Mix olive oil and lemon together well. Taste and season with the salt and pepper

## TO SERVE

When you are ready to assemble your plate, quickly toss the mandarin, baby leaves and fennel in the dressing you made and remove.

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## WINE MATCH

Spy Valley 'ENVOY' Johnson Vineyard Sauvignon Blanc