



20 June 2002

**Top Australian chef discovers the perfect culinary partner
- Glenfiddich Havana Reserve 21 Year Old**

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Have you ever considered pairing food with the subtle and wonderful flavours of single malt Scotch whisky?

It may sound an unusual combination as it did initially to highly acclaimed Australian chef, Christine Manfield - that was until she experimented and soon became a devotee.

Christine is known for perfecting and balancing harmonious flavours and for her experimentation with Asian tastes and spices. She considers the new Glenfiddich Havana Reserve 21 Year Old, with its eclectic notes imparted from maturation in casks that previously held rum from Cuba – including toffee and banana and a subtle zing of lime - the perfect partner for dishes with complex flavour profiles themselves.

To showcase the diversity and unique character of this most special of Scottish single malt whiskies, she has created an array of delicious recipes to match the malt, drawing on inspiration from dishes from all over the world, including of course, Scotland and Cuba! From masala lobster with coconut, warm chilli and lime undertones, to salmon and nori tempura, which plays on the mellow and fresh elements of the malt, and caramelized coconut cream, to enhance the sweet rum characteristics and spices.

Commenting on the matching, Christine said: "I was amazed at how wonderfully this Glenfiddich, with its complexity and delicate layers of flavour, complements food. This was such an interesting challenge, as single malt is perceived as an



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unusual food companion. Glenfiddich Havana Reserve unveils its character gradually with subtle layers of surprising flavours due to its unmistakable terroir. At first the sweetness of the rum is apparent, this then gives way to flavours including tropical fruit, toffee, and ginger. A taste sensation like this is the perfect accompaniment to myriad culinary tastes from around the world.”

Christine Manfield’s recipes to serve with Glenfiddich Havana Reserve have been chosen because they enhance the characteristics and subtle flavours of this single malt. From its rich voluptuous smokiness, dried fruit characters, and tropical notes of pineapple and ginger, to its citrus zing, honey and nutty contrast, and spice notes like vanilla, cloves, pepper and star anise.

Tapas/Canapes

Masala lobster in banana leaf

Smoked salmon and pickled fennel wraps

Parmesan herring fritters stuffed with barley

Spiced tuna tartare, avocado, potato pikelet

BBQ chicken wings with pineapple sauce

Scallop and pancetta kebabs, celeriac cream and witlof

Entrees

Salmon and nori tempura, green tea noodles, soy wasabi cucumber salad

Black pepper chicken tea, spiced chicken ravioli

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Mains

Five-spice orange duck with chilli fried eggplant

Red braised pork hock, shiitake mushrooms and glazed oranges

Desserts

Vanilla and espresso ice-cream, mocha coffee, Glenfiddich Havana Reserve

Caramelized coconut cream and star anise pineapple

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Notes to Editors:

- Christine Manfield is author of four successful cookery books including, 'Paramount Cooking', 'Paramount Desserts', 'Spice' and 'Stir'. She was also owner of one of Australia's most highly acclaimed restaurants, Paramount, in Sydney. She has her own range of spice products, 'The Spice Collection', sold in Australia, UK and USA, is a regular guest speaker at events and in the media, and makes regular television appearances.
- Christine, who has herself Scottish ancestry, visited the Glenfiddich Distillery on 20 June 2002 and hosted a dinner, pairing the award winning Glenfiddich range with recipes of her own creation, drawing on the best of Scottish produce. She ran The Glenfiddich Challenge in Australia in 2001, where different chefs were challenged to match Glenfiddich with food.