

# ESCAPE

Whether for a long weekend or an extended stay for a special occasion, The Landing provides the ultimate in luxury accommodation in serene surroundings

Recipes CLAIRE ALDOUS and SARAH TUCK Photography JOSH GRIGGS Styling SARAH TUCK

**S**weeping its way across the green Northland landscape, the metal road weaves forward through nature's abundant beauty. As *dish* food editor Claire Aldous and I drive, we keep our eyes on each driveway we pass, searching in vain for impressive signage indicating our much-anticipated destination.

But The Landing isn't showy or gauche, and certainly doesn't need neon lights or mile-high writing to make a statement.

The idyllic coastal retreat is nestled in the Bay of Islands, on a breathtaking heritage, conservation and lifestyle property.

Its 1,000 acres cover farmland, beaches, vineyards and native bush, bird sanctuaries and protected historic sites.

Interspersed on this hideaway you will find four magnificent private residences available to book individually or as a group, for discerning guests wanting to enjoy unparalleled luxury accommodation.

Located at the south-western tip of the Purerua Peninsula, the land here is rich in culture and history.

It was the first landing place where Māori and European settlers met and exchanged cultures, and the retreat honours this by taking its name from the site.

Between 1800-1820, the land was a principal point of Māori-European contact in New Zealand. By 1807, there were around 100 dwellings along the beachfront.

In the early 1800s, highly regarded Māori chief Te Pahi belonged to a pa near Wairoa Bay, the location of one of The Landing properties. Influential Te Pahi visited New South Wales in 1805, to meet Reverend Samuel Marsden, and was key in building relations between Māori and Europeans. The area gained prominence, especially when The Treaty of Waitangi was signed by the Māori and British Crown in 1840 at Waitangi, across the water from The Landing.

After Te Pahi passed away, his nephew Ruatara greeted Reverend Marsden at Hohi Bay,

near The Landing site, in 1814, noting the start of Europeans calling New Zealand their home.

A young man named Hansen Jr arrived in New Zealand on the same ship as Marsden, becoming the country's first non-missionary settler, buying land at Hohi Bay. It was one of Hansen Jr's descendants who, in 1999, the Cooper family bought the land from. Peter Cooper created what is today The Landing, one of New Zealand's pristine destinations.

We stayed at The Cooper Residence during our visit, the largest of the four on the property. Although we caught a glimpse, in preparation, of the stylish hideaways through images on [thelandingnz.com](http://thelandingnz.com), we weren't ready for the beauty of this 'house'. Designed by Cheshire Architects, it is simply impossible to capture the scale and grace it holds.

The house rests on a headland with 360-degree views of the ocean and vast manicured grounds. Its most prominent features are the grand, sea-facing living area and the stone turret; there is no place quite like it. But along with five luxurious bedroom suites (one located in the turret), there are several living areas in which to relax, both indoor and out, a jaw-dropping wine cellar and in every corner, exquisite Māori artefacts and gallery-worthy artworks.

Claire and I were in foodie heaven, exclaiming in raptures over the chef's kitchen, butler's pantry, bar and, most notably, the fragrant herb and vegetable garden, lush with produce.

Every inch of the property was considered, planned and stocked so that during our stay, we never wanted for a thing. Whether warmed by one of the fires indoors or enjoying the sunny sanctuary of the back entertainment area, we spent our evenings indulging in understated elegance.

On our first night, we enjoyed a beautifully presented and utterly delicious dinner prepared by chef Kharla Apiata, accompanied by a bottle each of the Boathouse Vino Rosso and The Landing Chardonnay 2018. The next

evening, we devoured the spoils of our shoot, as featured on the following pages.

Summer was in full force when we visited, so early each morning, I set off on one of the many walking tracks. Along my way, I passed the other three stunning residences.

The first to be built was the aptly named, The Boathouse, sitting on the water's edge at Wairoa Bay. I could happily imagine tumbling out of bed for a morning swim or cooking up the daily catch in its stunning kitchen. Sleeping four, it is perfectly suited to a holidaying family.

Above the bay is the Gabriel Residence, larger, with capacity to sleep eight people. This property is perfect for the active entertainer – with a pool table, sparkling sea views and extensive indoor and outdoor living spaces.

The last residence to be built was the Vineyard Villa, and we all fell in love with its intimate charm. Tucked amongst the grapevines, it sleeps six people and features an idyllic olive-tree dining courtyard and infinity swimming pool.

There is, of course, more on offer at The Landing than eating, drinking, swimming and sleeping (although those things can all be achieved in great style).

Nearby beautiful stretches of private beaches are waiting to be discovered, as is native bush and bird sanctuaries. The Landing's own wine can be tasted and enjoyed, or you can try the walking and mountain bike tracks, a gym and tennis court, boating, fishing and skippered sight-seeing, kayaks and paddleboards, and – a special treat indeed – complementary guided late-night kiwi-spotting walks.

I am incredibly fortunate to have visited several luxury locations during my time as editor of *dish*, but here I was completely beguiled. From the surroundings, to the level of impeccable service, to the residences themselves – The Landing is a very special location for a once-in-a-lifetime experience. [thelandingnz.com](http://thelandingnz.com)

CROQUE MADAME  
BREAKFAST  
CROISSANTS  
(recipe page 50)



Photo courtesy of Josh Griggs



Photo courtesy of Josh Griggs



Photo courtesy of Josh Griggs



CHORIZO, RED LENTIL AND TOMATO SOUP WITH SIZZLED HALOUMI (recipe page 50)

Photo courtesy of Josh Griggs

## Croque Madame Breakfast Croissants

Sarah Tuck's inspired take on a Croque Madame. With a quick and delicious option to a making a béchamel sauce, they're brimming with cheesy goodness and ham to make a fabulous breakfast treat.

4 croissants, halved and opened out like a book	<b>FILLING</b> ½ cup sour cream
200 grams shaved ham	½ cup mayonnaise
4 eggs	150 grams Gruyère cheese, finely grated
oil or butter for cooking	2 tablespoons whole grain mustard
handful rocket leaves	sea salt and ground pepper

**EQUIPMENT:** Line a baking tray with baking paper.

Preheat the oven to 160°C fan bake.

**FILLING:** Stir all the ingredients together and season with salt and pepper.

Spread the bottom halves of the croissants with half of the filling. Top with the ham then the remaining filling.

Place on the tray along with the tops and bake for about 15 minutes, or until golden and crisp and the filling is hot.

Fry the eggs in a little oil or butter until done to your liking.

**TO ASSEMBLE:** Place the croissants on plates and top the filling with an egg and some rocket leaves. Serve immediately. **MAKES 4**

## Chorizo, Red Lentil and Tomato Soup with Sizzled Haloumi

A delicious brothy soup, thick from the red lentils and with the punchy flavours of smoky chorizo and paprika.

3 tablespoons olive oil	1 teaspoon ground cumin
200 grams softly cured chorizo, sliced	sea salt and ground pepper
2 carrots, peeled, diced	¾ cup red lentils
2 brown onions, thinly sliced	400-gram tin cherry tomatoes
1 red capsicum, thinly sliced	5 cups chicken stock
1 tablespoon finely chopped rosemary leaves	<b>TO SERVE</b> 200 grams haloumi, sliced
3 cloves garlic, crushed	olive oil for cooking
2 teaspoons smoked paprika	roasted tomatoes and fresh oregano (optional)

Heat the oil in a large saucepan and add the chorizo, carrots, onions, capsicum, rosemary, garlic, paprika and the cumin. Season generously with salt and pepper, cover and cook gently for 15 minutes, stirring occasionally. *Add a splash of water if the pan gets dry.*

Add the lentils, cherry tomatoes and stock and bring to the boil. Reduce the heat to low and cook, partially covered, for 35 minutes until the lentils are soft and melting into the soup.

**TO SERVE:** Heat a little oil in a sauté pan and when hot, cook the haloumi until golden on both sides. Ladle the soup into bowls and top with the haloumi and roasted tomatoes and oregano if using. **SERVES 6-8**

## Raw Vegetable Salad with Stracciatella (gf) (v)

Apart from all its delicious crunchiness, I love the versatility this salad offers. Using whatever is fresh and best on the day, you can put together all your favourite vege combinations. I allow a couple of good serving-spoonfuls for each person.

<b>SALAD (OUR SELECTION)</b> 1 fennel bulb	assorted baby carrots, scrubbed
½ medium kohlrabi, peeled	<b>DRESSING</b> ¼ cup olive oil
1 small nashi pear	2 tablespoons sherry vinegar or lemon juice
2 baby turnips	2 teaspoons wholegrain mustard
2 large radishes	1 teaspoon runny honey
1 medium yellow beetroot, scrubbed	2 cloves garlic, crushed
2 small orange beetroots, scrubbed	sea salt and ground pepper
2-3 cups thinly sliced white cabbage	<b>TO SERVE</b> 200 grams stracciatella
leaves from 3 Brussels sprouts	⅓ cup chopped and roasted hazelnuts

**DRESSING:** Whisk all the ingredients together and season.

**SALAD:** Thinly slice all the veges, leaving a few baby carrots whole for garnish if desired.

**TO SERVE:** Arrange the veges on a large platter and nestle in the stracciatella. Spoon over the dressing then scatter with the hazelnuts and a few fresh carrot tops, if available. **SERVES 6-8**

GF V

RAW VEGETABLE SALAD WITH STRACCIATELLA



## Slow-braised Shoulder of Lamb with Oregano and Lemon Salsa (gf)

Full-flavoured, rustic and very delicious! Slow-cooking renders this meat so tender and juicy that it can be just pulled apart. The zesty Oregano and Lemon Salsa adds a final flourish.

1.5- to 2-kilogram bone-in lamb shoulder	1 cup chicken stock
1 head of garlic, cloves separated and peeled	sea salt and ground pepper
2 big sprigs rosemary	2 tablespoons brown sugar
2 brown onions, thickly sliced	1 tablespoon red wine vinegar
	Oregano and Lemon Salsa, to serve (see recipe below)

Preheat the oven to 200°C fan bake.

Make 6 deep slits in the lamb and press a clove of garlic into each one. Put the remaining garlic, rosemary, onions and the stock in the base of a roasting dish and season.

Stir the brown sugar and vinegar together, rub all over the lamb and season with salt and pepper. Place fat side up in the dish and roast for 30 minutes.

Take out of the oven, cover with a piece of baking paper then seal the dish tightly with foil.

Reduce the heat to 150°C regular bake.

Cook for about 3½ hours, or until the lamb is very tender when pierced with a skewer. Remove the paper and foil and roast for a further 30 minutes. Let the meat rest for 20 minutes before serving.

**TO SERVE:** Pull the meat off the bones, discarding any excess fat. Spoon over some the cooking juices and cloves of garlic from the dish, and a good dollop of salsa. **SERVES 6-8**

## Oregano and Lemon Salsa (gf) (v)

½ packed cup parsley leaves	1 clove garlic, crushed
2 tablespoons finely chopped fresh oregano	finely grated zest 1 lemon
3 tablespoons olive oil	2 tablespoons lemon juice
	sea salt and ground pepper

Stir all the ingredients together and season generously with salt and pepper. **MAKES ½ CUP**

**COOK'S NOTE:** We served the lamb over hot polenta (see page 109). A creamy potato or parsnip mash would also be delicious. The lamb can be cooked 2-3 days ahead. Cool then cover and chill. Lift off and discard the layer of fat that will have set over the jellied cooking juices. Re-cover the baking dish and place back in a 180°C oven for about 1-1½ hours, or until fully heated through to the bone.

## Chocolate and Ginger Mousse with Honey Roast Pears (gf)

This classic flavour combination sings of autumn! Feel free to serve with a dollop of mascarpone or vanilla bean ice cream.

250 grams dark chocolate, 50-70% cocoa solids, chopped into small chunks	1 large egg yolk, extra
25 grams butter	4 tablespoons caster sugar
¼ cups cream	1 tablespoon stem ginger syrup
2 large eggs, size 7, separated	<b>TO SERVE</b>
	Honey Roast Pears (see recipe below)

Bring a pot of water to a simmer then melt the chocolate and butter with ¼ cup of the cream in a big bowl positioned on top of the pot (you need this bowl to be big because everything else will be added to it at the end). *Don't let the base of the bowl touch the water.* Whisk until the mixture is melted and smooth, then set aside.

Whisk the egg yolks and 3 tablespoons of the sugar in another bowl until pale and the sugar is dissolved. In a third bowl, whisk the egg whites with the remaining tablespoon of sugar until soft peaks form. In a separate bowl whip the remaining cream to soft peaks.

You should now have four bowls in front of you. Stir the egg yolk mix into the chocolate mix along with the stem ginger syrup. Add in a couple of tablespoons of the whipped cream and whisk in so that it loosens slightly. Add the remaining cream and fold in, then add the egg whites and fold in so it is well combined and smooth, if possible without knocking too much air out of it.

Pour into a serving bowl and refrigerate for 3 hours or overnight. Remove from the fridge 15 minutes before serving and serve with roast pears. **SERVES 6-8**

## Honey Roast Pears (gf)

150ml golden syrup	1 tablespoon grated fresh ginger
150 grams caster sugar	3 tablespoons lemon juice
30 grams butter, diced	5 ripe pears, unpeeled
thinly peeled rind of 1 lemon	

Preheat oven to 200°C fan bake.

Combine the golden syrup, sugar, butter, ginger and the lemon rind and juice in a roasting pan big enough to fit the halved pears in a single layer. Place the pan in the oven for a few minutes until everything has melted together then stir to combine.

Halve the pears and scoop or cut out the cores. Add the pears to the pan, cut side down, and spoon over the caramel.

Roast, turning twice during cooking and basting with the bubbling caramel each time. Depending on the firmness of the pears, it can take up to 40 minutes; check every 10 minutes after half an hour of cooking. Leave the pears until warm before serving with the mousse. **MAKES 10 HALVES**

GF

SLOW-BRAISED  
SHOULDER OF LAMB  
WITH OREGANO AND  
LEMON SALSA

ESPRESSO  
MARTINI  
*(recipe page 61)*







Photo courtesy of Josh Griggs

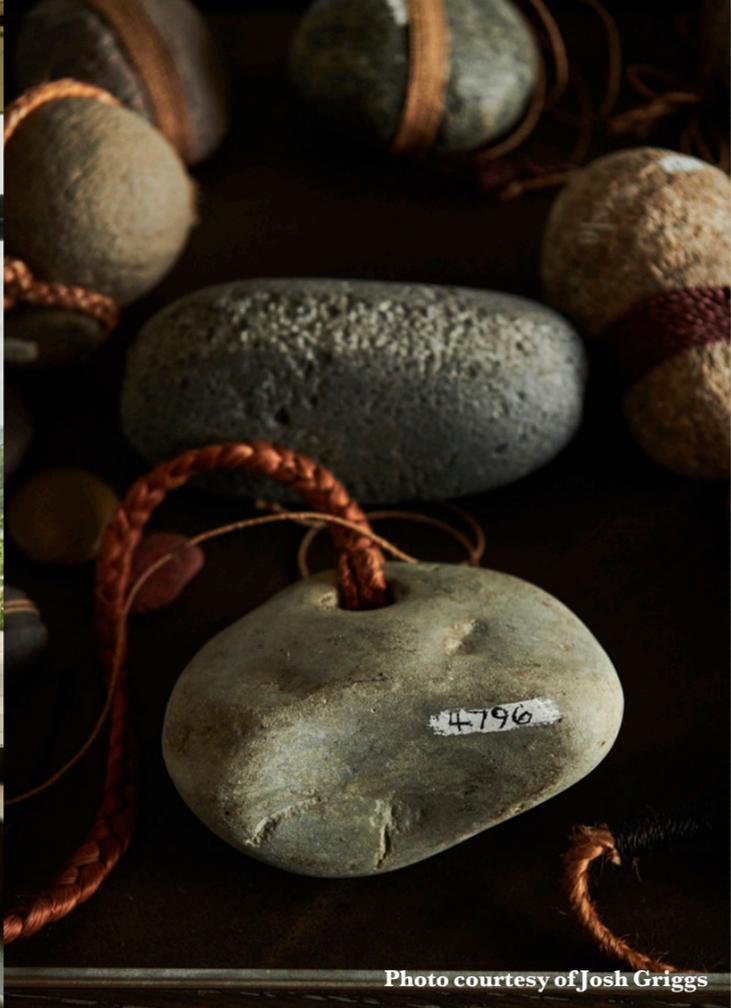


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Photo courtesy of Josh Griggs



Photo courtesy of Josh Griggs

GF

CHOCOLATE AND GINGER MOUSSE WITH HONEY ROAST PEARS (recipe page 52)



Photo courtesy of Josh Griggs

AND TO DRINK...

Drinks editor Yvonne Lorkin suggests matches for these dishes.



**1. CROQUE MADAME BREAKFAST CROISSANTS**

Ham, Gruyère cheese and fluffy pastry – what a combo! For me this breakfast treat is only made finer with fizz.

**The Clos Henri Chapel Block Marlborough Blanc de Noirs Methode Traditionnelle 2018** (\$40) 100% pinot noir has been carefully crafted into individually-numbered bottles of beautiful, biscuit-scented bubbles that when poured, shows delicacy, citrus-centric flavours, nutty nuances and yay-inducing yeasty-ness on the finish. [closenri.com](http://closenri.com)

**2. SLOW-BRAISED SHOULDER OF LAMB WITH OREGANO AND LEMON SALSA**

Two things we Kiwis share with those awesome Argentineans is that we love lamb and malbec as much as they do. So when a great example of their signature red grape is grown locally, it's on like Donkey Kong. The **Ka Tahī Rangatira Seven Barrel Reserve Gimblett Gravels Malbec 2018** (\$28) is a spicy, meaty, berry-soaked, smooth sensation that's a liquid love-fest with slow-cooked lamb. [katahiwines.com](http://katahiwines.com)

**3. RAW VEGETABLE SALAD WITH STRACCIATELLA**

I love the crazy-good crunchiness of these baby veges and the creamy stringiness of the stracciatella

with the absolutely glorious **Greystone Organic Waipara Valley Chardonnay 2019** (\$42). Bursting with ripe, roasted peachy flavours, caramelised toasty complexity and creamy, lemon cheesecake layers on the finish, it's downright delicious with this dish. [greystonewines.co.nz](http://greystonewines.co.nz)

**4. CHORIZO RED LENTIL AND TOMATO SOUP WITH SIZZLED HALOUMI**

Instantly my sauvignon blanc-senses kicked into gear when looking at the heat of the chorizo, the saltiness of the sizzled haloumi and the tanginess of the tomato, however a soft, subtle, more sweet, tropical style is what is called for. The **Monowai Hawke's Bay Sauvignon Blanc 2020** (\$20) has all of that in spades. Lemon posset, sugar snap pea and perky, peachy flavours make it perfect. [monowai.co.nz](http://monowai.co.nz)

**5. CHOCOLATE AND GINGER MOUSSE WITH HONEY ROAST PEARS**

The only thing that could make this chocolate-ginger-honey combo any dreamier than it already is is the **Duncan's Brewing Maple Pancake Imperial Pastry Stout** (330ml \$10). I love the lift of the vanilla, classic maple sweetness, almond meal and milk chocolate on the nose and palate. Creamy, cocoa-driven and outrageously perfect and luxurious to sip. [duncansbrewing.co.nz](http://duncansbrewing.co.nz)

**Espresso Martini**

If you really can't squeeze in another course, how about a drink for dessert? These espresso martinis are a total party starter – you have been warned!

ice cubes	100ml freshly brewed espresso
200ml vodka	
100ml Kahlúa	4 coffee beans, to garnish

Half-fill a cocktail shaker with ice cubes. Add the remaining ingredients except the coffee beans. Shake well and strain into two cocktail glasses. Garnish with coffee beans to serve. **MAKES 2 LARGE OR 3 MODERATE-SIZED MARTINIS**

**Kūmara and Carrot Cake**

I love the earthy notes the kūmara brings to this twist on a classic carrot cake – absolutely perfect with a good strong cuppa or an afternoon coffee.

<b>CAKE</b>	4 large eggs, size 7
2½ cups plain flour	finely grated zest 1 orange
1 cup caster sugar	227-gram tin crushed pineapple, well-drained in a sieve
⅔ cup brown sugar	½ cup sultanas
1 teaspoon each baking soda and baking powder	½ cup sunflower seeds
1 teaspoon each ground mixed spice, ground cinnamon and ground ginger	<b>ICING</b>
½ teaspoon sea salt	250 grams cream cheese, at room temperature
½ packed cup grated carrot	25 grams butter, at room temperature
½ packed cup grated orange kūmara	finely grated zest 1 orange
¼ cups rice bran or other neutral vegetable oil	3 cups icing sugar

**EQUIPMENT:** Grease a 26cm springform cake tin and line the base and sides with baking paper.

Preheat the oven to 160°C regular bake.

Sift all the dry ingredients together into a large bowl and stir to combine. Put the carrot, kūmara, eggs, oil and zest in a food processor and pulse quickly to combine. Fold into the dry ingredients, along with the pineapple, sultanas, and sunflower seeds.

Spoon into the prepared tin and bake for 65-70 minutes, or until a skewer inserted into the centre comes out clean. Turn the oven off but leave the cake in for 5 more minutes. Remove from the oven and ice once cooled.

**ICING:** Mix all the ingredients in a food processor until well combined. (It makes a lot, so freeze any leftovers.)

**MAKES 1 CAKE**

KŪMARA AND CARROT CAKE

**PROP CREDITS:** Broste Sandvig cup with saucer, Dune plates, Diva cutlery and Broste Smoke Martini glass from Indie Home Collective. Kinto Coffee Carafe Set with Stainless Steel Filter from Father Rabbit. Ceramic round bowl, sage, Teak salad servers from Alex and Corban.



Photo courtesy of Josh Griggs