

RECIPES BY

Chef Morgan Norman



Tempura Shrimp and Mango-Avocado Salad with a drizzle of Creamy Chili-Lime Sauce

***Paired with Greg Norman Estates Marlborough Sauvignon Blanc**

Serves 4

1.5 lbs of shrimp, cleaned and deveined (leave whole or cut in half)	2 Tbsp olive oil
2 eggs	1/4 cup Greek yogurt
2 cups sparkling water	1/2 cup mayonnaise
1.5 cups all-purpose flour	2-3 tsp red chili paste or Siracha (depending on your desired heat level)
1 large mango, cleaned, peeled and small diced	1/2 tsp garlic powder
1/4 cup red onion, small dice	1 tsp agave
2 ripe avocados, small-medium dice	Salt and pepper to taste
3 Tbsp fresh basil, finely chopped	Vegetable oil for frying
1 Tbsp fresh mint, finely chopped	1 head of butter lettuce, cleaned, removed from core and leaves left whole
1/4 cup fresh lime juice	

Tempura Shrimp...

Ask your butcher to clean and devein the shrimp. Remove tails (if not already removed) and season lightly with salt and pepper.

To make the tempura batter, in a large bowl, whisk sparkling water and egg together until incorporated. Add flour and stir until just combined. Set aside until ready to dredge the shrimp in.

To prepare the Shrimp-Mango Salad...

In a medium size mixing bowl, add the mango, red onion, avocados, basil, mint, olive oil and 1-2 Tbsp lime juice. Season lightly with salt and pepper. Mix to gently incorporate flavors and set aside.

To make the creamy chili-lime sauce....

In a medium size bowl, add the yogurt, mayonnaise, 1 Tbsp lime juice, chili paste or siracha, agave and season with salt and pepper. Mix well to incorporate all the flavors. Set aside until ready to plate.

In large wok or saucepan, heat the vegetable oil to 325° F. Drop the shrimp (whole or pieces) into the tempura batter and let soak. Remove shrimp from the batter in small batches, best using a fork to let excess batter drop off. Drop the battered shrimp into the oil and let cook until the pieces of shrimp float to the surface and the tempura batter looks lightly golden-white in color. Using a slotted spoon, remove the shrimp and set onto a plate, lined with paper towels (to absorb excess oil). Cook the shrimp in 2 or 3 parts to allow the oil to remain at temperature.

To serve....

Place a whole butter lettuce leaf on a plate, facing upward to make a cup-like shape. Spoon the mango salad onto the lettuce. Then generously layer shrimp on top of salad. Using a spoon, drizzle the chili-lime sauce over salad. Garnish with thinly sliced basil leaves and serve.



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Grilled Elk Steaks with Blackberry-Shiraz Sauce

*Paired with Greg Norman Estates Limestone Coast Shiraz-Cabernet

Serves 4

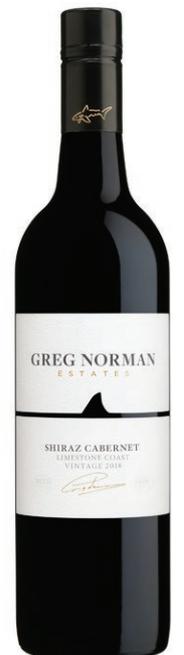
2.5lbs of Elk (Choice of tenderloin or steaks)	1 small shallot, small dice
2 cups fresh blackberries, cleaned	2 cups of Shiraz
1 Tbsp fresh thyme	1 Tbsp butter
1/2 Tbsp fresh rosemary	Olive oil
2 cloves of garlic, smashed	Salt and pepper

To prepare Blackberry sauce....

In medium sauce pan, add the blackberries, thyme, rosemary, garlic and shallot. Season with salt and pepper and cook over medium heat until slight simmer. Reduce heat and let lightly simmer for 20-25min. You want the blackberries to start breaking down. You can even take the back of a spoon and mash the blackberries in the pan to get juices flowing. Strain the blackberry sauce to have a smooth and clean sauce. Can let simmer a bit longer if consistency is not yet right. Add butter at end and stir to melt into sauce. You want it thicker than it started out as and where it will easily coat the back of a spoon.

Generously season the elk with salt and pepper. Over hot grill, place elk and cook according to size/thickness of each steak. The thicker the steak, the longer it will take to cook. Turn elk and grill on other side. Remove when just done and set aside to continue cooking and let juices settle.

Once elk has sat off grill for approx. 5min, cut the steaks or tenderloin against the grain and plate. Generously spoon the sauce over the elk and serve.



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Down Under Hamburger With Rocket & Fried Egg

***Paired with Greg Norman Estates Limestone Coast Shiraz**

A grilled, ground chuck patty is transformed into a decadent treat with the addition of a fried egg, sliced beets and fresh arugula. The purity of fruit and spicy character of Greg Norman Estates Limestone Coast Shiraz makes it a great match for this burger from Down Under.

Serves 4

1 lb. ground chuck	4 whole eggs
2 Tbsp. Worcestershire Sauce	1 jar sliced beets, drained
2 tsp. dried oregano	1 cup rocket (aka: Arugula)
1 Tbsp. Ketchup	Olive oil
2 tsp. coarse sea salt	Mayonnaise
2 tsp. freshly cracked black pepper	Ketchup, extra
4 hamburger buns or Ciabatta Rolls	

In large mixing bowl, combine ground chuck, Worcestershire sauce, 1 Tbsp. ketchup, sea salt and fresh pepper. With hands, mix until everything is well combined.

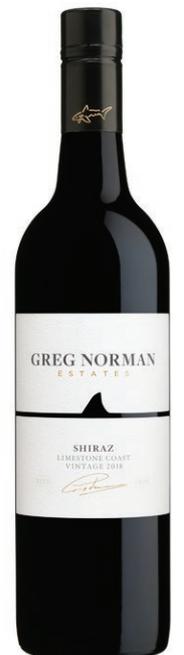
Section off the meat into four equal parts; using hands, form chuck into patties. (Note: Once patties are made, make a pretty deep thumb print in center of patty. This will ensure a flat hamburger once cooked).

Either over an open grill or over a stove-top grill pan, cook hamburger patties to desired temperature. Set aside and keep warm. If preferred, grill/toast up hamburger buns over grill.

In a medium sauté pan, over high heat, add 1 Tbsp. olive oil to coat bottom of pan. Fry 2 eggs at a time until the whites are just cooked through but not to the point that the yolks is cooked through (Note: You want the yolk to remain soft and runny). Cook remaining two eggs.

To prepare hamburger, place cooked patty on prepared bun. Add sliced beets, rocket and gently place fried egg on top. If desired, spread mayonnaise on top part of bun and place on top of burger to finish.

The Aussie way of eating this burger is to let the yolk break open and run into the meat and bun. It is a bit messy but tastes amazing!



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Norman Family Whole Roasted Chicken

***Paired with Greg Norman Estates Russian River Chardonnay or Santa Barbara Pinot Noir**

This Classic Roast Chicken recipe is a go-to favorite in our family! Growing up, I remember we would enjoy this every Sunday night and would always appreciate the overwhelming aromas it would create in the house while cooking! Because of the use of citrus and herbs, this chicken can pair beautifully with both our Russian River Chardonnay or our Santa Barbara Pinot Noir. Try pouring a glass of both wines over dinner and see how each brings out different components of the chicken - the Chardonnay with the citrus and butter and the Pinot Noir with the herbs, roasted chicken skin and tender meat.

Serves 4

(1) 5-6 lb. roasting chicken	1 Tbsp fresh basil
2 lemons	3 cloves garlic
1 small orange	1 Tbsp honey
1 Tbsp lavender buds	1 small yellow onion, quartered
1 Tbsp fresh thyme	extra virgin olive oil
1 Tbsp fresh rosemary	2 Tbsp unsalted butter, softened
1 Tbsp fresh oregano	sea salt and black pepper



Preheat the oven to 350° F.

Remove gizzards and clean cavity of chicken completely. Pat dry. Using a mortar and pestle (or food processor/blender), add the zest of 1 lemon, lavender buds (if available), thyme, rosemary, oregano, basil, 1 garlic glove, sea salt and pepper to taste. Grind to paste-like consistency. Add 2 - 4 tsp of olive oil and honey to mortar, and grind again to incorporate all ingredients (if using food processor/blender, make sure to pulse gently - don't create smooth paste).

In small bowl, add butter, 1-2 Tbsp olive oil, zest of lemon, and salt and pepper to taste and stir. Using fingers, gently work skin away from chicken breast and slather lemon-butter under skin, careful not to break the skin.

Gently spread lemon-lavender paste over chicken. If too dry, drizzle a little more olive oil over chicken. Season chicken with salt and pepper. Place onion, the other 2 garlic cloves, and 1 lemon, quartered, plus any remaining herbs into the cavity of chicken. Truss the legs of the chicken and place on rack in roasting pan. Place in oven and roast for approximately 1 1/2 hours or until the juice runs clear from the thigh. Remove from oven and let sit 10 minutes prior to serving. Pour the roasting juices through a sieve and serve with chicken.



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Lemon-Garlic Stuffed Roasted Artichokes

*Paired with Greg Norman Estates Russian River Chardonnay

Serves 4

2 large globe artichokes (look for ones with leaves that are tight to core)

1 cup bread crumbs

4 cloves fresh garlic, minced

1/2 cup freshly grated parmesan cheese

3 Tbsp fresh lemon juice

Zest of 1 lemon

2 Tbsp dried oregano

1 Tbsp dried thyme

1/2 cup (plus a bit more) olive oil

Salt and pepper

Dipping Sauce:

1/2 cup mayonnaise

1/2 cup Greek yogurt

1/4 cup olive oil

3-4 Tbsp freshly squeezed lemon juice

2 tsp garlic powder

Salt and pepper



Preheat oven to 375° F.

To prepare artichokes, cut off stem at base of artichoke. Using a large chef knife, cut 1/4 top of artichoke off, making a flat top. Using kitchen scissors, trim off pointy tips of all the outer leaves.

In a large sauce pan, fill half way full with water. Add trimmed artichokes to water and let cook in boiling water for 20-25min. Remove artichokes from water and place in large roasting/baking pan.

In medium sized mixing bowl, add bread crumbs, garlic, parmesan cheese, lemon juice and zest, oregano, thyme and olive oil. Season with salt and pepper. Stir all ingredients together until mixed well. The bread crumbs should be slightly moist from the olive oil and lemon juice.

Using your fingers, gently open up the artichoke leaves so they look to have "bloomed". Gently spoon bread crumb mixture into the crevices of the leaves and all over the top of the artichoke, making sure there is a good amount of the bread crumb mixture throughout the entire artichoke. Drizzle olive oil over top of artichoke and bread crumb mixture for additional moisture. Put artichokes in preheated oven and cook for approximately 25-30min or until top of artichokes are roasted and golden in color.

To make dipping sauce, mix all ingredients together in mixing or serving bowl and serve alongside stuffed artichokes. Enjoy!



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Grilled Pork Tenderloin with Guava Glaze and Orange-Jalapeno Sauce

*Paired with Greg Norman Estates Paso Robles Cabernet Sauvignon

Serves 4

2 pork tenderloins, about 1 1/2 lbs each

Vegetable oil

Salt and freshly ground pepper

Guava Glaze:

3/4 cup guava jelly

2 Tbsp Dijon mustard

3 Tbsp orange juice

Salt and black pepper to taste

Orange-Jalapeno Sauce:

1/4 c. fresh lime juice

2 cups freshly squeezed orange juice

2 cloves garlic, finely chopped

1/4 jalapeno, seeds removed and finely chopped (NOTE- if you want more heat, leave seeds in)

1/2 small red onion

1 1/2 tsp ground cumin

1 tsp agave or honey



Heat grill to high. Brush pork with oil and season with salt and pepper. Grill for 3-4 minutes. Turn the tenderloins and brush with guava glaze and cook another 4-5 minutes, brushing with glaze every few minutes. Remove from the grill, brush with more of the glaze and let rest for 10 minutes. Slice into 1/2-in thick slices and drizzle with the sauce.

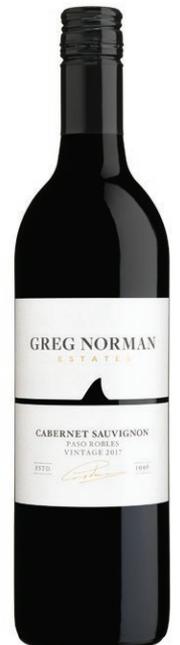
Guava Glaze:

Whisk ingredients together in a small bowl and set aside.

Orange-Jalapeno Sauce:

In a small saucepan, combine citrus juice, onion, garlic, jalapeno and cumin. Cook over medium high heat until reduced by half. Season with salt and pepper. Strain and set side aside until ready to serve.

Serve over Coconut Rice with finely chopped fresh mint leaves sprinkled on top.



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Pesto-Parmesan Crusted Salmon over Toasted Pine-Nut Quinoa

*Paired with Greg Norman Estates Santa Barbara Pinot Noir

Serves 4

2 lbs Salmon, skin on or off (*preferably wild)	1 1/2 cup quinoa
3 Tbsp basil pesto	3 cups chicken broth
3/4 cup bread crumbs	1 Tbsp butter
1/4 cup freshly grated parmesan cheese	1/4 cup pine nuts
1/2 tsp freshly ground black pepper	1/4 cup finely chopped fresh Italian parsley
3 Tbsp olive oil	

Heat the oven to 400° F.

To prepare the Pine-Nut Quinoa

Add pine-nuts to a medium-sized dry sauce pan. Turn heat to medium and carefully toast the pine-nuts for approx. 3-4 min, constantly moving/stirring them to avoid burning. Once you start to see a slight golden brown color to outside, turn off heat and remove pine-nuts from pan. Set aside in small bowl.

In same saucepan, over high heat, add chicken stock and butter and bring to a slight simmer. Add quinoa, stir and let simmer for 1min. Reduce heat to low and let cook for 10 min. Turn off heat and let sit for additional 15 min.

To prepare the salmon....

Cut salmon into 6oz filets (or have your fishmonger do this for you). Lay filets out on oiled baking tray. Gently spread 1-1½ tsp of basil pesto on top of each salmon filet. In a separate bowl, mix together the bread crumbs, parmesan cheese, black pepper and olive oil until well incorporated and the bread crumbs are moist with olive oil. Spoon approx. 1-2 Tbsp of this bread crumb mixture on top of pesto on each salmon filet. You want a thin, even layer across the top of the filet. Lightly drizzle top of salmon filets with olive oil.

Put salmon in pre-heated oven for approx. 15min. Increase oven to 425° F and continue to cook salmon for additional 5-7min or until top breadcrumb crust becomes golden brown and crispy. Remove from the oven and let sit.

To prepare the dish....

Add the toasted pine nuts to the cooked quinoa and using a fork, fluff the two together. Add in the finely chopped Italian parsley.

Spoon the quinoa onto you plate. Gently lay the finished salmon filet over the quinoa and sprinkle with any additional parsley you might have.



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Grilled Ribeye with Tamari-Butter Wild Mushrooms

***Paired with Greg Norman Estates Limestone Coast Cabernet Sauvignon**

Serves 4

4 10oz boneless rib-eyes, preferably Australian Wagyu or Grass-fed ribeye	3-4 cloves fresh garlic, finely minced
2.5 lbs wild mushrooms (shiitake, oyster, chanterelles, hen of the woods), sliced into bite-size strips (shiitake), large bite-size pieces (chanterelle, oyster and hen of the woods), etc.	1/2 lb (1-stick) unsalted butter
	1/2 cup Tamari
	1/4 cup Mirin
	3 Tbsp freshly chopped Italian-parsley
	Salt and pepper

**The more random the cut, the more natural the mushroom looks. But cut however you wish to serve them atop your ribeye. You can't go wrong.*

Generously season rib-eyes with salt and pepper on both sides. Set aside.

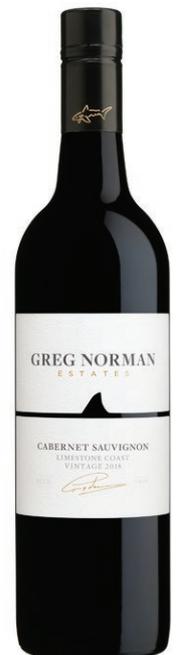
To prepare mushrooms...

In a large saute pan, over medium heat, add 3 Tbsp butter and slowly let melt. Add shiitake mushrooms and let slowly cook 10 minutes, stirring occasionally. Add garlic and remaining mushrooms. Add another 3 Tbsp of butter and continue to cook mushrooms slowly over medium-low heat for 20 minutes, gently mixing throughout. Once cooked through, gently remove mushrooms and set side in a bowl, keep any remaining liquid in the saute pan.

In the same saute pan, add remaining butter, tamari and mirin. Cook together for approximately 10-15 minutes over medium-low heat, letting it simmer near the end. Reduce heat and gently add mushrooms back to pan. Gently incorporate all ingredients together and cook over low heat for another 10 minutes over low heat. Remove from heat and set aside until ready to serve.

On a preheated grill, add rib-eyes and let cook on one-side, without turning for 5-6 minutes. Turn steaks over and cook additional 5 minutes for medium-rare, or longer depending on how you prefer your steak cooked. Be careful not to turn your steak more than once. This will create a nice crusty grilled exterior that works nicely with the decadent tamari-mushrooms. Once rib-eyes are cooked to your desired level, remove from heat and let sit on cutting board for ideally 5-6 minutes.

To serve, cut rib-eyes into strips against the grain. Generously spoon mushrooms and tamari-butter sauce over mushrooms and steak. Sprinkle with freshly chopped parsley and serve.



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Morgan-Leigh Norman

Proprietor & Brand Ambassador

Morgan-Leigh Norman is the daughter of legendary Australian golfer and entrepreneur Greg Norman. Growing up with a father who always inspired and motivated her to follow her dreams and never settle, Morgan has created a life based around her passion for family, her culinary talents and adventurous interests.

Morgan was taught how to scuba dive at the age of eight and since has become a Master Diver, logging hundreds of dives in some of the deepest, technical and most exotic waters around the world.

Spending childhood traveling the world with her family on the PGA Tour, Morgan developed a love of the world and travel. After graduating from Boston College, Morgan's passion for food and wine led her to Italy and Australia to hone her skills and broaden her palate. After receiving her culinary degree, Morgan-Leigh's passion ultimately lead her to the Napa Valley where as a professional chef at three different wineries she fine-tuned her culinary skills to complement the beautiful wine that was all around her in the valley.

Morgan's talent and passion as a chef lead her to Greg Norman Estates, where she has played an instrumental role in repositioning the brand as well as representing the family business with both trade and consumers.

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