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# Hunter's Stew Wellington with Kona Coffee Cherry Chutney

Total time: 9 hrs 59 min Yield: 5 servings

## Ingredients

3 lb smoked ham hocks  
water  
ice  
2 Tbsp vegetable oil  
2 lb beef, medium diced  
750 mL pinot noir red wine  
1/4 cup tarragon  
1 cup thyme  
1 cup rosemary  
1/4 cup Italian parsley  
1/2 cup Hamakua Ali'i mushrooms (Oyster mushrooms), sliced  
2 1/2 lb onion, divided  
1 lb carrot, medium diced  
garlic, minced, divided  
1 Tbsp black peppercorns, ground  
salt  
1 cup tomato paste  
2 Tbsp 4 grain mustard or horesradish  
1 lb potato medly (sweet potatoes, white potatoes), medium diced, skin removed (optional)  
3 pkg puff pastry  
egg wash  
2 cup sugar  
1 cup white vinegar, distilled  
6 cup Kona coffee cherry skin an juice only (discard the beans)  
1/2 cup dried figs, thinly sliced  
1/4 cup candy ginger, fine julienne  
1/4 tsp dried Hawaiian chili peppers, minced  
1 tsp cinnamon, ground  
1/2 cup cornstarch slurry

Prep Time: 20 min Cooking Time: 9 hrs 39 min Total Time: 9 hrs 59 min

## Instructions

Place ham hocks in a pot filled with enough water to cover the meat then boil for 4 to 6 hours or until soft. Discard the water then add ice into the pot to cool quickly, set aside. Drain ham hocks, debone and medium dice then set aside.

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Next start a pot, big enough to fit your ingredients (with enough room to stir), on high heat. After 2 to 4 minutes add oil then start to brown the beef. Add the beef slowly just enough to cover the bottom of the pot, avoid overcrowding. While browning the beef, remove in small batches until all browned. Try not to burn or scorch the pot. Do not drain the pot residue, on the bottom is the entire flavor!

Deglaze the pot with red wine for about 3 to 5 minutes. Add beef back to the pot, tarragon, thyme, rosemary and Italian parsley and add 1 quart water and let it boil till soft. Check water occasionally to maintain the water level. When meat is tender, add Hamakua mushrooms, 2 lbs. onions, carrots, 1 cup garlic, black peppercorns, salt to taste, tomato paste and mustard or horseradish to the pot and let simmer on medium heat until vegetables are tender. Place in ice water bath to cool to 40°F then refrigerate.

For the potato medley, boil potatoes in salted water (1 tbsp. to 1 gal. water) until soft. Let potatoes cool completely.

When everything is cool, in a clean baking pan, place a few sheets of puff pastry down then place a 12" by 3" section of potato on top. (Note: Keep in mind you are trying to wrap all ingredients in the pastry to bake.) Place a layer of hunter's stew on the potato layer. Fold the access up then cover the top with more puff pastry. Place in the fridge for 30 minutes to an hour. Before baking, brush with an egg wash for a nice golden brown look. Heat oven to 325°F then bake till golden brown and serve.

For the Kona coffee cherry chutney, add sugar, white vinegar, Kona coffee cherry skin and juice only, ½ lb. (1 cup) onion, dried figs, candy ginger, 1 clove garlic, Hawaiian chili pepper, and ground cinnamon to a pot. Let boil for 5 to 10 minutes stirring occasionally. Pour cornstarch slurry into mixture then set aside to cool for an hour. Serve aside wellington.

### **Source:**

Ash Danao, Kona Coffee Recipe Contest Winner: Professional Savory – 3rd Place