

## Carpaccio of Snapper with Lime, Orange, Lemon and Thyme

Serves 4-6 as a shared entrée

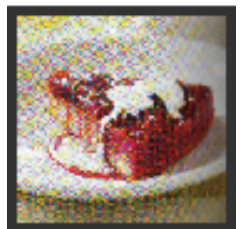
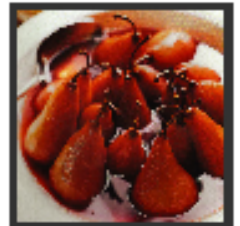
### Ingredients

500 g pink snapper, or other soft flesh fish  
1 orange, juiced  
1 lemon, juiced  
1 ½ limes, juiced  
¼ cup EVOO  
6 sprigs thyme, leaves picked and finely chopped  
sea salt

### Method

Using a very sharp knife, thinly slice the snapper on an angle approximately 2-3 mm thick. Individually place the sliced fish on a platter that has a high lip, so that each slice of fish touches but doesn't overlap. Sprinkle with sea salt.

In a bowl combine the juice of the orange, lemon and lime and add the EVOO. You want a slightly sour taste; however the juice of the orange will have mellowed the sourness of the lemon and lime. Pour evenly over the fish and press fish into the liquid if necessary. Cover with cling wrap and leave to marinate in the fridge for 3-4 hours. Sprinkle thyme over the fish with a drizzle of EVOO and serve with crusty bread as a shared entrée.



## Calamari Fritti

Serves 8 people for canapés

### Ingredients

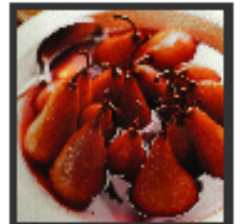
1 kg cleaned medium sized calamari (tubes and tentacles)  
Vegetable oil for frying  
150g plain flour  
150g corn flour  
4 tsp table salt  
2 tsp ground white pepper  
150 ml milk

### Method

To prepare the calamari, clean out the tube of any cartilage or mucus and remove the tentacles. There should be a hard beak that you can feel which the tentacles are attached too, these need to be removed.

You can choose to either cut the calamari into rings about 5 mm thick or alternatively cut into 5 mm rings but not the whole way through. The result should be a whole tube with a solid strip up one side, and half rings on the other.

Pre heat oil in a deep fryer if you have one to 180°C or alternatively heat the oil in a deep saucepan, only filling halfway up. Sift the flours together and mix in the salt and pepper. Dip the calamari in the milk and then into the flour mixture. Shake off the excess flour. Deep fry the calamari until golden, this will only take a couple of minutes. Do not over load the oil or it will drop the temperature too low and the calamari will stew instead of frying and not become crisp. Drain the calamari on absorbent paper, and serve immediately with lemon wedges. You can also serve with an aioli if you would like.



## Grilled Barramundi with a Green Mango Salad

Serves 4

### Ingredients

4 x 180 g barramundi fillets	½ cup picked coriander leaves
2 tblsp vegetable oil	½ cup picked mint leaves
2 large green mangoes	1 stalk lemongrass finely chopped, the white only
2 x red chilli, julienned	8 lime leaves finely sliced
2 x sticks of spring onion	
2 tblsp roasted peanuts, crushed	

### Dressing

3-6 birds eye chillies	4 tblsp lime juice
2 tblsp fish sauce	2- 4 tsp white sugar

In a mortar and pestle pound the chillies with a little bit of salt and then add in your sugar and mix into the chilli paste. Add in your lime juice and fish sauce and combine well, taste to check the seasoning, you are looking for a balance of flavor between the sweet, sour, hot and salty. Adjust if needed.

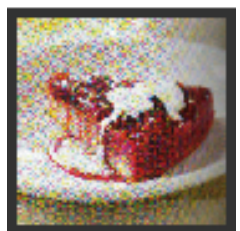
### Method

Julienne green mango finely and place in a bowl with the chili, coriander, mint, spring onion, lemongrass and lime leaves.

Meanwhile preheat a grill plate or fry pan to a high heat and add in the vegetable oil. Place the fish skin side down and season with a little sea salt. Leave to cook halfway through, allowing the skin to colour and caramelize well and then turn over and allow to finish cooking.

Dress the salad and garnish with the peanuts and serve on the side of the grilled barramundi. I recommend that if you have any sweet fish sauce made, that you drizzle a little over the fish and also the salad.

See Sweet Fish Sauce recipe attached



## Sweet Fish Sauce

(makes 350 ml store in air tight container for upto 4 weeks)

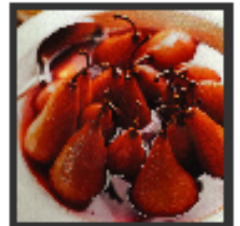
1 x 500 gm disc palm sugar, crushed  
½ medium red onion, sliced  
1 stalk lemongrass, bruised

4 kaffir lime leaves  
100 ml tamarind pulp  
100 ml fish sauce

## Method

Place the palm sugar in a pot with 100 ml water and dissolve over a medium heat. Once the sugar has melted, add the lemongrass, onion and lime leaves and bring to the boil allowing the sauce to caramelize lightly, approximately 5 – 8 minutes. To stop the caramelization, add the tamarind pulp and fish sauce and turn onto a low heat stirring until combined. The taste should be sweet and salty with a hint of sour. Strain the caramel and allow to cool.

To make the tamarind pulp, place ½ pack tamarind seed in a bowl and mix with ½ cup of water kneading it well with your hands. You want a thick consistency, however it must be thin enough to strain through a metal sieve, therefore add more water if required.



## Dolci Chocolate

Serves 4

### Ingredients

½ pure whipping cream  
½ cup milk  
100 g cooked quality dark chocolate, chopped  
2 tblsp caster sugar  
3 egg yolks  
1 tsp vanilla extract

### Method

Place the cream and milk in a saucepan over medium heat and bring to just below the boiling point. Add the chocolate and stir until it has combined well and then remove from the heat.

In a stainless steel mixing bowl, whisk the egg yolks, sugar and vanilla until just combined, slowly add in the chocolate mixture, stirring continually.

Carefully pour the mixture into 4 ramekins or heatproof dishes or glasses and then place in a baking tray and pour in hot water to come half way up the side of the ramekin.

Bake in an oven at 160 degrees for about 25 minutes or until they are just set but still slightly wobbly.

Remove from the water bath and chill in the fridge for at least 4 hours.

Serve the dessert with some fresh strawberries on the side.

