



TAMARIND AND PALM SUGAR PRAWNS WITH LYCHEE AND BABY COS

You will need:

- 30 ml canola oil
- 2 shallots, peeled and chopped
- 2 cloves garlic, peeled and chopped
- 1 tbsp fresh ginger, grated
- 0.5tsp turmeric
- 0.5tsp cumin seed
- 15ml lime juice
- 30ml dark Soy sauce
- 2tbsp tamarind pulp
- 1tbsp palm sugar
- 100g vine ripened tomatoes, chopped
- Garnish: snow speas, sliced shallots, fresh coriander

For the Dressing:

Heat oil and sauté the shallots, garlic and ginger.
Add the turmeric and cumin, then the lime, soy, tamarind and sugar.
Cook for 2 more minutes.
Add the tomatoes and cook for 5 minutes.
Blend and pass through a fine sieve.
Allow the dressing to cool.

For the Prawns:

Sautee 3 peeled prawn tails per person.
Coat the prawns in the dressing.
Set aside.

To serve:

Tear up the baby cos, mix with the prawns, finely sliced snow peas, sliced shallots and fresh coriander to taste.
Add a little more dressing and present.

www.thedifference.co.nz





BALINESE BEEF WITH GREEN BEAN SAMBAL

You will need:

For the Marinade:

- 100ml Soy sauce
- 100ml water
- 50g brown sugar
- 1 cinnamon stick
- 1 star anise
- 1 dried chilli, crushed
- 1tsp fennel seed
- 1tsp coriander seed
- Combine all the ingredients in a pot and bring to the boil, then simmer for 5 minutes.

For the Beef:

- 600g Sirloin, cleaned of 30% of the fat
- Soak the beef in the marinade overnight

For the Bean Sambal:

- 240g beans, topped and tailed
- 1 small green chilli, minced
- 1 small red onion, finely sliced (approx 60g)
- 2 tbsp long thread coconut, toasted
- 60ml coconut cream
- Salt to taste

Prepare the Bean Sambal:

Blanch the beans so they are still crisp but cooked.

Mix the chilli, salt, and red onion with the beans and leave for 30-minutes.

Mix in the coconut cream and lastly the thread coconut.

Prepare the Beef:

Sear all sides of the beef and cook to 55 C.

Rest for ten minutes.

Slice and present with the beans

Serves 4

www.thedifference.co.nz





GRILLED SPICED PINEAPPLE

You will need:

Spiced Syrup:

- 200ml water
- 150g Sugar
- 1 vanilla Pod
- A touch of fresh black pepper
- Cook the syrup, simmering for 10 minutes

Prep the pineapple:

Skin and divide the pineapple into 8 pieces
Place into a pan and cover with the syrup
Cook for 8 minutes then leave to cool in the syrup
Remove from the pan and place onto a heated grill plate to caramelize.
Do not burn!

To Serve:

With Vanilla crème fraiche, ice cream or champagne

www.thedifference.co.nz

