



CURED SCALLOP WITH SASHIMI OF HAPUKA, LAVENDER APRICOT AND LIME OIL

You will need: (per person):

- 2 scallops
- 40g of Hapuka
- Brown coffee sugar
- Rock salt
- 1 dried apricot per person
- Water
- White sugar
- Lavender flowers
- Camomile
- Agar Agar
- Lime Oil

Method:

- Slice the scallops and soak, covered, in White Balsamic Vinegar for 6 hours
- Make a cure mix of 3 parts brown coffee sugar and 1 part rock salt. Coat the Hapuka in this cure and refrigerate for 24 hours before slicing finely.
- Warm the apricots in a syrup of equal parts water and sugar and a couple of lavender flowers. Bring up to the boil, then cover pot with a lid and soak till ready to serve.
- Make a tea by steeping the Camomile in boiling water. Add 1 gram of Agar Agar powder to every 120ml of tea. Whisk the Agar Agar through to dissolve. Cool in a container, then dice.
- Present and serve with a drizzle of lime oil and fresh micro greens

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HOT SMOKED SALMON, SPICED GAZPACHO QUINOA SALAD, MINT AND PINENUTS

You will need: (per person):

- 50g Salmon
- Dijon mustard
- Brown sugar
- Toasted pinenuts

For the salad:

- Cucumber
- Tomato
- Red onion
- 15g Quinoa per person

For the Gazpacho dressing:

- 4-5 ripe tomatoes
- $\frac{3}{4}$ cucumber, peeled & roughly chopped
- 1 green capsicum, deseeded & roughly chopped
- 2 cloves garlic, peeled
- Spanish Extra Virgin olive oil
- Sherry or red wine vinegar
- Sea salt
- Freshly ground black pepper

Method - Salmon:

- Marinate the salmon in 1/3 dijon mustard and 2/3 brown sugar, then hot smoke for 12 mins

Method - Salad (you'll need approx 60g per person)

- Largely dice cucumber, tomato and red onion
- Cook 15g of quinoa per person, rinse cold and dry
- Large mint leaves

Method - Gazpacho Dressing

- Blitz everything in a blender and season to taste

To serve:

- Serve in cartons
- Mix the salad components together and dress with the Gazpacho dressing.
- Fold in big leaves of mint shredded by hand.
- Place the salmon on top and sprinkle toasted pinenuts

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TAMARIND PRAWN WITH LYCHEE, CUCUMBER, AND BASIL

You will need:

- 3 prawn tails per person
- 2 shallots, peeled
- 2 cloves garlic, peeled
- 1 tblsp fresh ginger
- 1/2 tsp turmeric
- 1/2 tsp cumin seed
- 15ml lime juice
- 30ml dark soy sauce
- 1 tblsp palm sugar
- 100g vine ripened tomatoes

For the Garnish:

- Chilli
- Wong bok cabbage
- Purple Basil or Shisu

Method - Dressing:

Sautee the shallots and ginger. Add the spices and cook for five minutes.
Add the lime, soy, tamarind and palm sugar and cook slowly for ten minutes.
Add the tomatoes and cook for a further 5 mins until tomatoes are soft.
Blend and pass and then cool until ready to use.

Method - Prawns

- Clean the prawn tails, then cook them off.
- Once cooled, coat with the tamarind dressing.
- Mix in sliced chilli, finely sliced wong bok cabbage and basil.

To serve:

- Present with shisu or purple basil and crisp shallots

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