

SEXY FOOD TWO WAYS

Sometimes just a nibble will do; occasionally you'll want more! Philip and Stephanie from The Difference show us how to enjoy sexy food either as a canapé or as an entrée.





OYSTERS

Canapé

- 1 oyster per glass – I have used Bluff, but any fresh will do
- Wakami seaweed – enough to layer
- Salmon Caviar
- Sea Salt
- Lemon

Season the oyster with a little sea salt and a drop or two of lemon juice. Layer the wakami, oyster and caviar and serve.

Entrée

- 6 oysters per person plus shells
- 60g Wakami per person
- Lemon
- Cucumber – peeled and cut into short sticks
- Aoraki salmon caviar - approx 3tsp for 6 oysters

Rock salt and egg white / crushed ice

Firstly whip the egg white to soft peak. Add enough white to the rock salt to form a firm mix. This is to sit the shell on top of so it doesn't move on the plate. You could also use crushed ice.

Season each oyster with a little lemon and sea salt. Place 10g Wakami on each shell, then the seasoned oyster. Place the strips of cucumber on the oyster and garnish with caviar.

Serve with Billicart Salmon Rose Champagne - perfect!

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SAKE AND VANILLA POACHED TOMATOES WITH CARMELISED ONIONS AND BLACK SALT

Canapé

Makes 6

6 small vine tomatoes, blanched, with skins removed

For the poaching liquor:

100ml sake, 100ml Mirin, 2tbsp palm sugar, 1 vanilla stick – scrapped, juice of 1 mandarin, and 1 peel of the same mandarin.

Put altogether in a saucepan and slowly dissolve the sugar. Bring to a simmer. Cook very slowly for 5-minutes, then cover and leave for 30-minutes. Place the peeled tomatoes in the liquid and cover again. Leave in the liquid overnight.

For the caramelised onion:

2tbsp olive oil, 3 onions – finely sliced, 2tbsp brown sugar, 2tbsp balsamic vinegar.

Heat oil in a large fry pan over low heat. Add the onions and a good pinch of salt, and cook very slowly for 15-20 minutes, stirring occasionally to prevent them from catching. Don't be tempted to turn the heat up - you don't want the onions to burn! When onions are softened and tinged golden, add sugar and balsamic - this will start the caramelisation process. Cook onion over low heat for a further 5-10 minutes, stirring occasionally, until sticky and caramelised.

Whipped goat's cheese – place 100g in a mixer and slowly beat to soften the texture.

To present – place the onion in a white spoon, cut the tomato and place a little goat's cheese on top. Season with black salt (www.himalayansalt.co.nz). Place the tomato on the onion and serve.

Entrée

Cut out puff pastry disks. Using a fork, make small holes in the middle to prevent too much rising. Place the caramelised onion around the pastry disk. Cut the tomatoes and put on top. Then dot the goat's cheese about. Bake for 15 to 20min at 180C.

Serve with a dressing made from olive oil and the cooking syrup. Garnish with the black salt and beetroot leaves.

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KUMARA ROSTII WITH ROASTED CURED VENISON AND OLIVE TAPENADE

Canapé

For 6 Rostii x 35g:

150g potato, 150g gold kumara

Finely grate both potato and kumara. Place in a tea towel and squeeze to remove extra moisture. Add to this 40g melted butter, 6g salt, 5g chopped thyme.

Mix and then place mixture onto baking paper, and push into a cutter approximately 3.5cm wide. Repeat with the rest of the mix.

Cook on a hotplate or in a fry pan to colour each side, then pop into the oven for 11 minutes on 180C.

Cured Venison:

200g venison Denver, 100g brown coffee sugar, 35g rock salt, 4g fennel seed, 3g juniper berry.

In a pestle and mortar break the fennel and juniper. Mix in the salt and sugar. Cover the venison with the salt mix and refrigerate for 2 days. Wipe mixture off and put aside till needed.

Olive Tapenade:

100g pitted Kalamata olives, 15g capers, 5g parsley, 10g raisins – soaked in boiling water for 30min then drained, 20-30ml olive oil to help form a paste.

Blend till fine.

To finish: Sear 100g venison loin on all sides till rare. Rest for 20min.

To present: Warm the rostii, place a slice of the venison loin on it, then a little of the tapenade and finish with a fine slice of the cured venison.

Entrée

Make the rostii 70grams (double the above) and omit the cured venison for this version.

Paint the rostii with the tapenade,

For each portion use 70g venison, seared and cooked to rare and rested covered to keep warm.

For the garnish on the plate:

Gai lan leaves and their flowers, quartered shiitake mushrooms, sliced olives, olive oil and the cooking juices for the dressing.

Present and garnish as per your preference.

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