

## Backyard Bar's Shucking Amazing Tempura Oysters with Wasabi Mayo

### INGREDIENTS:

#### Wasabi Mayo:

- 1 whole egg
- 2 egg yolks
- 25 mls white vinegar
- 25 mls dry white wine
- 200 mls extra virgin olive oil
- 1 Lemon (Juice and zest)
- ½ tube wasabi paste,  
or two teaspoons of wasabi powder
- Finely chopped mixed herbs
- White pepper and Salt

#### Batter:

- 400g plain flour (sifted)
- 600g corn flour (sifted)
- 200mls soda water
- Salt and Pepper
- 1 doz shucked oysters
- 500mls cholesterol free canola oil

### METHOD

#### Wasabi Mayo:

Crack egg, and separate egg yolks from whites place in a bowl add white wine, vinegar and lemon juice, whisk together for a minute or so until smooth. Very gradually add oil constantly whisking the yolk mixture. If mixture becomes too thick – dilute with dash of warm water. Season with salt, pepper and mixed herbs and whisk through wasabi paste. Combine until evenly mixed and place in small bowl ready to be plated and presented.

#### Tempura Batter

Combine 200g plain flour with 600g corn flour in a bowl, season dry ingredients, slowly whisk in soda water until mixture is thick enough that it coats the back of a spoon.

Pre-heat oil (deep fryer if available)

Remove oysters from shell, place in plain flour, coat evenly and shake off excess flour. Remove oysters and place in batter mixture, coat evenly, individually place in oil, moving frequently to avoid sticking together. Batter to be pale and crispy – cook for no longer than 30 seconds.

Re-insert in ½ oyster shell.

Served with char-grilled lime, pre-prepared wasabi mayo and rock salt, use salad to decorate.

Enjoy – they are shucking amazing!

*- Compliments Backyard Bar & Restaurant*



### METHOD

Peel the carrots and celeriac. Cut all the vegetables into very fine (julienne) strips and cook briefly (2-3 mins) in boiling salted water. Refresh under cold water and drain.

Put the fish stock and beer into a saucepan and reduce by half, drinking the rest of the beer in the bottle whilst you wait. Add the cream, reduce to a simmer, add the potatoes and cook until tender (approx 15 mins).

Add the fish and simmer for approx 5 mins, add the tomato paste and mussels and boil for 2mins, season with salt and pepper and serve in soup plates sprinkled with fresh parsley.

*- Compliments of the Red Hill Brewery  
...On the menu at \$21 Main*

## CHEFS' SELECTIONS

### Red Hill Brewery

#### Waterzooi

*Known as the national treasure of Belgium, this is a hearty, warming seafood stew that we discovered when travelling through Belgium. You can use any combination of your favourite seafoods in it and it will warm you up to the cockles of your heart. Enjoy with a Red Hill Wheat Beer – the perfect match.*

### INGREDIENTS (4 serves)

- 300gm carrots
- 300gm celeriac
- 300gm trimmed leeks
- 600ml fish stock
- 200ml Red Hill Brewery Wheat Beer
- 200ml double cream
- 12 chat potatoes
- 350gm salmon fillet
- 350gm trevally fillet
- 2 teaspoons tomato paste
- 8-12 mussels (cleaned)
- 4 moreton bay bugs or 4-8 prawns
- Salt & pepper
- Chopped fresh parsley



### La Petanque's Slow Cooked Honey Glazed Pork Belly with du Puy lentils & Raspberry Vinaigrette.

### INGREDIENTS (For 4 people)

- 500g of Pork Belly
- 200g of du Puy lentils
- ½ litre of chicken stock
- Brunoise of Celery,  
Carrots and Shallots (50g each)  
(Brunoise is very small cubes 2x2mm)
- 2 Garlic Cloves
- Bouquet Garnis  
Bay leave (1) – thyme (fresh)  
– Rosemary (fresh) – Parsley Stokes
- ½ Glass Dry White Wine
- Tomato flesh in coucane  
cubes of 3/4mm square
- Parsley leaves
- Olive Oil and raspberry vinegar
- Honey Mustard Vinaigrette (Mustard 1  
teaspoon with balsamic vinegar, garlic,  
olive oil, salt and pepper and lemon)
- Red Wine Vinegar

**METHOD** - Leave the clean pork belly in salt water over night for 12 hours.

Place the pork belly skin side down in a tray with chicken stock for 6 hours at 120 degrees. Let cool down and store in the fridge

Sweat the brunoise of vegetable for 2-3 mins Deglaze with white wine Wash the lentils and add to the brunoise. Cover with chicken stock and the bouquet garnis Simmer for 20mins until tender Leave to cool

When cool and before serving add tomato coucane and parsley. Add mustard vinaigrette.

Before serving – pan fry the pork belly skin down with a bit of oil –finish cooking in the oven for 15min at 180 degrees until crispy on the skin. Add honey and red wine vinegar 50/50

When the caramel obtained is sticky, set on bed of lentils. Add raspberry vinegar and olive oil and herbs – It's now ready to be served.

*- Recipe from Keith Boulton, Head Chef  
La Petanque Restaurant ....On the menu \$18 Entree*