

## TASTE OF SEASIDE



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Salt and citrus cured Barramundi served with oyster and Dijon mustard mayonnaise topped with fried prawn floss dressed in lime.

- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### TASTE OF SEASIDE Cured Barramundi

- 500g Barramundi, skin off, deboned
- 500g Salt
- 500g Castor Sugar
- 2tsp. Lime Zest

#### Oyster Mayonnaise

- 3 Oysters
- 100ml Canola Oil
- 50ml Olive Oil
- 2tbsp. Dijon Mustard
- ½ Lemon, juiced
- 30gm Chives, finely snipped



- Salt to taste

### **Prawn Floss**

- 500g Prawns, shelled and deveined
- 100ml Fish Sauce
- Juice of one Lime

### **Methods and Directions**

#### **TASTE OF SEASIDE**

##### **Cured Barramundi**

- Mix salt, sugar and lime zest together, pack it all around your fillet of fish.
- Place in refrigerator and allow curing for 1hr.
- Wash marinade off barramundi and cut into 5cm pieces.

##### **Oyster Mayonnaise**

- Put the oysters, mustard, and lemon juice in a small jug and blend with a hand mixer, adding the oil slowly like a classic mayonnaise. Season to taste. Pass through a fine sieve then add the chives.

##### **Prawn Floss**

- Marinate prawns in fish sauce for 1hr and strain. Pan fry in a hot pan until golden all over, take off heat and season with lime juice. Place in refrigerator until cold. Blend in a blender until prawns resemble floss.

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