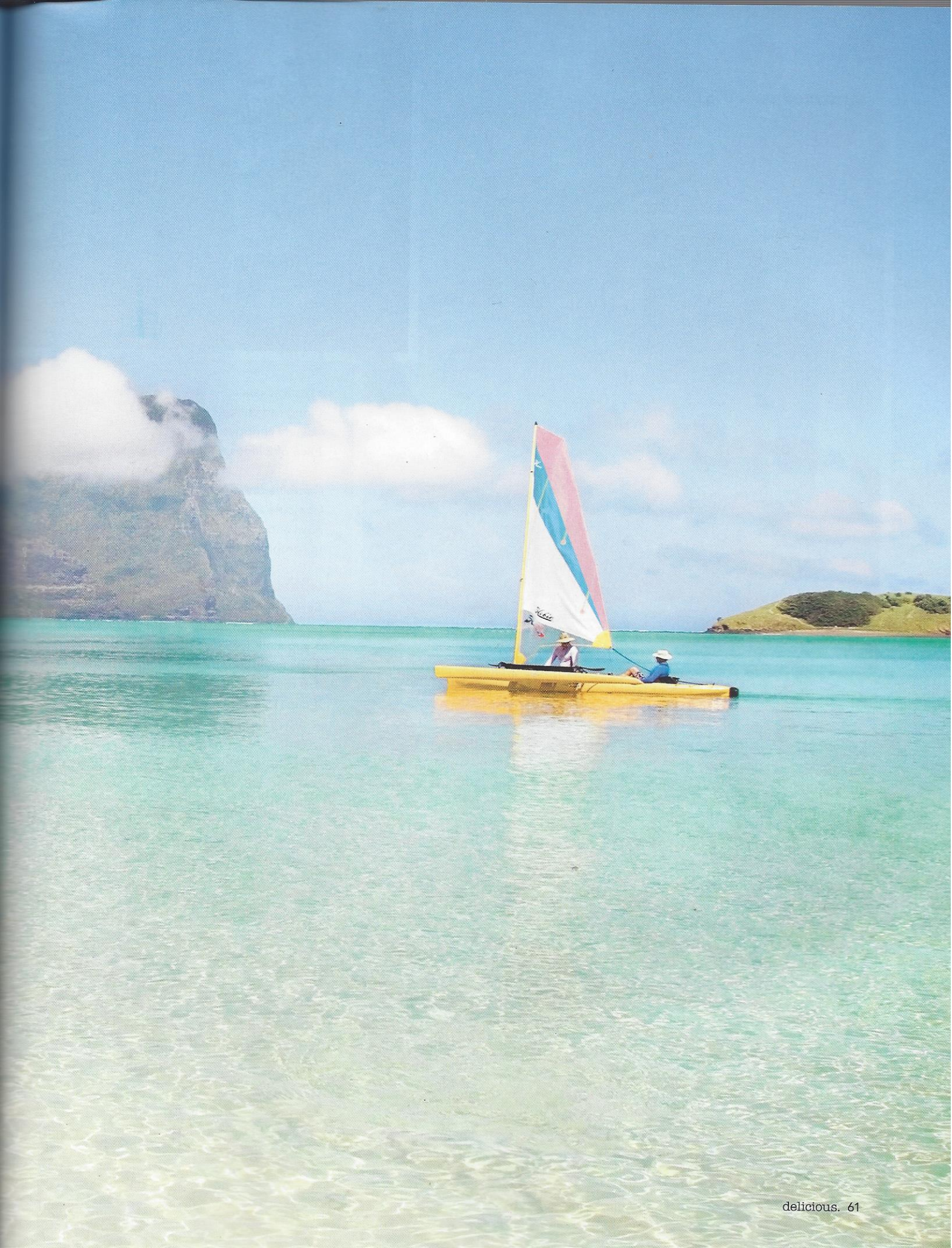


summer entertaining.

# SMOOTH SAILING

Summertime and the living is easy with these breezy recipes inspired by the blue skies and sun-kissed shores of Pinetrees Resort on beautiful Lord Howe Island – our location for this month's entertaining special.



## summer entertaining.



Tuna tartare with yuzu dressing

### tuna tartare with yuzu dressing

Serves 4-6 as a starter

- 1 tsp wasabi paste
- 2 tbs soy sauce
- 2 tsp finely grated ginger
- 2 tbs mirin
- 1 tbs yuzu juice\* (see Cook's Notes, p 64) or lime juice
- 1 tsp sesame oil
- 1/4 cup (60ml) olive oil
- 500g sashimi-grade tuna\* (see Cook's Notes, p 64), cut into 1cm cubes
- 1 tbs sesame seeds, toasted
- 1 avocado, diced
- 6 spring onions, finely chopped
- Micro herbs\* (see Cook's Notes, p 64) and toasted baguette slices, to serve

Combine the wasabi, soy sauce, ginger, mirin, yuzu, sesame oil and olive oil in a bowl. Add the tuna, sesame seeds,

avocado and spring onion to the dressing, and stir to combine.  
Serve immediately with herbs and bread.

### prawn & green-mango salad

Serves 4-6 as a starter

- 18 cooked prawns, peeled (tails intact), deveined
- 2 green mangoes\* (see Cook's Notes, p 64), peeled, cut into thin matchsticks
- 1 telegraph cucumber, halved, seeds removed, thinly sliced
- 250g punnet cherry tomatoes, halved
- 1 small red onion, thinly sliced
- 1 cup each Thai basil, coriander, mint and Vietnamese mint leaves

#### Dressing

- 3 garlic cloves, finely chopped
- 4 coriander roots, finely chopped
- 2 tbs light palm sugar, grated

- 2 tbs fish sauce
- 1 long red chilli, seeds removed, finely chopped
- Juice of 2 limes

Combine dressing ingredients in a bowl. Combine salad ingredients in a separate bowl and add the dressing. Gently toss to combine, then serve.

### whitebait with coriander aioli

Serves 4-6 as a starter

- 1 cup aioli\* (see Cook's Notes, p 64)
- 2 tbs finely chopped coriander leaves
- 1 1/2 tbs lemon juice, plus wedges to serve
- 1 cup (150g) plain flour
- 1 cup (150g) panko breadcrumbs\* (see Cook's Notes, p 64)
- 2 tsp sweet pimenton (smoked paprika)
- 1 tsp ground cumin
- 1/2 tsp cayenne pepper
- 1kg whitebait\* (see Cook's Notes, p 64)
- 2 eggs, lightly beaten with 2 tsp water
- Sunflower oil, to deep-fry
- Watercress, to serve

Combine the aioli, coriander and lemon juice in a small bowl, then set aside.

Place the flour, panko breadcrumbs and spices in a food processor with 1 tsp salt and whiz to combine. Coat the fish in egg wash, then coat in breadcrumb mixture.

Heat the oil in a large saucepan to 190°C (a cube of bread will turn golden in 30 seconds when the oil is hot enough). Deep-fry the fish, in batches, for 2-3 minutes or until crisp and golden. Drain on paper towel. Serve with the aioli, watercress and lemon wedges.





Prawn & green  
mango salad

summer entertaining.

### *Cook's Notes*

- \* Yuzu is an Asian citrus fruit used commonly in Japanese cuisine, available in bottles from Asian food shops. Substitute lime juice.
- \* Green cooking mangoes (substitute green papaya) and micro herbs are available from selected greengrocers.
- \* Sashimi-grade tuna and whitebait are available from fishmongers.
- \* Good-quality aioli (garlic mayonnaise) is from delis and gourmet food shops.
- \* Panko breadcrumbs are coarse Japanese crumbs, from supermarkets. Substitute dried breadcrumbs.
- \* Cooked, picked crabmeat is available from selected fishmongers.
- \* Lemon pepper seasoning is from selected supermarkets. Substitute lemon zest mixed with black pepper.
- \* Gelatine leaves (check the packet for setting instructions) are from delis and gourmet food shops.
- \* Ask your butcher or poultry shop to joint the chicken for you.



Whitebait with  
coriander aioli

## spiced gazpacho with crab

Serves 6

2 tbs olive oil  
 1 red onion, roughly chopped  
 2 cloves garlic, finely chopped  
 1 jalapeno  
 2 x 400g can chopped tomatoes  
 1/2 tsp dried oregano  
 1/2 tsp ground cumin  
 1 tsp sweet pimenton (smoked paprika)  
 1/4 tsp dried chilli flakes  
 1 tsp caster sugar  
 2 cups (500ml) chicken or vegetable stock  
 1 tbs sherry or red wine vinegar  
 6 corn tortillas  
 Sunflower oil, to deep-fry  
 200g fresh cooked crabmeat\*  
 (see Cook's Notes)  
 Coriander leaves, chopped avocado and lime wedges, to serve

Heat olive oil in a saucepan over medium-high heat. Cook onion, garlic and jalapeno for 1-2 minutes until softened. Add the tomato, herbs, spices, sugar, stock and vinegar. Season and bring to boil over medium heat, then simmer for 10 minutes or until slightly reduced. Cool slightly, then blend, in batches, until smooth. Place in the fridge to chill.

Cut 2 tortillas into thin strips and heat the sunflower oil in a large saucepan to 190°C (a cube of bread will turn golden in 30 seconds when the oil is hot enough). Fry the tortilla strips for 1 minute or until golden and crispy. Drain on paper towel.

Divide the soup among serving bowls. Top with the crabmeat, fried tortillas, coriander and avocado. Charrill the remaining 4 tortillas, then serve on the side with the lime wedges.

## skirt steak with corn salsa and roasted capsicum relish

Serves 6

1 cup flat-leaf parsley leaves  
 1/2 cup coriander leaves,  
 plus extra to serve  
 3 garlic cloves  
 2 tsp chopped oregano leaves

1 spring onion, chopped  
 1/2 cup (125ml) olive oil  
 1 1/2 tbs sherry or red wine vinegar  
 Juice of 1/2 lemon  
 1.2kg wagyu skirt steak

### Roasted capsicum relish

4 red capsicums  
 4 tomatoes  
 1 long red chilli  
 1 garlic bulb  
 2 tbs olive oil  
 2 tbs sherry or red wine vinegar

### Corn salsa

2 tomatoes, seeds removed, chopped  
 1 large Lebanese cucumber,  
 seeds removed, chopped  
 1 corn cob, chargrilled  
 1/2 small red onion, finely chopped  
 1 avocado, chopped  
 1 garlic clove, finely chopped  
 2 tbs lime juice  
 1/2 x 400g can black beans, rinsed, drained  
 1/4 cup chopped coriander  
 1/2 tsp pimenton (smoked paprika)  
 1/3 cup (80ml) olive oil

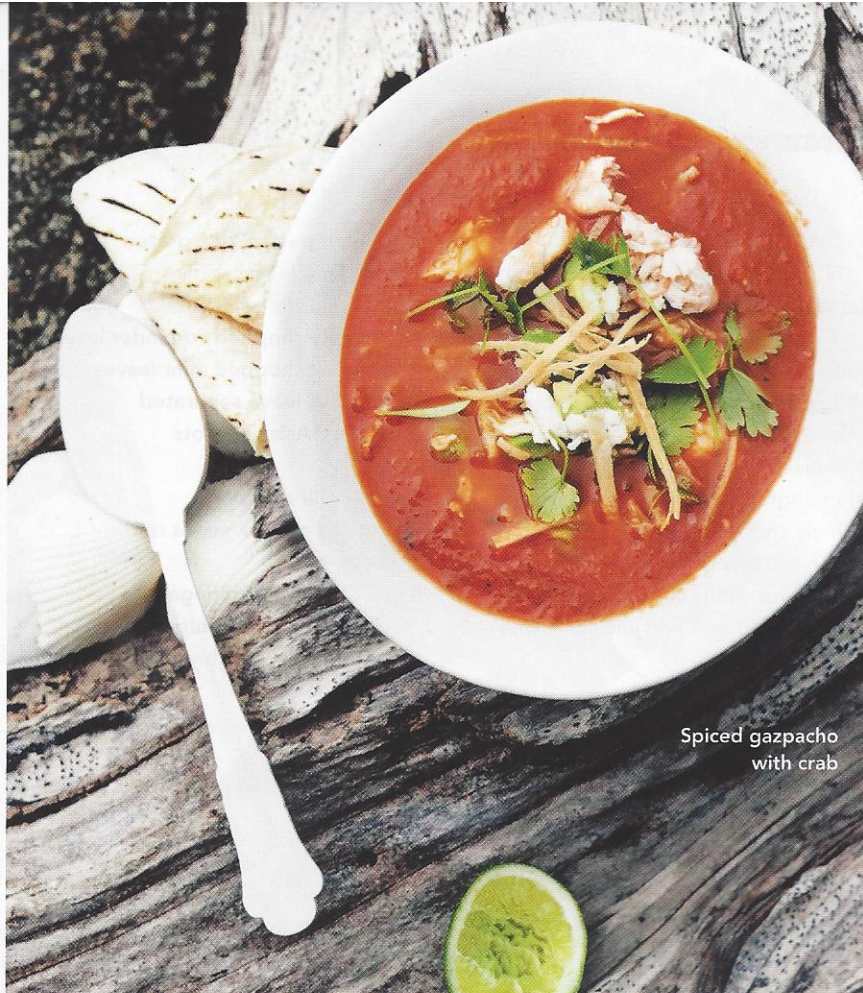
Preheat oven to 220°C. For the marinade, place parsley, coriander, garlic, oregano, spring onion, oil, vinegar and lemon juice in a small food processor and whiz until well combined. Coat the meat in the marinade, then cover and place in the fridge for 3 hours or overnight.

For the relish, place capsicum, tomatoes, chilli and garlic in a baking paper-lined roasting pan and roast for 15 minutes or until well charred. Transfer the capsicum to a bowl, cover with plastic wrap and set aside for 15 minutes to sweat, then peel. Peel the tomatoes, chilli and garlic cloves. Roughly chop all the vegetables and combine in a bowl with the oil and vinegar. Season and set relish aside.

For the salsa, combine all ingredients in a bowl. Season and set aside.

Preheat a barbecue or chargrill on high. Brush excess marinade off the meat and cook for 4-5 minutes each side for medium, or until cooked to your liking. Transfer to a plate, cover loosely with foil and set aside for 10 minutes to rest.

Slice the steak and serve with the salsa, relish and extra coriander leaves.



Spiced gazpacho with crab

## summer entertaining.

### prawn & chicken lettuce cups with sweet chilli dressing

Serves 4

300g chicken mince  
300g peeled prawns, deveined  
1 tbs sunflower oil  
3cm piece ginger, finely grated  
1 lemongrass stalk (inner core only),  
finely chopped  
1 each red and green chilli, seeds  
removed, finely chopped  
Finely grated zest and juice of 1 lime  
2 tbs fish sauce

2 tbs light palm sugar, grated  
2 kaffir lime leaves,  
finely shredded  
1 tbs finely chopped coriander leaves  
1 tbs finely chopped mint leaves  
2 baby cos, leave separated  
2 tbs fried Asian shallots

#### Sweet chilli dressing

3 long red chillies, seeds removed,  
chopped  
1 cup (250ml) rice vinegar  
 $\frac{3}{4}$  cup (165g) caster sugar  
2 garlic cloves, roughly chopped

For the dressing, place chilli, rice vinegar, caster sugar and garlic in a food processor with 2 tsp salt. Whiz until smooth. Transfer to a saucepan and cook over medium-low heat, stirring occasionally, for 10 minutes or until thick. Set aside to cool.

Pulse chicken and prawns in a food processor until a coarse mince. Heat oil in a wok over high heat. Add prawn mixture, ginger, lemongrass, chilli, zest and juice, fish sauce and sugar. Stir-fry for 3-4 minutes until cooked. Stir through kaffir lime leaves and herbs. Serve in lettuce cups with fried shallots and sweet chilli dressing.





Skirt steak  
with corn salsa  
and roasted  
capsicum relish