

## GASCOYNE SEAFOOD BROTH WITH SHARK BAY WILD PRAWNS

*Wine Match: Rockcliffe Third Reef Chardonnay 2014*



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### INGREDIENTS (SERVES 4 AS AN ENTRÉE)

12 raw Shark Bay prawns with shell intact  
2 very cold or semi frozen Shark Bay Spanish Mackerel cutlets  
2 Carnarvon grown large red chillies  
2 shallots  
4 tsp minced garlic  
1 stalk lemongrass  
1 tsp belacan (shrimp paste)  
1 tbsp tamarind dissolved in 1/2 cup warm water  
1 tsp palm sugar or brown sugar  
1 carrot  
2 celery stalks  
1 egg white  
100ml double thickened cream  
1 Carnarvon grown zucchini  
lime wedges  
Oil for stir frying  
salt

### METHOD

1. Make the spice paste by grinding together shallots, 3 tsp garlic, chillies, belacan, lemon grass and salt.
2. Shell and devein the prawns, reserving the shells.
3. Make zucchini noodles using a mandolin, avoid the seeds core.
4. Make the broth: In a large sauce pan fry off the spice paste, diced carrots and celery until aromatic and spices start to caramelise. Add the prawn shells, fish skins and bones. When the shells have turned red add a little bit of water to deglaze the pot then add 4 cups of water and the tamarind juice and palm sugar. Bring to boil and simmer for about 7 min.
5. Take the pot off the heat and pour it through a strainer to remove all the solids.
6. Bring the stock back to boil and simmer. Taste for seasoning and adjust.
7. Make mackerel mousseline: Pulse the meat in a food processor until smooth, scraping down the side of the bowl. Add the egg white, salt, pepper and garlic and mix well. With the food processor still turning, pour in the cream slowly, mixing until the mixture is white and shiny.
8. To make quenelles, use two equal size table spoons. With one spoon scrape some of the fish mixture and using the second spoon scoop the mixture on and repeat the process until you have a smooth oblong shape. You should have 12 quenelles.
9. Drop the quenelles into the simmering stock and cook for 2 minutes until they float.
10. Cook the prawn meat at the same time in the stock for about 2 minutes or until just turned opaque.

### To Serve

Arrange in a bowl, zucchini strips at the bottom, then the quenelles of mackerel and the prawns on top. Ladle up the broth into a bowl. Garnish with fried chilli strips and a wedge of lime.

#### PRINCIPAL PARTNER



#### REGIONAL PARTNERS



#### EVENT PARTNER



#### MEDIA PARTNER



#### CORPORATE PARTNERS



#### RETAIL PARTNER



#### WINERY PARTNER

