

MARLBOROUGH
**OCEAN
VINE
HOP**
2017



 New Zealand
King Salmon
Cuisine Marquee

Kiwi Kai Snapper & Oyster Pie

Preparation time 30 mins

Cooking time 15 mins

- 500grms fresh snapper
- 2 pottles Croisilles oysters
- Leeks
- Fish stock
- 2 cans Pams coconut cream
- 1.5 cans water
- 3 Tbsps Cornflour
- Splash of oyster sauce
- Oil
- Spice mix
- Aroha
- 1 pkt Savoury pastry sheets
- 1 pkt Puff pastry sheets

Sauce:

Dice leeks thinly, pan fry with oil till soft
Add fish sauce, cook
Add cornflour, cook
Add coconut cream cook through adding water to
make a nice consistency, simmer for a few minutes till
cornflour is cooked. Blitz roughly and set aside

Kaimoana

Fillet snapper cut into bite size chunks of even proportions

Coat snapper with spice mix

Panfry snapper in oil till colour changes, slightly under cook – set aside. Drain oysters and cut them in half or 3rds, keep oyster liquid

Panfry Croisilles oysters with a dollop of oyster sauce, remove oysters from pan – set aside

Add the kaimoana to the sauce mix, stir through

Assemble pies

Savoury pastry on the bottom of the pie dish, add filling, puff pastry on the top. Makes 12-14 small pies

Cook 220 15mins enjoy

This Kaimoana mix is gluten and dairy free – it is beautiful served as a creamy dish with vegetables, a salad, rice or gluten free pasta.

Kiwi Kai Oyster & Kawa Kawa sauce

Cooking time 6 mins

Oyster juices from 2 pottles of Croisilles oysters

1 tbsp. fresh or dried Kawa Kawa leaves crushed

1 tbsp. cornflour

Water

Fish sauce optional

Aroha

Reheat the left-over oyster juice in pan

Add Kawa Kawa cook for a few seconds

Add cornflour stir through

Add remaining oyster juice and water to thin mixture

Simmer till it thickens

Taste – at this point you may like to add fish sauce for salt or a small tsp of brown sugar to sweeten.

This Kiwi Kai oyster sauce has many wonderful uses if you don't drink it all from the pan

- use as a base for an oyster or seafood soup
- serve on top of fresh oysters in the shell
- serve on the side of a panfried fish dish
- use as standard oyster sauce



Match with

Yealands

— FAMILY WINES —
HARBOROUGH - NEW ZEALAND

Sauvignon Blanc