

MORNINGTON PENINSULA

PRESENTS

3 FARMERS + A CHEF



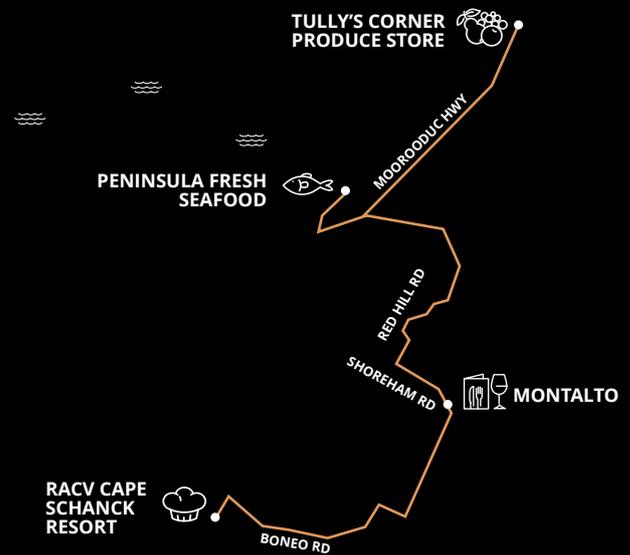
RECIPE

Seared Snapper fillet with Macadamia Skordalia and Pickled Cucumber Salad,
paired with Montalto Pinot Grigio Vintage 2018

JOSH PELHAM | EXECUTIVE CHEF RACV CAPE SCHANCK RESORT

3 FARMERS + A CHEF

Sourcing your fresh ingredients
on the Mornington Peninsula.



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montalto.com.au



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Seared Snapper Fillet, Macadamia Skordalia, Pickled Cucumber Salad

JOSH PELHAM | EXECUTIVE CHEF RACV CAPE SCHANCK RESORT

SERVES 4 | COOKING TIME: 45 MINUTE

INGREDIENTS

Snapper Fillet

4 x 150g portions of Port Phillip Bay snapper

Remove any excess scales and score the skin.

Macadamia Skordalia

60g toasted macadamia halves
1 garlic clove
100ml olive oil
100ml vegetable oil
100ml water
2 tbs lemon juice, or more to taste

Place the garlic and macadamia with 2 teaspoons of sea salt into a blender. Blend until combined, then, with the motor running, slowly drizzle in oils in a thin stream until the mixture is thick and creamy.

Once all of the oil is absorbed, blend in the lemon juice and 2 tablespoons of hot water. Taste the skordalia and adjust the lemon or salt if necessary. Add a bit more water if you prefer a thinner consistency. Scoop into a bowl, cover tightly and store in the fridge until ready to use.

Cucumber Salad

100ml white wine vinegar
75g sugar
10g white peppercorns
4 lebanese cucumber
½ bunch dill
½ bunch mint
1 bunch chives
200ml vegetable oil
1 tbs sea salt

Place the vinegar, sugar and peppercorns into a small pan, bring to the boil, remove from the heat and chill in the fridge.

Trim the ends of 3 cucumbers and split them down the centre. Cut each half into half moons.

Take half of the cucumbers and marinate them in the vinegar syrup, and sprinkle the remaining cumpers salt with sea salt. Leave both to marinate for at least 15 minutes.

Shave or use a peeler to slice ribbons of the remaining cucumber.

Place the chives and oil in a blender, blend on high for 4-5 minutes or until the oil becomes hot and the green emulsifies with the oil. Strain the chive pulp from the oil and chill over an ice bath to retain the vibrant green colour.

Pick and wash your dill and mint leaves.

METHOD

Preheat a frying pan with cooking oil and preheat your oven to 180°C.

Season the fish with salt and pepper and place into the hot oil, cooking skin side down for 4-5 minutes on a low to moderate heat, or until golden brown.

Place the fish into the oven to finish cooking, 4-5 minutes depending on the thickness of your fish.

While the fish is in the oven, we will bring together the cucumbers. In a mixing bowl add some shaved cucumbers, salted cucumbers and marinated cucumbers. Toss with the dill and mint leaves and dress with a little of the herb oil.

Once your fish is cooked put a tablespoon of macadamia skordalia on your serving plate. Delicately place your cucumber salad beside the skordalia. To finish, place the snapper fillet on the plate beside the cucumber and skordalia and add a final touch of chive oil and dill.

EQUIPMENT

Small saucepan
Large frying pan

Blender
Fine mesh sieve

Fish spatula
Mixing bowls

Peeler/mandolin
Chopping board