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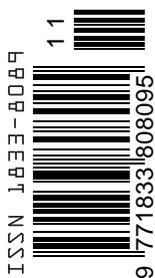
Australia, New Zealand & Pacific Basin

ISSUE 11

EARLY SEASON 2011



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In the Kitchen

with
Ryan Hewitt



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Like most Kiwis, I travelled overseas for some time after university, working as a chef in both the USA and England before returning to New Zealand and settling in Nelson in July 2005.

Since then, I've cooked for several of Nelson's leading restaurants before taking up the opportunity to work as the head chef at Owen River Lodge. Being the chef at a 5 star lodge gives me the opportunity to indulge my passion for food, while having free rein to create my own signature dishes and menus, and deliver the ultimate dining experience for our guests.

At the lodge, we have created a large kitchen garden from which we pick a range of fresh organically-grown vegetables and herbs. Food always tastes better when it was growing 30 seconds before being used in the kitchen! Along with a wide variety of quality products, nearby Nelson has a thriving fishing industry, so what they catch on Monday we can serve in the lodge on Tuesday. Perfect for a dish like the snapper recipe below. With the world-famous Marlborough wine district being just over the hill, we can be confident to marry our seasonal menus of fresh local produce with a glass or two of premium-quality local wine.

My first season at Owen River Lodge has seen me and my young family take wholeheartedly to the country lifestyle, to the point where I enjoy working with the local farmers on my days off! Ultimately, my new lifestyle offers me and my family the best of both worlds, enjoying the rural community, whilst being a mere 90 minute drive from Nelson/Marlborough. Meanwhile I'm able to travel back to work in England during our winter off-season.

The intimate atmosphere of the lodge and the direct interaction with all of our guests is, in my mind, the perfect combination. To experience the immediate enjoyment and appreciation of the dishes you have created and to have successfully showcased the local produce and wines to their full potential, is a chef's dream.



Pan Fried Snapper with a Smoked Fish Cake and Tomato Salsa

INGREDIENTS

- 130g – 150g Snapper Fillets, skin on

SMOKED FISH CAKE

- 200g Smoked Fish
- 200g New potatoes
- 1 Onion finely diced
- 1 Teaspoon chopped garlic
- 1 Tablespoon chopped coriander
- 1 Tablespoon chopped parsley
- 1 Teaspoon Dijon mustard
- 1 Teaspoon Mayonnaise
- 1 cup Panko Japanese breadcrumbs

TOMATO SALSA

- ½ cup extra virgin olive oil
- Juice and zest of 1 lemon
- 6 tomatoes, finely diced, flesh only
- ½ cup olives finely chopped
- 6 anchovies mashed up
- 1 garlic clove chopped
- 1 Tablespoon capers, chopped
- ½ bunch parsley, chopped
- Seasoning

PROCEDURE

FOR THE SNAPPER: Make sure the fish is fresh and has no scales on the skin. With a sharp knife trim the edges and ends to make a neat rectangle-shaped piece of fish, then score the skin with small shallow cuts about 1cm apart. Remove any bones. Pat the skin dry with a paper towel. Season the fish on both sides with sea salt.

Heat a non-stick frying pan and add a teaspoon of oil. Cook the fish skin side down until it is almost cooked all the way through. The colour will change from translucent to a white colour. When the fish is nearly cooked (approx. 4 minutes) turn over and finish for 10 seconds. Take out and serve immediately.

FOR THE SMOKED FISH CAKE: Cook the new potatoes, drain and leave to cool. Dice the onion and fry off with a little oil until translucent. Add the garlic and fry off for another minute. Roughly crush up the potatoes with a fork and add all the ingredients. Check for seasoning and add if needed.

Shape the mix into small patties of 90g approx, and place in the fridge until cool. In separate bowls have one with flour, one with a beaten egg and one with breadcrumbs. Flour each patty, dip in egg wash and then in the breadcrumbs.

Fry in shallow oil at 180 C until golden brown.