

Kina Panna Cotta, Smoked Warehou, Kuku

Serves 4

INGREDIENTS

FOR THE PANNA COTTA

950ml cream
500ml milk
4 star anise
30g gelatin leaves
400g kina
40ml fish sauce
40ml soy sauce
salt

FOR THE HOT-SMOKED WAREHOU

50g brown sugar
50g coarse sea salt
5g freshly ground black peppercorns
1kg warehou fillets, deboned, skin on

FOR THE STEAMED KUKU

5 garlic cloves, smashed
1 onion, peeled and diced
150ml fish stock
150ml dry white wine
30 green-lipped mussels

FOR THE KAWAKAWA OIL

300ml grapeseed oil
80g kawakawa leaves, blanched in boiling water and refreshed in iced water, then dried

TO ASSEMBLE

40–50 pieces samphire, blanched
20–30 small bundles ice plant, blanched
5 teaspoons caviar or salmon roe
freshly squeezed lemon juice
kawakawa oil



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METHOD

PANNA COTTA

Set a medium-sized pot over medium heat.

Pour in the cream and milk and add the star anise.

Bring to a boil, then remove from the heat.

Add a pinch of salt and set aside. Bloom the gelatin leaves separately in cold water.

Once soft, wring out excess water and add the leaves to the cream mixture.

Let the gelatin dissolve for about 1 minute, then strain mixture through a fine mesh sieve and pour into a blender.

Add the kina and blend until smooth.

Check the seasoning and add soy or fish sauce if necessary.

Let the mixture sit at room temperature for 30 minutes (to allow air bubbles to settle).

HOT-SMOKED WAREHOU

Combine the sugar, salt and pepper.

Sprinkle this mixture over the fish and allow to cure for 1 hour.

Brush half the cure mixture away and smoke the fish in a hot smoker for 15 minutes. Set aside to cool.

STEAMED KUKU

Put the garlic, onion, stock and wine in a pot and bring to a simmer.

Add the mussels, cover tightly and steam for 5 minutes, until the mussels have opened.

Discard any that don't open.



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METHOD CONTINUED

KAWAKAWA OIL

Put the oil and blanched kawakawa leaves in a high speed blender and blend until emerald green.

Chill immediately over an ice bath.

When the oil is cool, pass through a fine sieve lined with a coffee filter.

Put into a squeeze bottle and store in the fridge.

TO ASSEMBLE

Divide the warehou and kuku between 10 small bowls.

Pour over the kina mixture and leave to set in the fridge overnight.

Garnish with the samphire, ice plant and caviar, then sprinkle over a little lemon juice and a few drops of kawakawa oil.

