

Burnt chilli sambal, **Spencer Gulf King Prawns**, **Coorong Wild Seafood** mulloway potsticker dumplings and Sea Rover ocean jacket cheek with wasabi leaf salad

Equipment: heavy based black pan, food processor

Serves 6 as entree

Cheeks

6 **Santass Seafoods** Sea Rover ocean jacket cheeks (about 80 to 100 g)

6 green **Spencer Gulf King Prawns** (deveined, carapace removed)

100 ml **KI Pure Grain** non-GM canola oil

Dumpling

200 g **Coorong Wild Seafood** mulloway fillet, skinned

Pinch sea salt

1 **Fryar's Kangaroo Island Free Range Egg** white

Pinch freshly ground coarse white pepper

50 ml Chinese light soy

Pinch sea salt

2 small (or 1 large) spring onion, whites finely chopped and greens finely sliced on angle

3 garlic cloves chopped finely

Few drops of sesame oil

12 dumpling wrappers (gang gow pastry)

Method

Place chunks of mulloway in food processor, salt lightly and pulse until the mix comes together (do not over blend or it will be rubbery!). Place in bowl and all other ingredients, work together and re-check seasoning.

Wrap in dumpling skins and steam for 4 minutes, set aside

Salad

1 cup bean sprouts

1 small papaya or green mango peeled and julienned

1 bunch coriander picked

¼ bunch laksa mint picked

½ bunch Thai basil picked

12 small **Swanport Harvest** wash and toss wasabi leaf

Dressing

Juice of 2 limes (zest from 1 lime)
4 cloves chopped garlic
1 tsp Beach Organics hand tapped coconut palm sugar
3 tbsp fish sauce (squid brand)

Heat a little of the lime juice and all the palm sugar gently, until the sugar is dissolved. Do not boil. Add remaining lime juice. When cooled, add minced garlic and season with fish sauce. Set aside.

Sambal

400 ml **KI Pure Grain** canola oil (set 60 ml aside for later)
4 tbsp oyster sauce
4 tbsp tamarind concentrate
4 tbsp Beach Organics hand tapped coconut palm sugar
12 dried large red chilli
4 cloves peeled garlic, left whole
1 small brown onion peeled and chopped large

Method

In a wok start from cold oil and add the onion and garlic and caramelise. Remove onions and garlic from the oil and drain.

Add the chillies and cook until they slightly change colour. Do not burn. Place the onion, garlic, chilli, palm sugar in food processor blend to a fine paste adding some of the oil to bind (about 30 ml). Add tamarind and oyster sauce until a thick sauce is achieved.

To Serve

Heat heavy based black pan over a high heat. Add 80ml oil and add prawns, when prawns are ready to turn, add the cheeks (cheeks take half the time of prawns). When the cheeks are curling slightly turn and allow to caramelise on flesh side. Add sambal and fry rapidly for a few seconds then add 60 ml of water. Tip prawns, cheeks and sauce into a bowl, set aside. Rinse pan, place back over heat and preheat.

Add remaining oil, gently shake pan while placing dumplings in, caramelise the wonton skin slightly on bottom, stand back and add 60 ml water to release the dumplings. Remove dumplings from pan.

For the salad, mix all of the ingredients together and toss through the lime dressing.

Place salad, prawns, cheeks and dumplings on plate, eat!