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**2017**



SEAFOOD MADE SIMPLE *with*

# BEN DEVLIN

## PAPER DAISY

*Pipis steamed with lemon myrtle and served with almond-garlic sauce*

Prep time 30 mins, cook 50 mins  
(plus soaking, chilling, cooling)

Serves 4

35 gm fine salt  
600 gm pipis, scrubbed  
50 gm lemon myrtle leaves, plus  
3 extra for pipis (see note)  
90 ml canola oil  
40 gm (8-10) garlic cloves,  
separated, unpeeled  
50 ml olive oil  
350 gm blanched almonds  
2 tsp chardonnay vinegar, plus  
extra for seasoning  
2 tsp lemon juice  
2 pinches of ground native  
pepperberry (see note)  
200 ml dry white wine, at room  
temperature  
Garlic flowers or garlic chives,  
to serve

**1** Combine salt with 250ml water in a small saucepan and stir over medium heat just until salt dissolves. Transfer to a bowl, add 750ml heavily iced water and stir until evenly cold. Soak pipis in salted iced water to cover to expel any remaining sand (20 minutes).

**2** Blend lemon myrtle leaves with 50ml canola oil in a small blender until starting to warm and turn vibrant green (3-4 minutes). Transfer to a bowl and place over ice or in the freezer to chill (20 minutes). Strain into a bowl through coffee filter paper or a fine sieve, pressing firmly to extract oil, and set aside. Makes about 30ml lemon myrtle oil.

**3** Preheat oven to 160C. Wrap garlic in foil with a pinch of salt and 2 tsp olive oil, and roast until softened and garlic smells sweet (40-50 minutes). Roast 170gm almonds until light golden brown (6-8 minutes). Set aside 20gm roasted almonds for milk, then blend remaining roasted almonds with peeled roasted garlic, remaining olive oil, chardonnay vinegar, lemon juice, 150ml water and a pinch of salt in a small blender or with a hand-held blender until very smooth. Adjust consistency and seasoning to taste with olive oil, vinegar and salt. Cover almond-garlic sauce and keep warm.

**4** Blend reserved roasted almonds with remaining almonds and 200ml water to a smooth purée in a small blender or with a hand-held blender, then refrigerate to chill (30 minutes). Place chilled purée in the centre of a clean, slightly damp tea towel, enclose and squeeze firmly over a bowl to extract as much almond milk as possible. Makes about 150ml.

**5** Drain pipis and heat a sauté pan or deep-frying pan over medium heat. Add remaining canola oil, extra lemon myrtle leaves (or 2 kaffir lime leaves) and a pinch of ground pepperberry to the pan and fry gently until fragrant (30 seconds to 1 minute). Add pipis and white wine, then quickly cover with a lid and steam until most of the pipis open (1-2 minutes). Remove lid, then add 100ml almond milk and toss to glaze pipis. Stir occasionally until remaining pipis open (about 1 minute) and taste sauce for seasoning.

**6** To serve, spread almond-garlic sauce over the base of each serving bowl, top with pipis and sauce, drizzle with almond milk and lemon myrtle oil to taste, scatter with garlic flowers or garlic chives and season to taste.

**Note** Fresh lemon myrtle leaves can be ordered ahead from select greengrocers. If they're unavailable, substitute the same weight of kaffir lime leaves. Ground native pepperberry is available from Herbie's Spices ([herbies.com.au](http://herbies.com.au)) and bush-food suppliers. If it's unavailable, substitute freshly ground black pepper.

MY NOTES