

PRIDE & PRODUCE

Try this recipe created by chef Michelle Powell using the best fresh produce and innovative appliances from Harvey Norman®



Pond TO PLATE

CHEF'S CHOICE:
MURRAY GOLD
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CATCH OF THE DAY STEAMED COD, CHARRED PENCIL LEEKS, COCKLES AND KARKALLA

SERVES 4

1 bunch (16) pencil (baby) leeks, trimmed, washed
Extra virgin olive oil, to brush
1L low-salt fish stock
¼ cup (60ml) dry vermouth
100g fresh young ginger, peeled and sliced
2x 180g fillets Murray Gold cod, skin on, halved
750g Coffin Bay vongole cockles
40g unsalted butter, chopped
150g karkalla picked and washed
Juice of 1 lemon
Chervil sprigs, to serve

Lightly brush the leeks with oil. Preheat a chargrill or barbecue over high heat. Add the leeks and cook for 2-3 minutes until slightly charred and tender. Set aside.

For the broth, combine stock, vermouth and ginger in a saucepan and place over medium high heat. Bring to a simmer, then reduce heat to low and cook for 15-20 minutes or until reduced by half.

Meanwhile, heat steam oven to 100°C on full steam. Place the fish on a steamer tray, season with salt and white pepper then lay over the charred leeks and scatter around the cockles. Cook in the steamer oven for 8-10 minutes or until the fish is just cooked through, and the cockles have opened.

If you do not have a steamer oven, place a wire rack above a roasting tray. Place the fish on the rack and top with the leeks. Scatter around the cockles then add 1 cup water to the tray. Carefully enclose tightly with foil and roast in the oven at 180°C for 20 minutes or until the fish is just cooked

through and the cockles have opened. This method will create a steamed effect.

To finish the broth, strain the ginger and discard the solids. Return the liquid to the pan and place over medium heat. Gradually whisk in the butter until combined.

Divide the cockles and leeks between serving plates. Top with the fish and karkalla, then spoon over the broth and some lemon juice. Top with chervil to serve.

RECIPE BY:

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