

# OYSTERS WITH FINGER LIME, CARROT FOAM & AVOCADO CREAM

Servings: 2 | Prep Time: 30 mins | Skill Level: 2 (Moderate)

## INGREDIENTS

200 ml carrot juice (from about 6 carrots)

1 1/2 tsp lecithin

2 avocados

2 tbsp lemon juice

100 ml cream

12 shucked Nambucca River oysters

2 finger limes

## METHOD

Warm the carrot juice to blood temperature, and remove from the stove. Add the lecithin and stir. Season to taste with salt and pepper. Set aside.

Mash the avocados with the lemon juice. Push the mixture through a sieve. Whip the cream just under soft peak stage. Fold the cream into the avocado mixture, then season to taste.

Squeeze out the liquid from the finger limes and remove the seeds. Lightly pulse the carrot mixture until foam rises, then put aside to settle.

Place the avocado mixture on top of each oyster. Put the finger limes on top, then spoon the carrot foam on top of this.

# KANGAROO SAN CHOY BAU SAVOURY LETTUCE CUPS

Servings: 4 | Prep Time: 20 mins | Skill Level: 1 (Easy)

## INGREDIENTS

1/2 red capsicum, deseeded

1/2 yellow capsicum, deseeded

1 tbsp sesame oil, for frying

1 tbsp Brookfarm Lime & Chilli Infused Macadamia Oil, for frying

25 g brown onion, finely diced

1 large clove garlic, chopped

25 g celery, diced

1 thumb-sized piece ginger, peeled and finely grated

600 g kangaroo mince

1 tbsp ground native bush tomato

1 tbsp soy sauce 1 tbsp oyster sauce 1 tbsp fish sauce 20 g red onion, finely diced 30 g snow peas, finely sliced 30 g spring onion, sliced thinly

1/2 bunch coriander, chopped

8–10 large leaves mint, finely sliced

8–10 large Vietnamese mint leaves, finely sliced

12 lettuce cups

1/2 red chilli and 1/2 green chilli (or to taste), finely sliced

1 lime, quartered

## METHOD

Dice most of the capsicum, and thinly slice the rest for garnish.

Heat a large frying pan over a moderate heat, add sesame and lime and chilli oil. Add the brown onion, garlic, celery, the diced red and yellow capsicum and the ginger. Cook until the onion and garlic have softened.

Add the kangaroo mince and stir. Brown the meat. Add the bush tomato, soy sauce, oyster sauce and fish sauce. Taste for fish sauce seasoning and add more if necessary.

Remove from the heat. Add the red onion, remaining capsicum, and snow peas and mix through. Add the spring onion, coriander, mint and Vietnamese mint.

Place the mixture into the lettuce cups and serve with the sliced chillies and lime quarters.