

# Brioche Hoki sliders, snow pea slaw, watercress salsa verde, citrus aioli

Yield: 30 substantial canapé pieces

## Brioche

225mls milk, warm  
12g dried yeast  
60g white sugar  
500g baking flour  
½ teaspoon salt  
150g salted butter, melted  
6 egg yolks

## Salsa Verde

3 cloves garlic  
¼ cup capers  
¼ cup gherkins  
Handful of watercress  
Small handful each of Italian parsley, basil and mint  
1 tablespoon red wine vinegar  
1 teaspoon Dijon mustard  
¼ cup olive oil

## Slaw

½ cup green cabbage, finely sliced  
½ cup snow peas, finely sliced  
½ cup carrot, grated  
¼ cup celery, finely sliced  
½ cup red onion, finely chopped  
½ teaspoon salt  
½ teaspoon cracked black pepper  
2 tablespoons garlic aioli

## Citrus Aioli

2 tablespoons garlic aioli  
Juice of a lemon

## Hoki

Sealord crumbed Hoki fish bites (in the freezer department of your supermarket. Follow directions on packet)

To make the brioche, combine milk, yeast and 1 tablespoon of sugar in a small bowl. Set aside in a warm place for 5 minutes or until frothy.

Combine flour, salt and remaining sugar in a large bowl and make a well in the centre. Pour yeast mixture, melted butter and egg yolks into the well and stir until just combined. Turn onto a lightly floured surface and knead for 5 minutes or until smooth.

Transfer to a large bowl and cover with plastic wrap. Set aside in a warm, draught free place for 1 hour or until dough doubles in size.

Pre-heat oven to 180°C. Use your fist to knock back the dough and knead for 2-3 minutes or until smooth. Roll into 30gram balls and place onto a greased baking tray, allowing 4-5cm between each ball. Set aside in a warm, draught free place for 30 minutes to rise. Bake in a preheated oven for 10-12 minutes or until golden brown and cooked through.

To make the salsa verde, place all ingredients into a food processor and process until smooth. Correct seasoning.

To make the slaw, place all ingredients into a bowl and mix together. Correct seasoning.

To prepare the citrus aioli, combine garlic aioli and lemon juice in a bowl.

To assemble sliders, cut brioche buns in half and layer with salsa verde, slaw, fish bites and aioli. For easier eating, you can spike them with a cocktail skewer.

