

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.

