

# Hake rillette, popped caper, kaffir lime dust cone, fennel tips

*Yield: 20-24 canape pieces*

## **Rillette**

300g hake fillets  
½ cup water, cold  
½ lemon, juice only  
2 tablespoons butter, at room temperature  
1 tablespoon sour cream  
1 tablespoon crème fraîche  
2 teaspoons capers, finely chopped  
1 teaspoon chives, finely chopped  
1 teaspoon dill, finely chopped  
Sea salt and pepper, for seasoning

## **Savoury cone**

Cream horn moulds (4-6)  
2 tablespoons oil  
4 spring roll wrappers, square  
1 egg, white only  
Deep fryer or 2 litres canola oil in a saucepan

Freeze dried kaffir lime dust (can be sourced from some supermarkets or <http://www.fresh-as.com/>)  
Fresh fennel fronds, garnish



To make the rillettes, bring the water and lemon juice to a boil. Add the hake into the water and turn off the heat. Leave to cool in the poaching liquid. Remove hake from the poaching liquid and transfer to a medium sized bowl. Flake into small pieces. Add the remaining ingredients. Use a heavy fork to mash everything together. You want a rough spread, not a smooth pate. Add salt and pepper to taste. Place into the fridge until ready for serving.

Prepare the deep fryer or heat oil in a saucepan. To make the savoury cones, lay out a sheet of spring roll wrapper and cut in half to give you two rectangles. Cut each rectangle into three to give you six rectangle pieces in total from one sheet. Repeat with every other sheet. Brush cream horn moulds with oil. Lay down the first piece of wrapper with a short end facing you and brush lightly with egg white. Lay the point of the cream horn mould along the left-hand side of the rectangle, about where the 8 sits on a clock. The wider end of the horn mould will be on the right-hand side of the rectangle and lay around about where the 3 sits on a clock. Take the right-hand bottom corner of the wrapper and begin to roll the wrapper around the horn mould keeping it as tight as possible and ensuring the point stays a point. Continue to roll until the sheet is wrapped all the way around the mould. Repeat this process with the remaining sheets. You may need to cook cones in between if you don't have enough moulds. To cook the cones, deep fry until golden brown. Using tongs, remove from the oil and drain well on paper towels. Sprinkle each cone with a little freeze-dried kaffir lime powder. Leave aside to cool and if you're not using straight away, store in an air tight container.

To serve, place a tablespoon of rillette mixture into each cone and garnish with a fennel frond. Alternatively, serve rillette on toasted bread croutes.