

Skewered toothfish, tempered fennel, mandarin, Bluff oyster cream

Yield: 20 canapé pieces

Ingredients

500g toothfish, sliced into 40 slices
3g fennel seeds
Zest of one mandarin
1.5 teaspoons olive oil
Pinch of sea salt
Pinch of pepper

Oyster cream

3 Bluff oysters (or any fresh oysters), drained but reserve 2 tablespoons of liquid
¼ shallot, finely diced
1.5 tablespoons sweet sherry
¼ cup cream
Splash of canola oil, for frying shallots



Pre-heat oven to 180°C.

To prepare the toothfish, lightly toast the fennel seeds in a dry frying pan for 2-3 minutes to bring out the full aroma. Place into a spice grinder and grind until smooth. Place into a bowl and add mandarin zest, oil, sea salt and pepper and mix together until well combined. Add in the toothfish slices and coat until evenly distributed.

Thread two slices of toothfish onto each skewer by threading over and under onto each skewer. Place skewers onto a greased oven tray and when ready to serve cook in a pre-heated oven for 5-7 minutes.

To make the oyster cream, place shallots into a saucepan and sweat them off over a medium heat or until they become transparent, about 2-3 minutes. Do not let them colour. Add sherry and reduce until almost evaporated. Then add cream and reserved oyster liquid and simmer for about 5 minutes or until you reach the desired consistency. Remove from heat. Add oysters into the cream mix and allow to sit for one minute.

Place cream mix into a food processor and blend until velvety smooth. Correct seasoning. Refrigerate until required.

To serve, place hot skewers onto a platter and serve with the warmed oyster cream in a little bowl to one side.

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