

## WHOLE ROASTED NEW ZEALAND SNAPPER FOR TWO



At the Foodstore you will experience creative menus using fresh, natural and organic New Zealand produce from local farmers with a focus on sustainability and the humane treatment of animals.

The recipe presents the Foodstore's Whole roasted New Zealand snapper for two served with Cloudy Bay clams, red potatoes, fennel and a beurre blanc sauce. Step in to the kitchen with Mark Southon.

Mark trained at numerous Michelin star establishments in Europe before embarking on a culinary tour down under landing a prestigious position at Vue de Monde in Australia. He then crossed the ditch to work at Wai Waterfront in Queenstown and The French Café in Auckland, moving to the Foodstore in 2010 & joining the O'Connell Street Bistro in late September 2015.

**Ingredients (serves 2 people):**

1 kg of whole snapper, scaled and gutted

12 clams or if you prefer mussels

1 lemon cut into 4 or 5 slices

Salt to taste

Black pepper to taste

Thyme sprigs to taste

Lemon algae or lemon zest to taste

Olive oil to taste

1 sheet greaseproof paper

1/2 cup white wine

1/2 cup white wine vinegar

1 bay leaf

2 sprigs of thyme

50 g of cold unsalted butter

4 black peppercorns

1 ciabatta

½ Sicilian lemon juice

1 glass of white wine

Chopped parsley to taste

1 bulb of fennel

Herb sprouts to decorate to taste

2 red potatoes

Butter without salt to taste

1 cup heavy cream

**Preparation:**

1. Season the snapper with salt and pepper on both sides.
2. Season the snapper inside with salt and pepper and place the slices of lemon and thyme branch in the cavity.
3. Season the fish with lemon kelp.
4. Make four or five cuts on both sides of the fish.

5. Put the fish on a plate and drizzle with olive oil and rub gently on the fish.
6. Cover with a greaseproof sheet baking pan that can go to fire.
7. Place the fish on the grill over medium heat and leave for two to three minutes on each side, turning carefully with your hands and watering with a little olive oil.
8. Put a little more lemon kelp.
9. Carefully remove and place fish standing in a fry pan that can be preheated to 180° C and leave for eight minutes.
10. For the white butter sauce in a pan put wine and vinegar, thyme sprigs, bay leaves and peppercorns and bring to a boil and reduce.
11. Remove herbs and pepper.
12. Add the heavy cream, chilled butter straight from the refrigerator and bring to the fire.
13. Stir well to incorporate and thicken slightly.
14. Put in the lemon juice.
15. Season with salt to taste and set aside.
16. For the clams in a pan put the wine and take to heat.
17. Put the clams and cook for four minutes with the pan covered.
18. Cut ciabatta into thick slices and broil in a fry pan with a drizzle of olive oil and set aside.
19. Cook the potatoes peeled and cut into four parts in water with a little salt and set aside.
20. Remove the fish from the oven and check that it is in point with the white but moist meat and by gently pressing the fish the meat just moves a little.
21. Verify that the clams are all ready and discard the ones that will not open, as it means the dead clams, drain and set aside.
22. Add chopped parsley to butter sauce and stir to incorporate.
23. Sauté the boiled potatoes in butter for a few minutes and set aside.
24. For mounting the dish put the snapper on a platter, place the clams and pour in both white butter sauce.
25. Cut the bottom of the fennel and gently remove with a knife some of the bulb core.
26. In a mandolin cut off fennel splinters and place on the clams.
27. Garnish with herbal sprouts to taste.
28. Serve with grilled ciabatta and sautéed potatoes beside the fish dish.
29. Then we have fresh baked sea bream, served with wine-cooked clams, fennel and a rich beurre blanc sauce, served with toasted bread and sautéed red potatoes.