

Saffron mayonnaise

100ml water

8 saffron strands

2 eggs

1 clove of garlic

1 tsp Dijon mustard

250ml Brookfarm macadamia nut oil

Sea salt to taste

2 tbsp champagne vinegar – optional

Simmer the water and saffron strands in a saucepan over a low heat and reduce until about 10 ml of liquid remains. Let stand for 20 minutes.

Place eggs, mustard, salt, garlic and oil in a jug, beaker or food processor. Blend until combined. Add saffron water and champagne vinegar to taste.

Makes approximately one cup.

Recipe: Steven Snow, Fins.

Recipe/photos by Brett Boardman.



Fragrant lobster in lettuce cups

Serves: 4-6, as a entrée

4 Asian mushrooms – shitake or abalone – finely sliced

4 tbsp Brookfarm Macadamia Oil infused with lime and chilli

1 tbsp sesame oil

8 red shallots, finely chopped

2 cloves of garlic, finely chopped

1kg rock lobster, cooked, meat removed from shell and chopped into bite sized medallions

2 tsp yellow bean sauce (available from Asian food stores)

3 tsp oyster sauce

3 tbsp fish sauce

3 tbsp chopped water chestnuts

½ small cucumber, peeled, deseeded and diced

2 spring onions, cut into 2cm lengths

3 basil leaves, torn into small pieces

8 mint leaves, cut into small pieces

2 fresh kaffir lime leaves, julienned

4 tbsp peanuts, fried and chopped finely

Generous squeeze of fresh lime juice

2 ripe mangoes, flesh diced into small cubes

Iceberg lettuce, trimmed with scissors to form cups

3 tbsp deep-fried shallots (in packets, from Asian food stores)

Heat oils in a wok on medium heat; add red shallots and garlic and fry until golden.

Add lobster and mushrooms and cook for 2 minutes while adding all the sauces. Stir in water chestnuts, bamboo shoots, cucumber and spring onions. Simmer for 3 minutes. Add all herbs, kaffir lime leaves, peanuts and lime juice. Remove from heat and add mango. Mix well.

Spoon the filling into the lettuce cups, top with deep-fried shallots and serve.

Chef's note: You can substitute chicken, beef, prawns or fish for the lobster.

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