

**CRISP SKIN ROBARRA BARRAMUNDI WITH  
SPRING ONION MASH & FINGER LIME “CAVIAR” BEURRE  
BLANC**

**SERVES 4**

150 ml lemon Juice 1 tsp sugar 150g cold unsalted butter –cubed sea salt 3-4 Finger Limes	Make the sauce first. Cut the Finger limes in half and scrape out the citrus “caviar”. Simmer lemon juice and sugar gently in a stainless steel saucepan until reduced to about 50 ml. Keep over very low heat. Swirl or gently whisk in the cold butter gradually until all is incorporated. Keep warm. <u>Do not re-boil</u> . Season to taste and add the Finger lime flesh for a brilliant crunchy garnish.
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4 x 170g fresh barramundi fillets.  flour for dusting vegetable oil sea salt fresh ground pepper  Vegetables of you choice	Pat dry the skin with paper towel ( the drier the better for crisping the skin). Dip fillets (skin side only) into flour and shake off excess. Heat oil in a <u>heavy base</u> frying pan over medium heat and cook fillets skin side only for 8-12 minutes (or until crisp golden brown). The flesh side should be slightly underdone. Quickly turn fish to briefly sear the flesh side and serve immediately with sauce and mash.
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**SPRING ONION MASH POTATO**

**(optional)**

4 large Desiree potatoes ½ bunch spring onions sea salt 100ml fresh cream	Peel and cut potatoes into uniform 3cm pieces. Boil in salted water until tender. Drain well and mash. Stir in fresh cream and finely sliced spring onions.
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