

Tapas

THE LIST

Chefs EVAN MILINA and BRENTON LOW prepare some tasty snacks

Northland's annual Matariki Hospitality Awards feature a tapas-style luncheon on June 12 at Forum North. Six chefs are creating tantalising tapas for the occasion.

Tapas were, originally just slices of bread or meat which sherry drinkers in Andalusian taverns used to cover their glasses between sips – apparently to stop fruit flies from attacking their sherry.

In modern cuisine, the name 'tapa' covers a wide variety of appetisers or snacks – hot or cold. Of course, at a very social event such as the Matariki Awards, it's helpful to sample mouthfuls of fine fare while still being able to stand up and socialise – and without making a big mess of yourself or your clothes.

Evan Milina (Salut) and Brenton Low (à Deco), are two of the six chefs creating dishes for the Matariki Awards. We got them to rustle up some appetising tapas for you.



EVAN MILINA'S KINGFISH CEVICHE WITH MACADAMIA, MANDARIN & SMOKED CHILLI OIL (Serves 8)

Ceviche is basically any seafood that has been marinated in citrus juices (which 'cook' the protein).

This is a very refreshing dish; all the ingredients are sourced locally. Mandarins are ripe and ready at this time of the year; their unique flavour complements the kingfish and brings out the surprise of the chilli.

INGREDIENTS

- 800ml Freshly squeezed mandarin juice
- 100ml Fresh lemon juice
- 300ml Extra virgin olive oil
- 1/2 Red chilli, finely chopped
- 400gm Fresh kingfish fillets, skin removed
- 4 Mandarins, peeled, pith removed and diced
- 70g Chopped macadamia nuts
- 1/2 Red onion, finely chopped
- 1 Small handful of coriander

METHOD

Mandarin dressing: In a heavy based saucepan over a medium-high heat reduce the mandarin juice to a syrupy consistency, then add lemon juice and cool.

In a separate saucepan, heat the Extra virgin olive oil and chilli until hot, then allow to cool. Whisk together the syrup and the infused oil to form the dressing.

Ceviche: Dice the kingfish fillets into pieces of about 2cms each.

In a mixing bowl combine the fish, mandarins, macadamia nuts, onion and coriander and dress liberally with mandarin dressing Season with salt and pepper. Leave mixture to marinate for 20 minutes. Serve chilled. ■



Photos: Bryce Zhang

BRENTON LOW'S GRILLED LAMB CHOP WITH SMOKED CHEDDAR POLENTA, TOMATO HARISSA RELISH, MINTED FETA AND OLIVE POWDER

METHOD Grill or BBQ lamb chops to medium rare. Make a wet polenta and fold in the cheddar. Add a little Harissa to your favourite tomato relish recipe. Toss cubes of feta with chopped mint, Dry pipped olives in the microwave till firm. When cooled, blitz to a powder. ■

MATARIKI AWARDS

- Where:** Forum North
- When:** Sunday June 12, from 12 noon
- Awards For:**
 - Food & Beverage Supplier of the Year
 - Professional Caterer of the Year
 - Service Person of the Year
 - Schools Recognition of Training
 - Restaurant Manager/Maitre d' of the Year
 - Innovative Chef of the Year
 - Hospitality Ambassador of the Year
 - Gastro Pub of the Year
 - Café of the Year
 - Restaurant of the Year
 - People's Choice Award



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