



Kurrajong Australian Native Foods

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Recipe by renowned foodologist Chrissy Shaw and Leslie Manning

Seafood & Macadamia Pesto for Two

Ingredients

350 gm shark (flake) fillet

Sea salt

Boil shark in salted water for approx. 5 mins or until tender. Do not over cook the fish. Cool

Pesto Sauce

2 tbsp. Olive oil

3 cloves garlic –crushed and diced

Salt and pepper to taste

130 gm Sundried tomato, chilli, & pine nut pesto

3 tbsp Macadamia Nut Butter

100 ml cooking cream

3 shallots – chopped



Place the cooked shark into frypan along with olive oil, garlic, salt and pepper. Cook over medium heat until fish starts to shred. Combine with pesto and macadamia nut butter until fish is totally shredded and mixed with sauce. Add cream and shallots and heat over medium to low heat until thoroughly warmed.

Salad Dressing

¼ cup White Vinegar

¼ cup Castor Sugar

1 tbsp Soy Sauce

½ cup Olive Oil

Combine all the ingredients in a saucepan. Stir well over low heat until the sugar is dissolved. Cool – This dressing will keep indefinitely in the refrigerator

Singapore Noodles

1 pkt pre-cooked Singapore Noodles

2 Shallots – chopped

2 Cloves Garlic – crushed & finely chopped

1 tbsp Olive Oil

Just prior to serving quickly toss noodles, shallots and garlic in heated olive oil until warm. Salt and pepper to taste.

To Serve

Place a smallish mound of baby mesclun salad leaves and baby spinach leaves and drizzle with homemade salad dressing. Top with the shark and pesto sauce and Singapore noodles and shallots to the side – garnish with crushed macadamia nuts.

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