

KAI TIME ON THE ROAD

KI TE MAHIA



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CREAMED PAUA

- 2 Paua, sliced
- 250mls Cream
- 1 Onion, diced
- 2 Garlic cloves, chopped
- 2 tblsp Olive oil

CURRY PAUA

- 2 Paua, sliced
- 1 tin Coconut cream
- 1 Red onion, diced
- 1tsp Curry powder
- 2tblsp Olive oil

SPICY PAUA AND CRAYFISH ON NOODLES

- 2 Paua, sliced
- 1 Red capsicum, sliced
- 1 Yellow capsicum, sliced
- 1 Spring onion, sliced
- 4tblsp Sweet Chilli Sauce
- 1 Crayfish tail, cooked

GRILLED BLUE MOKI

- 1 Blue Moki
- 6 Garlic cloves
- 2tsp Tumeric
- 2tsp Paprika
- Olive oil
- Salt and pepper
- 1 pkt Crispy Asian noodles
- 3 Kina (optional)
- 2 Crayfish (optional)
- 1 Red lettuce for garnish

Step 1

Heat olive oil, add onion, garlic chopped 3 sliced paua. Fry on a medium heat for 2 minutes then add the cream. Simmer till cream has reduced slightly and thickened. Season to taste with salt and pepper.

Step 2

Repeat the process in a separate saucepan for the curry paua. Hot pan, olive oil, red onion, curry powder, paua then add the coconut cream, reduce and check the seasoning.

Step 3

Scale, gut and wash the moki, cut three slits on both sides of the fish, peel the garlic cloves and push one into each cut. Season with tumeric and paprika, finally sprinkle olive oil over the whole fish. Place into a fish rack and onto the b-b-q for 10 minutes on each side.

Step 4

Sautee in a pan, capsicums, spring onions, paua, chopped crayfish tail, chilli sauce and crushed garlic. Season with salt and cracked pepper. Place the noodles into a bowl and pour chilli paua over the top.

Step 5

Present the creamed and curried paua inside the paua shells. Cut the crayfish in half and garnish the dish with red lettuce and fresh kina.