

Popcorn Fish Tacos with Corn Salsa

Serves 6

INGREDIENTS:

TACOS & TOPPINGS

1 ripe avocado
¼ teaspoon lime juice
Splash of extra-virgin olive oil
1 teaspoon sour cream
Salt flakes
Freshly ground black pepper
6 soft tortillas
6 hard taco shells

CORN SALSA

3 tablespoons extra-virgin olive oil
2 corn cobs, silks removed, kernels cut off
2 ripe field tomatoes, cores removed, dice into the size of corn kernels
½ bunch of coriander, leaves picked and roughly chopped
½ red onion, dice into the size of corn kernels
Juice of 1 lime
1 fresh (or pickled) jalapeno, deseeded and diced
Salt flakes
Freshly ground black pepper

BAJA SAUCE

10 pickled green peppercorns
1 fresh (or pickled) jalapeno chilli, deseeded and roughly chopped
¼ bunch of coriander, leaves picked and roughly chopped
Juice of 1 lime
3 tablespoons sour cream
1 tablespoon extra-virgin olive oil
Salt flakes

POPCORN FISH

150g (1 cup) plain flour
3 eggs
50g lightly salted popcorn, blended to a coarse crumb in a food processor
400g firm flathead fillets, skin and bones removed, cut into 6cm x 3cm pieces
Sunflower oil, for shallow-frying
Salt flakes
Freshly ground black pepper



METHOD:

To make the corn salsa, heat 1 tablespoon of the oil in a medium saucepan over high heat. Add the corn and cook, stirring occasionally, for 2 minutes or until coloured and just tender. Tip into a bowl, add the remaining ingredients and mix well. Taste and adjust the seasoning if needed, then set aside.

For the baja sauce, using a mortar and pestle, pound together the peppercorns, chilli, coriander and lime juice to form a rough paste. Stir in the sour cream and oil and season to taste with salt. Set aside.

Cut the avocado in half, remove the seed but don't throw it away. Divide the lime juice, oil and sour cream between the two halves and mash with the flesh to form a rough guacamole. Season to taste with salt and pepper. To preserve the green colour, return the seed to the centre of the avocado and gently press the two halves together until you're ready to serve.

To make the popcorn fish, tip the flour onto a plate, beat the eggs in a bowl, and spread the popcorn crumb over a second plate. Working with one piece of fish at a time, dust in the flour, shaking off the excess, then dip in the egg, allowing the excess to drip off. Finally, toss in the popcorn crumb, making sure it is evenly coated. Set aside on a clean plate.

Pour the oil into a large, deep-frying pan to a depth of 4 cm and heat over medium-high heat to 200°C. Test the oil with the handle of a wooden spoon to see if bubbles appear. Add the fish in batches and fry for 2 minutes on each side or until golden and cooked through. Drain on paper towel and season with salt and pepper.

To assemble, spread a spoonful of guacamole in the centre of a soft tortilla. Place a hard taco shell on top and gently press the two together, using the guacamole as glue. Set aside and repeat with remaining taco shells and tortillas.

Spoon some salsa into the base of each hard taco, top with the popcorn fish and drizzle over the baja sauce. Eat immediately.

Chicken & Chorizo Paella

Serves 4

INGREDIENTS:

PAELLA

250g skinless chicken thigh fillets,
cut into 2.5 cm cubes
2 free range chorizo sausages,
finely sliced or diced
800ml chicken stock
250g (1 ¼ cups) Calasparra rice
50 g (cup) fresh or frozen peas
(or snow peas or green beans)
Salt flakes
½ bunch of chives, chopped
1 lemon, cut into wedges
Miguel's Quick Aioli, to serve

SOFRITO

4 oxheart or roma tomatoes,
roughly chopped
4 large jarred piquillo peppers
4 garlic cloves, peeled
½ bunch of flat-leaf parsley,
leaves picked
½ bunch of chives, roughly
chopped
½ bunch of thyme, leaves picked
1 ¼ tablespoons extra-virgin
olive oil
1 teaspoon saffron threads
1½ tablespoons smoked paprika

AIOLI

1 whole egg straight from fridge
1 cup olive oil
1 pinch sea salt
1 splash Pinot Grigio
wine vinegar
1 garlic clove, minced

METHOD:

To make the aioli, in the glass of a stick blender, crack egg, add pinot grigio wine vinegar, garlic and a pinch of salt. Insert stick blender all the way to the bottom of the glass, blend until set and slowly remove blender up the glass until of mayonnaise consistency.

To make the sofrito, place all the ingredients in a food processor and process until chunky. If you don't have a food processor, roughly grate the tomatoes, capsicums and garlic and roughly chop the parsley, chives and thyme, then combine with the oil, saffron and paprika in a mixing bowl.

Heat a 30cm frying pan or paella pan over high heat, add the chicken and chorizo and cook for 5 minutes until golden brown. Add the sofrito and cook for 3-4 minutes until the tomato starts to break down and become juicy. Pour in the stock and bring to the boil. Stir in the rice and bring to a simmer, then continue to simmer for about 18 minutes.

When the rice is tender and most of the liquid has been absorbed (there should still be some liquid in the pan), add the peas or beans and cook, without stirring, for another 2 minutes to form a nice 'socarrada' or crust on the bottom.

Season to taste with salt and garnish with chives. Squeeze over the lemon juice just before serving with aioli. Ole!



Burnt basque cheesecake frozen chocolate pops

Serves 12

INGREDIENTS:

CHEESECAKE

585g cream cheese, at room temperature
4 eggs, at room temperature
245g caster sugar
290ml thickened cream (minimum 35% fat)
3 tablespoons cornflour
Pinch of sea salt

CHOCOLATE COATING

400g good quality milk chocolate
200g cocoa butter
Chopped toasted almonds
Chopped pistachios
Sea salt to decorate (optional)
Chopped Dubai chocolate (optional)
Paddle pop stick or skewer (to serve)

METHOD:

For the cheesecake, preheat the oven to 200°C (fan-forced). Grease a 23 cm springform tin and line with crushed baking paper, extending it 2cm over the edge.

Beat the cream cheese until smooth and creamy. Add the eggs, one at a time, beating well after each addition. Gradually beat in the sugar, then the cream. Add the cornflour and salt and beat until smooth.

Pour the batter into the prepared tin and tap gently on the bench to remove any air bubbles. Rest for 5 minutes, then bake for 55 minutes or until the top is dark brown and a skewer inserted in the centre comes out clean. Switch off the oven and leave the cheesecake inside to cool to room temperature. (This is important – if you try to remove the cheesecake from the tin while it's still warm it may collapse.)

For the Mignums, cut cheesecake into 12 equal wedges. Insert a paddle pop stick (or skewer) into the thickest end of each wedge. Place on a tray and freeze overnight until firm.

For coating, combine chocolate and cocoa butter in a bowl. Sit bowl over a saucepan of simmering water. Stir until melted. Remove. Transfer to a jug.

Dip frozen cheesecake into chocolate mixture, allowing excess to drip away. If desired, sprinkle with almonds and pistachios, then dip again in chocolate. Remove and allow excess to drip away. Add sea salt if using.

Return the tray into the freezer until set.



Churros con Chocolate

Serves 4

INGREDIENTS:

CHURROS

250ml (1 cup) milk
1 teaspoon caster sugar, plus extra for dusting
50g unsalted butter, chopped
1 vanilla bean, split and seeds scraped
120g plain flour
2 egg yolks
Vegetable oil, for deep-frying

CHOCOLATE SAUCE

200g dark chocolate, chopped
150ml milk
2 tablespoons sweetened condensed milk,
or to taste

METHOD:

To make the chocolate sauce, place the chocolate in a heatproof bowl. Bring the milk to the boil in a small saucepan, then pour over the chocolate and whisk until melted and smooth. Gradually add the condensed milk until the sauce is your preferred consistency – the more you add, the thicker (and sweeter) it will be.

Combine the milk, sugar, butter and vanilla bean and seeds in a medium saucepan and bring to the boil. Remove the vanilla bean and reduce the heat to low. Sift in the flour and whisk until combined and the dough comes away from the side of the pan. Remove from the heat and set aside to cool for 3 minutes.

Beat in the egg yolks, one at a time.

Spoon the dough into a piping bag fitted with a 2 cm star nozzle.

Pour the oil for deep-frying into a large heavy-based saucepan and heat over high heat to 180°C. Working in batches so you don't overcrowd the pan, pipe 7cm lengths of dough into the oil, cutting it off with a sharp knife. Deep-fry the churros for 3–4 minutes or until golden brown, then remove with a slotted spoon and drain on paper towel.

Dust with extra caster sugar while still hot and serve with the chocolate sauce.

