

FIRESHOP GUIDE

Thank you for making a purchase at Fireshop this week, where we aim to give you a taste of Firedoor in your own homes; celebrating the incredible ingredients that we work with and the people that produce them.

If you have any questions, please feel free to contact us.

Have a wonderful Easter weekend,

Lennox and the Firedoor team

EASTER SEAFOOD BOX

Preparation time: 30 minutes

Inside your box you will find a delicious seafood feast to celebrate with your loved ones over the Easter weekend.

Skull Island 'shrimp on the barbie', grilled cocktail sauce, finger lime

Australia is famous for its prawns and has coined the phrase 'shrimp on the barbie' as part of its culinary culture, which speaks of the abundance of great seafood as much as the Aussie outdoor lifestyle. These ocean caught Skull Island tiger prawns are wild caught in the Gulf of Carpentaria, and have been peeled and deveined ready for the grill or a hot pan.

Light your fire or BBQ.

Remove prawns from the bag and pat dry.

Split the finger limes lengthways and gently squeeze them between your finger and thumb to remove the vesicles and being careful to remove the seeds.

Spray the prawns sparingly with grapeseed oil and season with sea salt.

Over hot embers, or on a high heat, or alternatively in a very hot pan, grill the prawns for 1 minute on each side. The flesh of the tail will have firmed up and turned opaque and the outside an orangey hue. They should be lightly toasted from the grill, not blackened.

Remove and drizzle with a little olive oil and serve immediately with the grilled cocktail sauce.

Hiramasa Kingfish, charred cos, native citrus dressing

This Spencer Gulf Hiramasa Kingfish is sustainably farmed in a remote location off the Eyre Peninsula town of Port Lincoln in South Australia. The rich deposits of fat under the skin make it perfect for the grill or a hot pan, as the thick skin is rendered crispy whilst protecting the white flesh underneath. The rich fish is complemented by the sweet char of grilled cos, and a dressing combining desert lime, sunrise lime, and lemon myrtle.

Prepare your embers. Spread the embers evenly across the base of the grate and set a grill cooling rack 15 cm (6 in) above the embers.

Season the flesh side of the fish and grill (skin side down) above evenly distributed embers for 6 to 7 minutes, turning the cod during the last 2 minutes of cooking to set the protein.

Alternatively season the flesh of the fish and fry in a hot pan with 20ml of good olive oil for approximately 6 minutes skin side down, turning the fish during the last minute of cooking to set the protein.

Remove the fish to a warm plate or tray and pour over the citrus dressing, allowing the fish to rest for 1 minute.

Meanwhile, cut the cos lettuce into half, mist the cos lettuce heart lightly with olive oil and again, on a grill or in a hot pan, grill for approximately 1 minute on each side. Remove, season lightly with salt and a little lemon zest.

Arrange the fish on the charred cos and pour over the resting juices which will have now combined with the dressing.

Freemantle Octopus, pimenton, Austrian Crescent potatoes

Octopus can be a challenge to grill as its strength and muscle structure is distributed throughout its eight arms, making it quite firm and rubbery. Like its cephalopod cousin the squid, octopus is either best cooked very quickly or very slowly and should be tenderised before cooking – it is said that the Greeks would traditionally beat octopus forty times on a rock.

For this recipe, we are using Freemantle octopus from the pristine waters around Western Australia's coast. They are sustainably caught using a special trigger trap which is designed to catch only octopus. They have been steam-cooked ready for you to marinade in pimento and grill, accompanied by Austrian Crescent potatoes from the wonderful Wentworth. Freshly dug from the rich basalt soils of Robertson they have a delicious nutty flavour. They are dressed in a garlic refrito, which is a staple vinaigrette used in the Basque country to dress seafood and vegetables straight from the grill.

Light your fire or BBQ, or heat your stove top.

Remove the octopus from the packet and dry thoroughly. Ensuring that the octopus is completely dry (so that the marinade adheres) add to the bowl, massaging the marinade well into the tentacles. Leave for at least 20-30 minutes.

If refrigerated, remove your octopus 10-20 minutes before cooking to allow it to come to room temperature.

Pre-heat your oven to 200C.

Meanwhile wash and lightly scrub your potatoes, before cutting into even sizes (halves or quarters). Place potatoes in a large saucepan and cover with cold water by 1 inch, season the water well with 20g salt. Bring to a boil over high heat, reduce to a simmer, and cook until exteriors are tender, about 5-6 minutes. Test the potatoes with the point of small paring knife which should show slight resistance. Drain potatoes immediately and allow to steam dry.

Heat a frying pan or a roasting tray, pour in oil and, when smoking, add the potatoes allowing them to fry or roast until the bottoms of potatoes are crisp and golden brown, about 10-12 minutes. Turn the potatoes and roast until second side is golden brown, another 10-12 minutes.

Over hot embers, or on a high heat, or alternatively in a very hot pan, grill the octopus for 3-4 minutes on each side, until caramelised and slightly charred at the edges.

Remove from the heat and allow to rest for 2 minutes before carving.

Meanwhile, drain the excess oil from the potatoes, add the refrito, and continue to roast or fry for a further 2 minutes on a high heat until the garlic caramelises.

Carve each tentacle into 4-5 pieces. Combine the octopus with the potatoes and add freshly chopped or torn parsley, tossing to combine well.

Drizzle with olive oil and a sprinkle of salt and serve immediately.

Goolwa Pipis, XO sauce, karkalla

(consume within 2 days)

There is a simple joy to be found in cooking Pipis in that they tell you when they are ready; each one its own cooking vessel that “pops” open when they are cooked.

Prepare your embers. Spread the embers evenly across the base of the grate and set a grill cooling rack 2½ cm (1 in) above the embers.

To prepare pipis, discard any that are chipped, broken, or damaged in any way. Tap to check that the shells are tightly closed, discarding any that remain open.

Reserve karkalla, and place the pipis directly on the grill. Immediately cover with a lid and allow to cook for 2–3 minutes, or until they open.

Using a pair of tongs, carefully remove the pipis as they pop open, placing them into a clean pan and retaining as much of the liquor as possible. It is important to remove them from the heat when they open as they can become chewy when overcooked.

Add the XO sauce to the pan and toss through the pipis, returning to the heat until warm and well combined. Add the zest and juice of ½ lemon. Add the karkalla and serve immediately.

Alternatively, in a hot pan on the stove, place the pipis (after reserving karkalla) and immediately cover with a lid and allow to cook for 2–3 minutes until they open. Add the XO sauce and toss until well combined. Add the karkalla and serve immediately.

Glacier 51 Toothfish, piquillo peppers, salsa verde

(consume within 2 days)

This unique fish takes its name from the Fiftyone Glacier, which is one of the largest glaciers in the Australian Antarctic and can be found flowing southwards on the south side of Heard Island. When grilled, the skin becomes crisp and glassy while the sweet flesh remains buttery and unctuous. The natural sweetness of the peppers and the fresh acidity of the salsa are a foil to the rich flavour.

Prepare your embers. Spread the embers evenly across the base of the grate and set a grill cooling rack 15 cm (6 in) above the embers.

Remove the toothfish from the packet and dry thoroughly, allowing to come to room temperature prior to cooking. Allow the salsa verde to come to room temperature.

Season the flesh side of the fish and grill (skin side down) above evenly distributed embers for 6 to 8 minutes, turning the fish during the last 2 minutes of cooking to set the protein.

Alternatively season the flesh of the fish and fry in a hot pan with 20ml of good olive oil for 6 minutes skin side down, turning the fish during the last minute of cooking to set the protein.

Transfer the fish to a clean tray, season with sea salt, the zest and juice of half a lemon, a drizzle of olive oil, and leave in a warm place to rest for 2 minutes. Meanwhile, warm the peppers on the grill or in the pan. Place the fish on top of the peppers, pour over the resting juices and serve with the salsa verde.

Charred greens, chilli lemon dressing

(consume within 3 days)

The understated simple beauty of charred greens; combining a slight char and an amazing sweetness, balances with the citrus dressing of grilled lemons and chilli.

Light your fire or BBQ.

Wash and pick your cavolo nero, removing any woody stem.

Arrange your grill approximately 5 cm above the embers. Spray the greens lightly with olive oil and grill for 2 minutes until crisp and lightly charred, season with sea salt, and remove to a clean bowl.

Alternatively, on the stove, heat a large heavy based frying pan to medium-high heat. Add 20ml of extra virgin olive oil and, when smoking, add the greens, seasoning with sea salt. You may need to cook the greens in two or three batches depending on the size of your pan – otherwise it may steam and wilt. The aim is to char and scorch the kale a little bit and do not be alarmed if the moisture from the greens reacts with the hot oil to produce a small flame – it's all part of the theatre.

Toss with the chilli and lemon dressing and serve immediately.

Sweetcorn, smoked black garlic butter

(consume within 3 days)

Sweetcorn is made for grilling; the sunny vegetable's natural sweetness is enhanced by grilling in the husks, which protect the corn while imbuing a rich smoky flavour. This is further enhanced by the umami bomb of fermented black garlic and smoked butter.

Light your fire or BBQ.

Soak your corn in water for 8-10 minutes to ensure the husk does not ignite immediately. Place the corn directly on the burning embers or a hot grill, rotating until evenly blackened on the outside. Transfer to a clean tray and, allow to rest so that it steams in its husk.

Suspend the grill approximately 10 cm (4 in) above the embers. Removing the husk and filaments, grill the corn for 6 to 8 minutes until nutty and toasted.

Alternatively, for stove top cooking, remove the husk and corn filaments and cook in boiling salted water for approximately 6-7 minutes until tender.

Remove the corn from the heat, trim the ends and cut each cob into half. Whilst still warm, roll in the black garlic butter. Remove and dress in the remaining butter and serve immediately.