

**Menu Type: Main**  
**Cuisine: Australian**

**Country: Australia**

**Name of Dish: Fish of the day + fennel + macadamia + black olive's crackle (gf)**

**No of Portions: 4**

<b>Ingredients</b>	<b>Quantity</b>	<b>Unit</b>
Barramundi fillet (portioned 100g – 150g, Pan fried)	<b>600</b>	<b>g</b>
<b>Olive crackling ( You can get about 25 portions)</b>		
Tapioca	<b>500</b>	<b>g</b>
Fish sauce	<b>15</b>	<b>ml</b>
Dehydrated black olives	<b>100</b>	<b>g</b>
Oil for deep frying		
<b>Macadamia puree</b> (roast in oven, place in a thermomixer and blend to make puree)	<b>100</b>	<b>g</b>
<b>Sliced Fennel</b>	<b>1 fresh</b>	<b>each</b>
Lemon	<b>1</b>	<b>each</b>

## **Method:**

### **1 Step**

For the olive crackling.

Preheat oven to 85°C. Fill a deep fryer with oil and heat to 180°C.

### **2 Step**

Place water, tapioca, fish sauce and olives in a medium saucepan, bring to the boil and simmer for 40 minutes or until tapioca is tender.

Place all of mixture in a thermomix and blend until  $\frac{3}{4}$  of the beads have been blended.

### **4 Step**

Smear a very thin layer of mixture onto a baking paper-lined tray and bake for one hour 20 minutes until dry enough to peel from the baking sheet. Cut into large uneven shapes roughly 15cm long and 3cm wide. Keep in a dry place until ready to fry. Fry in a deep fryer for 1 minute or until popped. Drain on paper towel, sprinkle with salt flakes.

## 5 Step

To serve: pan-fry the fish. And place off centre. Pipe the macadamia puree in small dollops around the fish. Place sliced fennel on and around. Place fried olive crackle on top of fish. Finish with grated dried green olives.