

**FRESHLY “IRONED” Garfish**  
**With Saltbush Dukkah & Orange Lemon Myrtle Beurre Blanc**

**SERVES 4 AS AN ENTREE**

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| <p>4 x “pairs” garfish fillets<br/>         1 dsp Tuckeroo Saltbush Dukkah<br/>         Glad bake paper<br/>         Iron &amp; Ironing Board</p> | <p>Place a sheet of Glad bake on the ironing board and place on the fish fillets. Sprinkle with dukkah. Cover with more Glad bake, and using the iron on highest heat setting, heat and cook fillets for 1-2 minutes. It’s perfect with good quality fresh fish if the fillet is <u>slightly</u> underdone!! Serve immediately with sauce and perhaps spring onion mashed potato</p> |
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| <p>1 cup orange juice (about 250ml)<br/>         1 -2 pinched Tuckeroo lemon myrtle<br/>         1 cm piece of ginger grated<br/>         100g cold unsalted butter –cubed<br/>         River Murray salt to taste</p> <p>1/3 bunch chives sliced fine (optional)<br/>         2-3 Finger limes (optional)</p> | <p>Simmer the juice, lemon myrtle &amp; ginger gently in a stainless steel saucepan until reduced to about 50 ml. Keep the pot over very low heat. Swirl (or whisk) the cold butter in gradually until all is incorporated. Keep warm. Do not re-boil. Season to taste and add the finger lime flesh &amp; chives just before serving. (if using)</p> |
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