

WILD

ADVENTURE COOKBOOK

SARAH GLOVER



PRESTEL



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MEET SARAH

—

SARAH GLOVER LOVES TO COOK. SHE LOVES TO COOK ON THE EDGE OF A WINDSWEPT CLIFF, IN A CLEARING IN THE FOREST, ON A SALTY STRETCH OF BEACH OR BY A TRICKLING STREAM.

A finder of goodness, the wild is where she will gather some wood, build a fire and make the magic happen. Her food – made in the outdoors and using local produce – is intuitive and uncomplicated. She cooks, always, with a grin, and her food is a joy to eat.

Sarah is a chef and an adventurer and her food is a reflection of this. Armed with a knife, she will dive down into the ocean to gather abalones and cook them straight away over a fire on the beach. She'll throw whole pumpkins in the coals of a campfire and then, when the pumpkins are soft and sweet, she'll smash them with a spade on a nearby log and scatter it with fresh herbs and oil. She smiles and tells you to eat with your hands. She is not constrained by tradition. She works with what she has in front of her, led by what feels good and what tastes great.

Sarah grew up in Tasmania and is the second of eight children and no stranger to the goings-on in the kitchen or the open spaces and rugged beaches of her hometown. She has made a career as a chef and pastry chef in Tasmania, Sydney and New York but it's the great outdoors that holds her heart. She – for now at least – calls Sydney's Bondi Beach home. Here, she cooks on the clifftops, surfs the bay, runs her own cookie company, Bondi Bikkies, and caters events with her wild cooking-over-fires ways.

This is her first cookbook.



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AT THE MOUTH OF TASSIE'S HUON RIVER, NEAR MY FAMILY HOME BUT AN AGE FROM ALMOST EVERYWHERE ELSE, IS EGGS AND BACON BAY. ONE CHILLY WINTER'S MORNING, I'D BEEN FOR A SURF (THANK GOD FOR WETSUITS) AND CAME OUT OF THE ICY COLD WATER STARVING AND READY TO EAT.

Armed only with a box of matches and a handful of ingredients, I picked up some driftwood from along the shore and lit a fire. I made a quick pizza dough with some flour, yeast and sea water, kneading it on a rock shelf just off the sand as the fire warmed my body. I placed a stone on the coals and, when it was nice and hot, threw on the dough with some saltbush and local cheese.

That pizza was GOOD. After I'd wolfed it down, I was warm, happy and full. Even though the pizza was nothing particularly special – in it there were no fancy ingredients, no rare breed prosciutto or white truffles – it made my heart smile. That moment, sitting there on the rocks looking at the ocean, cheese running down my fingers, was as good as eating in a hatted restaurant with all the trimmings. It was probably even better.

Something in that moment clicked, hit me like a bolt of lightning. THIS was the way I wanted to cook. In the wild. Not in the commercial kitchens where I had been trained, not inside under fluoro lights standing at a stainless steel bench with all the equipment I could ever need within reach. I wanted to be outside with only the basics, eating with my hands near a fire with the wind on my back. Looking back, I guess it was something that had been growing inside me for a while, but at that moment it was clear and inescapable.

INTRO

Since that day, the great outdoors has become my kitchen: on the beach, in the bush, on top of mountains, by rivers, even in my tiny urban backyard. With wood fire, gas and over charcoal, anything I can get my hands on. I am not sure if it is the adventures that make the food taste so good or the food that makes these experiences so enjoyable – but the whole process has awakened my creativity and enriched my life to no end. And try as I might, it is impossible to replicate indoors the taste of something cooked outdoors over coals. There is nothing quite like it. It's as if the outdoors brings its own seasoning to the food.

Cooking in the wild has brought me unexpected joy, and in this book, I want to share my experiences with you so you too are inspired to get outdoors and adventure, to experiment with fire, to be creative and to embrace this simple, primal and satisfying way to both cook and eat.

COOKING IN THE WILD.



—

IT CAN BE A LITTLE DAUNTING TO THINK ABOUT COOKING AWAY FROM A KITCHEN. NO RUNNING WATER, NO FRIDGE BRIMMING WITH OPTIONS, NO NEARBY CORNER STORE, NO HANDY UTENSIL DRAWER.

But trust me when I say cooking on the road is liberating and incredibly satisfying. It is amazing how little you need to create something delicious. It pares things back to the very basics either because you don't have room to lug the nonessentials or because you simply forgot them.

I have a tendency to overpack and overcater. I always think "but what if I need that fifth frying pan?" even though it is very similar if not identical to the other four already stowed in the boot of my car. What you need, though, simply comes down to a heat source, a cooking surface and something to poke it around with. Easy: fire, a metal plate and a stick. The less you have, the more creative you need to be.

I love the thrill of the unknown, and I think this is something that helps in any outdoor cooking adventure. You don't know if there will be any good wood, it might pour with rain, you might have forgotten your tongs. You have to solve problems as they arise, so flexibility and a sense of adventure are new must-haves. If you can let go of how you think it should be and instead work with what you can find, you are in for a wild ride.

Sure, mistakes will be made, some food will be burnt, but you will be out in nature, and you will feel well and truly alive.

The more you are outdoors and the more you cook outdoors, the more you will notice. Zoom in. The more you look for it, the more you will see a great rock to sit on, or a large branch overhead that's perfect to suspend chickens over the fire. See opportunities and possibilities around you: see a great, sheltered dinner spot rather than just a pebbly cove. What a great way to look at the natural world.





USE THIS BOOK AS INSPIRATION TO GET OUTDOORS. PLEASE DON'T BE INTIMIDATED BY COOKING WITH FIRE. IT TAKES PRACTICE TO LEARN HOW TO WORK WITH IT, SO JUST GET OUT THERE AND GIVE IT A GO.

The main thing to keep in mind is that you want to use hardwood to fuel your fire. Go nuts with the gum leaves, pine cones or any other dry leaves and twigs to get it going of course, but once the flames are up you'll need to add something more heavy duty to produce coals. You want to cook over coals, not flame. Coals radiate steady, strong heat (it will take about 30 to 45 minutes to burn hardwood down into coals).

To turn the heat up, use more coals. To turn the heat down, use less. The easiest way to move the coals around is to use a long-handled shovel. Often it is useful to make a pile of coals next to your fire and cook upon that. That way, you can create more coals in the fire while you are cooking over the coals to the side. And when you need to turn the heat up, just shovel a few more coals from the fire onto your coal cooking station.

Another way you can control the heat is by the distance between the coals and the thing you are cooking. More of a gap means less heat and vice versa.

Play around with putting a pan or grate straight on the coals for high, meat-searing heat, or use a grate with legs to take a bit of intensity out of the heat. If you want to cook something more slowly, use a tripod with a hook, or rig up your own mini high jump structure with sticks lying around. Half the fun of cooking outdoors is choosing or building these basic structures to best cook your food.

HOW TO USE

To gauge the strength of the heat source, use your hand. Place it above the coals where the cooking surface will sit. Obviously, never put your hands on the coals (this, though, is something you already know because you are not a moron). As a general rule of thumb, if you can hold your hand above the coals where the cooking surface will sit for five seconds, it is a low heat (225°F/110°C). For a moderate heat, you will be able to hold your hand just above the cooking level for three seconds (350°F/180°C). And for a high heat, you will be able to hold your hand above the cooking level for just one second (400°F/200°C). A temperature gun is a great tool to use while you are getting used to working with fire.

Remember too that charcoal and gas barbecues are great, as are portable gas flat-top grills, so use whatever you feel comfortable with and whatever the location and weather call for. I often take a portable gas flat-top grill with me as a backup plan. They are light and make for a great instant heat source.

Note: This is Australia where bushfires are a fact of life. When cooking with flame outdoors, fire restrictions must be observed.

EQUIP.



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YOU MAY ASK, “WHY THIS POT? WHY THAT PAN? WHAT’S THE POINT – DON’T THEY ALL DO THE SAME JOB?”

Well, not quite. When you’re cooking on the road or in the wild, you need to have sturdy equipment, pieces that can stand high heats and give you a nice even temperature. Below is my list of must-haves:

Large pot This is an all-round good investment, you can fit in enough pasta for one or eight people in this size.

Billyboil (a tall, narrow camping pot) Colonial, yes, but they have a nice high lip on them and are very versatile.

Dutch oven The cast iron that a Dutch oven is made from makes it a very handy outdoor tool.

Frying pans Small, medium and large.

Cast-iron pans Small, medium and large.

Roasting pan or flat grill plate
Make sure these have a lip.

Camping grill (refer to page 15).

Tripod I have a metal tripod and, as you will see on page 225, I also make them out of wood. Still, a metal tripod is handy to have. (A few times my wooden tripod has caught fire!)

S-hook When rigging up your food, it’s handy to have the S-hook in your back pocket so you can move it around over the fire with ease.

Temperature gun This epic invention – an infrared thermometer – is so handy

when you’re getting used to cooking over the fire and trying to work out how hot is hot. When you’re cooking with oils and/or frying, it’s important to work to the right temperature as it will mean the difference between soggy saltbush or crunchy leaves.

Some other helpful things to have when cooking in the wild:

A solid basic tool kit Be sure to include a good, sharp knife. In this book, you will see me use an almost butcher looking knife. It’s a Nakiri Japanese vegetable knife but it’s handy to travel with as you can’t break the tip of it, but you can cut meat, slice veggies and all the rest with it. Let’s be honest: you’re not trying to be a Michelin-star chef in the bush, you just want to cut that darn thing.

•

Cups, plates, etc. I always use enamel or, at times, a rock, a tree stump, you get the idea. Don’t stress if you forget them, just go with the flow and open your eyes to find your plate.

•

Y-rig (refer to page 90) This is my preferred cooking set-up. I call it the “high jump” because you can string meat to it or hang pancetta over it.

•

Shovel Get a metal shovel, it’s great for smashing the pumpkin, heaping coals onto your Dutch oven, and so much more.

•

Chopping board Use a log if you don’t have room in your bag for one. You’ll be surprised at how innovative you can be in the wild.



PRODUCE

THIS BOOK, AT ITS CORE, IS ABOUT THE CONNECTION BETWEEN THE LAND AND THE FOOD WE EAT. ABOUT COOKING SIMPLY, SURROUNDED BY THE WILD.

It's all about the memories we create through these experiences. When I think about these memories what really jumps out as a crucial component is the amazing producers I've met along the way. The fisherman with the big smile and the Yellow Belly cod in his bucket. The obsessive cheesemaker. The butcher who talked about the pig's head for what felt like hours. The interaction with these passionate people has been a wonderful part of our adventures in the wild.

I've run a business for years and understand that having passion goes beyond making a buck. It drives you to get up and produce excellence, even when it's not easy. Again and again, I have met producers so passionate about what they do, which not only is a joy in itself, but also a sure path to delicious ingredients.

I want y'all to step outside your comfort zone when it comes to planning each meal. Use these recipes as guides, but see what produce your adventures bring you. Talk to the butcher you meet, ask him what he's excited about. When you meet a supplier who's passionate, you're pretty much guaranteed a great product. Even if it is different to what you had initially wanted. Listen to the producers and roll with the punches. It's about honoring the land, people and embracing the unknown.

MY SEA

—

TASMANIA. HOME. THIS IS
WHERE I GREW UP, ON AN ISLAND
OFF AN ISLAND.

This is where my older brothers taught me how to hunt and fish and surf. This is where I cooked kangaroo patties with my Nan. This is where I went to school and hated it and then where my mum home-schooled my seven siblings and me around the kitchen table. This is where I had my first kiss. This is where I dove for golf balls in the river to make a couple of bucks to spend on fish and chips. This is where I learned to be creative, to be curious. This is where I learned to explore.

FRESHER THAN FRESH SCALLOPS

EQUIPMENT:
Camping grill



as many fresh live scallops as
you can get
lemon verbena oil, sesame seed dressing
(see page 18) or scallop roe butter
with native bush pepper (see opposite recipe)

Light your fire and let it burn down until you obtain a medium heat. Cut the scallops from their shells and remove the guts, then return the scallops to the cleaned shells. Place the shells on the grill and dress with lemon verbena oil, sesame seed dressing or the scallop roe butter – whichever takes your fancy. Be careful: they will spit as they cook (this is just the saltwater reacting with the heat and oil). Cook until the flesh is cooked and turns white, about 5 minutes. Eat immediately.

FEEDS 4

SCALLOP ROE BUTTER WITH NATIVE BUSH PEPPER

Roe from 10 scallops



¾ cup plus 2 tablespoons (200 g) salted butter



20 native bush pepper leaves (or freshly
ground pepper)

Place the roe in a frying pan and dry it out over the fire. This may take about 2 hours – you want it about 175°F/80°C (test with a temperature gun). Alternatively, you could bake the roe in your oven at home on 175°F (80°C) for about 2 hours.



Pound the dried roe with a mortar and pestle or on a rock. Melt the butter in a small pot, add the crushed scallop roe and let it infuse for about 5 minutes. It will start to smell like scallop heaven. Whisk the infused butter in a metal bowl until light and fluffy and the butter has cooled. (If you're at home, blend it in an electric mixer.)



Add the bush pepper leaves if you are eating the butter on the same day. If not, store it in an airtight container and add the bush pepper leaves when you are ready to use the butter. The leaves add a lovely native bush flavor to the butter and give it a little spicy kick – pick them out just before serving and discard.

MAKES ABOUT 1 CUP (200 G)

SCALLOPS







SESAME SEED DRESSING

1 cup (150 g) sesame seeds



⅓ cup (80 ml) rice wine vinegar
1 teaspoon soy sauce
1 cup (240 ml) grapeseed oil

Heat the sesame seeds in a frying pan until they become golden brown. Pour the seeds into a mortar and pound with a pestle until the seeds start to release their oils.



Add the rice wine vinegar and soy sauce and continue to pound. Slowly add the grapeseed oil – it will slightly emulsify. Store in a glass jar with an airtight lid until it is ready to be used. It will keep for a month.

MAKES ABOUT 1 ½ CUPS (350 ML)

LEMON VERBENA OIL

Bunch of lemon verbena
1 bush lemon or regular lemon



1 cup (240 ml) good-quality olive oil

Pick the lemon verbena leaves from the stalks and slice them very thinly with a sharp knife (if it's not good and sharp you will bruise the leaves). Remove the rind from the lemon and slice it as thinly as you can.

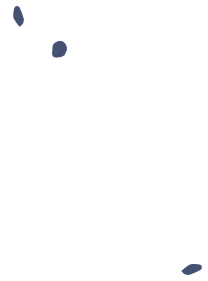


Put the lemon verbena leaves and lemon rind in a small jar, pour the olive oil over and allow to infuse for at least 2 hours. Eat within 48 hours.

MAKES 1 CUP (240 ML)









DIVE



THAT BE CRAY CRAY

EQUIPMENT:
Camping grill



1 live Australian crayfish (or
small lobster or langoustine)



3 tablespoons lemon verbena
oil (see page 18)



dollop of anchovy aioli
(see page 130)
1 teaspoon crushed dried
wakame seaweed

Light your fire and let it burn down until you obtain a medium heat. Put the camping grill about 8 inches (20 cm) over the coals. Just before you are ready to cook, use a sharp knife to cut through the middle of the crayfish head between the eyes, then cut down towards the face. Halve the cray from nose to tail, and remove the digestive tract and clean the guts out. Rinse in saltwater.



Place the clean crayfish on the wire part of the camping grill, flesh-side down, and cook for about 4 minutes. It will char a little, which is a good thing as this will help the flesh come away from the wire grill easily.

Flip the crayfish over so it's shell-side down and drizzle the lemon oil over the flesh.



Cook for about 5 minutes or until the flesh goes white and the shell turns bright red-orange. I like to add a little aioli to the flesh while it is still on the grill so that it gets a nice smoky flavor, too. Garnish with wakame and eat immediately, straight out of the shell.

FEEDS 2

CRAY CRAY



SEA TORTILLAS, CALAMARI & PRICKLY SALSA

EQUIPMENT:

Camping grill
Campfire fish grill



2 cups (270 g) bread flour
1 cup (240 ml) sea water,
strained through a muslin
cloth
2 tablespoons grapeseed oil



12 prickly pears
3 black radishes, thinly sliced
with a mandolin
3 red radishes, thinly sliced
with a mandolin
juice of 1 lime



flour, for dusting



grapeseed oil, for basting
2 calamari, cleaned, ink sacks
removed and cut so it opens
out in 1 piece



bunch of cilantro (coriander)
3 pigface flowers (or aloe vera),
petals picked and washed
bunch of yellow wood sorrel
(or regular sorrel)
lime juice

Tip the flour into a bowl and make a well in the center. Pour the sea water and grapeseed oil into the well and mix with your hands until it comes together. (If you are not near the sea, use regular water, adding 1 teaspoon of salt for every cup/240 ml of water.) Knead for 2-3 minutes or until the dough becomes smooth. Cover and allow to rest for 30 minutes.



While the tortilla dough is resting, prepare your salsa. Wave the prickly pears over an open flame to remove the prickles, then halve them and scoop out the flesh, discarding the skin and any seeds. Dice the flesh and gently toss in a bowl with the radishes and lime juice, then set aside to marinate.



Have your camping grill hot (400°F/200°C) and ready for the tortillas. Divide the dough into golf-ball-sized portions and roll out as thinly as possible. I used a wine bottle to do this, with a little extra flour for dusting so it doesn't stick. Cook the tortillas on the wire part of the camping grill or in a heavy based pan for about 1 minute on each side – they will puff up and char a little. Set aside and cover with a damp tea towel while you cook the rest.



Rub some oil into the calamari and place them on the wire side of the grill or use a campfire fish grill (see opposite top left photo). Cook until the skin starts to blister, about 5 minutes, then flip and repeat, using tongs if needed. Cut into thin strips and set aside for your tacos.



Assembling the taco is really up to you. I get a tortilla, put the calamari in first, then the salsa and garnish it with cilantro, pigface flowers and some wood sorrel, and finish with a squeeze of lime.

Can be cooked in a cast-iron frying pan on a gas cooker.

FEEDS 4



CHARRED PUNTARELLE WITH CHEDDAR

EQUIPMENT:

Camping grill



bunch of puntarelle (or
chicory greens)



sesame seed dressing
(see page 18)

Pyengana cheese or any aged
cloth-bound cheddar, thinly
sliced or microplaned

Light your fire and let it burn down until you obtain a medium heat. Heat the grill over the fire. Place stalks of puntarelle on the grill and allow to char for a few minutes – you want it to dry out a little. Transfer to your serving dish.



Drizzle with the sesame seed dressing (see page 18) and finish with some Pyengana cheddar – totally up to you how much or how little you use.

Can be cooked in a cast-iron frying pan on a gas cooker.

FEEDS 3

NOTE: IT IS THE QUALITY OF THE PRODUCE THAT REALLY MAKES THIS DISH. WHENEVER I AM IN TASMANIA I VISIT MY LOVELY FRIENDS AT PROVENANCE GROWERS. THEY SUPPLY ALL THE TOP RESTAURANTS AROUND HOBART AND MY RECIPES ARE GUIDED BY WHAT PRODUCE THEY HAVE AT THE TIME. SO THIS DISH CAN, AND SHOULD, BE MODIFIED DEPENDING ON WHAT IS AVAILABLE. FOR EXAMPLE, THE PUNTARELLE CAN BE SUBSTITUTED WITH ANOTHER BITTER GREEN LIKE CHICORY GREENS.

PYENGANA IS A DAIRY COMPANY IN TASMANIA, AND IS THE HOME OF THIS CLOTH-BOUND CHEESE THAT HAS AGED FOR AT LEAST 12 MONTHS. THE CHEDDAR HAS A VERY NUTTY, MATURE FLAVOR TO IT. IF YOU CAN'T GET HOLD OF IT, ANY SOFT-CLOTH MATURE CHEDDAR WOULD WORK WELL HERE.





SEA DOUGH

3 ¾ cups (500 g) bread flour
 1 ½ cups (350 ml) sea water, warmed to
 body temperature (98.6°F/37°C),
 strained through a muslin cloth
 1 (¼-ounce/7-g) envelope active dry yeast
 or ¾ ounce (21 g) fresh yeast

Light your fire and let it burn down until you obtain a medium heat. Tip the flour into a large bowl. Make a well in the center and add 1 ½ cups (350 ml) of the warm sea water and yeast. (If you are not near the sea, use regular water, adding 1 teaspoon of salt for every cup/240 ml of water.) With your fingers, bring the dough together and knead for 10-15 minutes or until it becomes smooth. You might need to add more sea water if the dough is dry, as you want a sticky smooth dough. Place back in the floured bowl and cover with a clean tea towel. Rest in a warm spot for 1 hour or until it doubles in size. Punch it down before use.

FEEDS 4

NOTE: YOU CAN LET THIS SIT OVERNIGHT IN THE FRIDGE. JUST BRING THE DOUGH TOGETHER – NO NEED TO KNEAD IT. THE NEXT DAY, LEAVE IT IN A WARM SPOT TO GET TO ROOM TEMP BEFORE USING.

OCEAN PIZZA

EQUIPMENT:
 Medium cast-iron frying pan
 Camping grill
 Foil

●

1 tablespoon fine polenta
 sea dough (see opposite recipe)
 olive oil
 handful of fresh sea lettuce (or dried
 wakame seaweed)
 handful of fresh sea celery (or flat-leaf parsley)
 7 ounces (200 g) fresh mozzarella, sliced

●

saltwater-poached abalone (see page 32)
 olive oil
 freshly ground black pepper

Light your fire and let it burn down until you obtain a medium heat. Dust the bottom of a frying pan with polenta, then roll out your pizza dough and place on top of the polenta. Drizzle with a splash of olive oil, and add the sea lettuce and sea celery. Top with a layer of mozzarella slices.

●

Cover the pan with foil and place in the coals of the fire. Use your grill as a lid and place it on top of the pizza pan. Then, with a shovel, add coals on top to create a pizza oven. Carefully remove from the fire after 8-10 minutes. Top with poached abalone slices, more olive oil and fresh pepper for a bit of bite.

Can be cooked in a hot (400°F/200°C) oven.

FEEDS 4

SEA





ROCK HOP



SALTWATER- POACHED ABALONE WITH PIGFACE

EQUIPMENT:

Small pot



salt (optional)

1 abalone, gutted, flesh
sliced as thinly as possible
(keep the shell)



pigface flowers (or aloe vera),
petals picked and washed
3 pigface leaves (or aloe vera),
thinly sliced
lemon wedges

Light your fire and let it burn down until you obtain a medium heat. Fill a pot with saltwater from the ocean (if you're not near the ocean use fresh water, adding 1 teaspoon of salt for every cup/240 ml of water). Put the pot on the coals of the fire and bring to a light simmer – you don't want it boiling as you are going to poach the abalone. Put the sliced abalone in the shell (this keeps all the little bits of the abalone flesh in place and makes for great presentation; the shell also makes it easy to get it out of the pot). Submerge your shell masterpiece in the water and simmer for about 1-2 minutes. It is ready when the flesh curls slightly on the sides.



Remove the abalone from the water and place on a plate or board. Garnish with some pigface flowers and leaves and a little lemon juice.

FEEDS 2



SALT



FISH WING, CALAMARI SALAD & SEA PARSLEY DRESSING

EQUIPMENT:

Tripod
Medium cast-iron frying pan
4 S-hooks



4 fish wings



2 calamari tubes, cleaned
grapeseed oil



½ cup (120 ml) good-quality
olive oil

⅓ cup (80 ml) verjuice
(or apple cider vinegar)

1 clove garlic, finely diced

½ bunch of sea parsley (or
flat-leaf parsley)

½ bunch of cilantro (coriander)



bunch of beet greens

½ bunch of sea parsley (or
flat-leaf parsley)

½ bunch of cilantro (coriander)

1 apple, cut into thin
matchsticks and tossed
in lemon juice



lemon wedges

*NOTE: TO GET FISH WINGS,
I RECOMMEND BUYING A WHOLE
FISH (PREFERABLY A DEEP SEA
FISH AS THEY ARE BIGGER), AND
PREPARING THEM YOURSELF. THE
BOTTOM FINS ARE THE "WINGS."*

Light your fire and let it burn down until you obtain a medium heat. Hang the fish wings from your tripod using the S-hooks – they should be about 12 inches (30 cm) away from the coals (see page 37). Leave them to cook and smoke away for 30-45 minutes while you prepare the salad.



Cut each calamari tube open to form a flat sheet. Place your frying pan in the fire and let it get smoking hot. Rub a little grapeseed oil over the calamari and place in the frying pan to blister up and cook for about 3 minutes on each side. (I put a rock on my calamari to stop it curling up in the hot pan.) Remove from the heat and allow to cool, then thinly slice or shave the calamari. Set aside.



Combine the olive oil, verjuice, garlic, sea parsley and cilantro in a bowl-shaped rock or mortar and pound with a pestle for 2 minutes to form a dressing.



Arrange the beet greens, sea parsley, cilantro and apple in a bowl. Add the shaved calamari and half the dressing and toss gently to combine.



Set the cooked fish wings on a rock and pour over the remaining dressing. Serve with lemon wedges and the Fried Fennel and Salad Rose Potatoes (recipe follows on page 38).

FEEDS 2