

# Recipe from Chef Zane Saba



*Lemon baked Hapuka on a golden semolina cake with roasted caperberry beurre blanc*

## Ingredients

600g Hapuka  
Seasoned flour  
20g butter  
1 lemon  
25ml canola  
sea salt

1 litre milk  
250g semolina  
3 egg yolks  
50g butter  
parmesan  
salt & white pepper

1 cup white wine  
1 Tbl white wine vinegar

200g butter  
12 large caper berries  
2 shallots

2 zucchini  
2 carrot  
salt, white pepper & freshly ground cumin  
olive oil  
Method

## Semolina cake

Bring milk slowly to a light simmer. Slowly whisk in semolina until thickened and add eggs parmesan and butter. Season then pour into a shallow baking dish lined with baking paper. Allow to set then cut shape as required.

## Beurre blanc

Finely dice shallots and lightly sauté in a high sided pan. Add wine and white wine vinegar then reduce down until about 2 tablespoons remain. Remove from heat. Chop butter and whisk into reduction a little at a time until all butter is absorbed. Place capers in an oven proof pan with a little butter and put in oven for 10 minutes. Remove from pan, allow to cool slightly and add to beurre blanc.

## Ribbon veg

Peel carrot & zucchini turning veg around to keep peel even

## Assembly

Place semolina cake into a pre heated pan. Add oil & butter and cook for one minute on each side. Place pan in oven.

Lightly flour hapuka fillets and place in a preheated & oiled pan. Seal both sides for one minute. Squeeze in lemon juice, add butter and place in oven for 2-3 minutes.

Preheat another pan, (tell your partner that as you are cooking they have to do the dishes)! Add ribbon veg. Turn until softened.

Remove fish & semolina from oven. Place semolina cake in the middle of a plate. Place fish on top then add ribbon veg. Spoon caperberry beurre blanc around plate & serve

