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## Special Event | Flavors of the Pacific: A Culinary Journey with Robert Oliver

### At Plataran Ubud Hotel & Spa

All to be shared, placed on the table for guests to help themselves

#### First Course

##### Raw Fish

- Samoan Style Poke- Sashimi Tuna With Ginger Soy Dressing, Sea Grapes And Roasted Coconut
- Kokoda- Fijian Raw Fish In Coconut And Chili
- Kiwi Style Ceviche- Snapper Marinated In Grapefruit With Basil And Pink Peppercorns

#### Main Course

- Masala Fish With Kuchela, Curry Leaves And Coconut
- Brown Sugar Chicken with Pineapple
- Sangeeta's Green Salad With Smoked Eggplant
- Breadfruit Chips

#### Dessert

- Pavlova With Mango, Vakalolo Sauce, Koko Samoa

Recipes (for c 10 pax) and Detail

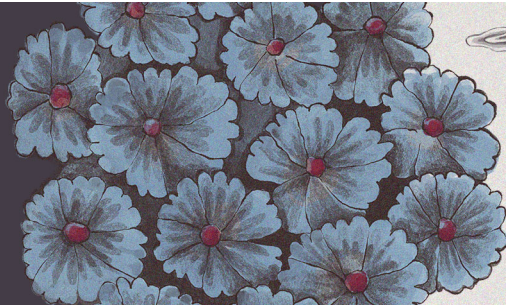
#### **Samoan Style Poke Sashimi- Tuna With Ginger Soy Dressing, Sea Grapes And Roasted Coconut**

##### Detail

This dish uses sashimi style sliced tuna laid on a platter with a soy/ ginger dressing. The tuna is garnished with fresh nama (sea grapes) and thick wedges of fresh ripe coconut that has been charred on the grill with a little chili, salt and sugar

Dish style- Platter for sharing

##### Recipe



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- 1kg trimmed sashimi grade tuna, cut into sashimi style slices
- 3 cups nama- about ¼ cup per person, lemon and black pepper to season
- 2 brown coconuts- about ¼ coconut per person- chili powder, raw sugar

#### For the dressing

- 50 gm Sugar
- 1 tablespoon cold water
- 1 tablespoon sesame oil
- 5 tablespoon Kikkoman Soy
- 1 tablespoon fine minced Spring Onion
- 1/2 teaspoon minced garlic
- 1 teaspoon fine minced ginger
- 1/4 teaspoon fresh chilli, fine diced

#### Method

1. Mix the dressing ingredients and chill
2. Remove the coconut flesh from the shell and chunks and toss in a little coconut or plain oil with a little raw sugar, salt and chili powder- grill quickly to mark and set aside
3. Rinse the nama well and just before use, toss in a little lemon juice and black pepper to season

#### Assembly

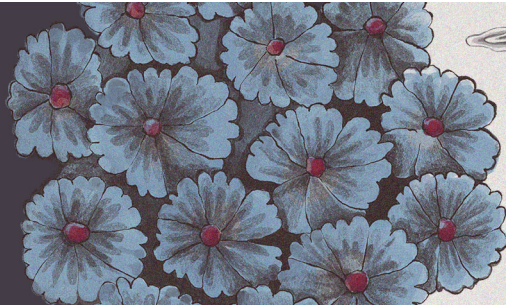
1. Lay the tuna on one side of the platter. Either douse with the dressing or serve the dressing on the side
2. Place a pile of coconut and a pile of nama on the side of the platter
3. Serve chilled

### **Kokoda- Fijian Raw Fish In Coconut And Chili**

#### Detail

In the South Pacific, there are many versions of kokoda and many other raw fish preparations.

Kokoda ( KO-KON-DA) is Fijian raw fish, it is known as oka in Samoa and by it's French name, poisson cru in Tahiti, ika mata in the Cook Islands and ota ika in Tonga. No matter which version, kokoda is the dish that seems to have best found it's way to hotel menus, and is hence the dish that nearly everyone who has visited the South Pacific has enjoyed. In Fiji. kokoda was traditionally made with a marinade of lime juice, chillies, onions and seawater. Legend has it that



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lolo (coconut milk) was added in the 1930's by a Suva restaurant owner. It is now a fixture on every Fijian menu and is always with coconut milk. In Fiji, cilantro (coriander) is used in kokoda, but parsley works just as well.

Dish Style This is a wet dish so should be served espresso cups or very small bowls, laid on a platter so guests can take one each.

#### Ingredients:

1. 1 kg very fresh walu, mahi or snapper filet, no bones or skin tissue
2. Juice of 10 limes and 3 lemons
3. 2 finely diced medium sized onions
4. 3 red chillies, minced
5. 2 cups of finely chopped tomato
6. ¼ bunch of coriander
7. ½ bunch of green onions, finely sliced
8. 3 cans of coconut milk or 4 cups lolo
9. ½ tablespoon of sea salt
10. lime wedge to serve

#### Method:

11. Cut the fish into a 1cm dice, discarding any skin or blood tissue
12. In a bowl, mix the fish and the citrus juices and let marinate for 2 to 3 hours, or until opaque
13. Drain the fish and add the onions, chillies, tomato, spring onions, coriander and coconut milk, and salt to taste
14. Mix well, chill well and serve in a coconut shell with a lime wedge
15. Garnish with a green plantain chip

To make green plantain chip

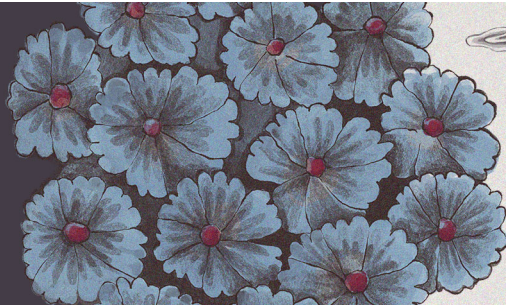
1. Peel and very thin slice the green plantain lengthwise
2. Deep fry and toss in salt and curry powder

To Serve

Place the kokoda in a shot glass or small bowl or espresso cup and garnish with a plantain chip

Kiwi Style Ceviche- Snapper Marinated In Grapefruit With Basil And Pink Peppercorns





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Detail Aotearoa New Zealand has some of the best fish in the world and Kiwis love their raw fish  
☺ I remember my mother making me a grapefruit marinated snapper at the beach when I was very young- this is that. This can be prepped and then combined last minute.

Dish- might be good served in Chinese spoons or the like, on a platter

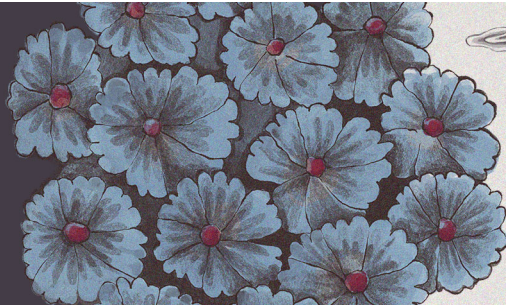
### Recipe

- 100 gm trimmed snapper flesh ( or other light white fish)
- 2 grapefruit and 1 lemon for juice
- 2 grapefruit or 1 pomelo for flesh
- A few basil leaves
- 1 red onion- minced
- A few pink peppercorns
- 2 tabs extra virgin olive oil
- Sea salt and fresh black pepper
- Basil sprouts

### Method

- Cut the snapper into a dice
- Just before serving, add the grapefruit/ lemon juice and marinate for 5 minutes.
- Add the onions and shredded basil leaves, along with some crushed pink peppercorn, olive oil and sea salt
- Add some of the “pulled” grapefruit or pomelo flesh, ix lightly and serve
- Garnish with pink peppercorns and basil sprouts if you have

## Masala Fish With Kuchela, Curry Leaves And Coconut



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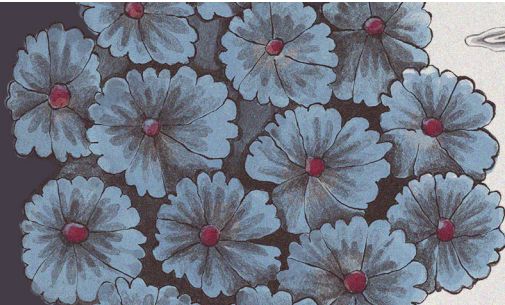


#### Ingredients:

- Juice of 3 lime
- 2.5 kg cleaned fish filet cut into portions- any fish you like
- 4-6 tablespoons masala powder
- Sea salt
- 6 tablespoon virgin coconut oil
- ½ cup fine julienne ginger
- 12 thin slices fresh turmeric (optional)
- 8 dry red chili
- 1-2 fronds curry leaves
- 12 cloves garlic, sliced
- 3-5 tablespoons mango kuchela or pickle
- 3 cups diced firm ripe mango (use pawpaw if mango is out of season)
- 2 cups cashew nuts (raw or roasted- use peanuts instead of cashews if you like)
- 3 cups coconut cream
- Salt and pepper
- Plain oil for frying the fish

#### Method:

- Sprinkle the lime juice over the fish and then dust well with masala powder and sea salt. Place in the fridge to marinate while you make the sauce.
- In a fry pan, heat the coconut oil and add the ginger and turmeric (if used). When toasted, add the chilis, curry leaves and garlic and fry all quickly til the leaves are crispy and the garlic lightly browned
- Remove from the oil set aside then in the same pan, add the kuchela and fry until toasted. Then add about 1/4 of the fried garlic, curry leaf, ginger and chili mix.



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- Add the mango and cashews and stir fry for 3-4 minute. Add the coconut cream and reduce slightly until saucy. Set aside
- Heat a pan with a little plain oil and fry the fish in batches, taking care not to overcrowd the pan.
- Place the coconut mango sauce onto a platter, top with the fish and garnish with the remaining fried garlic, curry leaves, turmeric, ginger and chili.
- Serve with lime wedges and extra chili if desired.

## **Brown Sugar Chicken**

*Free Range Chicken Roasted with Soy and Passionfruit*

Ingredients for the marinade and glaze:

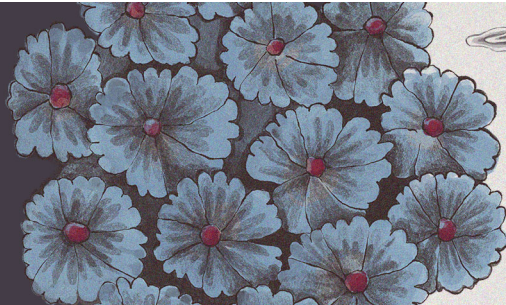


- 2 whole medium chickens
- 1 bunch roughly chopped spring onions
- 4 cups fresh pineapple juice
- 7.5 cm of ginger root, thinly sliced
- 6 cloves garlic, chopped
- 3 cups soy sauce, Light Kikoman Soy
- 3 cups raw sugar
- 3 cup passionfruit puree or juice (unsweetened ) or the juice from 8 passionfruit
- zest and juice of 3 limes
- black pepper

Method:

- Mix the chicken in the brine mix and let marinate overnight
- Rinse the chickens and cut in half or pieces
- Combine all of the other ingredients and mix well to make a sauce
- Divide the sauce in half — one half is for the marinade and the other half is for the glaze





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Full Glaze makes 1.5l, 30portions, 50ml per serve

- Put the first half measure of the marinade in a bowl
- Put the second half measure of the marinade into a sauce pan and bring to the boil. Reduce the heat and simmer until it is reduce to 1/3, then strain and set aside
- Pat the chickens dry and place in the bowl with the marinade
- Let marinate for three hours or up to 2 days
- When you are ready to cook the chickens, preheat the oven to 220°C
- Lift the chickens from the marinade and lay on an oiled sheet pan
- Roast for one hour or until done, basting frequently
- Chop the chickens into serving portions and brush with the glaze
- Serve with grilled spring onion and fresh passionfruit pulp

### **Sangeeta's Green Salad With Smoked Eggplant**

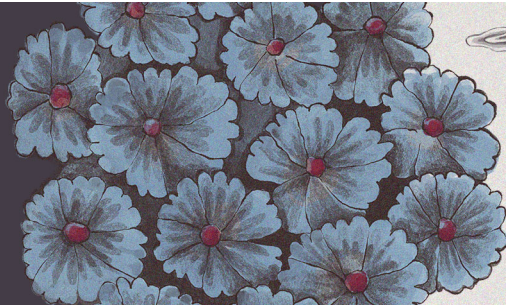
#### Ingredients

- Ota ( River Fern / Fiddle head / Ostrich fern) 10 pieces
- Sea Grapes (Caulerpa racemosa) or latoh ¼ cup
- Eggplant Tavu – 1 (Grilled over open fire)
- Tomatoes Diced ¼ cup
- Cucumber Diced ¼ cup
- Capsicum Diced ¼ cup
- Onion Diced – 1.4 cup
- Coconut Cream– 1 Cup
- Fresh Chilies – optional
- Lemon Juice – 1 tablespoon
- Salt – ½ teaspoon

#### Method

- Take 2 tablespoons of eggplant, mash it and then mix with coconut cream and whisk to infuse the smoky take through the cream, Add salt and lemon to the coconut cream.
- In a shallow bowl, place the ota on the base.
- Add the tomatoes, cucumber, onion, capsicum, eggplant,
- Pour coconut cream over the greens
- Garnish with sea grapes.

### **Breadfruit Chips**



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### Ingredients

1. 1 whole ripe breadfruit
2. Sea salt, curry powder, chili powder

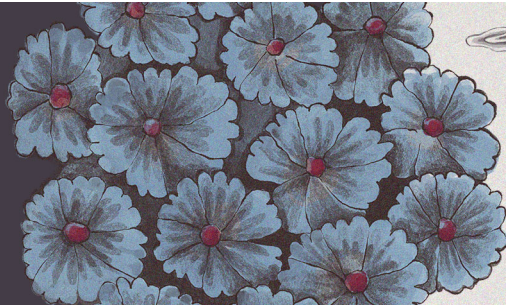
### Method

1. Cut the breadfruit into quarters and boil in salted water til cooked
2. Let cool and remove skin, seeds and any of the pithy inner core
3. Cut into wedge type slices and deep fry
4. Toss in salt, curry powder and a little chili powder and serve

### **Pavlova With Mango, Vakalolo Sauce, Koko Samoa**







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#### Ingredients for the pavlova

- 6 medium egg whites
- 1 ½ cups caster sugar
- 2 teaspoons cornflour
- 1 teaspoon white vinegar

#### Method

- Preheat oven to 130 degC/265 Fahrenheit (not fan bake). Line a baking tray with baking paper.
- Place egg whites in a clean, dry bowl and whip with an electric beater until stiff peaks form.
- Gradually add caster sugar whilst continuously beating. Continue beating on high speed for 10 minutes until all the sugar has dissolved and the meringue mixture is very thick and glossy.
- Beat in cornflour and vinegar.
- Spoon meringue mixture on the baking paper in 1.5 cup amounts. Lightly smooth the top
- Bake in oven for 1 hour 15 minutes. Turn off oven and leave to cool in the oven completely without opening the oven door. Don't worry if the pavlova has a few cracks in it.

#### Ingredients for Vakalolo Sauce

- 1 cup raw sugar
- 1 cup dark brown sugar
- 1 lemon or orange leaf
- 2 cups coconut cream
- 1 tablespoon passionfruit (optional)
- 2 tablespoons rum
- Vanilla

#### Method

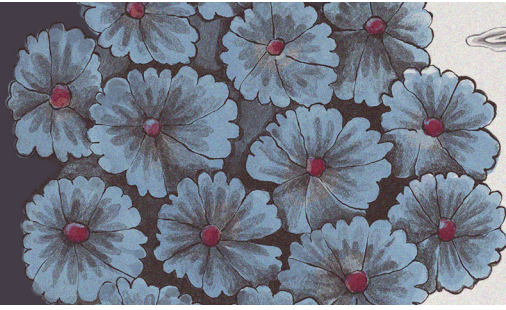
- Mix the sugars and caramelize. As soon as a wisp of smoke appears, add the lemon leaf, coconut cream, passionfruit, rum and vanilla
- Stir til recombined and let sit for a while. While still warm, strain.

#### Ingredients for Koko Samoa Sauce

- 1 cup grated Koko Samoa
- 1 cup raw sugar
- 2 cups water
- Vanilla

#### Method

- Cook together and strain.



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### To Serve- components

- Pavlovas
- Whipped cream with vanilla
- Grated koko samoa
- Vakalolo sauce
- Koko samoa sauce
- Fruit- ripe mango diced, or caramelized banana

### Method

- Place a tablespoon of whipped cream on each plate
- Place a pavlova on each plate and top with whipped cream
- Add the fruit, then drizzle each sauce over it
- Dust with koko samoa