



A CAPPUCCINO OF MUSHROOMS – WITH TRUFFLE BUTTER!

In the mood for Barramundi grilled over coconut charcoal or Sumbawa Oysters? Karma Group's award-winning Chef Joseph Antonishek shares recipes for these infused with an Indonesian delicacy known as torch ginger flower.

Joseph says that they shop daily at the local fish market to ensure guests get absolutely the freshest local fish available on the Island. He explains that once the fish is unveiled in the kitchen, the magic begins in the precision butchering and the various preparations to follow.

'One day, I was admiring the freshness of an 8kg Mahi- Mahi bestowed upon me. I thought to myself that our guests should see and experience the quality and freshness of the fish we serve. With a few sketches on the dupe paper from our kitchen printer, I designed a hand-carried mobile fish display which was brought to life by Robin in our engineering department.'

Joseph says the daily routine now consists of loading up our display with crushed ice, today's catch, bottles of Karma Sparkling and Rose wine. We then proceed to the beach; in which our guests are individually presented with the beauty of the sea's bounty! It's a showstopper and appetite teaser to say the least.'



One of my favourite ingredients in Indonesia is torch ginger flower also called kecombrang in Bahasa Indonesia and bongkot in Bahasa Bali. It's the actual flowering plant of the ginger root. It's floral in aroma with a subtle spicy finish. This recipe will pair nicely with many uses, anything that ginger goes well with. To follow are two of my favourites!

Prep Time
20 minutes

Hold Time
Up to 3 months in the freezer

Yields
1kg

Ingredients

Butter, softened room temp	900 grams
Red Chili Lombok, seeds removed	40grams
Lemongrass, finely chopped	30grams
Shallot, finely chopped	50 grams
Garlic, minced	20 grams
Torch Ginger Flower, chiffonade	100 grams
Ginger, peeled & grated	60 grams
Lime Juice & Zest	2ea.
Kaffir Lime Leaves, chiffonade	3pc.
Salt & White Pepper	To Taste

Technique

- In a food processor combine all of the ingredients except the butter and fresh lime juice/zest.
- Process until a course paste.
- Add the butter and continue to process until incorporated evenly.
- Add the lime juice, zest and season to taste with salt & white pepper.
- Remove from the food processor and roll into logs using either plastic wrap or baking paper.
- Place in ice water to set firm then transfer to the fridge until ready to use.



1 kg+ whole fish, grilled over coconut charcoal, brown rice pilaf, cashew nuts, charred asparagus, spring onions, torch ginger flower compound butter.

Ingredients

Barramundi, whole	1kg
Torch ginger flower butter	50 grams <i>divided in half</i>
Coconut Oil, for grilling	30ml
Salt & White Pepper	To Taste
Lemongrass stalk, split & crushed	1 piece
Kemangi/lemon basil	¼ bunc
Garlic, sliced	2 cloves
Shallots, sliced	2ea.
Lime slices	3ea.
Asparagus, raw	10-12 pieces
Brown rice, cooked	1 cup
Cashew Nuts, toasted & chopped coarse	20 grams
Spring Onions, finely sliced	pinch

Technique

- Pre heat your barbecue to 232 Celsius/ 450 F. Leaving one side of the bbq without flames.
- Remove the scales, gills and stomach cavity of the fish.
- Make three slices on both sides of the fish filet about 5cm apart down to the backbone but not through.
- Repeat this step on the other side of the fish.
- Season the inside of the fish with salt and white pepper.
- Stuff the body cavity with lemongrass, kemangi, garlic, shallots and lemon slices.
- Brush both sides of the fish with coconut oil and season with salt and white pepper.
- Place on the hottest part of the grill until the skin becomes crispy and the fish is easy to lift off the grates without tearing.



BARRAMUNDI FOR TWO

- Turn the fish and continue to grill until MR. During the grilling process you will want to close the lid on the grill to keep the heat inside and cook the fish more evenly.
- Once the fish is MR, lightly brush the fish with a tad more coconut oil and then flip the fish to cook on the remaining side.
- When the skin becomes crispy move the fish to the cool side of the grill, cover with the lid and continue to cook until the fish has cooked through on both sides to MW.
- While the fish is cooking, drizzle a little coconut oil on the asparagus, season with salt and pepper, place on the hot part of the grill to char and cook through.
- At the same time the asparagus and fish are cooking begin to heat up your rice.
- In a nonstick saute pan add a little coconut oil with cashew nuts, bring up to heat slowly over low-medium flame.
- Once you begin to smell the nuts toasting add your cooked brown rice and stir.
- Season to taste with salt & white pepper.
- Add the spring onions in at the last minute.
- Remove the fish and asparagus from the grill and place on a plate.
- Add the remaining slice of troch ginger flower butter on top of the fish. The heat of the fish will slowly melt the butter.
- Add the rice and enjoy!



Grilled on the half shell, torch ginger flower butter, green apple daikon mignonette.

Prep Time
20 minutes

Yields
Up to you

Ingredients

Oysters, fresh	as many as you can eat!
Torch ginger flower butter	10 grams per oyster
Fresh Lime, for squeezing	
Green Apple Daikon Mignonette	1 recipe

Recipe: Green Apple Daikon Mignonette

Green Apple, brunoise, skin on	100 grams
Daikon, brunoise	30 grams
Shallots, brunoise	20 grams
Kemangi/Lemon Basil, chiffonade	20 leaves
Green Hot Chili, finely chopped	2ea.
Coconut Vinegar*	20ml
Coconut Oil	40ml
Salt & White Pepper	to taste
Sugar	pinch

Technique

- Combine all of the ingredients in a small mixing bowl and season to taste with salt and white pepper.
- If the apples are too sour you can add a pinch of sugar.
- Cover and refrigerate until ready to use.

*Coconut Vinegar can be found in Asian markets. A common readily available one is called SUKA a Filipino product. If you can't find coconut vinegar, you can substitute rice wine vinegar.



SUMBAWA OYSTERS

Preparing the Oysters

- Preheat your grill to 232 Celsius/ 450 F.
- Clean the outside of the oysters under cold running water.
- Begin to shuck separating as such:
 - Discard the top shell.
 - Remove the oyster from the shell and place in a bowl with the "liquor."*
 - Rinse the bottom shell under cold water and place on a sheet pan for holding.
 - Place 10 grams of torch ginger flower butter in the bottom of each shell.
 - Place an oyster back in each shell on top of the butter.
 - Strain the liquor through a fine sieve to remove any shell particles.
 - Evenly distribute the oyster liquor between each shell.

Time to grill!

- Place the prepared oyster shells on the hot part of the grill using the shells to support each other so the liquor and butter don't run out of the shell while grilling.
- Once the butter is bubbling hot, continue to cook for 1 minute. The oysters will become plump.
- Carefully remove from the grill to not lose any of the butter and place on a serving tray.
- Freshly squeeze the lime over the top of each oyster.
- Pour a glass of Karma Sparkling and enjoy!

**Note*

Some Chefs rinse the oyster flesh under cold water. I never do this too oysters. The unique flavour of each type of oyster comes from within the ocean or sound that they are harvested in.

By washing the oyster and discarding of the liquor you are essentially washing away it's character. Instead, I hand select each oyster and buy only the freshest best quality on the market!