



Kettle Korn Sweet, salty and oh-so-moreish; we can't get enough of Kettle Korn at **Taste**. Batch-prepared, every bag is unique. Based on a traditional recipe with just four ingredients, all you'll find in a bag of Kettle Korn is popcorn, sugar, corn oil and salt – no hidden nasties. We love it and keep going back for more.

Broken Shed Vodka

Broken Shed Vodka will certainly lift your spirits; keen vodka-drinkers will enjoy its smooth, subtle taste straight over ice. For those of us who prefer a mixer, just soda and a twist of lemon or lime will do. Made in Wanaka, the vodka is completely pure with no additives or preservatives. The beautiful bottle tops off this elegant drink. RRP \$74.



DIARY DATES

Easter Weekend

Degustation

When: April 7

Where: Phil's Place, Tauranga

Enjoy a degustation champagne lunch over the long weekend. You will receive a five-course lunch and each course is matched with champagne. Tickets, \$150 per person. To book, email daniel@philspacenz.com or call (07) 574 4147.

High Teas

When: April 7-8

Where: Hotel Coachman, Palmerston North

The Hotel Coachman is hosting traditional high teas, created by their patisserie chef as part of the city's Square Affair retro festival. Bookings essential on (06) 356 5065.

Akaroa Harvest Festival

When: April 21

Where: Akaroa Recreation Ground, Akaroa

This inaugural harvest festival will be a celebration of the food and wine industries in the area. Olive oil producers, wineries and other food producers from the region will be on show.

Skycity Gastro-comique

When: May 9

Where: Skycity, Auckland

Laughs meet lunch at this year's Skycity Gastro-comique show in the NZ International Comedy Fest. For \$95 + GST (proceeds go to Make-A-Wish NZ) you will be served up comedy from top local and international comedians, and enjoy a three-course gourmet lunch. For bookings call (09) 920 4764 or email: info@makeawish.org.nz.

Place to visit: Nuevo 37, Hilton South Wharf, Melbourne

Taste food writer Luca Villari has spent the last month dreaming of the barramundi he ate at Nuevo 37 on a recent Melbourne holiday. Chef Glenn Wright shares his recipe here. Whole snapper can be substituted for the barramundi.

Whole fish with apple lemon purée

Ready in 40 minutes Serves 2

- 2 small snapper, cleaned, about 400g each (the Hilton used baby barramundi)
- 2 Tbsp olive oil
- Knob butter
- 2 figs, quartered
- 4 slices Serrano ham
- 40g ash goat's cheese
- Apple lemon purée
- 1 lemon
- 1½ apples, peeled, cored and diced
- 40g sugar

1 To make apple lemon purée, place whole lemon in cold water and bring to the boil. Drain and repeat 5 times. Cut lemon (skin on) into quarters and place in small pot



with the apple. Add sugar and cook until apple is tender and pulpy. Transfer to a blender and blitz to a fine purée. Pass through a fine sieve. This can be made in advance and reheated when required.

2 Preheat oven to 180°C. Season fish on both sides. Heat oil in an ovenproof pan until hot, add fish and gently pan-fry for 2-3 minutes on each side to brown, then place in oven for 11 minutes.

3 In a small frying pan, melt butter and add figs, cut side down, to lightly caramelize, about 15 seconds.

4 To serve, place 1 Tbsp apple lemon purée on each plate. Top with ham and fig quarters, sprinkle with crumbled goat's cheese and serve fish alongside.