



[www.asfm.org.au](http://www.asfm.org.au)

## Coopers beer battered whiting, green papaya salad, tempura oysters, wasabi mayonnaise

**Bradd Johns**

**The Crowne Plaza**

Serves 4 people

### Ingredients

6x whiting fillets	250g palm sugar
12x oysters	200ml fish sauce
1x green papaya	500ml rice wine vinegar
1x carrot	250g caster sugar
1x daikon radish	500g self-raising flour
1x capsicum red	500g corn flour
1x cucumber	1 Coopers pale ale
200g red chilli, finely cut	1 soda water
200g ginger, finely cut	1 tube Wasabi
200g pink pickled ginger	500g mayonnaise
1 bunch Vietnamese mint	
1 bunch coriander	
6x limes	

### Method

Bring to the boil the rice wine vinegar and sugar to make a pickling liquid.

Julienne the red capsicum, and peel the rest of the vegetables into strips and place in a shallow tray of non-reactive metal.

Pour the pickling liquid over the vegetables and allow to cool, stirring occasionally.

When cool, remove 200ml of the liquid and reduce by half. Take off the heat and add the red chilli and ginger. Finish with coriander.

Combine some wasabi lime juice and mayonnaise to personal taste.

**Batter:** whisk the beer into the self-raising flour until a light coating consistency is achieved. Season.

For the tempura, combine the plain and corn flour then whisk in cold soda water till a light coating consistency is achieved,

Lightly flour the whiting and oysters, then dip into their respective batters and fry until golden brown. Remove from the oil and place on draining paper.

Next drain off the pickled vegetables and combine with pickled coriander, mint and pickled ginger. Add fish sauce to the chilli dressing to taste and dress the salad. Finish with a squeeze of lime juice.

To plate, stack the fish, oysters, and papaya salad on the platter and serve the wasabi mayonnaise on the side with some lime cheeks.